

# Materials Used

## Old Hollywood 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
<b>Cake Board</b> <b>8" Styrofoam Spacer</b> <b>Support Straws</b>	<b>Cakes:</b> -4" -6"x2" -8" Double Barrel -10"x2" -12" <b>Royal Icing:</b> -3 oz egg whites -4 cups powdered sugar <b>Fondant:</b> -Black -White <b>Gold Dust</b> <b>Gumpaste Peonies</b> <b>Corn Syrup</b> <b>Everclear</b>	<b>Scale</b> <b>Mixer</b> <b>Piping Bag</b> <b>Coupler</b> <b>#4 Round Piping Tip</b> <b>Rough Flat Paintbrush</b> <b>Additional Brushes</b> <b>Various Decorative Molds:</b> -Brooch -Bead -Gem -Border <b>Scissors</b> <b>Razor Blade</b> <b>Modeling Tools</b>