



Star Trek Bust Cake Tutorial *With Liz Marek*

Supply List



Edible Materials

4 1/4 sheet (13" x 9") cakes
Chocolate buttercream
Chopped mint chocolate
Chocolate ganache
Modeling chocolate (hothandsmc.com)
Fondant: white, brown, yellow, pink, black
Edible Artist Decorative Paints: Brown, Pink, Black
Truly Mad Plastics color: Gold, Silver
Everclear grain alcohol (or vodka)
Food Color: red

General Tools

Knife
Cutting board/cardboard for lifting cake layers
Spatula
Mixing bowl
Chocolate Skull mold,
Isomalt 1/2" eye mold,
1/2" iris transfer sheets (sugargeekshop.com)
Silicone-tip clay modeling tools
Loop sculpting tool
Proportional calipers (anatomytools.com)
Wooden paddle sculpting tool
Detail paint brush
Flat tip paint brush
Cremé Brule torch
Dresden Tool
X-Acto knife/PenBlade
Airbrush
Airbrush color: Ivory, Pink, Red, Black
CakeGloss (swankcakedesign.com)
Rolling pin
24" pvc pipe
Fondant smoother
2" circle cutter
Drinking straw

General Tools

1/2" PVC pipe

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