



Astronaut Gelatin Flower Cake *With Elizabeth Marek*

Supply List



Structure/Hardware

6" round cake board

Edible Materials

(4) 8" round chocolate cakes
Cookie butter filling
Ganache
Tempered milk chocolate
Sweet Sticks edible glitter spray
Caljava ultra clear 300 bloom gelatin
Clear vanilla extract
AmeriColor gel food color: Purple (tiny amount), White
Modeling chocolate: 1lb tan, 1lb white
PME edible gold luster

General Materials

Large offset spatula
Turntable
Bench scrapper
Nitrile gloves
Paper towels
Dahlia, Chamomile, and rose flowers ([Edible Flower Guide](#))
Microwave-safe plates
Scissors
[4" acrylic sphere mold](#)
Piping bag
(2) 8"x24" Acetate sheets
Tape
Plastic wrap
Heat gun
Sheet of gold leaf
Dresden modeling tool
Soft paintbrushes

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