

CakeFlix

Fabergé Easter Egg Tools & Ingredients

Ingredients

Modelling chocolate

- 500g white (Squires Kitchen)

Cake

- 1 x 6" square cake

Boards

- 8" round cake drum

Sugarpaste

- 400g brown

Ganache

- 500g dark chocolate
- 100g melted white chocolate

Moulds

- Pearl moulds (Karen Davies)
- Pineapple mould (Karen Davies)
- Buttercream flowers (Karen Davies)
- [Sunflower Sugar Art](#)
- Brooch mould (Sunflower Sugar Art)
- Small garland (Katie Sue Designs)

Dust Colours

- Brilliant Gold
- Perfect Gold
- Champagne Gold
- Glamour Gold
- Real Gold
- Moon Gold
- Green Gold
- Super Gold
- Brilliant Gold
- Sparkle Gold
- Aztec Gold
- Perfect Gold
- Blonde

- Bronze
- Soft Copper

Other

- Large easter egg 12cm wide 20cm tall
- Cadburys mini eggs
- Icing sugar shaker
- 96% alcohol

Tools

- Small sharp knife
- Rolling pin
- Paintbrushes