



Flamingo Cake Tutorial *With Erin Fale*

Supply List



Structure

- (2) 8" cardboard rounds
- (4) 4" cardboard rounds
- (2) halfsheet cardboard rectangles

General Materials

- Plastic wrap
- Cardboard cake round
- Soft flat paintbrush
- Small wooden skewers
- Large wooden skewer
- Toothpicks
- Large knife for carving
- Scissors
- Large offset spatula
- Acetate smoother
- Nitrile gloves
- Bench scrapper
- Rolling pin
- X-Acto knife or PenBlade
- Silicone-tipped modeling tools
- Silicone pineapple texture mat
- Pink ribbon

Edible Materials

- (2) 8" cake rounds red velvet
- (4) 4" cake rounds red velvet
- Knox gelatin
- Oasis Supply wafer paper
- Glycerin
- Chefmaster Liqua-Gel food coloring: Turquoise, Super Red, Leaf Green, Royal Blue, Rose Pink, Fuchsia, Golden Yellow, Lemon Yellow, Coal Black
- Fondx edible glue
- Fondant: white
- (2 batches) Rice Cereal Treats
- White chocolate ganache

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