

## **Mad Scientist Cake**

### **Tools List:**

#### **Knives**

- Palette knife
- Sharp cutting knife
- Serrated knife

#### **Paintbrushes**

- Mixture

#### **Modelling Tools**

- Dresden tool

#### **Cakey Tools**

- Plastic cake smoothers
- Knitted texture mat
- Rolling pin
- Bubble tea straws

#### **Other**

- 12mm thick MDF base board 14" x 14"
- 6mm thick MDF round disc 8"
- Board covering foil
- 10mm threaded bar 12" long
- Washers, hex nuts, lock nuts
- Spanners
- Hand drill and Jigsaw
- Glue stick

## **INGREDIENTS**

### **Cake**

- 8" Round by 4" deep chocolate cake

### **Ganache**

- 400g ganache

### **Sugarpaste**

- 500g Flesh
- 400g White
- Touch of:
  - Light green
  - Light Brown

- Dark brown
- Grey
- Pink
- Yellow

### **Modelling Chocolate**

- 150g modelling chocolate

### **Paints and Dusts**

- White edible paint