



Bulbasaur Cake *With Elizabeth Marek*

Supply List



Structure/Hardware

1/2" foam board
(4) 1" PVC adaptors
Aluminum foil tape
Milkshake straws (or boba straws)
1/2 sheet cake board
(cakeboardsavare.com)
6" cardboard round
1/4" wooden dowel

Edible Materials

Marshmallows
Mini chocolate chips or candy melts
Rice cereal
Vegetable shortening
(2) 1/4 sheet chocolate cakes
(1) 8" dome cake
(3 batches) Chocolate buttercream
Cakepop dough
(recipes: sugargeekshow.com/recipes)
Renshaw fondant: white, green
AmeriColor gel food coloring: yellow,
Wedgwood, Teal, Electric Blue, red
Edible Artists Decorative Paints: Red,
Blue, Green
(sweetelizabethcakes.com)

General Tools

High temperature glue gun
(homedepot.com)
Large knife for carving
Large bowl
Acetate Smoother or Sugar Shapers
(sugarworks.com)
Turntable
Turntable extender (sugarworks.com)
Gloves
Offset spatula
Rolling pin
(4) Canned food cans
6" cake pan
Wedge sculpting tool
X-Acto blade (or PenBlade)
Ball sculpting tool
Paint brushes
Ruler
Fondant smoother
Airbrush

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