

Ingredients

- 6"x2 1/2 ball cakes
- 16"x12" cake drum
- 800g ganache
- 1.5kg sugarpaste
- 250g modelling paste
- 10g black a paste
- Royal icing
- Zee chick cup and saucer former
- Cornflour ouch
- Trex
- 96% alcohol, vodka or lemon juice
- Flowers and leaf mould baroque style
- 2 Lolly pop sticks or skewers
- Ribbon
- Print stock or double sided tape
- Pink Flamingo moulds teardrop fan
- Baroque heart
- Baroque dropper

Paul Bradford Dusts

- Perfect gold
- Pink pink
- Garden green
- White
- Brown

Tools

- Various size round and drilled cutters
- Small heart cutter
- Sharp knife
- Dresden tool
- Ball tool
- Scissors
- Large and small rolling pin
- Various sized paintbrushes
- Drying pad