



## No Prob Llama Cake Tutorial *With Liz Marek*

### Supply List



#### Structure/Hardware

Threaded Rod (All Thread) -  
5/16" or 1/4"  
1/4" Fender Washer  
1/4" Nuts  
1/4" Locking Washer (Split  
Washer)  
Wood Cake Board  
Dremel Tool  
Drill  
1/4" Drill Bit  
Vice Grips or wrenches  
1/2" thick Foam Core  
6" Cardboard round

#### Edible Materials

One 6" square cake  
Two 6" round cakes  
Two 5" round cakes  
One 4" round cake  
Easy Buttercream  
White fondant  
Black fondant  
Rice cereal  
Marshmallows  
Petal dust: pink  
Food coloring: ivory, teal, yellow,  
electric pink, green  
Green sprinkles mix  
Royal icing (2 cups)

#### General Tools

Permanent marker  
Measuring tape or ruler  
Xacto knife  
Scissors  
Aluminum Tape  
Milkshake Straws  
Piping tips: small and large star  
Marvelous Molds: Rib and cable  
knit, Pom Pom knit border  
Sifter (for fondant pom poms)

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