

# CakeFlix

## Cute Dinosaur Cake Topper Tools & Ingredients

### Tools

- 10" (25cm) round cake drum (covered with white sugar paste)
- Large circle cutter (approx. 110mm)
- Small Triangle cutter (optional)
- Small circle cutters (various sizes)
- Small plunger circle cutter
- Sharp knife
- Small rolling pin
- Dresden tool
- Small ball tool
- Cake pop stick (or wooden skewer)
- Scissors/pliers
- Foam domed cupcake former
- 15mm green ribbon
- Non-toxic glue stick (or double-sided tape)

### Ingredients

- 6" (15cm) round cake x 6" (15cm) tall (covered with white sugar paste)
- 50g white flower paste (I used Renshaw Flower and Modelling Paste)
- Modelling paste (I used Saracino coloured modelling paste)
- 160g Orange
- 20g Yellow
- 50g White
- 50g Green
- Airbrush colours – yellow and green (I used Fractal lemon Yellow and Leaf Green)
- 2 x 7mm Black Sugar Pearls (or small ball of black modelling paste)
- Dried spaghetti strand
- Royal icing

### **Measurements for dinosaur cake topper:**

Body – 60g orange

Chest – 10g yellow

Tail – 10g orange

Legs – 15g orange (makes both legs)

Arms – 10g orange (makes both arms)

Head – 60g orange