



Conversation Heart Cake *With Liz Marek*

Supply List



Structure/Hardware

- (1) 3/8" x 24" Threaded rod
- (2) 3/8" washers
- (1) 3/8" locking washer
- (2) 3/8" nut
- (1) 24" x 36" - 3/8" thick foam core
- (1) 8" cardboard cake round
- (1) 24" x 36" mat board
- (1) 12" round cake board
(cakeboardsavare.com)
- Aluminum foil tape
- Milkshakes straws or boba tea straws

Edible Materials

- Conversation heart candies
- Oil spray
- (2 lbs) Clear isomalt (simicakes.com)
- (4 lbs) Hot Hands modeling chocolate
(hothandsmc.com)
- Edible glitter
(neverforgottendesigns.com)
- CakeGloss or PME Confectioner's
Spray (swankcakedesign.com)
- (2) 8" square cakes
- (2) 8" round cakes
- Easy buttercream
- AmeriColor gel food coloring:
Electric Pink, (americolorcorp.com)
- Edible Artist's Decorative Paints:
Black (edibleartpaint.com)

General Tools

- Dremel tool
- Metal-cutting tip for Dremel tool
- Protective safety glasses
- Clamp
- Ruler
- Pen
- (2) Pliers or vicegrips
- 8" square cake pan
- X-Acto knife or PenBlade
- Cutting mat
- Electric drill
- 3/8" drill bit
- Scissors
- Creme Brulé torch
- Nitrile gloves
- Hot glue gun
- Baby wipes
- Innovative Sugarworks Sugar Shapers
(sugarworks.com)
- Offset spatula
- Yard stick or long straight edge
(at least 24" long)
- Fondant smoother (sugarworks.com)
- Kapow Sugar Press Set
(craftydesigns.ie)
- Dresden sculpting tool
- Paint brushes

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