



Materials List for Topsy Turvy

- Rolling Pin with no Abrasions
- Quik-Cover Fondant Mats (\$10.99)
- FondX Rolled Fondant (6 pounds)
- Tylose Powder (\$4.19)
- Black Sanding Sugar (\$2.29)
- 9" round cake, 4" high (have cake filled/crumb coated with icing **before** class, sitting on a 12" round cake drum, any color)
- 1 additional layer of a 9" round - don't ice; just bring wrapped in plastic!
- 6" round cake, 4" high (have cake filled and crumb coated with icing **before** class, sitting on a 6" round cardboard circle)
- 1 additional layer of a 6" round - don't ice; just bring wrapped in plastic!
- Serrated Bread Knife (\$4.99)
- Fondant Embossing Wheel ((\$4.99) or Sewing Tracing Wheel from a sewing kit
- 1/2" Round Cookie Cutter (\$1.49) or the Wilton Round Fondant Cutter Set (\$3.19)
- Wooden Dowels (\$2.99), small pruning shears to cut them
- Fondant Smoother (\$6.49)
- 2 cups buttercream, white (\$8.99 for 3.5# at Sweet Wise)
- Pastry Bag with #5 Tip (3, 4, or 5 would work) (\$.39 for disposable bag, \$1.19 for tip)
- Exacto knife (ONLY if you have one already - helps get the cut fondant out)
- 12" x 12" x 10" box to take cake home in

- OPTIONAL: Super Pearl Dust (\$3.99), Pump Brush (\$9.99) or a large, UNUSED soft bristle Make Up brush (Wal-Mart, \$4)

- TIP: Bring your cakes frozen SOLID and they will be a bit easier to carve properly!