

## Adorable Puppy Cake Topper Checklist

By Sharon Wee Creations

### **Tools and Materials**

- Ball tool
- [Frilling tool](#)
- Small scissors
- Knife
- [Water brush](#) or paintbrush and water
- Toothpick
- Black Edible Art Paint or [edible marker](#) (If using gel colour, it will take longer to dry)
- 2 x [#1 or #2 rounded paint brush](#)
- Stanley knife blade (optional but makes it easier to cut straight lines)
- [Small rolling pin](#)
- 4in round cake cardboard (or you can also cut this out of fondant and allow it to dry hard)
- A teaspoon of piping gel
- Small flat brush (to apply piping gel)
- [Feathering tool](#)
- Cornflour/ Corn starch
- [Impression mat](#)
- Clay extruder
- [Soft flat dusting brush](#) (I recommending using a good quality eyeshadow brush)
- Small weighing scale

### **Dusts**

*I choose my dusts based on the colour and not the brand, so you can use any brand.*

- Light grey (CK Products)
- Teal (Crystal Colors)
- Baby pink (Crystal Colors)

### **Modelling Paste and Fondant**

*I used modelling paste for the main figurine because it gave me a little more time to rearrange the parts without drying out or cracking. You can also use gum paste or add some CMC/Tylose to fondant. Where 'fondant' is listed it is possible (but not necessary) to also use modelling paste or gum paste.*

- White Modelling Paste (Saracino modelling paste was used) - approx. 65g
  - Head – 20g
  - Body – 25g
  - Front legs – 2g each
  - Back legs – 1.5g each
  - Ears and tail – 1g each
- Dark teal fondant (collar) – 2g
- Black (eyes and nose) – very small amount
- Light teal fondant (bed) – 100g
- Red fondant – very small amount
- Light orange fondant (carpet) – 50g
- Dark orange fondant (carpet) – 50g