



## Cruella Cake Tutorial

With Elizabeth Marek

### Supply List



#### Structure/Hardware

- (8) Milkshake straws or boba tea straws
- (1) 12" wooden round cake board (cakeboardsavare.com)
- (2) 8" cardboard rounds
- (1) 1/4" x 12" threaded rod
- (2) 1/4" nut
- (1) 1/4" locking washer

#### Edible Materials

- (2) Rice paper round sheets
- (1 batch) White cake recipe (sugargeekshow.com/recipes)
- (1) 8" chocolate cake crumbled into pieces
- Easy buttercream with Oreo crumbs mixed in
- Easy buttercream batch for final coat
- Chefmaster food color: Metallic Red
- Chefmaster airbrush food color: Black
- Fondant: white
- Vegetable shortening
- Wafer paper double density
- Isomalt: clear
- Extra flour

#### General Materials

- Cookie baking sheet
- Plastic wrap
- Airbrush
- Large bench scrapper
- Large offset spatula
- Electric drill
- 1/4" drill bit
- (2) Pliers or vice grips
- Halfsheet cake sized cardboard
- 10" cake board round cardboard
- Brand-new razor blade (X-Acto blade)
- X-Acto knife or PenBlade
- Fondant smoother
- Soft fine-tipped paintbrush
- Soft flat medium paintbrush
- Scissors
- Silicone mixing container for isomalt
- Tea towel
- Magic line pans (for polka dot cake)
- Nitrile gloves

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