



## Ranunculus Flower Tutorial *With Ashley Barbey*

### Supply List



#### Edible Materials

Gum Paste – peach, moss green, burgundy, ivory, golden yellow  
Sugar glue  
Petal dust - moss green, hunter green, sepia, chocolate, Bordeaux, champagne, mocha, cinnamon, Erin's yellow, brown  
Vegetable shortening  
Cornstarch

#### Structure/Hardware

Ranunculus cutters  
Calyx cutter  
Blossom cutter  
Smallest petal template  
Oak leaf template  
Oak leaf veiner  
Groove board  
Floral tape – moss green and twig brown  
Exacto knife with a new blade  
Piping tips – Wilton 12, Ateco 808, Wilton 2A, Wilton 4  
Self-healing/non-stick mat  
Small rolling pin  
Dresden tool  
Paint brush for applying sugar glue  
Gum paste storage mat/zip top bag  
Firm foam mat  
JEM veining tool  
Ball tool  
Plastic petal formers – 1.5” and 2”  
Dusting brushes – watercolor brushes, filbert brush  
Foam dummy for drying  
Small jewelry pliers  
Star-tip modeling tool  
Wire cutters  
Bumpy foam for drying  
Straw for inserting into cake  
Paper towels

#### General Tools

1” foam ball  
Floral wire: 20, 24, 26, 28 gauges  
Hot glue gun

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