Products we used in this tutorial

Equipment

- 1. 10 Inch PME Round Aluminium Cake Tin
- 2. FMM 'The Easiest Rose Ever' Cutter
- 3. Reversible 6 Piece Circular Cutter Set
- 4. Fmm Geometric Cutters, Set of 10
- 5. Round Plunger Cutters, Set of 3
- 6. PME Impression Mat Bark Design
- 7. Flat Brush No.5 P45
- 8. Brush No.5 P41
- 9. Medium Celpin For Modelling & Frilling Flowers
- 10 . PME Ball Tool
- 11 . PME Blade & Shell Tool
- 12 . PME Sugarcraft Knife With Insertion Blade
- 13 . Dresden And Veining Tool
- 14. PME Designer Wheel With 3 Heads
- 15 . Non-Stick Rolling Pin 9 Inch
- 16 . Non-Stick Rolling Pin 16 Inch
- 17 . Straight Edge With Curved Top Smoother & Polisher
- 18 . PME 9 Inch Angled Blade/Cranked Palette Knife
- 19. 16 Inch Round Silver Drum Cake Board
- 20 . 10 Inch Round Silver Single Thick Card Cake Board
- 21 . Pme Figure & Pressure Piping Tube No. 18
- 22 . Wilton No 2 Round Piping Tube

Ingredients

- 1 . Renshaw Duck Egg Blue Sugarpaste (Ready to Roll Icing)
- 2. Super Hero Blue Sugarpaste (Fondant Icing) By Sattina
- 3. White Sugarpaste (Fondant Icing) By Sattina
- 4. True Red Sugarpaste (Fondant Icing) By Sattina
- 5. Bright Orange Sugarpaste (Fondant Icing) By Sattina
- 6. Primrose Yellow Sugarpaste (Fondant Icing) By Sattina
- 7. Spring Green Sugarpaste (Fondant Icing) By Sattina
- 8 . Chestnut Brown Sugarpaste (Fondant Icing) By Sattina
- 9. Golden Brown Sugarpaste (Fondant Icing) By Sattina
- 10 . Pitch Black Sugarpaste (Fondant Icing) By Sattina
- 11. Cornflour Pouch
- 12 . Squires Kitchen Edible Glue, 25g Pot
- 13. Vanilla Frosting, 700g Tub
- 14. Golden Delight Madeira Cake Mix By Sattina
- 15 . Sugarcel (CMC) Powder, 14g
- 16 . Regal Purple Sugarpaste (Fondant Icing) By Sattina
- 17 . PME Petal Base, 50g Pot or Use Vegetable Fat
- 18. White Mini Pearl Sprinkles
- 19. 4mm White Sugar Pearls (Balls), 100g Tub
- 20 . Sugarflair Edible Blossom Tint Dusting Colour Dusky Pink
- 21 . Sugarflair Edible Blossom Tint Dusting Colour Chocolate

Purchase Locally

1. Pizza Cutter

Shop for Cake Decorating Products at: CakeCraftWorld.co.uk

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