

CakeFlix

Beautiful Birdcage

Tools

TOOLS

- Seamless piping bags
- Thick piping bags
- Parchment paper to measure the circumference of your cake
- Toothpick
- Angled palette knife
- Small pointy palette knife
- Cake scraper
- Bendy scraper
- Cake cloth Scissors
- Flower nail
- Flower nail holder (optional)
- Parchment paper squares

Ingredients

Cake

- 6" round x 6" tall + 6" half dome cake stacked, filled, fully covered and smoothed out
- 8" round 3" tall with slightly thicker crumb-coat

Sugarpaste

- 1Kg to cover cake

BUTTERCREAM COLOURS:

- 2 full bags of light blue buttercream to cover your cake
- 600gms pink and white in seamless piping bags with Wilton 103
- 80gms each dark brown with a shade of green in seamless piping bag
- 80gms light brown in seamless piping bag
- 80gms light yellow with a hint of orange in seamless piping bag
- 80gms light brown in Wilton 18
- 120gms gooseberry green in Wilton 74
- 200gms spruce green in Wilton 352
- 150gms light yellow in Wilton 352