



## Crystal Kintsugi Cake Tutorial

With Liz Marek

### Supply List



#### Structure/Hardware

- 10" Wood Board
- (1) 6"x2" Styrofoam Dummy Cake
- 6" Parchment Square
- 15" ¼" Threaded Rod
- (4) ¼" Nuts
- (2) ¼" Locking Washers
- (2) 1" Wide Washers
- (4) Cabinet Door Stops
- Aluminum Foil Tape

#### Edible Materials

- 8" x 4" Cake
- 6" x 5" Cake
- 6" x 4" Cake
- 4" x 5" Cake
- White Fondant
- Food Color:
  - Gold
  - Black
- Loose Rock Candy
- TruColor Liquid Violet
- TruColor Liquid Purple
- TruColor Liquid Gold
- TruColor Gold Shine
- TruColor Sparkle Shine
- [www.trucolor.org](http://www.trucolor.org)
- Royal Icing
- Sanding Sugar
- Simicakes Clear Isomalt
- [www.simicakes.com](http://www.simicakes.com)
- Pink/Purple Edible Watercolor
- Truly Mad Plastics Gold Dust
- [www.trulymadplastics.com](http://www.trulymadplastics.com)

#### General Tools

- Knife
- Fondant Smoothers
- Large Fluffy Brush
- Small Paintbrushes
- Small Offset Spatula
- 3D Crystal Molds
- [www.simicakes.com](http://www.simicakes.com)