

Materials Used

Gingham Spring 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 |
|--|---|--|
| 12" Masonite or Wooden Board Floral Wire: -26 Gauge -28 Gauge | 8" Double Barrel Cake 6" Gingham Cake Flexique 2 Pieces of Wafer Paper Desiccated Coconut Food Coloring: -Green -Yellow -Ivory -Avocado -Pink -Light Blue 12 oz Simi Cakes Isomalt 2 lbs White Choc Ganache (3:1 ratio) 5 lbs White Fondant Gum Paste Petal Dust: -Green -Pink Everclear | Floral Tape Silicone Container Small Knife Crème Brulee Torch White Ribbon Hydrangea Veiner Hydrangea Cutter Thin Leaf Cutter Nicholas Lodge Stamens Poppy Cutters Silpat Circle Cutters: -2" -4" Bench Scraper Ball Tool Veining Tool Flower Formers or Spoons Needle Nose Pliers Paintbrushes |