



Winter Wonderland Wedding Cake *With Ashely Barbey*

Supply List



Edible Materials

1 – 6x5 cake covered in white fondant
1 – 8x6 cake covered in white fondant
1 – 10x5 cake with final layer of buttercream or ganache
Fondant: Brown, Ivory
Gum Paste: green, burgundy, brown, red and white
Yellow cornmeal
Cornstarch
Vegetable shortening
Sugar glue
Piping gel
Everclear, or clear alcohol

General Tools

Fern cutter
Petal dusts: rose leaf green, chocolate brown, black, white, mocha, chartreuse, Spanish moss, burgundy, cherry red, garnet
NFD flash dust
Dusting brushes
All-purpose general leaf veiner
Groove board
Firm foam mat
Ball tool
Dresden tool
Small rolling pin
Cel Pin
Bumpy foam
Calyx cutters: Wilton small cutter and ½” cutter
Foam dummy, for drying
Wilton leaf cutter set
Katy Sue Designs Pine Cone mold
Black cotton thread
Craft scissors
Small jewelry pliers
Wire cutters
Amaryllis cutters
Amaryllis veiner
Tree bark mold
Optional: Confectioners glaze

Structure/Hardware

Green Floral wire: 22, 24, 26, 20
White Floral wire: 24, 26
Floral tape: ½ width and ¼ width twig brown, ¼ width moss green, ¼ width white
Straws or Safety Seal
Finished cake board, or cake stand

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