



Champagne Bottle Cake

With Liz Marek

Supply List



Structure/Hardware

- 12" cake board
- 1/2" inch metal flange
- 1/2" PVC male adaptor
- Aluminum foil tape
- Two 6" cardboard round
- Drinking straws
- 1/2" PVC pipe (should be at least 36" long depending on how tall you want to make the bottle)

General Tool

- Medium glass bowl
- Sauce Pan
- Whisk
- PenBlade or X-Acto knife
- Turntable
- Offset spatula
- Bench scrapper
- Fat Girl Cakes bench scrapper (or straight edge)
- Large knife
- Silicone spatula
- Innovative SugarWorks Sugar Smoother
- Plastic wrap
- Silicone measuring cup
- Thin silicone mat
- Wooden skewer
- Creme Brulé torch
- Marvelous Molds Typewriter set impression mold
- Rolling pin
- Fondant smoother
- Dowel (or modeling tool)
- Metal hand swifter tool
- Truly Mad Plastics color: Gold
- Brooch impression mold
- 2" circle cutter
- Detail paint brush
- Bottle (for holding splash)

Edible Materials

- 2 lbs Guittard dark chocolate candy melts
- 1 lb Guittard white chocolate candy melts
- 24oz heated heavy cream
- Artisan Accents gel food color: leaf green, yellow
- Six 6" champagne cake rounds (I used four 6" rounds of champagne cake and two 6" rounds of chocolate)
- One 5" champagne cake round
- Buttercream or white chocolate ganache
- Melted marshmallows
- About 1 bag Rice cereal treats
- Clear SimiCakes ready-made isomalt
- Pink edible airbrush color
- Fondant: black, white, brown
- Tylose powder
- Everclear grain alcohol (or Vodka)
- PhotoFrost edible image icing sheet
- Edible Printer (with edible printer inks)
- White Dragees (small and large)

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