

## Logger Beaver Tutorial

### TOOLS

#### Knives

- Palette knife
- Serrated knife
- Sharp knife
- Scalpel

#### Modelling Tools

- Cake tools - Cake Duchess
- PME tool set

#### Cakey Tools

- Rolling pin
- Flexi-smoothers

#### Other

- Glue gun or double sided sticky tape
- Airbrush with assortment of airbrush colours
- Florists wire x2
- Cocktail sticks x2
- Bamboo cake dowel x1
- Piece of card approx. 5" x 3" (axe head)
- Fork
- 6" circle cutter or 6" cake card to use as cutting guide
- Edible glue and brush

### INGREDIENTS

#### Cake

- 2.5 x 6" round cakes each 5" tall (12.5" in total)
- 1x 8" round cake 5" tall

#### Ganache

- 2.3Kg chocolate ganache

#### Sugarpaste

Janette used: Cake Duchess covering paste coloured with progel

- 1.2kg light brown sugarpaste
- 250g red sugarpaste
- 150g black sugarpaste
- 100g white sugarpaste
- 200g blue sugarpaste
- 20g green sugarpaste
- 20g white sugarpaste

#### **STAND**

- 16"x14" Oval MDF board or shape of your choice
- Oval 5.5" x 5" MDF board (see templates tab)
- 14" 8M threaded rod
- 4x M8 nuts and washers
- Drill with M8 bit
- Spanners
- Board covering foil
- PVA glue/glue stick
- Scissors
- 8mm plastic straws