



Tiger Cake Tutorial *With Liz Marek*

Supply List



Structure/Hardware

- 12" Wood Board
- 12" Long 1/4" Threaded Rod
- 4 washers
- 2 locking washers
- 4 nuts
- Aluminum Foil Tape
- 6" Cardboard Round
- 8" Cardboard Round
- Support Straws
- Wooden Bamboo Skewers

Edible Materials

- (3) 6" Round Cakes
- (2) 8" Round Cakes
- Buttercream
- Black Food Color Gel
- Ivory Food Color Gel
- Chocolate Chameleon Food Color
 - Green
 - Orange
- Clear Isomalt
- White Isomalt
- www.simicakes.com
- Black Fondant
- White Fondant
- Pink Fondant
- Modeling Chocolate
- Cake Gloss
- www.swankcakedesign.com
- Chef Rubber Colored Cocoa Butter
 - Yellow
 - Black
 - White
- Raw Cocoa Butter
- Orange Fat Soluble Color Powder
- Rice Noodles
- Desiccated Coconut
- Corn Syrup

General Tools

- Drill
- Tiger Reference Photo
- Wire Cutters
- Calipers
- www.anatomytools.com
- Serrated Knife
- Sugar Smoother
- Sugar Shapers
- www.sugarworks.com
- 1" Eye Mold and 1" Iris Sheets
- www.sugargeekshop.com
- Fine Paintbrushes
- Crème Brule Torch
- Exacto Blade
- Dresden Tool

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