



Christmas Cake Tutorial *With Liz Marek*

Supply List



Christmas Tree Cake General Tools

- X-Acto Blade
- Templates
- Serrated Knife
- Paintbrushes
- Modeling Tools
- Sugar Shapers
- Ball Tools
- Crème Brule Torch
- Palette Knife
- Airbrush
- Plastic Wrap
- Tweezers
- Brooch Mold
- Brilliance Marvelous Mold
- Large Pan

Edible Materials

- Cake Layers:
 - 4"
 - 6"
 - 8"
 - 10"
- Fondant
- Gumpaste
- Chocolate Ganache
- Buttercream
- Food Color
 - Lemon Yellow
 - Lime Green
 - Leaf Green
 - Ivory
- Green Airbrush Color
- Sprinkles
- Albert Uster Gold Dust
- Assorted Candies and Dragees
- Sparkle Disco Dust
- Edible White Sparkles
- Confectioner's Glaze
- DECOgel
- Everclear

Structure/Hardware

- 14" Base Board
- (3) 6" Cardboard Rounds
- 10" Cardboard Round
- Support Straws
- Wooden Skewer
- Floral Tape
- Fairy Lights
- 7" Turntable

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