

Geode Cakes

You will need another cake for this class. It should be 2 3"-thick layers or 3 2"-thick layers iced. You will learn to marble your fondant before covering the cake. You will also need rock candy and crystal sugar as well as other items on the supply list.

- ✓ Piping Gel
- ✓ Buttercream icing (1 cup will be plenty)
- ✓ 12" Decorator Bags
- ✓ Pearl or Color Dust, or Edible Metallic Cake Paint Set - optional
- ✓ Flavored **Extract** (not flavoring) – if painting with Icing Colors or Color Dusts
- ✓ Decorator Preferred Fondant
- ✓ Icing colors – 2-3 colors of choice
- ✓ Sugar Gems or small rock candy, colors of choice – optional (colors should blend together)
- ✓ White Sparkling Sugar - optional
- ✓ Large Fondant Roller or rolling pin
- ✓ Decorator Brush Set
- ✓ 9" Spatula
- ✓ Fondant Smoother
- ✓ Roll-N-Cut Mat
- ✓ Filled Dusting Pouch

Items from Home

- 6" cake – pre-iced with a thin layer of white buttercream on a cake circle 2" larger than the cake
- Rock candy – white or colors of choice if not using Sugar Gems or Sparkling Sugar
- Apron
- Small sharp knife
- Damp cloth for clean up
- Paper towel
- Plastic wrap
- Wax paper or parchment
- Gallon size plastic bag
- Toothpicks
- Small container of water
- A few small cups
- Small amount of confectioners' sugar
- Small flat plate to use as a palette for mixing paint medium
- Small water bottle for adding drops of water
- Tweezers