

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

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