

Valerie Lindsley 's Favorite Resources for creating her "Hi There, Feline" Pink Kitty Cake

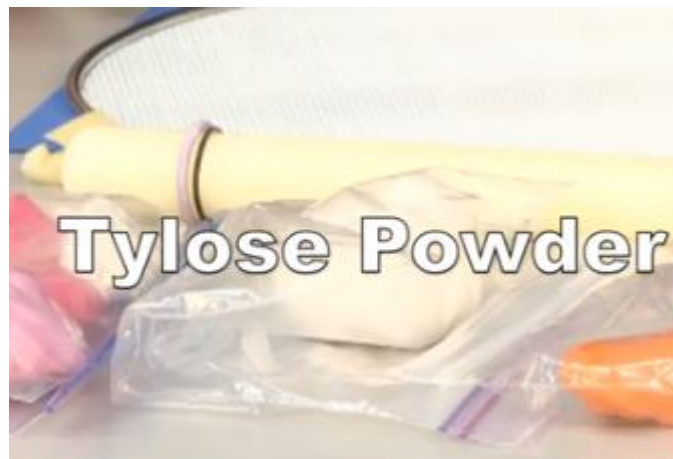
1. [10 Inch Round Cake](#)



2. [14 Inch Cake Board](#)



3. [Tylose Powder](#)



4. [Rolling Pin](#)



5. [Garret Frill Cutter](#)



6. [Small Pieces of Foam](#)



7. Corn Starch



8. Gum Glue



9. Modeling Tools



10. [Splatter Screen](#)



11. [Foam Mat](#)



12. [Offset Palette Knife](#)



13. [6 Inch Cake Board](#)



14. [Green Duct Tape](#)



15. [Razor Knife](#)



16. Flat Drinking Soda



17. Powdered Gelatin



18. Small Bowl



19. [LorAnn Flavor](#)



20. [Airbrush Color](#)



21. [Chop Sticks](#)



22. Toothpicks



23. Small Water Balloons



24. Lavender Duct Tape



25. Vegetable Shortening



26. Hemostats



27. Scissors



28. [Pixie Sticks](#)



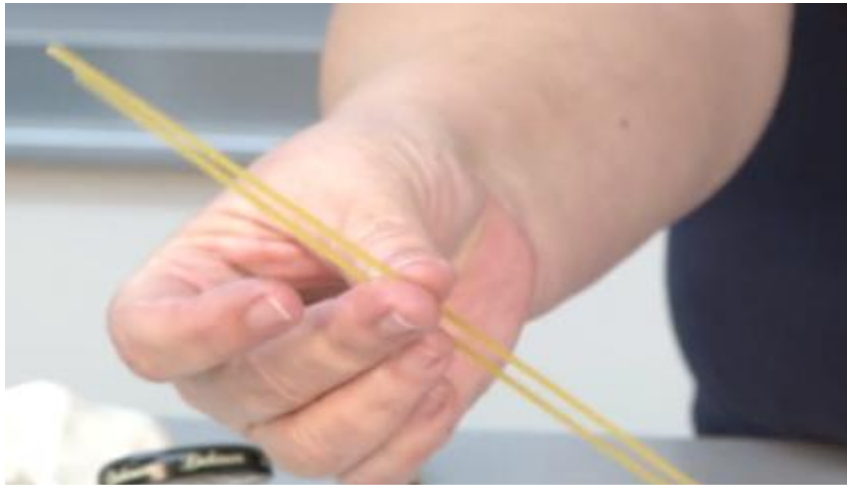
29. [Tweezers](#)



30. [Styrofoam Blocks](#)



31. Spaghetti



32. White Fondant



33. Spatula



34. [Pink Fondant](#)



35. [Yellow Fondant](#)



36. [Black Fondant](#)



37. [Blue Fondant](#)



38. [Green Fondant](#)



39. [Plastic Cling Wrap](#)



40. [Tip #104](#)



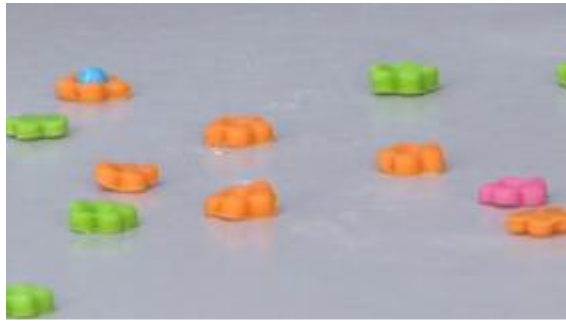
41. [18- - 14 -Inch Icing Bag](#)



42. [White Chocolate](#)



43. Orange Fondant



44. Plunger Cutter



45. Pink Buttercream

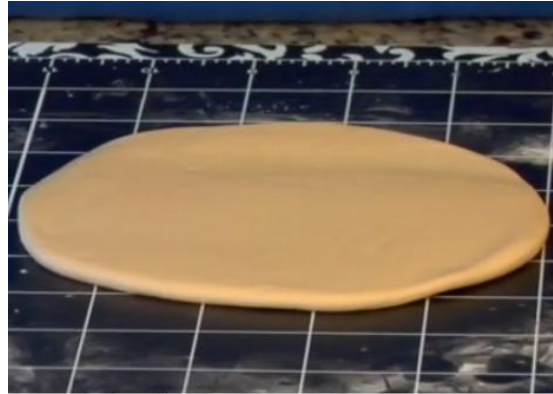


46. Turn Table



MONIKA STOUT'S PERSONAL FAVORITE RESOURCES for creating her "Scrumptious Me" Minion Cake

1. [Gum Paste \(or Modeling Chocolate\)](#)



2. [Large round cutter for outside circle](#)



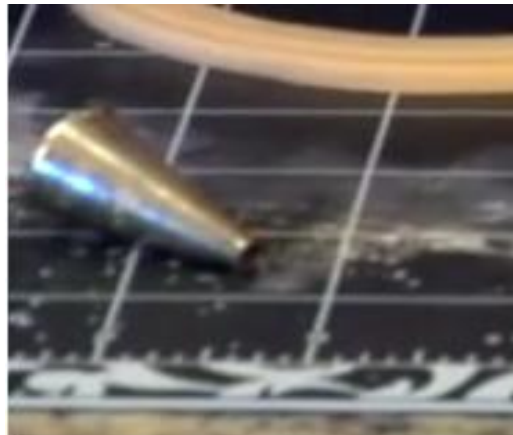
3. [Smaller cutter for the inside circle](#)



4. In between size cutter (for indentation)



5. Tip #7



6. Lemon Extract



7. Small Paint Brush



8. Small Embossing Roller



9. 16 - 18 Gauge Wire – (Michael's Crafts - jewelry section)



10. Melted coating white chocolate in piping bag



11. Small Grater



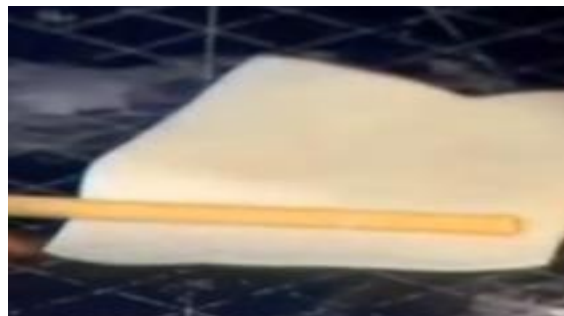
12. 4-Point Large Tip



13. Pizza Cutter



14. Wooden Kitchen Skewer



15. Round Cake Board



16. Serrated Knife



17. Guittard Chips for chocolate ganache



18. Chocolate ganache



19. Angled Spatula



20. Brand new knee-high pantyhose with cornstarch



21. Cornstarch – to prevent cake from sticking



22. Tylose Powder



23. LMF Fondant - Developed by Liz Marek of Artisan Cake Co.



24. Wooden Rolling Pin



25. 8-inch Bench Scraper- (from “Two Fat Girls” Cake Supply)



26. Spray bottle for water



27. Fondant Smoother



28. Self-healing Cutting Board



29. White fondant rolling pin



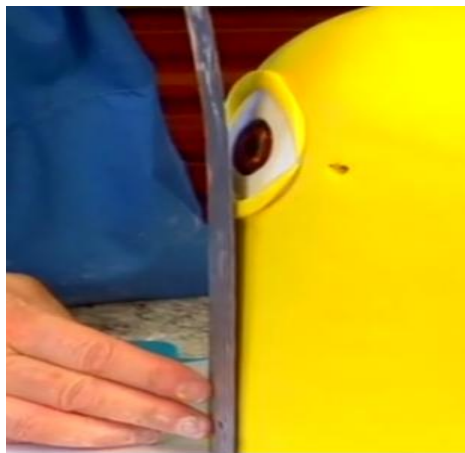
30. Palette knife



31. Small round cutter for the center eye



32. Straight Ruler



33. Straw



34. Silver Luster Dust



35. String



36. Bigger Brush



37. PME Stitching Tool



38. 1/2 inch (small) Round Cutter



39. Scalpel – (Amazon)



40. Toothpick



Amanda Yother's Favorite Resources for creating her "Toyed with the Droid" BB-8 Droid Cake

1. [White Fondant](#)



2. [Lemon Extract](#)



3. [Veining Tool](#)



4. [Ball Tool](#)



5. [Craft Knife](#)



6. [Paint Brushes](#)



7. [Painter's Palette](#)



8. [Measuring Cups](#)



9. [Orange Gel Color](#)



10. ["Lemon Yellow" Gel Color](#)



11. [White Gel Color](#)



12. ["Warm Brown" Airbrush Color](#)



13. ["NU Silver" Luster Dust](#)



14. [Vegetable Shortening](#)



15. [Sewing Pin](#)



16. Corn Starch



17. Scissors



18. Acetate Paper



19. [Round Cookie Cutter](#)



20. [Flat Spatula](#)



21. [Ball Shaped Pan](#)



22. 5 1/2 Inch Round Cake Board



23. 7-Inch Round Cake Board



24. 8-Inch Round Cake Board



25. [6-Inch Round Cake Board](#)

