



# Sugared Sheet Wedding Cake *With Liz Marek*

## Supply List



### Structure/Hardware

10" round cake board  
([cakeboardsavare.com](http://cakeboardsavare.com))

### Edible Materials

Wilton white sparkling sugar crystals  
(or sanding sugar) 180g  
Knox gelatin 20g  
Cold water 5oz  
Corn syrup 25g (golden syrup or  
glucose, the drying time and amount  
may vary with glucose)

AmeriColor gel food coloring (for  
coloring sugared sheet, optional)  
Liquid food coloring: pink  
Vegetable shortening  
Edible flash dust glitter  
([neverforgottendesigns.com](http://neverforgottendesigns.com))  
4", 6", 8" round cake tiers (each is 5"  
tall)  
Truly Mad Plastics Super Gold  
([trulymadplastics.com](http://trulymadplastics.com))  
Piping gel (optional)  
Wafer paper sheets  
Fondant: white  
Clear isomalt ([simicakes.com](http://simicakes.com))

### General Tools

Kitchen scale  
Silicone spatula  
Mixing bowl  
Large silicon mat  
Rolling pin  
Offset spatula  
Baking sheets  
Heat gun or hair dryer (helps with  
fixing cracks)  
Fondant smoother  
Paint brushes  
A tall bottle (about 7" tall)  
Scissors  
Floral wire (20 gauge)  
Plastic wrap  
Egg foam  
Flickering candle electronic tea lights  
or Submersible LED lights  
([michaels.com](http://michaels.com))  
Hot glue  
20' string faerie lights (or any sort of  
string lights with a battery pack)

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