



## Painted Portrait Cake *With Elizabeth Marek*

### Supply List



#### Structure/Hardware

- (1) hula hoop
- (1) 14" round wooden board (cakeboardsavare.com)
- (5) decorative drawer pulls 1 3/4" long
- (2) 1" x 1" x 10" wooden blocks
- (2) 3 1/2" x 1/4" carriage bolt
- (1) 1/4" nut
- (1) 1/4" locking washer
- (1) 12" cardboard round
- (1) 10" cardboard round
- Milkshake straws
- (1) 12" round styrofoam dummy cake
- (1) 1/2" x 36" wooden dowel

#### Edible Materials

- (1) 12" round cake
- (1) 10" round cake
- Easy buttercream
- Fondant: white, ivory
- Vegetable shortening
- Tylose powder
- Karen Portaleo Edible Artist Oil
- Paints: Black, White, Red
- Karen Portaleo Edible Artist Dilutor
- AmeriColor gel food color: Ivory, yellow gold, warm brown
- Cornstarch
- Truly Mad Plastics Luster Dust: Super Gold
- Everclear

#### General Materials

- Gold spray paint
- Electric drill
- Drill bit (same size as drawer pull screws, mine was 5/16")
- 1/4" drill bit
- Ruler
- Dremel tool with metal-cutting bit
- Hammer
- Gorilla glue
- (1) Pliers or vicegrips
- Hot glue gun
- Scissors
- Rolling pin
- Nitrile gloves
- Fresh razor blade
- X-Acto knife or PenBlade
- Paint brushes
- Food-safe scroll molds (amazon.com)
- Fake flowers
- 1/16" armature wire

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