



## Wedding Cake Spacers *With Liz Marek*

### Supply List



#### Edible Materials

Fondant: white  
AmeriColor gel food coloring: ivory, black, warm brown, moss green, egg yellow  
Cornstarch  
Vegetable Shortening

#### General Tools

Rolling pin  
Fondant smoothers ([sugarworks.com](http://sugarworks.com))  
X-Acto knife  
Electric drill with 3/8" drill bit  
Various scroll molds ([amazon.com](http://amazon.com))  
Brand new unused knee sock  
Fresh flowers  
(2) Vice grips or pliers  
Rose flower water tubes ([amazon.com](http://amazon.com))  
Bamboo skewers  
Wire cutters  
Plastic tub for water  
Toothpick or 2" long wire  
Floral tape

#### Structure/Hardware

18" square cake board ([cakeboardsavare.com](http://cakeboardsavare.com))  
12", 10" round cake board  
(2) 6" cardboard rounds  
12" x 4", 10" x 2", 8" x 4", 8" x 2", 6" x 4", 4" x 4" round styrofoam dummies  
Threaded Rod 3/8" x 36" (trimmed to 27" tall)  
(5) 3/8" Nuts  
(1) 3/8" Tee nut  
(1) 3/8" Locking washer  
(5) 3/8" Regular washer (washers are 1 1/2" wide)

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