



## Teddy Bear Cake *With Liz Marek*

### Supply List



### Edible Materials

Rice Cereal  
Marshmallows  
White chocolate  
Cakes:  
1 - 8" round  
1 - 6" dome cake  
1 - 10" dome cake  
1 - 10" cake  
4 lbs chocolate for chocolate base of the head  
2 batches easy buttercream (add 2 cups extra powdered sugar to each batch to make it crusting)  
Ivory fondant

Pink petal dust  
Chocolate covered candy or black fondant for eyes and nose  
Food coloring - ivory, green, pink, yellow, brown  
cocoa powder

### Structure/Hardware

½" PVC- Home Depot/Hardware store  
½" PVC Male Adapter- No threads inside  
½" PVC Couplers- 90, T, Cross, 45- Home Depot/Hardware store  
½" Metal Flanges- Home Depot/hardware store  
PVC Cutters- Home Depot/Hardware store  
⅝" or ¾" Screws- Home Depot/Hardware store  
Cake Board- Cake Boards Avare -OR- Composite Board with rubber door stoppers  
6" Internal Wooden Board (see below for materials to cut your own)  
Aluminum Tape  
PVC Glue

### General Tools

Permanent marker  
Measuring tape or ruler  
Xacto knife  
Scissors  
Drill/Screw Gun  
Phillips Bit  
Screw Bit  
Optional: (If needing to cut your own internal wooden cake board)  
Jig Saw  
Clamps  
Particle Board or other wood  
plastic wrap  
10" cake dome pan  
cake pop sticks  
Large grass tip  
Russian piping tip (optional)  
Modeling tool

Sugar Geek Show is not affiliated, associated, authorized, endorsed by or in any way officially connected with any of the products featured in this video. All product and company names, logos, brands, or other trademarks or images featured or referred to in this video are the property of their respective trademark holders. The use in this video of the products and any protected intellectual property is used for illustrative purposes, and no commercial claim to their use, or suggestion of sponsorship, affiliation or endorsement, is made by Sugar Geek Show

