

Pouring Rainbow Paints Tools & Ingredients

Tools

- 16 inch x 22 inch rectangular MDF board (9mm thick) with offcuts for feet
- 2 x 5 inch round MDF circle (4/6 mm thick)
- 1 x 3 inch round MDF circle (4mm thick) x 1
- Small oval or round MDF circle (4mm thick) approximately 2.5 inches x 1.5 inches
- 2 x 5 inch cake card with central hole cut out
- 1 x 3 inch cake card with central hole cut out
- 8mm threaded rod. 3 lengths, 60cm, 40cm, 35cm long
- 8mm nuts x 18
- Standard 8mm washers x 12
- Extra large 8mm washers x 6
- Pliers
- Adjustable Spanners
- Jigsaw
- Power drill with 8mm drill bit
- Junior hacksaw
- Hot glue gun (to attach feet to board)
- Plastic straws to cover rods
- Foil tape
- Ruler
- Pencil
- Spatula

Ingredients

- 2 x 5 inch round cake (5 inch deep)
- 1 x 3 inch round cake (3 inch deep)
- Buttercream of your choice to fill the cakes
- Approximately 1.5kg chocolate ganache
- 2kg modelling chocolate / white
- 100g modelling chocolate / pale grey
- 1kg black sugarpaste to cover board and for underside of paint cans
- Approximately 1.3kg / 1.5kg pale grey sugarpaste (I used drop of navy blue and a drop of black in white paste)
- RKT (rice cereal and marshmallow mix). Approximately 400g
- 200g white sugarpaste

- Pro Gels : Navy Blue, Black
- Petal Dusts : Cream, Shadow Grey, SuperWhite, Deep Purple, Blue, Apple Green, Yellow, Pumpkin Orange, Riding Hood Red
- Sparkle Paste: Magic Colours Silver
- Airbrush Colours : Spectrum Flow Pearl, Silver Glitter, Dove Grey, Black

- Trex (or other vegetable fat)
- Cornflour
- Dipping solution or food grade alcohol
- Shell and Shine Edible Glaze spray
- Edible Glue
- Gum Tragacanth
- Cocoa Butter (for mixing up paints)