



Chocolate Skull Tutorial and Sculpted Bust *With Liz Marek*



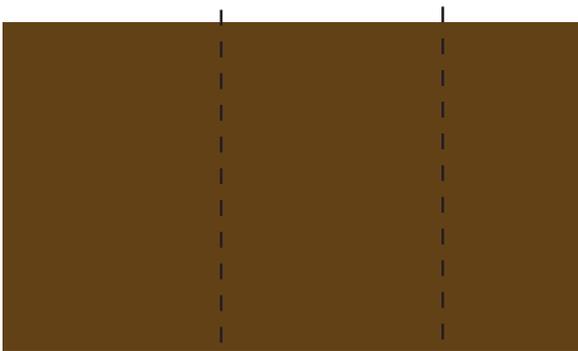
General Tools

- Skull mold www.sugargeekshop.com
- Pencil holder to hold the chocolate skull mold
- 10" wooden cake board with feet
- 1/2" metal flange
- 5/8" screws
- 1/2" male adapter
- 1/2" pvc pipe
- 1/2" coupler
- 1" Paddle bit
- Screwgun
- philips head bit
- Large bowl
- Gloves
- Spatula
- Carving knife
- Acetate smoother (www.innovativesugarworks.com)

Edible Materials

- 4 lbs candy melts or tempered chocolate
- One quarter sheet cake
- One batch [easy buttercream](#)
- One batch [ganache](#)

Quarter Sheet Cake 13"x18"



Layer 1 Layer 2 Layer 3

Cut sheet cake into three pieces. Two pieces measure 13"x5" and the last piece should measure 13" by 3". Stack the two bigger pieces on the bottom, the thinner piece on top and use cut scraps to build up the neck and any low spots.

