



# Narnia Lamp Post Cake Tutorial

With Liz Marek

## Supply List



### Structure/Hardware

3/8" threaded rod 12" long  
Three 3/8" nuts  
Three Washers  
One locking washer  
One 10" cake board with feet  
<http://cakeboardsavare.com/>

### Edible Materials

2 lbs black isomalt  
12 oz clear isomalt  
[www.simicakes.com](http://www.simicakes.com)  
food coloring, orange, black, yellow  
Fondant - 1 lb aqua, 2 lbs white, 1 lb red  
Rainbow dust metallics - pearl and silver  
White Disco dust  
<https://www.thesugarart.com/>  
Cake gloss <http://www.swankcakedesign.com/>  
One double barrel cake Iced and chilled

### General Tools

Blow Torch  
Utility knife  
Silicone mat  
Round cutters 2" and 2 1/2"  
Silicone noodles [www.simicakes.com](http://www.simicakes.com)  
Battery operated tea light  
2" and 1" sphere mold  
[www.chicagoschoolofmoldmaking.com](http://www.chicagoschoolofmoldmaking.com)  
Large and small Snowflake molds  
[www.sugardelites.com](http://www.sugardelites.com)  
Small silicone cupcake liners or silicone bowl  
Rolling pin  
Ribbed knit border mold  
[Marvleous Molds Knit molds](http://MarvleousMolds.com)  
2" heart cookie cutter  
Gloves  
20 gauge floral wire

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