



Stacked Books Wedding Cake Tutorial *With Shani Christenson*

Supply List



Structure/Hardware

[1/4" wooden dowels](#)

[Bamboo skewer](#)

[Long wooden dowel](#)

1/4" foam core

[Decorative Paper/wrapping paper](#)

1/2" ribbon

Rubber Stoppers (optional)

[Clear contact paper](#)

(1) 1/2 sheet cake board

(2) 12" circles

(2) 10" circles

General Materials

[Letter Stamp Set](#)

[Filagree Stamps](#)

[Edible Gold Highlighter](#)

Extruder

[Line tool](#) or new plastic comb

Yard stick

[Flat bamboo skewers](#)

Hot glue gun

Sharp X-acto knife/PenBlade

Tape

Scissors

Basic sugar flower tools

[Groove board](#)

[Filler flower cutter & veiner set](#)

[Rose leaf cutter](#) and [veiner](#)

[5 petal cutters set](#)

[Ivy Leaf Cutter & veiner set](#)

(18g-26g) Green floral wire

Light-green floral tape

[3/4" styrofoam balls](#)

Edible Materials

(1) 12"x18" half sheet cake

(2) 12" square cakes

Swiss Meringue Buttercream

(4-5 lbs) Fondant: Ivory

Gumpaste

Gum glue

Petal dust: Peach, Light/Medium/

Dark Sage Green, Burgundy

Gold Highlighter

Everclear/Vodka

Chefmaster gel food coloring:

Ivory, Avacado Green,

Warm Brown

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