



Splatter Portrait Cake *With Liz Marek*

Supply List



Edible Materials

Six- 8” square funfetti cakes and three 6” square confetti cakes (5 batches of vanilla cake batter, 1/3 cup of rainbow jimmies added to each batch)

Four batches of easy buttercream frosting

Food coloring gel - (I used americolor) Electric blue, electric green, electric yellow, electric pink, electric orange

Vegetable shortening

Plain cocoa butter (I got mine from chef rubber) You can also buy pre-colored cocoa butter instead of coloring your own.

White cocoa butter

Food color - claret, cherry lips, peacock blue, ice blue, lemon yellow

General Tools

Parchment paper

8” square cake board, 7.5” square cake board, 6” square cake board

Tall bench scraper (I used a quilting ruler)

Turntable extender (innovative sugar works)

Nitrile gloves

Level

14” square cake board (Cake Boards Avare)

Cutting mat or cake 1/2 sheet sized cake boards to chill fondant on

New and clean razor blade

Painters backdrop

Small bowls for cocoa butter
medium Paint brushes

White edible artist decorative paints for eye highlights

Photoshop or posterize app

Printer

X-acto blade

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