



## Holiday Cake Techniques *With Jennifer Reese*

### Supply List



#### Structure/Hardware

Cake board covered in fondant accent color  
Smooth Styrofoam balls in various sizes

#### Edible Materials

Fondant - Black, Grey, White and Holiday accent colors  
Top cake tier, covered in fondant (accent color)  
Bottom tier ready for fondant work  
DD Grade wafer paper  
Candy Melts in holiday accent colors  
Metallic Highlighters  
Edible glitter or disco dust  
Airbrush or Dusting colors in Ivory and Orange  
Edible Markers  
Black edible paint and suitable thinner  
Shortening  
Corn Starch or Powdered sugar for dusting

#### General Materials

Floral Wire – medium/large gauge  
Dresden Tool  
Fondant Smoother  
Rolling Pin  
Square Cutters  
X-Acto blade  
Paring knife  
Straight Edge  
Skewers  
Small Scissors (nail trimmers)  
Paintbrush

Sugar Geek Show is not affiliated, associated, authorized, endorsed by or in any way officially connected with any of the products featured in this video. All product and company names, logos, brands, or other trademarks or images featured or referred to in this video are the property of their respective trademark holders. The use in this video of the products and any protected intellectual property is used for illustrative purposes, and no commercial claim to their use, or suggestion of sponsorship, affiliation or endorsement, is made by Sugar Geek Show

