Materials Used Space Dragon 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
Wooden Boards: -18" Base -8" -6" (8") 3/8" Threaded Rod (4) 3/8" Washers (4) 3/8" Locking Washers (12") 1/4" Threaded Rod (5) 1/4" Nuts (4) 1/4" Washers (4) 1/4" Locking Washers 9 Gauge Anodized Floral Wire Aluminum Foil Tape Floral Wire: -18 Gauge -22 Gauge Support Straws 6" Cardboard Round	(2) 6" Round Cake Layers 6" Half Sphere Cake Layer Chocolate RKT Mixture Shortening Simi Cakes Transfer Sheet Simi Cakes Isomalt PME Clear Edible Glaze Spray Melted Chocolate Chocolate Ganache Modeling Chocolate Fondant: -Black -White -Blue Wafer Paper Flexique Nicholas Lodge Gum Paste Edible Gold Leaf Edible Water Colors: (Angela Nino Recipe) (Everclear, Gel Food Color) TruColor Shine: -Turquoise -Deep Blue Albert Uster Gold Highlighter (Non-edible)	8" Ball Pan 8" Round Pan Drill 3/8" Drill Bit 1/4" Drill Bit Dragon Eye Mold Crème Brule Torch Bolt Cutters Wrench Pliers Plastic Wrap Serrated Knife Modeling Tools Ball Tools Wing Template Paintbrushes Pasta Roller Marvelous Molds: -Snake Skin Mat Innovative Sugarworks: -Thin Smoother Rolling Pin Aluminum Foil Exacto Blade