



## Scorpion Cake Tutorial *With Elizabeth Marek*

### Supply List



#### Structure/Hardware

Half-sheet wooden cake board (cakeboardsavare.com)  
(About 14" per leg, 10" per claw  
1/8" armature wire (amazon.com)  
Aluminium foil tape  
Milkshake straws or boba tea straws

#### Edible Materials

(1) Half-sheet easy chocolate cake  
([sugargeekshow.com/recipes](http://sugargeekshow.com/recipes))  
Easy buttercream  
Vegetable shortening  
Fondant: white  
Cocoa powder  
AmeriColor gel food coloring: Ivory,  
White, Black  
Crushed graham cracker crumbs  
Hot Hands modeling chocolate  
([hothandsmc.com](http://hothandsmc.com))  
(1 cup) marshmallows  
Rice cereal

#### General Tools

Large knife  
Nitrile gloves  
Medium mixing bowl  
Innovative Sugarworks Sugar Smoothers  
([sugarworks.com](http://sugarworks.com))  
Ruler  
(1) half-sheet cake board  
Scissors  
Wire cutters  
Hot glue gun and hot glue sticks  
Rolling pin  
Cornstarch poof (brand-new knee sock  
with cornstarch inside)  
Creme Brule torch  
Soft paintbrush  
X-Acto knife or PenBlade  
5.5" Wooden paddle modeling tool  
([anatomytools.com](http://anatomytools.com))  
Mixing spoon

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