



## Monster Cake Tutorial *With Liz Marek*

### Supply List



#### General Tools

Dremel Tool  
Drill  
3/8" Drill Bit  
Vice Grips or wrenches  
Permanent marker  
Measuring tape or ruler  
PVC Cutters- Home Depot/Hardware store  
Wire Cutters  
Glue gun  
Kitchen torch  
[4" sphere ice mold or silicone bowl](#)  
Acetate smoother

Optional: (If needing to cut your own internal cake board)  
Jig Saw, Clamps  
Particle Board or other wood

#### Structure/Hardware

3/8" Threaded Rod (All Thread)  
3/8" Fender Washer  
3/8" Nuts  
3/8" Locking Washer (Split Washer)  
Cake Board- Cake Boards Avare -OR- Composite Board with rubber door stoppers  
6" Internal Board (see below for materials to cut your own)  
1/2" PVC- Home Depot/Hardware store  
1/2" PVC Male Adapter- No threads inside  
1/2" PVC T Coupler- Home Depot/Hardware store  
1/2" Metal Flange- Home Depot/hardware store  
5/8" or 3/4" Screws- Home Depot/Hardware store  
1/8" & 1/16" Armature Wire  
Aluminum Tape

#### Edible Materials

Two cups rice cereal treats (Sugar geek show recipe)  
1 cup melted marshmallows  
Two 8" round cakes  
One 6" cake dome  
3 cups easy chocolate buttercream  
1 batch chocolate ganache (sugar geek show recipe)  
4 lbs modeling chocolate recipe (sugar geek show recipe) 1 tablespoon electric green food coloring  
1 tsp yellow food coloring  
1 tsp white food coloring  
2/3 cup clear isomalt  
Iris printed onto an icing sheet

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