



## Introduction To Cake Sculpting *With Liz Marek*

### Supply List



#### Structure/Hardware

5/16" Threaded Rod  
(4) 5/16" Washers  
(2) 5/16" Locking Washers  
(4) 5/16" Nuts  
12" Masonite Board  
Self-Adhesive Cupboard Stops  
Aluminum Foil Tape  
(2) 8" Cardboard Rounds  
Wooden Skewers

#### General Tools

Reference Materials/ 3D Figure  
Ruler  
Bolt Cutters or Hack Saw  
Pliers  
Vice Grips  
Drill and Drill Bit  
Bucket  
Serrated Knife  
Non-Skid Mat  
Plastic Wrap  
Parchment Paper  
Innovative Sugarworks:  
-Smoother  
-Sugar Shapers  
[www.innovativesugarworks.com](http://www.innovativesugarworks.com)  
Exacto blade  
Wire Cutters  
Fine Mist Spray Bottle  
Modeling Tools  
Small Paintbrush  
Airbrush

#### Edible Materials

8" Half Sphere Cake  
(2) 8" Square Layers  
(2) 5" Round Layers  
Swiss Meringue Buttercream  
Fondant  
Modeling Chocolate  
[www.nomorefondant.com](http://www.nomorefondant.com)  
[www.hothandsmc.com](http://www.hothandsmc.com)  
Progel Food Color:  
-Pink  
-Cream  
-Black  
<http://www.rainbowdust.co.uk>  
Airbrush Color:  
-Black  
-Warm Brown  
-Pink  
-Ivory

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