



## Horse & Rider Cake Topper Tutorial *With Liz Marek*

### Supply List



#### Structure/Hardware

Foam blocks  
1/8" armature wire  
Cake pop stick  
Aluminum foil tape  
16" cake board  
([cakeboardsavare.com](http://cakeboardsavare.com))

#### Edible Materials

Hot Hands Modeling Chocolate  
White fondant (I use LMF fondant recipe)  
Tylose powder  
Vegetable shortening  
Chocolate ganache  
12" round chocolate cake  
([sugargeekshow.com/recipes](http://sugargeekshow.com/recipes))  
10" round chocolate cake  
Easy buttercream ([sugargeekshow.com/recipes](http://sugargeekshow.com/recipes))  
Assorted sprinkles  
Chef Rubber Cocoa Butter Color:  
Emerald green, aureolin yellow  
The Sugar Art Paints: cherry lips pink  
Edible Artist Decorative Paints:  
brown, black, white  
AmeriColor food coloring: warm brown, ivory, yellow, chocolate brown, copper, leaf green  
Cocoa butter

#### General Tools

Ruler  
Pad of paper  
Needle nose pliers  
Ball tool  
Small ball tool  
Dresden tool  
Sculpting knife tool  
Paint brushes  
Sugar Smoothers ([sugarworks.com](http://sugarworks.com))  
Small Sugar Shapers ([sugarworks.com](http://sugarworks.com))  
Airbrush  
Female face mold ([sugargeekshop.com](http://sugargeekshop.com))  
Wooden mixing spoon  
Piping bag  
Small #1 piping tip

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