



Ukulele Cake *With Liz Marek*

Supply List



Structure/Hardware

- 1/4" foam core board
- 24" x 36" matte board (or thick poster board)
- Aluminum foil tape
- (2) wooden skewers
- Full sheet cake board
- 2 1/2" x 3/4" corner bracket
- (4) 1/2" screws

General Tools

- Pen
- X-Acto knife
- Ruler
- Large knife
- Plastic wrap
- Large offset spatula
- Bench scrapper
- Crepe torch
- Rolling pin
- Paintbrushes
- Fondant smoother
- Turntable
- Razor blade (or new X-Acto blade)
- Parchment paper
- Hot glue gun
- Electric drill
- Paper towels
- Baby wipes
- Gloves
- 2" circle cutter
- 2 1/4" circle cutter
- Airbrush
- Black edible marker or small paintbrush with black food color
- Cake pop stick
- Dental floss: lightweight
- Scissors

Edible Materials

- (1) 10" marble cake round
- Chocolate ganache
- (2 lbs) Fondant: white
- (1/2 lb) Fondant: black
- AmeriColor gel food coloring: Ivory, Warm Brown, Chocolate Brown
- Edible airbrush color: Warm brown
- Cornstarch
- Vegetable shortening
- Tylose Powder
- Small amount of black modeling chocolate
- Luster Dust: Silver

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