



# Buttercream Cakes Using Acrylics - *With Danette Short*

## Supply List



### Buttercream Cake General Tools

- Piping Bag
- Coupler
- #12 piping tip
- Small and medium off-set spatula
- Turn table
- Large cutting board or turntable extender
- Second board covered in parchment
- Tall bench scraper
- 8" Acrylic rounds (Purchased from: Barb Fischer at [imagebyroberts@yahoo.com](mailto:imagebyroberts@yahoo.com))
- 8" parchment circle
- Masking tape
- Non-skid mat
- 10" cake board - finished with fondant and ribbon (optional)

### Edible Materials

- Three layers of vanilla cake  
(recipe on [www.sugargeekshow.com](http://www.sugargeekshow.com))
- One batch easy buttercream  
(see recipe on [www.sugargeekshow.com](http://www.sugargeekshow.com))
- Food Coloring  
White and deep pink
- Lemon curd (optional)  
(recipe on [www.theshortcakes.com](http://www.theshortcakes.com))

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