



Maleficent Funko POP Cake Tutorial *With Elizabeth Marek*

Supply List



Structure/Hardware

- 1) half-sheet cardboard cake board
- (1) 3/8" x 12" threaded rod
- 12" round wooden cake board (cakeboardsavare.com)
- (4) 3/8" washer
- (4) 3/8" nuts
- (2) 3/8" locking washer
- Aluminum foil tape
- 1/8" armature wire

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
- 1/2 lb dark chocolate fondant (I use Satin Ice)

General Tools

- Ruler
- Marker
- X-Acto knife or PenBlade
- Large offset spatula
- Mixing bowl
- Dremel tool with metal cutting blade attachment
- Protective safety glasses
- Electric drill with 3/8" drill bit
- Clamp
- (2) vice grips or pliers
- Rolling pin
- Wooden paddle modeling tool
- Wire cutters
- Plastic wrap
- Crepe Brule torch
- Flat paint brush
- Fondant smoother
- Innovative Sugarworks Sugar Smoother (sugarworks.com)
- Nitrile gloves
- 4.5cm circle cutter
- 3cm circle cutter
- Cake pop stick
- Airbrush
- Cutting board
- Silicone mat
- Innovative Sugarworks Sugar Shapers (sugarworks.com)
- (4) LED Water lights (amazon.com)

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