

Rainbow Pegacorn Mama and Baby Tutorial Materials List

by H. Sherman, Art2Eat Cakes
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Foamcore, x4, or Layer of ½", 24"x18"
Wire, 16Gauge, 5yards, 20 Gauge, roll of 10yds+
Duct Tape
Hot Glue
Meringue Powder glue
Rainbow food colors (red orange yellow green blue purple)
plastic wrap
food-gloves
Fondant/Cake/Buttercream/Gumpaste – see below

Fondant

Board Cover – approx 3lbs, any color
Mama Cover – approx 6lbs, white

66/33 Fondant/Gumpaste – (1200g total, = 800g Fondant to 400g Gumpaste, white)
Legs, Mama, Baby Covering

GumPaste

Armature covering, any color, 40g gumpaste
Wingsails, Ears, baby legs – White, 300g
Rainbow Gumpaste, approx 700g total- see chart below:

	Feathers	Mane/Tail	Hooves	Attach Feather	
Red	20	35	25	x	80
Orange	30	35	25	x	90
Yellow	50	35	25	x	110
Green	50	35	25	10	120
Blue	75	35	25	10	145
Purple	70	35	25	10	140
					685

Cake.

Two 9x12, cake filled with buttercream, refrigerated, trimmed to two sections 6"x12" and two sections 3"x12", stacked three layers high (one 6"x12", two 3"x12" side-by-side, one 6"x12" on top), refrigerate overnight. Poundcake or other dense cake recommended.

5lbs Buttercream. Swiss Meringue Buttercream recommended

Tools

Apron

Wire Cutters

Pliersx2, wire snips (dikes)

Hot Glue Gun

Scissors, Lg and Sm

Meringue glue BRUSH (medium)

FLAT baking sheets

Foam covered in plastic/bubble wrap

Straws, reg & Small

pastry roller

rolling pin

fondant paddles

flexible plastic cutting board

Xacto Knife, extra blades

Clean lint-free cloths

paring knife

fondant tools – grooved, ball, dogleg, paddle palate knife

petal foam pad

rolling board/mat

(Airbrush)(Clear Unflavored Vodka)

block of foam, covered in plastic wrap

Long Serrated Bread Knife