



Realistic Unicorn Cake Tutorial

With Liz Marek

Supply List



Structure/Hardware

- 1/2 sheet cake board (wood)
- [4 door stoppers](#)
- 4 screws
- 12" threaded rod 3/8"
- 4 3/8" nuts
- 2 3/8" locking washers
- 4 1 inch washers
- 1/2" foam core or gator board
- Aluminium Foil tape

Edible Materials

- Marshmallows (16oz)
- Rice cereal
- 1/2 cup candy melts
- Cake of your choice (two 10", two 8", one quarter sheet cake)
- 1 batch easy buttercream
- 1 batch white chocolate ganache
- 5 lbs white fondant
- 1 oz black fondant
- 2 lbs each fondant (lime green, yellow, orange, pink, light blue)
- tylose powder
- 8 oz Isomalt (Simicakes preferred)
- Food coloring (purple, pink, yellow, black)
- Edible glitter
- Cake gloss
- Everclear
- Pink, yellow, purple airbrush color
- Pearl airbrush color
- Rainbow sprinkles

General Tools

- Thick straws
- Scissors
- Nitrile gloves
- X-acto blade
- Ruler
- Screw gun
- 3/8" drill bit
- 2 monkey wrenches or vice grips
- Serrated knife
- Spatula
- Plastic wrap
- Acetate smoother
- Modeling tools
- Fondant smoother
- Simi cakes unicorn horn mold
- Balloon light
- Blow torch
- Airbrush
- Painters tape
- [Large silicone sphere mold](#)
- [Small silicon sphere mold](#)
- Wooden skewer
- Silicone bowls
- Silicone mat

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

