



## Dark Side vs Light Side Cake *With Liz Marek*

### Supply List



#### Structure/Hardware

10" cardboard round  
1/8" armature wire  
(amazon.com)  
1/16" armature wire  
4" x 3" Plank foam block  
S-12852 (uline.com)  
6" square piece of wood  
Aluminum foil tape  
White floral wire  
Milkshake straws

#### Edible Materials

(2) 10" round cakes  
Saracino Pasta Model  
(all-for-your-cakes.com)  
AmeriColor gel food coloring:  
Ivory, Electric Blue  
AmeriMist edible airbrush color:  
Super Red, Sky Blue, Black  
Vegetable shortening  
Fondant: white, medium brown,  
grey, red, black  
DripColor edible food markers:  
Brown, Black, Pink  
Pearl dust: Elanna Rose Sterling  
(globalsugarart.com)  
Modeling chocolate: black  
(hothandsmc.com)  
Everclear (or high-proof grain  
alcohol)  
Super Silver metallic dust  
(trulymadplastics.com)

#### General Tools

Silicone mat  
Ruler  
Brand-new knee sock with  
corn starch  
Plastic wrap  
Wooden paddle 5.5" modeling tool  
(anatomytools.com)  
Small ball modeling tool  
Silicone-tipped modeling tools  
X-Acto knife  
#29A wooden modeling tool  
(sculpturehouse.com)  
Dental tools  
Dresden modeling tool  
Flat Paint brush  
Detail brushes  
Soft makeup brushes (brand-new)  
Wire cutters  
Baby wipes  
Fondant smoothers  
Rolling pin  
Shelf liner  
Scissors  
Skewer  
2' PVC pipe  
Turntable  
12" round acrylic  
Parchment paper  
Airbrush

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