



Cat Cake and How to Ship a Cake *With Liz Marek*

Supply List



Structure

- 12" square wooden board
- 1/2" metal flange
- (2) 1/2" PVC pipe
- (2) 1/2" PVC male adaptor
- (2) 10" cardboard cake round (cakeboardsavare.com)
- 1/8" armature wire
- Aluminum foil tape

General Tools

- Plastic wrap
- X-Acto knife
- Electric drill
- Silicone spatula
- Large mixing bowl
- Nitrile gloves
- Ruler
- Marker
- U-Line insulated shipping box (various sizes) (uline.com)
- PVC cutter
- Hot glue gun and hot glue sticks
- Wire cutters
- Innovative Sugarworks Sugar Shapers (thin and thick)
- Large serrated knife for carving
- Rolling pin
- Dresden modeling tool
- 5.5" Wooden paddle modeling tool
- Cabochan mold (amazon.com)
- Crepe Brule torch (or kitchen torch)
- Small detail paint brushes
- Fluffy soft bristle brush
- Silicone-tipped modeling tools
- Detail dust: Elite Ivory, Aurora Rose (thesugarart.com)
- 28 gauge white floral wire
- Ice packs
- Paper towels
- Packing plastic wrap
- Food-safe plastic wrap (for wrapping up the cat)

Edible Materials

- Marshmallows
- Rice cereal
- Easy buttercream with melted chocolate (16 cups of frosting)
- (2) 10" square cake tiers
- Hot Hands modeling chocolate
- Fondant: black, white
- Isomalt: clear (simicakes.com)
- Flash dust (neverforgottendesigns.com)
- Edible Artist decorative paint: Black, Gold
- PME Confectioner's Glaze spray
- Fondant: white
- AmeriColor gel food coloring: Electric Blue

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