



Giant Crab Cake Tutorial *With Liz Marek*

Supply List



Structure/Hardware

- 3/4" Plywood
- 1/4" stainless steel threaded rod
- (8) 1/4" Nuts
- (8) 1/4" Locking washers
- (4) 1/4" Washers
- Armature Wire
- Aluminum Foil Tape
- 24" Wood Cake Board
- Straws
- Cake Pop Sticks

Edible Materials

- White Modeling Chocolate
- 8" X 3" Round Cake Layer
- (2) 18" Round Cake Layers
- Chocolate Ganache

Edible Materials (Continued)

- Fondant:
 - White, Light Brown,
 - Dark Brown, Black
- Airbrush Color:
 - Warm Brown, Sky Blue,
 - Royal Blue, Purple, Ivory, Yellow,
 - Orange
- Everclear
- Edible Artist Decorative Paint:
 - White, Brown
- Chef Rubber
 - Aqua Blue Cocoa Butter
 - Indigo Blue Cocoa Butter
 - Gilded Yellow Cocoa Butter
 - Coral Cocoa Butter
 - White Cocoa Butter
- Food Color Gel
 - Chocolate Brown, Gunmetal
 - Moss Green, Ice Blue, Ivory
- Rice Cereal
- Graham Cracker Crumbs
- White and Dark Chocolate
- Isomalt
- Sanding Sugar
- Royal Icing
- Confectioner Arts Jewel Dust
- White Gumpaste
- Cake Gloss
- Edible Glitter

General Tools

- Structure Templates
- 1/8" Drill Bit
- 1/4" Drill Bit
- Drill
- Wood Glue
- Wood Screws
- Clamp
- Dremel Tool
- Hot Glue Gun
- Modeling tools
- Reference Photo
- Serrated Knife
- Fondant Smoother
- Ball Tools
- Airbrush
- Crème Brule Torch
- Paper Towels
- Paintbrushes
- Heat Gun
- Food Processor
- Aluminum Foil

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