

# Materials Used

## Giant Sushi 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>10" Cake Board Cut to 9"</b> <b>Cake Pop Stick</b> <b>Anodized Floral Wire</b>	<b>9" Round Cake</b> <b>Fondant:</b> -Khaki -Blue -Avocado -White -Seaweed -Black -Yellow <b>Modeling Chocolate:</b> -Skin Tone -Salmon -White <b>Food Coloring:</b> -Black -Green -Ivory -Blue -Red -Pink <b>Tylose Powder</b> <b>Gummy Bears</b> <b>Mini Marshmallows</b> <b>Black Airbrush Color</b> <b>Vegetable Oil</b> <b>Corn Syrup</b>	<b>Piece of Foam</b> <b>Exacto Blade</b> <b>Modeling Tools</b> <b>Petal Dust:</b> -Deep Brown -Poppy Red <b>Paint Brushes</b> <b>Bench Scraper</b> <b>Large Piece of PVC</b> <b>Aluminum Foil</b> <b>Piping Bag</b> <b>Large Round Tip</b> <b>Airbrush</b>