



Live Oak Tree Cake *With Sara Weber*

Supply List



General Tools

12" Cake Board
5/16 1.5 in washers
5/16 dowel cut to height

Edible Materials

6" x 3" Round Cake x 2
3 # modeling chocolate
½ # fondant to mix w/modeling chocolate
Gumpaste
Tylose Powder + water
Caramel, Bright Green, Holly Green, & Brown
<https://www.rainbowdust.co.uk/>
White gel color- I use Alan Tetreault White (for watercolor painting)
<https://www.globalsugarart.com>
95% Alcohol (Everclear)
Chocolate melties
TMP Gold Highlighter
www.trulymadplastics.com
Dried Coconut, cookie crumbs (for moss)
Powdered gelatin tinted with yellow petal dust (pollen)
Shortening

General Tools

24, 26, 28 gauge floral wire
Floral tape in light green or brown
Silicone scroll, flower and leaf molds of your choice:
<http://a.co/4mYEO0L>
<http://a.co/aqMrWB8>
<http://a.co/avSXII2>
Honeycomb mold:
<http://a.co/0nMppMf>
Teardrop shaped petal/leaf cutter
<http://a.co/5dpRfPg>
Tulip Veining Set
<http://a.co/hvVa9oz>
General Leaf Veiner
<http://a.co/0yMZogU>
Gumpaste Storage Board
Large Ball Tool
Medium Ball Tool
Foam Mat
Skewer
Needle nose pliers
Spoon Petal Former
Small Scissors
Small Rolling Pin
Pasta Roller
Detail Paintbrushes
Fluffy Paintbrushes
Cotton thread (white or tan)
Tracing paper

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