# 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
½ 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
Creme 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)