



Anime Cocoa Butter Portraits Cake *With Liz Marek*

Supply List



Structure/Hardware

- (1) 12" round cake board (cakeboardsavare.com)
- (1) 10" cardboard round
- (1) 8" cardboard round
- (2) 6" cardboard rounds
- Milkshake straws (or boba straws)
- 1/4" dowel

Edible Materials

- Bench scrapper
- Offset spatula
- Turntable
- Rolling pin
- Brand-new knee sock + cornstarch inside
- Fondant smoother
- Metal yardstick
- X-Acto knife (or PenBlade)
- Brand-new razor blade
- Washed PVC pipe
- Pin needle
- Scissors
- Utility knife (to sharpen dowel)
- Wire cutters
- Airbrush
- Paper towels
- Variety of sizes of craft paintbrushes
- Fine-tipped paintbrushes
- Small microwave-safe paint palette
- Piping bag

General Tools

- (2) 8" round cakes
- (2) 6" round cakes
- Easy buttercream (or white chocolate ganache)
- Fondant: white
- Wafer paper: pink (icingimages.com)
- Vegetable shortening
- AmeriMist edible airbrush color: Regal Purple, Electric Purple
- Cocoa butter: Sahara Tan, Plain, White, Black, Tuscan Brown, Chocolate Brown, Green Emerald, Gilded Yellow, Pink Quartz (shop.chefrubber.com)

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