

## Tools

### Knives

- Palette knife
- Small serrated knife
- Craft Knife
- Small Paring knife

### Modelling Tools

- Dresden tool
- Ball tool

### Paint brushes

- Large flat brush
- Fine brush
- Dusting brushes

### Cakey Tools

- Flexi smoothers
- Angled spatula

### Other

- 11"X 22" 12mm thick MDF board
- 15mm PVC pipe
- 15mm PVC coupler
- 15mm flange and screws
- 2 X 15mm PVC threaded connectors
- PVC glue
- Foil tape
- PVC cutters
- 15mm Spade drill bit
- Head board from template made with 3mm MDF
- Body and profile templates
- Bowl for offcuts
- Plastic wrap
- 2" and 1.5" round punches (optional)
- Scissors
- Tooth picks
- Rasp for zesting grater
- Long skewers
- Acupuncture needles or pins
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## **Ingredients**

### **Cake**

- 4 x 7 “ square white chocolate mud cakes ( or other dense cake )

### **Dummy**

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### **Cake Cards**

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### **Ganache**

- 500 g white chocolate ganache

### **Sugarpaste**

- 30 g black
- 500g light brown modelling chocolate/sugarpaste mix
- 200 g light ivory modelling chocolate/sugarpaste mix
- 80g chocolate sugarpaste

### **Airbrush Colours**

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### **Other**

- Dark brown gel colour
- Buttercream or filling of your choice
- Rice crispies ( approx 120g)
- Marshmallows ( approx 280g)
- Melted chocolate ( approx 50g)
- Wafer paper
- Wafer paper curler ( I used ‘More Curl’ by Moreish Cakes )
- Tylose glue
- Styro rose cones
- Vegetable shortening (Trex/Crisco)
- Coloured desiccated coconut
- Piping gel for board
- Pink petal dust