



Topsy Turvy Tea Party Cake *With Elizabeth Marek*

Supply List



Structure/Hardware

10" round wooden cake board
(cakeboardsavare.com)
(1) 12" x 3/8" threaded rod
(1) 3/8" washer
(1) 3/8" nut
(1) 3/8" locking washer
1/2" x 12" PVC pipe
1/8" armature wire
Aluminium foil tape
Wooden skewer

Edible Materials

(1) 8" round cake (or cake dummy)
(1) 6" round cake (or cake dummy)
(1) 4" round cake (or cake dummy)
Modeling chocolate: White
(hothandsmc.com)
Renshaw fondant: White
AmeriColor gel food coloring:
Electric Pink, Yellow, Warm Brown
Vegetable shortening
White chocolate ganache
Chef Rubber Cocoa Butter: Tuscan
Brown
Wafer paper
Everclear or high-proof alcohol
Vegetable glycerin
Cornstarch
Water ganache (recipe on
sugargeekshow.com/recipes)
Black dragees
Petal dust: Pink
Truly Mad Pastics: Supergold
edible gold paint
Never Forgotten Designs flash dust

General Materials

(2) pliers or vicegrips
Electric drill
3/8" drill bit
1 1/8" paddle drill bit
X-Acto knife or PenBlade
PVC pipe cutters
Rolling pin
Fondant smoothers
Nitrile gloves
Parchment paper
Large knife
Silicone sphere mold
Brand-new knee sock (for
cornstarch poof)
Scissors
Small jar
Soft flat paintbrush
Fine tip paintbrush
4" circle cutter
Silicone cup mold
Bench scrapper
3" styrofoam ball
Freeze spray
Creme Brule torch
Spray bottle

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