

# Materials Used

## Rustic Textures 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>14" Sturdy Cake Board</b><br><b>Poster Board</b><br><b>Support Straws</b><br><b>24 Gauge Floral Wire</b> | <b>Cakes:</b><br>-12"<br>-10" Layer<br>-8" Double Barrel<br>-6"<br><b>Gumpaste:</b><br>-Light Green<br>-Light Purple<br>-Dark Purple<br><b>Gel Color:</b><br>-Ivory<br>-Avocado Green<br>-Black<br>-White<br><b>Various Colors Petal Dust</b><br><b>Water</b><br><b>Everclear</b><br><b>Wafer Paper</b><br><b>Fondant:</b><br>-White<br>-Black | <b>Various Flower Petal Cutters</b><br><b>Modeling Tools</b><br><b>Piece of Firm Foam</b><br><b>Paintbrushes:</b><br>-Fluffy<br>-Fat<br>-Flat<br>-Fine Tip<br><b>Spoon Flower Formers</b><br><b>Floral Tape</b><br><b>Airbrush</b><br><b>Paper Towel</b><br><b>Exacto Blade</b><br><b>Toothpicks</b><br><b>Pliers</b> |