



Te Fiti Cake Tutorial *With Liz Marek*

Supply List



Structure/Hardware

5/16" threaded rod (12" tall)
5/16" nuts (4)
5/16" washers (4)
5/16" locking washers (2)
Electric drill
5/16" drill bit for drill
14" round cake board
(fondantsource.com)
Cardboard cake rounds (two 8" and one 6")
Vice grips or pliers
Aluminum foil tape
Milkshake straws (or boba tea straws)
1/8" armature wire
(sugargeekshop.com)
1/16" armature wire
(sugargeekshop.com)

Edible Materials

Cake tiers (10" funfetti, 9" funfetti, 8" chocolate, three 6" chocolate rounds)
Easy Buttercream
(sugargeekshow.com/recipes)
Chocolate Ganache
(sugargeekshow.com/recipes)
Modeling chocolate
(hothandsmc.com)
Arati Mirji Flower Paste (email sugarin.usa@gmail.com for USA orders, aratimirji.com for international)
Corn starch
Americolor Gel: Electric Pink, Yellow, White, Leaf Green, Teal, Electric Blue
Vegetable shortening
Multi colored drageés
Flower stamen (nicholaslodge.com)
The Sugar Art Petal Dust: Hot Pink, Claret, Aurora Rose, Yellow, Green, Pearl White
Clear isomalt (simicakes.com)
Edible Artist Decorative Paints: Dark Melon Green, Black
PME Confectioner's glaze or CakeG-loss (swankcakedesign.com)
Desiccated cocoanut
Chefmaster Airbrush color: Yellow, Leaf Green
Fondant: Green

General Tools

Ruler, Gloves, Pen
Large serrated knife
Scissors
large bowl
Offset spatula
Turntable
Silicone mat
Stephanotis flower cutter
(sugar-gypsy.myshopify.com)
Rolling pin
Ball sculpting tool
Paint brushes
6 Flower press mold
(sugargeekshop.com)
Foam pad
Tear drop flower cutter
Floral wire, white (28 gauge)
Flower veiner
Dresden sculpting tool
Flower former (plastic spoons glued to cardboard)
Floral tape, white and green
Airbrush
Eyeball sculpting tool
(philippefaraut.com)
Creme Brulé torch
804 piping tip
PME ST51 leaf tip
Spray bottle
X-Acto Knife or PenBlade
Wire cutters
Aluminum foil

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