



## Gelatin Cake with Mermaid *With Liz Marek*

### Supply List



#### Structure/Hardware

Foam block  
Cake pop stick  
10" wooden round cake board  
(cakeboardsavare.com)

#### Edible Materials

(2) 8" round vanilla cake  
(1) 6" round vanilla cake  
Easy buttercream  
(sugargeekshow.com/recipes)  
Chocolate buttercream  
Saracino pasta model  
Vegetable shortening  
Modeling chocolate  
(hothandsmc.com)  
Fondant: red  
Chef Rubber colored cocoa  
butter: Aureolin Yellow, Pink,  
Popsicle Orange, Passion Pink,  
Alabaster White, Emerald Green  
AmeriColor Gel food coloring:  
Ivory, Electric Pink, Lemon  
Yellow, Leaf Green, Super Red,  
Purple, White  
DripColor edible markers  
(trulymadplastics.com)  
The Sugar Art petal dust: Aurora  
Rose  
Flash dust edible glitter  
(neverforgottendesigns.com)  
Angel food spaghetti - uncooked  
7-Up soda  
Knox gelatin  
Berry blue Jell-O package  
Graham crackers

#### General Tools

Ball modeling tool  
Wooden paddle modeling tool  
Knife  
Paint brush  
Silicon-tipped modeling tool  
X-Acto knife or PenBlade  
Dresden modeling tool  
Dental tools (used for sculpting)  
Coral set molds  
(firstimpressionsmolds.com)  
Airbrush  
Silicone mat  
Heat gun or blow dryer  
Palette knife  
Piping bag  
Grass piping tip  
Unused Makeup brush (for petal  
dust)  
Small 5 petal flower cutter  
Grafix acetate 9" x 12"  
Aluminum foil tape  
Painters tape  
9" cake ring  
Scissors

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