



Egyptian Goddess Bust Cake Tutorial *With Liz Marek*

Supply List (1 of 2)



Structure/Hardware

12" round wooden cake board with feet

<http://cakeboardsavare.com/>

1/2" pvc pipe (2')

1/2" metal flange

1/2" male adaptor

2 pvc elbow (45 degree)

1 pvc cross

4 wood screws 1/2"

Chocolate skull mold

Aluminum foil tape

Edible Materials

Simi Cakes 1/2" eye transfer sheets

Simi cakes isomalt clear, white (2 oz)

www.simicakes.com

2 6" cakes (2" tall)

4 lbs white candy melts or chocolate bark

1 batch ganache

Vegetable shortening

1 lb marshmallows

1 lb Rice cereal

4 lbs ivory modeling chocolate

4 lbs dark modeling chocolate

<http://hothandsmc.com/>

Americolor Food color, Ivory, warm brown, chocolate brown

Rainbow dust metallics blue, green, gold, purple

(amazon)

Artisan accents chocolate food color black, red

<http://www.artisanaccents.com/chocolate/>

Cake gloss

http://swankcakedesign.com/shop/index.php?main_page=advanced_search_result&search_in_description=1&keyword=cake+gloss

3 lbs white fondant

1 lb aqua fondant or aqua food coloring

2 lbs black fondant

Airbrush color copper, brown, chestnut, black

Everclear

Petal dust (cherry lips, poppy, rustic)

<https://www.thesugarart.com/>

Truly Mad Plastics super gold dust

<https://www.trulymadplastics.com/store/#!/TMP-Super-Gold/p/76477425>