



Dragon Castle Cake Tutorial *With Liz Marek*

Supply List



Structure/Hardware

1/8" armature wire
Aluminum foil tape
22 gauge floral wire
Styrofoam for holding the dragon topper
18"x18" cake board

Edible Materials

Two 10" red velvet cakes
Three 10" chocolate cakes
Easy buttercream
1 lb Red modeling chocolate (hot hands modeling chocolate)
Green modeling chocolate
2 tablespoons water
1 tablespoon powdered gelatin
Sheet wafer paper
Red airbrush color or red edible watercolor
1 tsp glycerine
Two 10" cake cardboards
Tall bench scraper
Offset spatula
Silicone mat
Clear isomalt
Rice
Edible markers (red and black)
Food coloring (black, ivory, yellow, green, brown,
Fondant (green (2 lb), white (5 lbs), ivory (4 lbs) black (6 oz), yellow (8oz)

General Tools

Thick straws
Scissors
Nitrile gloves
Sculpting tools
Lizard skin impression mat (marvelous molds)
X-acto blade
Cobblestone impression mat
Small round piping tip
Woodgrain texture mat

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