



## Sakura Goldfish Cake *With Liz Marek*

### Supply List



#### Structure/Hardware

- 12" round cake board base (cakeboardsavare.com)
- 8" cardboard round
- 18 or 20 gauge floral wire: white
- 22 gauge floral wire: white
- Aluminum foil tape
- (1) 1/4" x 12" threaded rod
- (3) 1/4" washers
- (3) 1/4" nuts
- (1) 1/4" locking washer
- (2) vice grips or pliers
- 1/8" armature wire
- 1/16" armature wire

#### Edible Materials

- (12oz) White chocolate candy melts
- 1 batch rice cereal treats
- Vegetable shortening
- 6" round cake
- White chocolate ganache
- Modeling chocolate: white
- Rice paper rounds (or spring roll skins)
- Edible airbrush color: blue, black
- (4 cups) Isomalt: white (simicakes.com)
- Fondant: white
- Pearl dust: blue (thesugarart.com)
- Edible Artist's Decorative Paint: pearl white, light silver, yellow, orange
- PME Confectioner's glaze or CakeGloss (swankcakedesign.com)
- Flash dust spray (neverforgottendesigns.com)
- AmeriColor gel food coloring: Electric Blue

#### General Tools

- 4" x 2" ball cake pan
- Plastic wrap
- Silicone bowl
- Silicone spatula
- Electric drill
- 1/4" drill bit
- High temp hot glue gun
- Large knife for carving
- Innovative Sugarworks
- Sugar Smoother (sugarworks.com)
- Silicone mat
- Large cake pan (for dipping rice paper into water)
- Scissors
- Nitrile gloves
- Innovative Sugarworks
- Sugar Shapers (sugarworks.com)
- Rolling pin
- Soft paint brushes
- Ball modeling tool
- Damp cloth
- Parchment paper (optional)
- Cabochan mold (amazon.com)
- Cremé brûlé torch

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