

Tools

Knives

- Serrated knife
- Sharp vegetable knife
- Palette knife

Paintbrushes

- Nos 6,3,2

Modelling Tools

- PME Toolset

Cakey Tools

- Rolling pin
- 4cm and 2cm square cutters
- Ribbon cutter
- Smoothers

Moulds

- Croquet mould - Karen Davies
- Knitted piece - Karen Davies

Other

- Airbrush (Paul used Spectrum flow)

Ingredients

Cake

- 2x 6" Round (2.5" depth)
- 4" Round (3" depth)

Ganache

- 1.8 Kg dark chocolate

Modelling Chocolate

- 500g dark

Sugarpaste

- 3.2 Kg white
- 200g Light grey
- 200g Grey
- 200g Black

Paints and Dusts

- Purple - Spectrum Flow (ethanol)
- Black - Spectrum Flow (ethanol)
- Toffee Fudge - pearlised spray - Spectrum Flow
- Chocolate Brown - Spectrum Flow (water based)
- Metallic gold sands - Dust - Rainbow dusts
- Plumb - Dust - Rainbow dusts
- Orange - Dust - Sugarmill
- Apple green - Dust - Sugarflair
- Black - Dust - Sugarflair
- Primrose yellow - Dust - Sugarflair
- Chocolate brown - Dust - Sugarflair

Wire

- 4x 18 gauge

Other

- 5" diameter spherical polystyrene dummy
- Edible glue
- 5 Bamboo skewers

Stand

- 10" Round cake drum
- 8" Round cake drum
- 2x 6" Round cake drum
- 2x 10M (10mm diameter) threaded rod (7" length) -
- 8x 10M Nuts and washers
- 2x 5M threaded rod (17" length)
- 4x 5M Nuts and washers
- Drill with spade bit (to drill through boards)
- Hot glue gun
- Wrench or spanners to tighten nuts