



Pre-iced cake or dummy to work on - the one I am using has 2 tiers - top 4" wide x 6" deep, base 6" wide x 7" deep, on a 9" covered cake drum.

Squires Kitchen SFP - Approx. 100g
Small rolling pin
Sharp cutting knife/scaple
Cornflour for rolling
Small amount of royal icing
Cocoa Butter - in callets (little buttons)

Assorted small paintbrushes - some flat and some fine ones.

Edible dust colours - Mine are from Squires Kitchen, following are the colours I have used in the project:

Extra White
Pink
Cyclamen
Violet
Blue
Sunflower Yellow
Green
Leaf Green
Chestnut



Iris flower - Materials list