

3D Cakes Supply List

Decorating Products Needed.

1 – 24 oz Decorated Preferred Fondant	Piping Gel
2 – 8” cake circles	Icing Color
11” Angled Spatula	Buttercream icing (white) 6 cups thin
Fondant Smoother	Food Safe Decorating Brush Set
Roll N Cut Mat	Turntable (optional)
9” Fondant Roller	Food safe dowels
20” Fondant Roller (Optional)	
Fondant Embosser (Optional)	

Items from Home Needed

3 – 6” round cake layers **	Plastic wrap
8” cake base	Small container of water
Apron	Ruler
Small sharp scissors	Tissues or small foam wedge
Toothpicks	Parchment Paper
2 Gallon size plastic bags	
X-Acto Knife	
Large serrated knife	
Small straight edge knife	
Disposable cloth or paper towels	

** Cake layers should be stacked with buttercream icing between layers and frozen

***To freeze your cake simply cover it with plastic wrap and then with aluminum foil. Place in the freezer until class time. Do not take it out early. Your cake needs to be frozen when you arrive at class.