



## Hanging Wreath Cake Tutorial *With Shani Christianson*

### Supply List



#### Structure/Hardware

Two 10" cake cardboard circles  
bamboo skewers  
18" of pretty ribbon  
Four self adhesive rubber cabinet stoppers (see link)  
Mini LED string lights - your choice of color (see link)

#### Edible Materials

Fondant - green  
Pre cooked Isomalt clear or pre colored - your choice of colors  
Green Wafer Paper (see link)  
Paper Potion (see link)  
Gum paste - white, red, green  
petal dusts - red, dark & light greens, brown, black, yellow  
Pearl & disco dusts - various colors  
Candy melts - green  
Gel food colors - red, greens, brown, black, yellow  
Airbrush food colors - green & brown  
2 layers of 10" round cake  
Swiss meringue buttercream  
Ganache  
Edible spray glaze (see link)  
Everclear or vodka  
Gum glue

#### General Tools

Xacto knife & blades  
Hot glue gun  
Holly Leaf cutters & veiner  
Poinsettia cutters and veiner (see link)  
small 5 petal cutter  
Ball tool  
3.5" circle cutter  
Various gum paste modeling tools  
Floral wire - 22g & 24g green & white  
Floral tape - green & brown  
Veining board  
Regular & soft floral foam pads  
Scissors  
Needle nose pliers  
Multi herb blade scissors (see link)  
Paint brushes  
Small paint palette  
Rolling Pin  
Ruler  
Silicone cupcake liners  
Silicone cake pop pan (see link)  
Angle spatula  
Various sized straws  
Plastic wrap  
Serrated carving knife  
Parchment paper

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