

Donut Pool Floaty Cake With Elizabeth Marek





Edible Materials

(2) 12" round cakes (with 6" cake pan in the middle with pie weights to make a donut shape)
(1 batch) Easy buttercream Gelatin AmeriColor gel food coloring: Electric Blue, Ivory, Electric Pink, Yellow, Turquoise
(2lbs) fondant: white Cocoa butter (optional)
PME edible glaze spray

General Materials

(2) 10" cardboard cake board Large offset spatula Silicone spatula Turntable Flexible acetate smoother 16" round cake board Plastic cake collar Tape Thermometer Strainer + paper towel Rolling pin Plastic wrap X-Acto knife or PenBlade Wooden paddle modeling tool Creme brûlée torch or heat gun Fondant smoothers

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