

Ingredients

8X6in cake, filled, fully covered

BUTTERCREAM COLOURS AND PIPING TIPS

- 1 full bag of Old Rose/Dusky Pink buttercream 400grams
- Red buttercream in Wilton 14/16 100gms
- GoldenYellow buttercream in Wilton 103 100gms
- Gooseberry Green buttercream in seamless piping bag 80gms
- Spruce Green buttercream in seamless piping bag 80gms
- Brown buttercream in seamless piping bag 80gms
- Light Violet buttercream in seamless piping bag 80gms
- White buttercream in seamless piping bag 80gms
- Yellow buttercream in seamless piping bag 80gms
- TOTAL AMOUNT OF BUTTERCREAM: 1 Batch

Tools

- Seamless piping bags
- Thick piping bag
- Cake scraper
- Cake cloth
- Angled palette knife
- Small palette knife
- Scissors
- Toothpick