



Pizza Cake Tutorial

With Kristin Eagles

Supply List



Structure/Hardware

12" round cake board or pizza box

General Materials

Large knife for carving
Large offset spatula
Nitrile gloves
Cheese grater (large grate size)
Rolling pin
Tin foil
Butane torch or creme brûlée torch
Sponge brush
Measuring spoons
1" or 2" circle cutter depending on pepperoni size
Pizza cutter
Soft round paintbrush

Edible Materials

12" round vanilla sponge cake
Simple syrup
Vanilla buttercream
Wilton gel colors: Christmas Red, Ivory, Copper, Brown
Modeling Chocolate: White
Fondant: White
Crushed shaved coconut
Ground almonds
Tylose powder
Karen Porteleo Edible Artist Oil
Paints: Red, Yellow, Brown, Green
Sugarin Diluter

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