

# Materials Used

## Melting Ice Cream Cone 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 topper your own!

<b>Structure/Hardware</b>	<b>Edible Materials</b>	<b>Tools</b>
<b>Wooden Dowel</b> <b>Floral Wire</b>	<b>Stacked Cake Tiers</b> <b>16 oz White Chocolate</b> <b>4 oz Heavy Cream</b> <b>Gel Food Color:</b> -Yellow -Pink -Orange -Turquoise <b>4 oz Water</b> <b>24 oz White Chocolate Melts</b> <b>Vanilla Cake Scraps</b> <b>Buttercream</b> <b>Ivory Fondant w/ Tylose Powder</b> <b>Airbrush Color:</b> -Yellow -Brown	<b>Food Scale</b> <b>Large Bowl</b> <b>Saucepan</b> <b>Rubber Spatula</b> <b>Whisk</b> <b>Small Mixing Bowls</b> <b>Mixing Spoons</b> <b>Cone Template</b> <b>Exacto Blade</b> <b>½" Square Foam Block</b> <b>Ice Cream Scoop</b> <b>Airbrush</b>