



## Sewing Machine Cake Tutorial *With Shannon Mayes*

### Supply List



#### Structure/Hardware

11" x 19" (1/2") Wood Board  
2.5" x 3.5" Wood or Foam Board  
(use template)  
3.5" x 14" Wood or Foam Board  
(use template)  
9" Length 3/8" Threaded Rod  
3 1/2" Length 3/8" Threaded Rod  
(4) 3/8" Locking Washers  
(8) 3/8" Wide Washers  
(8) 3/8" Nuts  
Aluminum Foil Tape  
Toothpicks

#### Edible Materials

(1) 2" Half Sheet Cake  
(2) 6" x 2" Square Cakes  
Buttercream  
Fondant  
Wafer Paper  
Edible Ink  
Angel Hair Pasta  
Gumpaste  
Edible Art Decorative Paints:  
-Black  
-Red  
-White  
Silver Airbrush Color  
High Proof Alcohol  
White Candy Melts  
Flexique  
Food Color Gel:  
-White  
-Pink  
-Colors of choice  
Cake Gloss  
[www.swankcakedesign.com](http://www.swankcakedesign.com)  
Gum Glue  
Shortening

#### General Tools

Cake Templates  
Printable Tape Measure:  
<https://freeprintable-cards.blogspot.com/2005/07/printable-ruler.html?m=1>  
Drill, 3/8" Drill Bit  
Wrench, Pliers  
Jig Saw  
Exacto Blade  
Pizza Cutter  
Cake Pan  
Edible Printer  
Modeling Tools  
Sm, Md, Lg Circle Cutters  
Clay Extruder  
Fine Tip Paintbrushes  
Smooth On Silicone Mold  
Material  
Card Stock  
Sculpey Clay  
Thread Spool  
Serrated Knife  
Button Mold  
Scissors  
Round Piping Tip  
Innovative Sugarworks  
Smoothers  
[www.sugarworks.com](http://www.sugarworks.com)  
Fondant Smoother

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