



Modern Buttercream

with Joshua John Russell

Supplies &
Resources

Tools, Materials & Resources

Tools

- Whisk
- Scissors
- Rubber spatula
- Small and large offset spatulas
- Squeeze bottle for simple syrup
- Serrated knife
- Metal scraper
- Turntable
- Butterfly patchwork cutter
- Paint brushes
- Measuring spoons and cups
- Dowel cutter
- Ribbon cutter
- Craft knife
- Permanent marker
- Mixer
- Whip attachment
- Double boiler
- Cake boards
- Small dish for hot water
- Towels
- Fondant roller or rolling pin
- Patchwork/Tap-It Mat or similar mat for rolling out gum paste
- 6" cake dummy
- Parchment paper
- Bubble tea straws or dowels
- Foam board (optional)
- Masonite boards (optional)

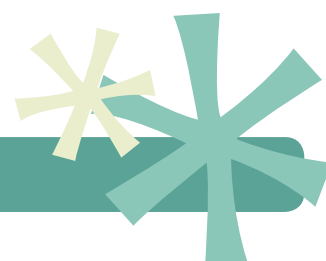
Materials

- Gum paste (small amount for butterflies)
- White chocolate
- Gel colors
- Shortening
- Cornstarch
- Buttercream
- 3 cakes (8", 6" and 4")
- Tylose powder

Resources

International Sugar Art Collection
nicholaslodge.com

Bubble Tea Straws
amazon.com





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Credits & Acknowledgments

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