



Wafer Paper Roses Wedding Cake *With Anna Astashkina*

Supply List



General Tools

Different size brushes (flat synthetic for conditioning and makeup brushes for dusting)
Scissors
Wire cutters
Needle-nose pliers
Flute & Vein Tool (Dresden tool) by FMM
Foam pad
Former - bumpy foam or plastic formers
Floral wire: 22 gauge white and 30 gauge white
White floral tape
Cosmetic sponges
Rose Leaf Silicone Veiner by CK
White Stamen (Wilton)
Medium Ball tool

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: Daffodil, 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

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