



Sugar Magnolia Cake Topper *With Sidney Galpern*

Supply List



Structure/Hardware

4" square styrofoam dummy

Edible Materials

4-5 lbs Simi Isomalt (simicakes.com)
Clear, high proof alcohol for painting (Everclear or Vodka)
Clear Edible Glaze Spray
Luster dust: Wedding Gold (TheSugarArt.com)
Edible Airbrush Color in Brown
Gel food color: Sunshine Yellow, Leaf Green, Snow White, and Juicy Orange (<https://www.thesweetchalet.com/shop-1/Artisan-Accents-Gels-c23610677>)
Artisan Accents Dilution Solution (<https://www.thesweetchalet.com/shop-1/Dilution-Solution-p105598437>)
White Petal Dust (https://www.thesugarart.com/products/ec-701-br-white?_pos=1&_sid=23b-2cf3f3&_ss=r)
Vegetable shortening
½ lb dark chocolate fondant (I use Satin Ice)

General Tools

250 watt heat lamp (see Sidney's YouTube channel for a tutorial: <https://youtu.be/pH-eDYRs6es>)
Silicone work mat
Microwave
Silicone bowls to melt isomalt in
Silicone Tools or Toothpicks
Paper towels
Small fan
Assorted paintbrushes
Gloves to protect your hands while working with isomalt
Chef's blowtorch
Scissors
Silicone spatula
Kitchen Skewer
Small Airbrush (I use the one from Dinky Doodle <https://www.dinkydoodle.co.uk/product-page/dinkydoodle-airbrush-kit-pre-order>)
Small Scissors
4 Simi Flex Forms - any size works
Simi Yvette Square Mold
Simi Cobblestone Mat (simicakes.com)
Small Rolling Pin
X-Acto knife or PenBlade
Fondant smoother

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