



Beachy Wedding Cake Tutorial

With Liz Marek

Supply List



Structure/Hardware

12" Cake Board
Cabinet Door Stops
Armature Wire
Aluminum Foil Tape
Milkshake Straws

Edible Materials

8" Cake
6" Cake
Simicakes Isomalt
www.simicakes.com
Edible Pearl Dust
www.thesugarart.com
Edible Artist Decorative Paints:
-Brown
-Yellow
-White
-Rose Gold Metallic
Deep Brown Petal Dust
Everclear
White Candy Melts
Progel Food Colors:
-Ice Blue
-Turquoise
Crystal Candy Edible Glitter
Vegetable Shortening
White Fondant
Truly Mad Plastics Gold Dust
www.trulymadplastics.com
Artisan Accents Breakfast Blue Gel
Color
Cake Gloss
www.swankcakedesign.com

General Tools

Amazing Mold Putty
Oyster Shells
Gloves
Paintbrushes
Coral and Shell Molds
www.firstimpressionmolds.com
Shell and Starfish Molds
www.sugargeekshop.com
Aluminum Foil
Rolling Pin
Drill
8" Cardboard Round
Airbrush
Crème Brule Torch
Homemade Isomalt Warmer
www.simicakes.com
Silmat
Sugar Shapers
Reptile Terrarium Warming Mat
www.amazon.com

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