

EQUIPMENT LIST FOR CAKE DECORATION Sept 2020

Ideal Items

A nylon 9" rolling pin (could use small rolling pin)

A cake smoother

A nylon board. (A smooth table mat is a good substitute)

Craft frilling/cell stick (small) (can use cocktail stick)

Small scissors

Sharp knife

Edible glue

Metal ball tool medium. (plastic is ok)

Selection of good paintbrushes

Edible colours (dust or paste rather than liquids) Green and red

Holly plunger cutter (set of 3 ideal)

Ivy leaf plunger cutter (set of 3 ideal) (can use separate cutters and veiners)

Medium blossom 5 petal flower cutter.

Piping nozzle no.2 or 1.5 (Buying better quality is good idea.)

White and red sugar paste (ready to roll) icing. Small amount of black, flesh and yellow or brown also but can colour white with colours.

Corn flour for dusting.

Fruit cake about 8" (or dummy cake)

12mm cake board at least 2" bigger than cake.

You can buy equipment cheaply from eBay and other internet sites. Sometimes they are supplied from oversea and can take a while to arrive and the quality is not as good.

Other suppliers are:

Squires Kitchen, Wilton, PME, FMM and Amazon.

Home & Kitchen, 12 Swadford St, Skipton

Fireside Brew's, 22 Commercial St, Shipley

Cakes to Please, 13 Kirkgate, Shipley

Personal Ice, 68 North St., Keighley