

## Tools

### **Knives**

- Small vegetable knife
- Serrated knife
- Palette knife

### **Modeling Tools**

PME tools

### **Paintbrushes**

Selection of brushes

### **Cakey Tools**

- Rolling pin
- Cake smoothers
- Acetate smoothers
- 26g White florist wire x 2 packs
- 24g White florist wire x 1 pack
- White florist tape
- Brown florist tape
- Small to Medium Lily cutter

#### **Structure**

- 80cm x 60cm x15mm MDF wood base cut to shape
- 10m threaded rod + nuts and washers to fit
- 4m threaded rod x 7
- Black medium cable ties
- Hot glue gun
- Tin foil
- Wire cutters
- Power drill
- Jigsaw cutter
- 10" Cake card

# Ingredients

### Cake

• 6" round x 5

### Ganache

• 2.3 kg Dark chocolate ganache

## Sugarpaste

- 3Kg White Sugarpaste (Smart Flex)
- 1.2kg Black (Smart Flex)

### **Paul Bradford Colour Dusts**

- Warm grey
- Balmoral green
- Brown
- White
- Silver luster
- Gold luster
- White spirit alcohol

## Other

- Icing sugar
- 15 A4 sheets of thin Wafer Paper
- 15mm Black Ribbon