



Master Equipment List: Cake Baking Tools

CAKE BAKING AND DECORATING ARTS

CAKE BAKING TOOLS	PURCHASE LINK
2 - Aluminum wire or floral wire	Link
2 - Baking tray, black steel preferred	Link 1 Link 2 Link 3
2 - Cake board, 8 in (20 cm), 9 in (23 cm), or plate	No preference
2 - Cake pan, 8 in (20 cm) or 9 in (23 cm), preferably a straight edge bottom	PME
2 - Cake pan, 9 in (23 cm)	PME
2 - Microwavable bowl, small	No preference
2 - Mixing bowl, medium, one with a lid	No preference
2 - Mixing bowl, small & medium	No preference
2 - Rubber spatula, small	Thermohausser
2 - Silpain mats	Silpat Demarle
Airtight container	Cambro
Airtight container, glass	No preference
Baking tray	King Arthur Baking
Bowl scraper or round dough scraper	King Arthur Baking
Cake board, 8 in (20 cm) or 9 in (23 cm)	No preference
Cake drum, 12 in (30 cm) or desired size	No preference
Cake pan, 6 in (15 cm)	No preference
Cake turntable with nonslip mat	No preference
Chef's knife, long	De Buyer French Knife or Chef's Knife
Cloth or linen towel	No preference
Cutting board	John Boos
Digital scale	Doran Scales
Digital scale or jeweler's scale	Smart Weigh
Dish for water, small	No preference
Disposable gloves, optional	No preference
Dough rails, pastry rulers, or dough rolling strips, ¼ in (6.5 mm)	Rose Levy Beranbaum
Exacto knife with a new blade, paring knife or sharp utility knife	Exacto



Eye dropper or toothpick for adding color	Link
Fine mesh strainer	KitchenAid
Flat metal bench scraper	Thermohausen
Fork	No preference
Immersion blender, hand blender, blender, or whisk	KitchenAid
Microplane or fine grater	Microplane
Microwave oven	No preference
Microwaveable bowl, glass	No preference
Microwaveable bowl, small & large	No preference
Mixing bowl, large	No preference
Mixing bowl, medium, stainless steel	No preference
Mixing bowl, medium, tall	No preference
Mixing bowl, small & medium, plastic preferred	No preference
Mixing bowl, small, stainless steel	No preference
Oven: convection, conventional, electric, or gas	No preference
Paper towel or napkin	No preference
Parchment paper for lining baking tray, cake pans, making paper cones	King Arthur Baking
Paring knife	No preference
Pastry brush, medium	Thermohausen
Plastic wrap	No preference
Plastic wrap or plastic bag	No preference
Rolling pin	King Arthur Baking
Rubber spatula, medium, Extoglass heat proof spatula, or metal spoon	Link 1 Link 2
Ruler	No preference
Saucepan, heavy, medium	de Buyer USA
Saucepan, heavy, small	de Buyer USA Link 1 Link 2
Scissors	KitchenAid
Serrated knife, large	Thermohausen of America
Serving plates, desired size and shape	No preference
Sifter	KitchenAid
Silpat mat or silicone mat, optional	Silpat Mat or Silicone Mat
Skewer, metal or bamboo	No preference
Soup spoon	No preference



Spoons or servingware	No preference
Squeeze bottle or spoon	No preference
Stand mixer bowl or mixing bowl	No preference
Stand mixer with paddle and whisk attachments or hand mixer	KitchenAid
Stove: electric, gas, or induction	Spring USA
Tall container to hold hot water	No preference
Thermometer	Thermoworks
Toothpick or skewer	No preference
Whisk, medium	De Buyer
Cooling rack or wire rack	King Arthur Baking



Master Equipment List: Cake Decorating Tools

CAKE BAKING AND DECORATING ARTS

GENERAL CAKE DECORATING TOOLS	PURCHASE LINK
<u>Recommend Cake Decorating Tool Kit</u> Includes: Fondant rolling pin, Fondant and gum paste tool set, Wooden cake dowels, #1 pastry tip, Pastry tip coupler, #101 pastry tip, #103 pastry tip, #104 pastry tip, #16 pastry tip, #2 pastry tip, #24 pastry tip, #3 pastry tip, #349 pastry tip, #352 pastry tip, #4 pastry tip, #48 pastry tip, #59 pastry tip, #7 pastry tip, Flower nail, 8 in offset spatula, diamond offset spatula, 5 piece sculpting tool set, disposable pastry bags, #806 pastry tip, Tylose powder, Fondant smoother, #0 pastry tip, 1 set (4 pieces) brush set	Purchase Cake Decorating Tool Kit
Ball tool, stitch wheel and Scribe tool	Link
Assorted craft brushes	Link
Pastry tip, star #24	Link
Pastry tip, star PME #43 or Standard #16	Link
Tylose powder	Link
Wooden dowels (3)	Link
Gel food color - pink, peach, moss green, yellow, medium blue, orange	Link
Flower nail	Link
Fondant smoothers	Link
Fondant rolling pin or nonstick rolling pin, 9 in (23 cm) x 1 in (2.5 cm)	Link
Offset spatula, small & medium	Link
Palette knife or diamond spatula	Link
Pastry bag, 12 in (30 cm) or larger (6)	Link
Pastry tip coupler	Link
Pastry tip, #101	Link
Pastry tip, #103	Link
Pastry tip, #104	Link
Pastry tip, #349	Link
Pastry tip, #59	Link
Pastry tip - basketweave tip #48	Link
Pastry tip, leaf tip #352	Link
Pastry tip, round #0	Link
Pastry tip, round #1	Link



Pastry tip, star #18	Link
Pastry tip, round #2 (2)	Link
Pastry tip, round #3	Link
Pastry tip, round #4	Link
Pastry tip, round #7	Link
Pastry tip, round 13 mm or tip 1A	Link
OPTIONAL DECORATING TOOLS	PURCHASE LINK
Bow cutter, desired size and shape, optional	Link
4 - Cheesecloth, 9 in (23 cm) square pieces	Link
Daisy cookie cutter or desired cutter	Link
Food-safe black marker for templates	Link
10-Star Pastry Tip Set Set includes 10 large, stainless steel tips with open star openings measuring between 5/32" and 11/16". Tips included are: #820, 821, 822, 823, 824, 825, 826, 827, 828, 829.	Link
Plexiglass panel, 11 in (28 cm) square or piece of glass	Link
2 - Rectangular Rods 3/8 " x 24 "	Link
Round cutter, 2½ in	Link
Silicone mold, pearl, small pearl, brooch, pearl panel, or desired	Link
Stable Mabel, optional	Link
Sugar pearls	Link
Sugar shaker	Link
Textured silicone mat, desired size and shape	Link



Master Equipment List: Gum paste Tools

CAKE BAKING AND DECORATING ARTS

GENERAL GUM PASTE TOOLS	PURCHASE LINK
For Nicholas Lodge products use code RBFPS for an ADDITIONAL 10% DISCOUNT	
Gum Paste Kit Includes: Cosmetic sponge with hole, Flexible mini scraper, Foam pad or cell pad, Grooved flower board, Needle nose pliers & wire cutters, Size guide, Thin foam with hole, square	Purchase Gum Paste Kit
Cosmetic sponge with hole	Link
Flexible mini scraper	Link
Foam pad or cell pad	Link
Grooved flower board	Link
Needle nose pliers	Link
Wire Cutters	Link
Size guide	Link
Thin foam with hole	Link
OPTIONAL GUM PASTE TOOLS	PURCHASE LINK
Daisy center mold	Link
Silicone rose veining mat, optional	Link
Blossom cutter, 1.25 in or desired size	Link
Hydrangea - four petal and serrated leaf cutters	Link
Floral tape, ½ in wide, green	Link
Black pin, ½ in x 6 in	Link
Sticks, ¼ in x 6 in and ⅛ in x 6 in	Link
Calla lily cutter or PDF template	Link
Calla lily Textured silicone mat, optional	Link
Carnation cutter set	Link
Cattleya orchid cutter set	Link
Chrysanthemum leaf cutter	Link
Confectioner's glaze or Edible spray lacquer	Link
Daisy cutter, medium	Link
Dusting powder plum	Link
Dusting powder pink	Link
Dusting powder purple	Link
Dusting powder pearl	Link
Dusting powder light green	Link



Dusting powder dark green	Link
Dusting powder white	Link
Dusting powder yellow	Link
Dusting powder chocolate brown	Link
Fine tweezers	Link
Floral tape cutter, scissors or ¼ in floral tape	Link
Floral tape, 1/2 in (6.35 mm) wide, white	Link
Floral tubing, 1/8 in (3 mm), green, optional	Link
Floral wire, 20 gauge, 14 in (35 cm), green	Link
Floral wire, 22 gauge, green	Link
Floral wire, 22 gauge, white	Link
Floral wire, 24 gauge, green	Link
Floral wire, 26 gauge, green (5)	Link
Floral wire, 26 gauge, white	Link
Floral wire, 30 gauge, white (4)	Link
Generic Leaf veiner	Link
Hydrangea petal veiner, optional	Link
Orchid throat veiner, optional	Link
Rose calyx cutter, 50 mm	Link
Rose cutter, 90 mm	Link
Rose cone & thorns	Link
Rose leaf cutter	Link
Spring action scissors	Link
Stephanotis cutter	Link