

# Pirate Ship Cake Tutorial With Liz Marek





### **Edible Materials**

(3) ¼ Sheet Cakes Chocolate Ganache American Buttercream Wafer Paper Flexique (www.flexique.com) Magic Chocolate: (www.nomorefondant.com)

- -Grey/Brown
- -Black
- -Orange
- -Sky Blue
- -White

LMF Fondant:

- -White
- -Black

Ice Blue Progel Color

Shortening Candy Melts:

- -White
- -Dark Chocolate

Black Powdered Color (www.chefrubber.com) Airbrush Color: -Dark Brown -Dark Blue Black Edible Art Paint White Food Coloring

### **General Tools**

Cake Scrap

Ship and Sail Templates
Exacto Blade
Serrated Knife
Innovative Sugarworks:
(www.innovativesugarworks.com)

- -Smoother
- -Turntable
- -Turntable Extender
- -Sugar Shapers Paintbrushes Silicone Mat Pasta Machine

Wood Grain Impression Mat (www.winbeckler.com) Fine Mist Spray Bottle Fondant Smoother Modeling Tools

Knife Ruler

Wire Cutters

Champagne Bottle Sparklers (www.sparklercity.com)

#### Circle Cutters:

- -1"
- -1/2"
- -1/4"

Round Piping Tips

Toothpicks Silmat Airbrush

European Style Relief Silicone Mold

(www.aliexpress.com

Balloon LED Lights (amazon) Marvelous Molds Lizard Skin Mat (www.marvelousmolds.com)

Blue Ribbon

## Structure/Hardware

28 Gauge Floral Wire Support Straws
(2) ¼ Sheet Boards
22" Wooden Board
Cabinet Door Stops
(amazon)
Bamboo Skewers
½" PVC Pipe
Aluminum Foil Tape
(amazon)
¼" Dowel Rods
Floral Tape
Loctite Glue
Paper Straws

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