

Root Beer Float Cake Tutorial With Mitchie Curran

Supply List



Structure

Halfsheet cake board Milkshake or boba straws

General Tools

(5) Airtight containers (at least 6" Acupuncture needle Aluminum foil, or wax paper Angled spatulas **Bowls** Cake board Cake drum Cake leveler Carving knife Crème brulée torch Cutting board/surface Flexible cutting mats Flexible Ice Pack Fondant smoother Ice cream scooper Microwave-safe squeeze bottle Paintbrushes Precision cutting knife Ribbon, color of your choice Rolling pin Rubber spatulas Rubber bands, extra Scissors SimiCakes Beer Bottle Longneck silicone mold SimiCakes Jelly Jar silicone mold

Edible Materials

.5 lbs. Modelling Chocolate, white .2 lbs. Fondant, brown 3/4 lb. coating chocolate, white 4 oz. dark chocolate, melted 12 oz. clear soda, flattened 1 Cup Super-Clear Gelatin, Bloom 300 3/4 teaspoon Citric Acid, powder 1 teaspoon clear vanilla extract 1 teaspoon root beer extract Edible glue 3/4 Cup Sanding sugar inside glass or heavy bottomed cup (5) 5" X 1" cakes 2 Cups Swiss meringue buttercream or ganache (your choice) plus cake filling Cocoa candy color of your choice Gel colors, brown and red (2) Flexfrost, Edible fabric sheets and edible printer Assorted candy Piping gel 50/50 cornstarch/confectioners' sugar mix

Purified drinking water

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Skewers and smaller wooden

cocktail sticks

