

Black 'n' Gold Wedding Cake

INGREDIENTS

Cake or Dummy

- 4"x5" deep round
- 6"x6" deep round
- 8"x6" deep round
- 12" round 3" deep

Cake Drums

- 14" round

Temporary boards

- 10" round
- 8" round
- 6" round

Ganache

- 3.5kg dark chocolate ganache

Sugarpaste

- 2kg black
- 1kg white

Dust Colours

- Royal gold - luster - sugarflare
- Gold sparkle - luster - sugarflare

Airbrush Colours

- Black matte - Spectrum Flow

Other

- 24 gauge white florist wire
- 1 pack small matte stamens

TOOLS

Knives

- Pallet knife
- Sedated knife

Paintbrushes

- Paul uses a series of ultra thin paint brushes all the way up to thicker ones.

Cakey Tools

- PME tools
- Rolling pin
- Extruder gun
- Cake smoothers

Other

- Trex (white vegetable fat)
- Scissors
- Airbrush
- Edible wafer paper
- Large rose petal cutter
- Spray bottle with water