

Howling Steampunk Wolf Cake With Liz Marek



Structure/Hardware

Wooden wedges (cut from 2x4 with chop saw) Wood glue Wooden base board (2'x3') 1/2" thick Door stoppers for feet (9) 3/8" screws Three - 3/8" threaded rod 12" Six 3/8" T-nut (www.sugargeeshop. com) Straws Cake boards (8") Aluminum foil Aluminum foil tape

Supply List

Edible Materials

Mini marshmallows 3 lbs Rice Cereal 2 large bags White chocolate for RKT recipe (2 cups)White chocolate ganache recipe (double batch) Three 1/4" sheet cakes in the flavor of your choice White Modeling chocolate (2-3 lbs) Brown Modeling chocolate (2-3 lbs) Recipe on www.sugargeekshow.com/recipes) Turquoise fondant (2 lbs) Red fondant (1 lb) Food coloring (stone, navy, yellow) Royal icing Black Cocoa butter Truly Mad Plastics Silver Grain alcohol like ever clear

General Tools

Tape Measure Jigsaw Wood clamps Screw gun Dremel tool with metal cutting wheel Scissors Plastic Wrap Serrated knife for carving Offset spatula Rolling pin Square cake pan Bench scraper Fondant smoother Piping bag Circle cutterss X-acto knife Spray bottle Small piping tips Wooden clay tool for smoothing Airbrush Heat gun or hair dryer Flat paintbrush

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