

CakeFlix

Golden Beach Wedding Cake Tools & Ingredients

Tools

- Groove Board
- Rolling Pin
- Leaf Cutter of choice – I used one from Ateco Leaf set (Insert options)
- Multi Leaf Veiner – Sugarin UK – Insert link – need from Ange
- Dusting Brushes
- Edible Glue
- Pasta Machine
- Plastic Wallet
- Tape Cutter
- Selection of Shell Mould (Try First Impression Moulds, Flamingo Moulds or make your own)
- Sea Shells Mesh Stencil by VS Cakes – Evil Cake Genius - Seashells Mesh Stencil by VS Cakes - Evil Cake Genius
- Small blossom or 5 petal cutter

Ingredients

- 1 x 8" x 6" round cake covered in sugarpaste
- 1 x 7" x 6" round cake covered in sugarpaste
- 1 x 6" x 5" round cake covered in sugarpaste
- 1 x 4" x 5" round cake covered in sugarpaste & lusted in colour of choice (to go inside the acrylic tier)
- 1 x 9" & 7" round cake dummy (to be used as former for rice paper waves)
- 2kg Sugarpate
- 1kg Flower paste
- 18g White Wire
- 26g & 28g White Wire
- Gelatine
- White Floral Tape – Full & Half Width
- Dental Floss
- Dark Brown & Light Brown Sugar

- Ground Oreo & Shortbread biscuits (optional)
- White Castor Sugar
- Rice Paper
- Royal Icing
- Gold & White Dragee sprinkles
- Gold Leaf (Edible or non-toxic craft)
- Baking Paper
- Foil
- Clingfilm
- Egg Foam
- Piping Gel
- Gold Lustre Dust – Selection of colours for different tones
- Lemon Extract
- 1 x 6"x6" Acrylic Tier – Prop Options
- 1 x 102 Fill-a-tier – Culpitt from The Cake Decorating Company
- 1 x 14" Ultra Polished Acrylic Footed Cake Stand - Prop Options