



Cocoa Butter Cactus Cake Tutorial *With Liz Marek*

Supply List



Structure/Hardware

Various sized paint brushes
Cake pop sticks
Piping bag
14" cake board
8", 6", 4" cake board
Milkshake straws
Black ribbon

Edible Materials

Vanilla cake - Three 8"x2" cakes,
Four 6"x2" cakes, Three 4"x2" tall
cakes
1 1/2 batch of easy buttercream
8 lbs fondant
3 lbs modeling chocolate (2lbs
colored ivory, 1lb colored avoca-
do green)
Chef rubber Cocoa butter (medi-
terranean blue, plain, white)
The sugar art petal dust - fern
green, rose leaf, kiwi, brown eyes
Yellow jimmies
Melted chocolate
Gold confetti sprinkles
6 lbs white fondant
Small amount of black fondant
Tylose powder

General Tools

Tools
Airbrush
Heat gun or small hair dryer

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