



Mirror Glaze Ocean Wave Cake Tutorial

With *Liz Marek*

Supply List



Edible Materials

- 2 - 8" Cake Layers
- One batch Buttercream
- 1lb 8oz Clear Simi Cakes Precooked Isomalt
- 1/4 cup Uncooked Isomalt
- Gel Color:
 - Aqua
 - Turquoise
 - Electric Blue
 - White
 - Green
 - Navy Blue
- Pearl Dust
- Albert Uster Gold Dust
- Green Petal Dust
- Creative Cake Decorating Diamonds
- PME Clear Glaze
- Grain Alcohol
- Edible White Sparkles

General Tools

- Exacto Blade
- Paintbrush
- Modeling Tools
- Ball Tools
- Crème Brule Torch
- Large Cake Pan
- 6" Round Cake Pan
- Candy Thermometer
- Silicone Gloves
- Bamboo Skewers
- Metal Ring
- Silpat
- Innovative Sugarworks Smoothers
- Plastic Containers
- Sphere to Mold
- NSP Medium Oil Based Clay
- Small Silicone Tool
- Large Container
- Mold Release Spray
- Food Grade Silicone
- Disposable Plastic Cups
- Rubber Spatula
- Silicone Container

Structure/Hardware

- 10" Base Board
- 8" Cardboard Round
- Support Straws

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