



## Luggage Cake Tool Checklist & Recipe

### Baking & Preparation

- Baked cake layers (pre-baked & cooled)
- Cake board (sturdy, matching size)
- Serrated knife or cake leveller (for trimming)
- Turntable (for smooth ganaching & covering)

### Ganache Making

- Mixing bowls (heatproof for melting chocolate)
- Digital kitchen scale
- Measuring cups & spoons
- Spatula (rubber/silicone)
- Saucepan or microwave-safe bowl
- Whisk or spoon for mixing

### Ganaching Tools

- Offset spatula (angled & straight)
- Bench scraper / icing smoother
- Piping bag (optional, for applying ganache)
- Palette knife (for precise edges)

### Fondant Preparation

- Fondant rolling pin (large & smooth)
- Cornstarch or icing sugar (for dusting)
- Fondant smoother(s) – at least 2 for sharp edges
- Pizza cutter or fondant trimmer
- Small knife or craft knife (for details)

## **Covering & Decorating**

- Edible glue or water brush (for attaching decorations)
- Modelling tools (for details & textures)
- Stencils (optional, for patterns)
- Impression mats (optional, for textures)

## **Safety & Clean-up**

- Apron
- Oven gloves (if reheating ganache)
- Kitchen towel or damp cloth