

# Monster Truck Cake With Elizabeth Marek



### Structure/Hardware

(2) 5/16" x 9" threaded rod
(8) 5/16" washers
(8) 5/16" nuts
(4) 5/16" acorn nuts
3/4" #12 flat Philips screws
(4) 1/2" metal flange
(4) 1/2" metal flange nipple
(4) 45° angle metal coupler
(4) metal T-coupler
3/4" x 4" x 9" piece of wood
Threadlock glue: medium
strength
(2) SDR11CPVC PVC pipe 1/2"
x 2 1/4"
4" x 9" cardboard rectangle

## **Supply List**

### **Edible Materials**

(10lb) Almond bark
Chef Rubber colored cocoa
butter: Eclipse Black, Orange,
White, Gilded Yellow
(1) Texas sheet cake
(1) Quarter sheet chocolate cake
Easy buttercream frosting
Renshaw fondant: Black
Hot Hands Modeling Chocolate:
Christmas Red
Cornstarch
Truly Mad Plastics: Metallic silver
highlighter
PME clear edible glaze spray

### **General Materials**

Mann Release Technologies: Ease Release 200 (mann-release.com) Monster Clay: Medium hardness Cloudstar wire loop modeling tool Hot glue gun Aluminum foil tape 6" cardboard round 14" long sheet of poster board Dremel tool with metal-cutting bit Clamps for holding threaded rod Safety glasses Electric drill with Philips head screw bit Pliers or vicegrips 12" long lollipop sticks Craft Smart acrylic paint: black Medium flat paintbrush Turntable Large offset spatula Plastic wrap X-Acto knife or PenBlade Ruler Fondant smoother Dresden modeling tool Rounded paddle modeling tool 2 1/2" circle cutter 1/4" circle cutter Heat gun Straws Fine-tip detail brush

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