



Hangings 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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