



Shark Cake Tutorial *With Liz Marek*

Supply List



Structure/Hardware

Half Sheet Wood Cake Board
(12") 3/8" Threaded Rod
(4) 3/8" Washers
(2) 3/8" Locking Washers
(4) 3/8" Nuts
Aluminum Foil Tape
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Armature Wire
Foam Board
Masking Tape
Floral Wire
Green Floral Tape

Edible Materials

Melted Marshmallows
(2) 1/4 Sheet Cake Layers
1/2 Sheet Cake
Buttercream
Modeling Chocolate
www.hothandsmc.com
Chocolate Ganache
Black Isomalt
Fondant:
-White
-Pink
Progel Food Color:
-Grey
Airbrush Color:
-Silver
-Black
2 Boxes Blue Jello
Knox Gelatin
Food Safe Glycerin
Moss Green Food Gel Color
Wafer Paper
Graham Cracker Crumbs

General Tools

Shark Template
Reference Photo
Exacto Blade
3/8" Drill Bit
13/64" Drill Bit
Drill
Vice Grips
Pliers
Calipers
Serrated Knife
Modeling Tools
www.sugargeekshop.com
Innovative Sugarworks Smoother
Sugar Shapers
www.sugarworks.com
Ruler
Parchment Paper
1/2" Eyeball Mold
Wire Cutters
Fondant Smoother
Crème Brule Torch
Paintbrushes
Airbrush

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