

Ingredients

Cake

• 2x 6" Round

Cake Boards and Dummies

- 1 x 10" Square Drum
- 1 x 8" Square Drum

Ganache

• 1.3kg Ganache

Sugarpaste

- 2.5kg lvory
- 1Kg Black

Flower paste

• 400g White

Dusts (Paul Bradford Colour Dusts)

- Chocolate
- Sun Cream
- Light Yellow
- Brown
- Rust Orange
- Cream Mist
- Midnight Black

Pro Gels

- Red
- Brown
- Orange
- Yellow

Other

- Spaghetti or cocktail sticks
- Bamboo sticks
- Glue stick

- 15mm ribbon
- Edible Glue
- 6" Ball dummy cut in half
- PME spray glaze

Tools

Knives

- Small vegetable knife
- Serrated knife
- Palette knife

Modelling Tools

PME tools

Paintbrushes

• Dusting brushes large and small

Cakey Tools

- Rolling pin
- Cake smoothers
- Acetate smoothers
- Wire cutters
- Paint pallet

Cake Stand

- 10m Threaded rod 1 meter and cut to preferred size
- 4 nuts and washers
- Hot glue gun
- 2 spanners to tighten the nuts