

# Holiday Isomalt Techniques With Sidney Galpern

## **Supply List**



#### **Edible Materials**

Isomalt
Luster Dust: silver, super pearl
Gel color: black, white, yellow
Edible airbrush color: brown,
yellow, green, red
Petal dust: matte white
Alcohol (Everclear or Vodka)
Edible glitter
Cooking spray
Edible Glaze Spray or CakeGloss

### **General Tools**

Silicone measuring cup (for melting isomalt in) High-heat silicone frame mold High-heat silicone bows mold Silicone spatula Creme Brule Torch Silicone Dresden tool or toothpick Chef's scissors Non-stick baking liner Round-tip brush Flat-tip brush Fan-tip brush Detail brush Silicone 2-part pinecone mold (www.simicakes.com) Silicone mat Paper towels Airbrush Sugar pump Plastic wrap

#### Structure/Hardware

Heat lamp PVC stand 2 battery-operated tea lights Battery-operated fan

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