

The Old Treehouse

## Tools

### Knives

- Serrated Knife
- Sharp Cutting Knife
- Palette Knife

### Paintbrushes

- Nos 0, 1, 6
- Dusting brushes

### Modelling Tools

- PME Modelling Tools

### Cutters

- Leaf cutter 4cm
- Leaf cutter 3cm
- Set of round cutters

### Cakey Tools

- Rolling Pin

## Ingredients

### Cake

- 6" Round by 2.5" Deep Chocolate Cake
- 8" Square by 2.5" Deep Chocolate Cake

### Ganache

- 1.5 Kg Dark Chocolate Ganache

### Sugarpaste

- 1.5 Kg Flesh tone
- 500g White
- 200g Lincoln green - Renshaws
- 100g Lime green - Renshaws

- 100g Bottle green - Renshaws
- 10g Red

### **Paints and Dusts**

- Chocolate brown dust - Sugarflair
- White dust - Rainbow Dusts
- Black dust - Sugarflair
- Periwinkle blue dust - Rainbow Dusts
- Satin silver - Sugarflair
- Dark red dust - Rainbow Dusts

### **Other**

- Tin foil (to make the cake food safe)
- Florist tape
- 8x 18 gauge wires
- Glue Stick
- Spaghetti

### **Stand**

- 2x 12" Square cake drums
- 1x 6" Round cake drum
- 12mm threaded rod (12" length)
- 4 x Bolts and washers for 12mm rod
- Electric drill
- 12mm Spade bit
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