

Gold Mine Birthday Cake Tutorial With Liz Marek



Structure/Hardware

18" Wood Board
10" Cardboard Round
6" Cardboard Round
3/8" Drill Bit
3/8" Threaded Rod
(4) 3/8" Washers
(2) 3/8" Locking Washers
(4) 3/8" Nuts
3/4" Cabinet Door Stops
Bamboo Skewers
Aluminum Foil Tape

Edible Materials

(2) 10" Round Cakey Layers (2) 8" Round Cake Layer 6" Cake Layer Buttercream Simple Syrup Shortening Piping Gel Fondant: -White -Light Yellow -Brown -Ivory -Light Green -Medium Green Food Coloring: -Ivory -Orange -Black **Rice Cereal Treat** Modeling Chocolate -Ivory -Black Melted Dark Chocolate Truly Mad Plastics Super Gold Dust Truly Mad Plastics Silver Dust www.trulymadplastics.com Everclear Warm Brown Airbrush Color

General Tools

¹/4 Sheet Cake Board Exacto Blade Drill Pliers Modeling Tools Serrated Knife Basting Brush Ruler Large Rolling Pin or PVC Fine Mist Spray Bottle Airbrush Large Round Piping Tip Easy Action Spring Scissors Paintbrushes

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