

Materials Used

Harry Potter Wedding 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!

Structure/Hardware	Edible Materials	Tools
9 Gauge Anodized Floral Wire Cake Board Support Straws	Cakes: -6" -8" Double Barrel -10" x2" -12" Modeling Chocolate: -Ivory -Brown -White -Black Fondant: -Brown -Black -Purple Airbrush Color: -Sky Blue -Purple Gel Color: -Electric Pink -Violet -Black -Ivory -Brown Printed Wafer Paper Map Piping Gel Gold Dust Everclear Royal Icing	Wire Cutters Aluminum Tape Various Modeling Tools Piece of Foam Airbrush Fine Mist Spray Bottle Rolling Pin Powdered Sugar Razor Blade Shortening Turntable Disco Dust: -Platinum -White Cake Pop Sticks Skewers Paint Brushes: -Large -Fine Tip Decorative Molds Piping Bag Coupler #8 Piping Tip