

Dragon Wedding Cake

With Elizabeth Marek

Supply List



Structure/Hardware

24 gauge white floral wire
1/8" armature wire
1/2 x 16" PVC pipe
4" cake dummy round
6" cake dummy round
8" cake dummy round
Wooden skewers
(2) 1/2" Wooden dowels
Milkshake straws or boba tea
straws (or regular straws)
Aluminum foil tape
(2) 6" cardboard round
(1) 8" cardboard round
(1) 12" cardboard round
12" wooden cake board

(cakeboardsavare.com)

Edible Materials

Gelatin leather

(sugargeekshow.com/recipe) Saracino Modeling Paste AmeriColor gel food coloring: Yellow, Orange, Red Red velvet buttercream Fondant: white 8" round cake 6" round cake 4" round cake Chocolate white melties Chef Rubber Cocoa Butter: Popsicle Orange, Passion Pink, Coral Orange, Aqua Blue, Red Ruby, Atlantis Blue, Crimson Red, Black, Gilded Yellow Karen Porteleo Edible Oil Paints, White, Yellow, Black Edible Oil Paint diluter Ediblee airbrush color: Yellow, Orange SimiCakes isomalt: clear (simicakes.com) Uncooked white rice

General Materials

Plastic wrap Large flat soft paintbrush Scissors White floral tape Heat gun Nitrile gloves Ruler Oven mitt PVC pipe cutters Electric drill 1/8" drill bit 1/2" paddle bit Dresden modeling tool Hot glue gun Scale Offset spatula LED balloon light Small pointed scissors Cremé Brule torch Wire loop modeling tool Small and medium size soft paintbrushes Silicone mat Needlenose pliers

Various flowers from grocery store

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