



Variegated Monstera Cake *With Elizabeth Marek*

Supply List



Structure/Hardware

- (22 gauge) white floral wire
- (2) 10" cardboard round
- (1) 12" round cake board (cakeboardsavare.com)
- (1) Threaded rod: 12" x 3.8"
- (2) 3/8" nut
- (1) 3/8" locking washer
- (2) 3/8" washer
- Armature wire: 1/8"
- Aluminum foil tape

Edible Materials

- (2) 10" round chocolate cakes
- (2 batches) easy buttercream (sugargeekshow.com/recipes)
- (2lbs) white almond bark
- (1lb) Modeling chocolate: White (hothandsmc.com)
- (1lb) Moderling chocolate: Ivory (hothandsmc.com)
- Powdered Knox gelatin
- Glycerin
- AmeriColor Gel Food Coloring: Moss Green, Leaf Green, Ivory, White, Lemon Yellow
- Wafer Paper (icingimages.com)
- DripColor edible marker: Green
- Everclear or high-proof grain alcohol
- Graham Crackers
- Oreos
- Nilla wafers
- Spinkle jimmies

General Materials

- Soft flat paintbrush
- Fine tip paintbrush
- Stiff bristle paintbrush
- Plastic wrap
- Scissors
- Turntable
- Ruler
- Marker
- X-Acto Knife or PenBlade
- Offset spatula
- Electric drill
- 3/8" drill bit
- (2) pliers or vice grips
- Large knife for carving
- Parchment paper
- Sugar Smoother (sugarworks.com)
- Rolling pin
- Bench scrapper
- Fondant smoother
- Green floral tape
- Food processor

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