

# CakeFlix

Filler Flowers & Wedding Arrangement Tools & Ingredients

## Ingredients

- 1 x 8" x 6" round cake covered in sugarpaste
- 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)
- Royal Icing
- Gold & White Dragee sprinkles
- Baking Paper
- Foil
- Clingfilm
- Egg Foam
- Piping Gel
- Gold Lustre Dust – Selection of colours for different tones
- Lemon Extract
- 1 x 10" Square Board
- 15mm Ribbon in colour of choice

## Tools

- Groove Board
- Rolling Pin
- Leaf Cutters of choice –
- Multi Leaf Veiner
- Dusting Brushes
- Edible Glue
- Pasta Machine
- Plastic Wallet
- Tape Cutter
- Selection of Shell Moulds (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 & mould – Sunflower sugar art
- Hydrangea cutter – I used one from Cupcakes & Counting
- Multi Purpose Peony Cutter – Sugar Art Studio
- Sabcious Centre Mould – Sugar Art studio