

# Modern Geometric Cake With Liz Marek

## **Supply List**



## Structure/Hardware

6" cardboard round 10" cardboard round Milkshake straws Wooden skewer

#### **Edible Materials**

26" cake rounds

2 10" cake rounds

1 4" cake round

Gumpaste

Royal icing

Chocolate ganache

AmeriColor Gel Food Coloring:

black

Isomalt (simicakes.com)

### **General Tools**

Cutting mat

Rolling pin

Cornstarch baggie

Ruler

Pasta roller (optional)

Pizza cutter

X-Acto Knife (or PenBlade)

Piping bags

#2 Piping tip

Short flat bristle paint brush

Ester Cakes Striped Cake Comb

(estercakes.com)

Offset spatula

Sheet of 3mm acetate

Painter's tape

Silicone mat for working on isomalt

Gloves

Creme Brulé torch

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