

Products we used in this tutorial

Equipment

- 1 . Wilton 104 Petal Piping Tube
- 2 . Summer Tulip Piping Nozzle (Tube) By Nifty Nozzles
- 3 . Wilton 352 (Leaf), 104 (Petal) & 224 Flower) Piping Tube Set
- 4 . Wilton 125 Petal Piping Tube
- 5 . Wilton Decorating Nail Set
- 6 . Wilton High And Low Cake Decorating Turntable
- 7 . PME 9 Inch Angled Blade/Cranked Palette Knife
- 8 . PME Mini Straight/Flat Blade Palette Knife
- 9 . Wilton 12 Inch Disposable Piping Bags
- 10 . Small Non-Stick Baking Tray By Wilton
- 11 . Roll Of Easybake Non-Stick Baking Parchment
- 12 . 10 Inch Round White Marble Cake Board (4mm Deep) – (Practice board)
- 13 . Wilton Spread And Scoop Spoonula
- 14 . Scissors

Ingredients

- 1 . Ready Covered Buttercream or Sugarpaste Tiered Cake
- 2 . Orange ProGel Concentrated Gel Food Colouring by Rainbow Dust
- 3 . Black ProGel Concentrated Gel Food Colouring by Rainbow Dust
- 4 . Peach Oil Based Food Colouring By Colour Mill
- 5 . White Oil Based Food Colouring By Colour Mill
- 6 . Holly Green ProGel Concentrated Gel Food Colouring by Rainbow Dust
- 7 . Sattina Royal Icing Mix
- 8 . 500g Fresh Handmade Buttercream (made with butter)
- 9 . 6mm Shimmer Pearl Balls, 80g Tub

Purchase Locally

- 1 . Cookie Turntable
- 2 . Mixing Bowls

Shop for Cake Decorating Products at:

[CakeCraftWorld.co.uk](https://www.CakeCraftWorld.co.uk)

(Click the link above to go directly to the website)