



Hipster Zombie Cake Tutorial

With Liz Marek

Supply List



Structure/Hardware

14" Square Wood Board
12 Long 3/8" Threaded Rod
3/4" Cabinet Stops for Feet
(4) 1" Wide 3/8" Washers
(2) 3/8" Locking Washers
(4) 3/8" Nuts
1/2" Foam Core
6 Gauge Armature Wire
Aluminum Foil Tape
Aluminum Foil
22 Gauge Wire
Bamboo Skewer

Edible Materials

Easy Buttercream
White Chocolate Buttercream
(2) 6" Cake Layers
Modeling Chocolate:
-Blue
-Blueish Green
-Ivory
-Brown
-Pink
Chocolate Ganache
Desiccated Coconut, colored green
Toasted Coconut
Cocoa Powder
Food Color Gel:
-Sky Blue
-Super Red
-Black
Unsalted Peanuts
Isomalt Zombie Eyes
Clear Piping Gel
Chocolate Brown Airbrush Color
Vermicelli Rice Noodles
Isomalt
www.simicakes.com
Cake Gloss
www.swankcakedesign.com

General Tools

Screw Gun
3/8" Drill Bit
Pliers
Wrench
Zombie Head Template
Zombie Clothes Template
Wire Cutters
Offset Spatula
Plastic Wrap
Serrated Knife
Large Piping Tip
Innovative Sugarworks Smoother
Modeling Tools
Exacto Blade
Airbrush
Damp Paper Towel
Glasses Mold
www.simicakes.com
Crème Brule Torch
Silpat

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