



## Mermaid Cake Tutorial

With Liz Marek

### Supply List



#### Structure/Hardware

- 1/2 Sheet Wood Cake Board
- Wood Board
- Aluminum Foil Tape
- (4) 5/8" Nuts
- (2) 5/8" Locking Washers
- (4) 5/8" Washers
- (1) 1/4" Locking Washers
- (2) 1/4" Washers
- (2) 1/4" Nuts
- Straw Supports
- 7" Cake boards
- Floral Wire
- White Floral Tape

#### Edible Materials

- (4) 8" Cake Layers
- 5" Cake Layer
- 4" Cake Layer
- Modeling Chocolate
- [www.hothandsmc.com](http://www.hothandsmc.com)
- Buttercream
- Turquoise Progel
- Rice Cereal
- Melted Marshmallow
- Gelatin Sheet Mixture
- Glycerin
- Wafer Paper
- White Fondant
- Black Fondant
- Pink Fondant
- Blue Fondant
- Turquoise Fondant
- Ivory Food Gel
- White Food Gel
- Everclear
- Edible Black Marker
- Pink Dust
- Gold Highlighter

#### General Tools

- Jigsaw
- Templates
- Sugar Smoothers
- [www.innovativesugarworks.com](http://www.innovativesugarworks.com)
- Ruler
- 5/8" Drill Bit
- 1/4" Drill Bit
- Pliers
- Dremel Tool
- Serrated Knife
- Circle Cutters
- Large Round Piping Tip
- X-acto Blade
- Paintbrushes
- Mermaid Scale Rolling Pin
- Dresden Tool

Sugar Geek Show is not affiliated, associated, authorized, endorsed by or in any way officially connected with any of the products featured in this video. All product and company names, logos, brands, or other trademarks or images featured or referred to in this video are the property of their respective trademark holders. The use in this video of the products and any protected intellectual property is used for illustrative purposes, and no commercial claim to their use, or suggestion of sponsorship, affiliation or endorsement, is made by Sugar Geek Show

