



Giant Apple Pie Cake *With Liz Marek*

Supply List



Structure/Hardware

14" round cake board
(cakeboardsavare.com)

Edible Materials

(2) 16" yellow cake rounds
Apple cake filling
Apple pie filling
Easy buttercream
Modeling chocolate (12oz of chocolate, 1/3 cup corn syrup)
AmeriColor Gel Food Coloring: White, Purple (tiny drop), Ivory
Confectioner's Glaze (sugargypsy.com) or PME Glaze Spray (fondantsource.com)
Fondant: white
Airbrush edible color: Ivory
Corn syrup

General Tools

Large knife
Turntable
Turntable extender (sugarworks.com)
Bench scraper
Offset spatula
Silicone spatula
Mixing bowl
Rolling pin
Fondant smoother
Ruler
X-Acto Knife (or PenBlade)
Unscented baby wipes
Heat gun
Flat paint brush
Crepe Brule torch
Airbrush

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