

Cactus Cake Trio Tutorial

With Sara Weber

Supply List



Structure/Hardware

3 x 8" (1/2 in thick) Cake Boards 2 Wooden Dowels 36 long (will be cut to create all 3 cakes & topper supports):

½ in diameter (1.1 cm) 3/8 in diameter (.9 cm) Hot glue Hot glue gun

Edible Materials

(6) 6" X 3" tall round chocolate cakes White Fondant to cover all 3 cakes plus Green Fondant to cover 2 cactus White Modeling Chocolate colored green

(6 cups) White chocolate ganache (Double batch) White Chocolate Easy Buttercream

(4 sheets) Wafer paper

Petal Dust: White (Titanium Dioxide), Warm Brown, Cotton Candy, Orange Slice, Raspberry, Honeysuckle Luster Dust: Gold (TMP Gold Highlighter www.trulymadplastics.com), Pearl, Yellow, The Sugar Art (Mermaid, Yummy Berry, Rose Gold) Gel Colors: white, Eucalyptus, Sea Green, Holly Green, Lime Green, Yellow, Ruby, Ice Blue, Peach Royal Icing: white, brown Rice Noodles or rice Vermicelli noodles 95% Alcohol (Everclear)

Rock Candy (clear)
Rice Cereal Treats
Powdered gelatin (2 packs for 4 tablespoons)
Vegetable Shortening
Corn Silk from fresh ears of corn

(dried for 1 week ahead of time)

General Materials

Scissors

Razor blade

Knife for carving cake and cereal

treats

Plastic Soup Spoons (petal former)

(3-4)

Daisy Paper Cutter x 2 sizes (1.5 inch

+ 2 inch)

Medium Ball Tool

Foam Mat

Needle nose pliers Small Rolling Pin

Pasta Roller (optional)

Detail Paintbrushes

Fluffy Paintbrushes

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