



## Cute Standing Cake Topper w/Marble Buttercream *With Liz Marek*

### Supply List



### Structure/Hardware

4" foam block glued to 6" piece of wood  
1/8" armature wire  
Aluminum foil tape  
10" round cake board  
([cakeboardsavare.com](http://cakeboardsavare.com))  
24 gauge floral wire

### Edible Materials

(2) 8" round chocolate cakes  
Saracino Pasta Model  
([www.all-for-your-cakes.com](http://www.all-for-your-cakes.com))  
AmeriColor gel food coloring: Ivory, Warm brown, Chocolate Brown, Black, Red  
Petal dust: Aurora Rose  
([thesugarart.com](http://thesugarart.com))  
Fondant: white used to make brown and grey  
Edible food color marker: brown, black, pink ([trulymadplastics.com](http://trulymadplastics.com))  
Easy Buttercream  
Chocolate buttercream  
Graham cracker crumbs  
Modeling chocolate: ivory  
CakeGloss  
([www.confectionerschoice.com](http://www.confectionerschoice.com))

### General Tools

Brand-new knee sock + cornstarch  
Plastic wrap  
Small & large ball modeling tools  
Blade detailing tool  
([www.anatomytools.com](http://www.anatomytools.com))  
Wooden palette modeling tools  
Silicone-tipped modeling tools  
Paint brushes  
Wire cutters  
Ruler  
X-Acto knife  
Rolling pin  
Fine-tip paint brush  
New rough makeup brush  
Large offset spatula  
Large bench scrapper

Sugar Geek Show is not affiliated, associated, authorized, endorsed by or in any way officially connected with any of the products featured in this video. All product and company names, logos, brands, or other trademarks or images featured or referred to in this video are the property of their respective trademark holders. The use in this video of the products and any protected intellectual property is used for illustrative purposes, and no commercial claim to their use, or suggestion of sponsorship, affiliation or endorsement, is made by Sugar Geek Show

