

Squirrel Cake Tutorial

With Elizabeth Marek

Supply List



Structure

(1) 10" round wooden cakeboard

(6) 5/16" x 6" hex bolts

(16) 5/16" nuts

(9) 5/16" x 1 1/2" washers

(1) 5/16" x 1" washer

(10) 5/16" locking washers

1/8" armature wire

Aluminum foil tape

Aluminum foil

Plastic straws

(1) 8" cardboard cake round

(3) 6" cardboard cake rounds

General Tools

1/4" plywood

Rotozip Spiral Saw power tool

Protective eye wear

Clamps

Electric drill

5/16" drill bit

1/8" drill bit

(2) vicegrips

Mallet

Ruler

Hot glue gun

Nitrile gloves

Wooden paddle modeling tool

(2) Skewers or Cakepop sticks

Large knife for carving

Bench scrapper

2 3/4" circle cutter

X-Acto knife or PenBlade

Offset spatula

Innovative Sugarworks Sugar

Smoother

Large ball modeling tool

Rolling pin

Dresden modeling tool

Soft paint brush

Airbrush

Paper towels

Long Fur texture mat

(marvelousmolds.com)

Edible Materials

5" round 5" deep top tier, covered

in white fondant

6" round 8" deep bottom tier,

covered in white fondant

Premium wafer paper (0.35mm)

Cornstarch

Vodka / High-proof alcohol

AmeriColor AmeriMist Airbrush

Food Color: Leaf Green

AmeriColor Soft Gel Paste Food

Coloring: Dusty Rose

The Sugar Art powder colors: Daf-

fodil, Foliage Green, Cecylia Rose,

Iris, Midnight Blue, Forget-Me-Not

Water

Food grade glycerin

Gumpaste (or fondant with tylose

powder added)

Ingenious Edibles Safety Seal

Wilton Edible Glitter Spray (Silver)

Edible Gold Highlighter

*Optional: Cacao Butter

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

