



The Book of Brandon Cake *With Elizabeth Marek*

Supply List



General Materials

Plastic wrap
parchment paper
Rolling pin
Cardboard for templates
Bench scrapper
Silicone mat
Creme brulee torch
X-Acto knife or PenBlade
Large offset spatula
Turntable
Level
Painter's tape
Metal ruler
Dresden modeling tool
Piping bag
Acetate smoother
Brand-new Razer blade
Heat gun
Airbrush and compressor (optional)
Fondant smoother
Small flat paintbrush
Paper towels
9" x 13" rectangle cake board (cakeboardsavare.com)

Edible Materials

Entremet recipes:
• Easy chocolate cake
• Chocolate sablé
• Raspberry filling
• Chocolate mousse
(4lbs) modeling chocolate (modelingchocolate.com)
(1.5 batches) Easy buttercream with vanilla bean
Cocoa butter
Edible gold
Cake goop
Fondant: white
Grand Marnier
Truly Mad Plastics gold highlighter
Supergold
White food coloring
Chef Rubber cocoa butter: Indigo Blue
Black royal icing
Square scroll mold (I made my own)
[Scroll corner mold](#)

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