



## Working Gumball Machine Cake

With Shannon Mayes

### Supply List



#### Structure/Hardware

12" Square Wood Board  
7" Round Wood Board  
(2) 6" Cardboard Rounds  
(one trimmed to 4.5")  
3/8" Threaded Rod (10 1/4" Length)  
(4) 3/8" Nuts  
(4) 3/8" Washers  
Aluminum Foil Tape  
(4) Self-Adhesive Rubber Feet  
Small Cereal Box  
Support Straws

#### Edible Materials

(3) 1 1/2" Cake Layers  
Buttercream  
Rice Krispy Treat Mixture  
Fondant:  
-White  
-Yellow  
-Black  
White Modeling Chocolate  
White Gumpaste  
Shortening  
1/2" Gumballs (1-2 lbs)  
Crystal Clear Gelatin  
[www.artdelgelatin.com](http://www.artdelgelatin.com)  
Distilled Water  
Metallic Dust:  
-Silver  
-Pewter  
Black Food Color Gel  
Melted White Chocolate  
PME Edible Glaze Spray

#### General Tools

Reference Photos  
Mechanism Templates  
Drill  
3/8" Drill Bit  
Scotch Tape  
Hot Glue Gun  
Exacto Knife  
Pizza Cutter  
8.5" X 11" Sheet of Card Stock  
2" Square Cutter  
2" Circle Cutter  
Plastic Wrap  
Modeling Tools  
Brooch Mold (Optional)  
Serrated Knife  
Clay Extruder  
Helium Quality Latex Balloon  
Large Bowl  
Impression Mat of your Choice  
4" Cake Pan  
Paintbrushes  
Fat Daddio's Fondant Mat (optional)  
Fondant Smoother  
Rubber Gloves

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