



Moana Birthday Cake *With Sara Weber*

Supply List



Structure/Hardware

10" Cake Board
7" Round, 2" tall Styrofoam divider tier (an alternative to Styrofoam is rice krispies and candy melts)
Straws for support between layers
Skewers for any additional structure necessary
Balloon LED light

General Tools

24 gauge green floral wire (3-3.5 length)
24 gauge white floral wire
Square cookie cutter (3 in")
(https://www.amazon.com/Wilton-417-2582-6-Piece-Nesting-Fondant/dp/B00IE71MHG/ref=sr_1_7?keywords=Square+Cookie+Cutter+set&qid=1581558073&sr=8-7)
Small Diamond and/or triangle cutters
Texture tool for fabric texture (www.wilton.com/pattern-roller-bur-lap/1907-1358.html)
Fimo Sculpting Clay (I used Green but you can use any color- it won't matter)
Paisley or long teardrop shaped petal/leaf cutter (<http://a.co/5dpRfPg>)
Rounded teardrop cutter or multi-petal cutter (small, 1/2 inch and 3/4 inch size)
General Leaf Veiner (<http://a.co/0yMZogU>)
Gumpaste Storage Board
Medium and Large Ball Tool
Quilting Tool
Foam Mat for thinning petals
Toothpicks
Needle nose pliers
Dresden Tool
Foam petal former
Scissors
Small Rolling Pin
Pasta Roller
Detail and fluffy Paintbrushes
Acetate Sheet (8.5x11)
8" Dummy cake

Edible Materials

8" Round Cake
6" Double Barrel Round Cake
4" Round Cake
Fondant: white, green, red
Nicholas Lodge Gumpaste
Gum Glue (store bought or make your own with Tylose Powder + water)
Petal Dust: Sprout, Green Bean, Pink Panther, Cherry Lips (sugar-gypsy.myshopify.com)
Petal Dust: Citrus, Light Pink honeysuckle (www.pristinepowders.com)
Petal Dust: Evergreen Petal Crafts Confectioner's Glaze (diluted glaze sugar-gypsy.myshopify.com)
Simi Cakes Isomalt (simicakes.com)
Wafer Paper
Flexique
Pink, Red, Peach, Ice Blue, Yellow, Cream, Gray, Brown, Caramel, Bright Green, Holly Green Progels (www.rainbowdust.co.uk)
Alan Tetreault White (for watercolor) (<https://www.globalsugarart.com>)
95% Alcohol (Everclear)
Royal Icing
Dried coconut & cookie crumbs (for moss)
Powdered gelatin tinted with yellow petal dust (pollen)
Shortening

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