

CakeFlix

CONCRETE GEODE

Ingredients

Cake

Mark uses polystyrene dummies, but you can use cake or dummies in the following sizes:

- 1 x 12.5cm round x 15cm high
- 1 x 10cm round x 13cm high

Cake Board

- 1 x 20cm round

Ganache (if using cake)

- 700g

Sugarpaste

- 500g Renshaw White hand coloured with ProGel Black + Ivory Sugarflair (grey fondant)
- 400g Renshaw White hand coloured with Ivory Sugarflair + Black ProGel (cream fondant)
- 150g Renshaw White

Gel Colours

- Ivory - Sugarflair
- Eucalyptus - Sugarflair
- Black - ProGel

Dust Colours

- Magic Black - Rainbow Dust
- Flesh - Diamond Colours
- Rose - Rainbow Dust
- Metallic Golden Sands - Rainbow Dust
- Bronze Splendour – Sugarflair

Other

- 250g raw isomalt
- 1m 15mm wide grey ribbon
- 1 thin wafer paper sheet
- Glaze & glaze cleaner
- Corn starch
- Dipping solution
- Piping gel

Tools

Knives

- X-acto knife
- Sharp cutting knife

Paintbrushes

- No6
- No0
- Flat/medium brush
- Pastry brush for brushing fondant

Other

- Large and small rolling pin
- Baking paper
- Colour palette
- Large ruler (50cm)
- Small pliers
- White flower tape
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- White flower tape
- 3 white 28 gauge wires
- 1 white 18 gauge wire
- 1 small pulverizer
- Scissors
- Toothpicks
- 2 barbeque skewers
- Double sided tape
- Blow torch
- Scales
- Zip bag
- Sugar thermometer
- Turning table
- 20cm diameter silicone mould or similar