

## Materials

- Seamless piping bags
- Thick piping bag
- Cake scraper
- Cake cloth
- Angled palette knife
- Small palette knife
- Parchment paper
- Parchment paper squares
- Flower nail
- Scissors
- Toothpick

## INGREDIENTS - BUTTERCREAM COLOURS AND PIPING TIPS

- 8X8X3in high square cake, fully covered
- 6X6in cake, fully covered
- 1 full bag of light Grey buttercream – 4000grams
- Light Grey buttercream in seamless piping bag – 80gms
- Light Spruce Green buttercream in seamless piping bag- 150gms
- Gooseberry Green buttercream in seamless piping bag- 150gms
- Plain buttercream in seamless piping bag- 200gms
- Dark Spruce Green buttercream in seamless piping bag- 150gms
- Red buttercream in seamless piping bag- 80gms
- Dark Gooseberry Green buttercream in seamless piping bag- 150gms
- Medium Shade Gooseberry Green buttercream in seamless piping bag- 150gms

- Light Gooseberry Green buttercream in seamless piping bag- 150gms
- Blue with a hint of Green buttercream in seamless piping bag- 150gms
- Pink buttercream in seamless piping bag- 150gms
- Light Violet buttercream in seamless piping bag- 150gms
- Wilton nozzles: 47, 104, 103, 102, 150, 352
- **TOTAL AMOUNT OF BUTTERCREAM: 3 Batches**