

# **Ingredients**

#### Cake

• 2 x 6" Round

Board

- 2 x 10" Square
- 1 x 10" x 14"

## Lustre dust

• Pale Blue (Paul Bradford colour Dusts)

## Gel

• Pink

## Sugarpaste (by Kelmy)

- 400g Black
- 250g Pale Pink
- 250g Pink
- 250g Fushia Pink
- 500g White

#### Other

- 300g Strawberry Buttercream from Kelmy
- 300g White Chocolate Ganache
- 4 x A4 wafer Paper sheets

# <u>Tools</u>

- PME tools
- Small paint brushes
- Rolling pin
- Acetate smoothers
- Turntable
- Hot glue gun
- Ruler
- No6 PME star Nozzle
- Large piping bag
- 10m Threaded rod with 4 nuts and washers
- Spanners
- 4" Round 6mm MDF wood or Plywood

• 20g White wires x 2