



SUGARCRAFT SCHOOL

## HIPSTER WEDDING CAKE

### Tools

#### **Knives**

- Palette knife
- Sharp cutting knife
- Serrated knife

#### **Paintbrushes**

- Small paintbrush

#### **Modelling Tools**

- PME modelling tools
- Rose leaf veiner
- Rose petal veiner
- Ball tool
- Stitchy tool
- Circle plunger

#### **Cakey Tools**

- Rolling pin
- Leaf cutters 3cm, 4cm, 5cm long
- Calyx cutter

#### **Other**

- Wire cutters
- Petal dryer
- Pasta roller
- Hot glue gun
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- **Ingredients**

### **Cake**

- 5" Round by 5" deep chocolate cake

### **Ganache**

- 500g Dark chocolate ganache

### **Cake Card and Drums**

- 8" Hexagonal cake drum
- 8" Round cake drum

### **Sugarpaste**

- 100g green flower paste
- 60 Pale pink flower paste
- 30g grey modelling paste
- 10g White modelling paste
- 40 brown modelling paste

### **Paints and Dusts**

- Spring green from sugarmill
- Apple green from sunflower

### **Other**

- 28 gauge green florist wire
- Edible glue
- Icing sugar
- 1.5cm Styrofoam balls
- Packet of gold stamens
- Kettle for steaming