



Sportsball Cake Tutorial *With Elizabeth Marek*

Supply List



Structure/Hardware

- (1) 8" cardboard cake round
- 1 1/4" x 12" PVC pipe
- Acetate sheets
- Painter's tape
- 14" square cake board
- 3/8" x 12" threaded rod
- (2) 3/8" nuts
- (2) 3/8" washers
- (1) 3/8" locking washer

General Materials

- Large mixing bowl
- Spatula
- [Soccer ball cake pan](#)
- Hexagon cutter and pentagon cutter (comes with soccer ball pan)
- Plastic wrap
- Large knife for carving
- Large offset spatula
- [Innovative Sugarworks Sugar Shapers](#)
- [Pottery tool for shaving chocolate](#)
- Electric drill with 1/4" drill bit
- 1 1/2" circle cutter
- [Football mold](#)
- [Basketball mold](#)
- Toothpick
- Bench scrapper
- Small flat paintbrush
- X-Acto knife or PenBlade
- Heatgun
- [2.5" half-sphere mold](#)
- Piping bags
- Grass texture piping tip
- Small ball modeling tool
- Rolling pin
- Fondant smoother
- (2) pliers or vice grips
- Nitrile gloves
- Paper towels

Edible Materials

- (94oz) Tempered milk chocolate
- Tempered white chocolate
- Tempered dark chocolate
- (2) 8" domed round cakes
- Chocolate buttercream
- Vegetable oil
- Edible Artist Decorative Paint: White, Black
- Chefmaster cocoa butter: Gilded Yellow, Red
- Colour My Chocolate Powdered Food Coloring: Red
- Modeling chocolate: White, Black
- Fondant: Green, White
- Vegetable shortening

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