

# Materials Used

## Alice Teapot Cake Tutorial

Disclaimer:

These are tools and materials that I used for this tutorial. You do not have to use these but they are here for your reference. Feel free to use other tools and materials that you have on hand and make this cake your own!

<b>Structure/Hardware</b>	<b>Edible Materials</b>	<b>Tools</b>
<b>14" Round Sturdy Cake Board</b> <b>6" Round Cake Board</b> <b>Support Straws</b> <b>Anodized Floral Wire</b>	<b>Cakes:</b> -8" Ball -4" Ball Layer -5" Round Layer <b>Fondant:</b> -Light Blue -Black <b>Electric Blue Food Color Gel</b> <b>Printed Icing Sheets</b> <b>White Modeling Chocolate</b> <b>Silver Dust</b> <b>Lemon Extract</b>	<b>8" Ball Pan</b> <b>4" Ball Pan</b> <b>Piece of Acetate</b> <b>Exacto Blade</b> <b>Poster Board with Sticky Backing</b> <b>Pliers</b> <b>Frog Tape</b> <b>Various Decorative Molds</b> <b>Modeling Tools</b> <b>Paintbrush</b>