

Rhianydd Webb Country Cottage Equipment List

Tools

Knives

- Smooth bladed sharp knife
- Long Serrated knife
- Scalpel
- Squires Kitchen small palette knife
- Large Palette knife
- Small Palette knife

Modelling Tools

- PME Dresden
- PME small scribe

Paint brushes

- Large and medium scruffy/old brushes. 1/2" wide
- No.12 filbert brush
- Detail brushes
- Palette

Cakey Tools

- Angled tweezers
- Patchwork cutters mini brickwork embosser
- Small rolling pin
- Handled granite rolling pin (or your choice of large rolling pin)

Other

- New nailbrush
- 20 and 25mm square cutters
- Small posy pic
- 24g wires x 5, 1 x 18g wire, 12 33g wires
- Half width Nile green florist tape and brown tape
- Cocktail sticks

- Kitchen paper
- Cel pad (flower pad)
- Flexi smoother

Ingredients

Cake

- 1 x 18" x 12" (2 " tall) or 2 x 9" x 12" cakes
(I used 684g each of Stork Margarine, castor sugar, self Raising Flour and Eggs plus 175g of plain flour plus vanilla extract and milk to adjust the mixture for the above tins – baked at 150deg C fan assisted for 1 hour approximately)

Cake Cards

- 12 round cake drum

Ganache

- 300mls double cream to 900g white chocolate

Sugarpaste

- Couture White Sugarpaste 2kg
- Renshaws Black sugarpaste 30g
- Renshaws chocolate flavoured sugarpaste 50g

Colours

- Fractal Colours Fulfill Gels - vivid green
- Fractal Colours Fundustic – lemon yellow; kitty nose pink; grass green; rust red; terracotta; milk chocolate; dark chocolate; black; white;
- Sugarflair paste colour: Spruce Green

Other

- Buttercream (259g butter to 500g icing sugar and flavour)
- Optional rice cereal treats instead of cake 400g marshmallows to 380g rice cereal)
- Rejuvenator spirit or alcohol to paint
- Edible glue
- Cornflour puff
- Icing sugar shaker

- Squires Kitchen flowerpaste 100g