



## Boba Fett Cake Tutorial

With Elizabeth Marek

### Supply List



#### Structure/Hardware

1/4" thick plywood or 1/2" foam core board  
12" square cake board (cake-boardsavare.com)  
3" x 1.5" wooden board  
(3) 1/4" x 6" bolts  
(8) 1/4" flat washers  
(5) 1/4" locking washers  
(7) 1/4" nuts  
(18") 1/8" armature wire  
Aluminum foil tape

#### General Materials

Electric jigsaw power tool  
Safety glasses  
Electric drill w/1/4" drill bit  
Marker  
(2) Vice grips or pliers  
Ruler  
Hot glue  
Large knife for carving cake  
Innovative Sugarworks sugar shaper  
Aluminum foil  
Rolling pin  
24" long PVC pipe  
Nitrile gloves  
Dresden modeling tool  
X-Acto knife or PenBlade  
Soft bristle paintbrush and water cup  
Medium flat paintbrush  
Wooden skewer  
Bench scraper  
Silicone-tipped modeling tools  
Painter's tape  
Small fine-tipped paintbrush

#### Edible Materials

Easy buttercream  
(4) Chocolate round cakes  
Fondant: black  
Hot Hands modeling chocolate:  
Tan, Orange, Red  
Fondant: white  
AmeriColor gel food color: Moss Green, Forest Green, Leaf Green, Black, Super Red, Ivory, Egg Yellow  
Tylose powder  
Vegetable shortening  
Truly Mad Plastics Super Silver luster dust

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