



Sugar Skull Cake - *With Liz Marek*

Supply List



Sugar Skull General Tools

- Ruler
- Serrated Knife
- Innovative Sugarworks:
 - Small Smoother
- Small Rolling Pin
- Modeling Tools
- Large Piece of PVC
- Palette Knife
- Water Brush
- Thin Paintbrushes
- 3" Circle Cutter
- Small Heart Cutter
- Small Teardrop Cutter

Variety of:

- Flower/Petal/Shape Cutters

Edible Materials

- Three 8" round cake layers
(see recipe on chocolate cake on www.sugargeekshow.com)
- One 8" half sphere cake layer
(see recipe on chocolate cake on www.sugargeekshow.com)
- Food Coloring
Electric Yellow, Electric Purple, Regal Purple, Orange, Pink, Blue, Mint Green, Black
- Black Airbrush Color
- Buttercream
(video on easy buttercream recipe on www.sugargeekshow.com)
- Cake Clay (cake scrap + buttercream)
- Modeling Chocolate
Purple, Orange, White, Pink, Yellow, Red
(recipe on modeling chocolate on www.sugargeekshow.com)
- White Fondant, LMF
(video on LMF fondant on www.sugargeekshow.com)
- Everclear
- Melted Chocolate
- Freeze Spray

Structure/Hardware

- 6" Cardboard Round
- 10" Wooden cake board

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