



Roblox Floating Cube Cake

With Elizabeth Marek

Supply List



Structure/Hardware

- (2) 6" x 6" x 1/4" thick foam core cut in half diagonally into triangles
- (1) 12" square cake board (cakeboardsavare.com)
- (1) 1/4" x 12" threaded rod
- (2) 1" x 1/4" washers
- (1) 1/4" locking washer
- (2) 1/4" nuts
- (2) Cake skewer
- (1) 14" round cake board
- Aluminum foil tape

Edible Materials

- (3) 6" square vanilla cakes
- (Double batch) 2-to-1 ganache (sugargeekshow.com/recipes)
- 20oz of chocolate or candy melts
- Modeling chocolate: black (hothandsmc.com)
- Fondant: white
- Edible icing sheets (for edible printer)
- AmeriColor gel food coloring: Ivory, Black, Electric Yellow, Electric Pink, Electric Purple, Electric Blue
- Edible food coloring marker: Black (dripcolor.com)
- High-proof grain alcohol (Everclear)
- Edible flash dust (neverforgottendesigns.com)

General Materials

- Painter's tape
- 6" acrylic squares (cakesafe.com)
- Parchment paper
- Scissors
- Offset spatula
- Bench scrapper
- Turntable
- Innovative Sugarworks Sugar shapers
- (2) pliers or vice grips
- Small level
- X-Acto knife or PenBlade
- Medium-sized bowl
- Electric drill
- Fondant smoother
- Ruler
- Rolling pin
- Fresh razor blades
- Edible image printer
- Soft flat paintbrush
- Dresden modeling tool
- Nitrile gloves
- Stiff Bristol paintbrush

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