



Plaid Lumberjack Cake Tutorial

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Cake Techniques & Links

Ganache and Cake Recipes www.artisancakecompany.com/recipes

Fondant Recipe: [https://www.youtube.com/watch?](https://www.youtube.com/watch?v=SJCUy3ezRxE&list=PLJGzlsbmlmxANkdDTwoisNDKtoFhj5RYy&index=6)

[v=SJCUy3ezRxE&list=PLJGzlsbmlmxANkdDTwoisNDKtoFhj5RYy&index=6](https://www.youtube.com/watch?v=SJCUy3ezRxE&list=PLJGzlsbmlmxANkdDTwoisNDKtoFhj5RYy&index=6)

Coloring fondant: <https://www.youtube.com/watch?v=Y--hY-GSDo4>

Structure Supplies: <http://astore.amazon.com/articakecomp-20>

Preferred Modeling Chocolate Supplier (or you can make your own) www.sweetastic.com



Red velvet layer (make two). Don't mind the white spots in the pic, just unmixed cake batter.



Super Red Layer (make two) The white cake is more delicate than the red velvet and the chocolate so if you have to break it into two pieces to get it to layer, that is ok. You won't be able to tell once you cut into it.



The order you layer your cakes. Try and stack them perfectly on top of each other for a flawless plaid pattern. You will have some cake leftover. Yay cake scraps!