

Floating Cloud Unicorn Cake With Liz Marek

Supply List



Structure

(3) 6" cardboard round
(2) 8" cardboard round
(1) 10" round wooden cake board
(cakeboardsavare.com)
(3) 1/4" washer 2" wide
(1) 1/4" threaded rod 12" long
(3) 1/4" nut
(2) 1/4" locking washer
Aluminum foil tape
Cake-pop sticks or lollipop stick

General Tools

Pen Scissors Paint brush **Rolling** Pin X-Acto knife or PenBlade Electric drill with 1/4" drill bit (2) pliers or vice grips Nitrile gloves Turntable Brand-new knee sock with cornstarch in it Sewing pin Ruler Flexible fondant smoother Fondant smoother Large silicon microwave-safe bowl (6) small silicon bowls/cups 10" square pan Silicon mat Heat gun or hair dryer Small knife that's heat-resistant Glue gun with hot-glue sticks Plastic wrap Confectioner's Glaze Wooden paddle modeling tool Dresden modeling tool Small modeling ball tool Pointed modeling tool 2" circle cutter (used as rainbow template) Bench scrapper

Edible Materials

(3) 8" round marble cakes (sugargeekshow.com/recipes) (1) 6" round marble cake Corn syrup Modeling chocolate: white (hothandsmc.com) Fondant: white, black AmeriColor gel food coloring: Electric Blue, Electric Pink, Electric Yellow, Electric Orange, Electric Green, Electric Purple, White Vegetable shortening Isomalt: clear (simicakes.com) Easy buttercream (sugargeekshow.com/recipes) Rainbow Dust edible food paint: Pearl, Pink, Blue Gold highlighter High-proof alcohol (Everclear or Vodka) Edible Flash Dust (neverforgottendesigns.com)

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