

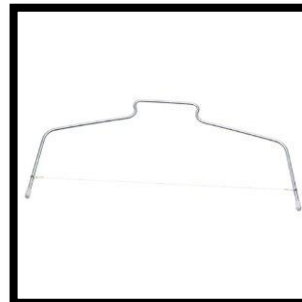
## 3-TIER IVORY STRIPED WEDDING CAKE

WITH GUM PASTE FLOWERS AND EDIBLE PEARLS

(10", 8" AND 6")

### GENERAL TOOLS

- Fan - if it's hot and humid
- Large Rolling Pin
- [Wilton Flower Shaping Foam Set](#)
- [Rose Cutter Set](#)
- [Cake leveller](#)
- [Offset spatula](#)
- Spirit level
  
- Pencil Sharpener that has never been used to sharpen a pencil (lead, don't you know!)
- 2 x Cake/Fondant Smoothers (this is optional. I used my hands, but smoothers might have been smoother?)
- Knife
- Metal Ruler
- Hammer
- Small brush for luster dust
- Baking spray
- [Concertina Icing Bottle](#)/Piping bag
- Cake Turntable (I don't have one, but it would make life so much easier!)
- Bench scraper (Again, I don't have one, but I want one)
- 2 x 6" cake pans (I prefer loose bottom, but springform works as well)
- 2 x 8" cake pans
- 2 x 10" cake pans



\* You can get away with only using 1 each of the 8" and 10" pans, as I did, but you should really have 2 x 6" pans to save yourself a lot of hassle.

## FOR ASSEMBLY AND TRANSPORTATION

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- 6" cake board (1.5 mm thick)
- 2 x 8" cake boards (1.5 mm thick)
- 2 x 10" cake boards (1.5 mm thick)
- 1 x 12" cake board (1.5 mm thick)
- 1 x 14" cake drum (**15** mm thick)
- 1 x 8" cake box
- 1 x 10" cake box
- 1 x 12" cake box
- 5 x 8" cake dowels
- 1 x 12" wooden cake dowel (6mm diameter) - if you're going to transport your cake already assembled

If you are going to transport the cake already assembled, you will need 1 box that is 14" wide x 14" high, by 18" long. Yes, you heard right. The dimensions seem wrong, but you'll not want to put your cake in from the top of the box. You want to put the cake in from the side, so trust me, these are the dimensions. **This box needs to be very sturdy.**

## FOR DECORATION

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- Gum paste (or fondant mixed with either [gum tragacanth](#) or [tylose powder](#) as per directions)
- Florist wire
- Ivory luster dust
- 150 g Ivory edible pearls (8mm)
- 1.5 kg White Fondant
- 1 kg Ivory Fondant
- Shortening
- Glycerine
- Icing sugar to dust work surface
- Royal Icing



## FOR THE ROYAL ICING

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### ...IF MAKING IT YOURSELF, WHICH YOU MIGHT AS WELL

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- 1 large egg white
- 3/4 cup of icing sugar
- A few drops of lemon juice

## FOR THE ICING

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- 1 kg butter
- 2 kg icing sugar
- 2 tbsp vanilla

## FOR THE CAKE

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- 25 free range eggs
- 1.4 kg butter
- 1.4 kg sugar
- 1.4 kg self-raising flour
- 50 ml baking powder (10 tsp)
- 50 ml vanilla (10 tsp)
- 225 ml milk