



Encanto House Cake Tutorial *With Elizabeth Marek*

Supply List



Structure/Hardware

- 14" square cake board (cakeboardsavare.com)
- 8" cardboard square
- 6" plywood square (1/4" thick)
- 4" cardboard square
- 4" styrofoam square cake dummy
- 3/8" threaded rod (20" tall)
- (6) 3/8" nuts
- (3) 3/8" locking washers
- Multi-purpose Gorilla glue superglue
- Aluminum foil tape
- 1/2" wooden dowel
- Plastic straws
- Cakepop sticks

Edible Materials

- White chocolate ganache
- Chefmaster gel food coloring: White, Golden Yellow, Neon Bright Yellow, Neon Bright Orange, Neon Bright Pink, Turquoise, Bright Green, Lime Green
- (4) 8" easy chocolate cake squares
- Chocolate easy buttercream
- Fondant: Light Blue, Grey
- Vegetable shortening
- Tempered white chocolate
- Modeling chocolate: white
- Medium flat fluffy paintbrush
- Printable image sheets
- Corn syrup
- Lustre dust: Gold
- 24k gold disco dust (thesugarart.com)
- Gelatin sheet (edible leather) recipe on sugargeekshow.com
- High-proof grain alcohol (Everclear)

General Tools

- Ruler
- Pen
- Electric drill
- 3/8" drill bit
- (2) pliers or vice grips
- Large knife for carving cake
- Large offset spatula
- Bench scrapper
- Parchment paper
- Turntable
- Rolling pin
- Fondant smoother
- X-Acto knife or PenBlade
- Painter's tape
- 3" metal square cutter
- Silicone mat
- Hot glue gun with low-temp glue
- Small flat paintbrush
- Heat gun
- Edible printer with edible ink (or cake decorating store with edible printing services)
- 00 piping tip, piping bags
- White floral wire
- Green floral tape
- Scissors
- Plastic wrap
- Fresh flowers from local store
- 1.5" Encanto figurine set (sold at retail toy stores)

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