



Cake dummies – The size used in the tutorial is:

Base – 8" wide x 8" tall

Middle – 6" wide x 7" tall

Top – 4" wide x 5" tall

Covered in a 50/50 mix of Squires Kitchen Bridal White sugarpaste and 'The Sugarpaste'.

Hard, straight edge smoother

Belissimo flexi smoother – available from Squires Kitchen

Approx. 1.5kg of 'The Sugarpaste' – tinted a pale blue using Squires Kitchen '

Gentian' dust food colour

4cm circle cutter

Thin acetate sheet (I buy an A1 sheet and cut it down to size)

Edible glue

Bowl and plate

Cocoa butter callets – I get mine from Squires Kitchen

Squires Kitchen Professional dust colours: Edelweiss, Chestnut, Sunflower Yellow, Holly/Ivy, Fuchsia, Thrift

Squires Kitchen QFC dust colours: Green, Red

Squires Kitchen Pastel dust colours: Antique White

Selection of paintbrushes some flat head and some fine

# Cheerful Cherries - Materials list