



## Musical Wedding Cake *With Liz Marek*

### Supply List



#### Structure Tools

10" cardboard round  
8" cardboard round  
Drinking or boba straws  
2 1/8" wooden skewers  
5" round wooden base  
(for cake topper)

#### Edible Materials

2 12" round cakes  
4 10" round cakes  
2 8" round cakes  
Buttercream  
Fondant  
Modeling chocolate  
Americolor Gel Food Color:  
Black  
Airbrush color: black  
TruColor silver shine dust  
Everclear grain alcohol (or  
vodka)  
Tylose powder

#### General Tools

Parchment paper  
Offset spatula  
Scissors  
X-acto knife  
Ruler  
Knife  
Super Sculpey Clay:  
Beige, brown, yellow,  
bright pink, medium pink,  
White, blue, red, green,  
Black,  
Wooden clay tool  
Silicone-tipped modeling tool  
Pasta machine (for mixing clay  
colors)  
Tooth picks  
Power drill with 1/8" bit  
Wire cutters  
White spray paint  
Gorilla glue/super glue  
PVC pipe  
Turntable  
Turntable extender  
Fondant smoother  
Rolling pin  
Paint brush  
Airbrush  
Wedge modeling tool

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

