## List of necessary tools for the Special Occasion Honey Cakes course by Marusya Manko

(Pictures of the instruments are here for reference purpose only. You don't have to purchase exactly the same instruments)

Name	Picture	Quantity	Necessary	Optional	Comment
A whisk		1 pc	+		
A heat-resistant silicone spatula		1 pc	+		
A rolling pin		1 pc	+		

Scissors	8	1 pc	+		
A ruler (~ 50 cm)	The state of the s	1 pc	+		
A plastic scraper		1 pc		+	
An icing smoother 15 cm wide		1 pc	+		

An icing smoother 10 cm wide		1 pc	+	
A medium-sized offset spatula		1 pc	+	
A small offset spatula	Aret 2	1 pc	+	
A zester		1 pc	+	

A large strainer	1 pc	+	
A medium strainer	1 pc	+	
Cake rings d = 20 cm	1 pc	+	
An adjustable cake ring h=10 cm	1 pc	+	

An adjustable cake ring h=15 cm		1 pc	+		
An adjustable rectangular cake mold		1 pc		+	Is used for Milk Slice Honey Cake assembling. Can be substituted with any other desirable mold.
Plastic/glass/metal mixing bowls	Useful kitchen stuff		+		
Thick-bottom saucepans of different sizes		pc	+		

A cake turntable	1 pc	+	
Scales 0.5-1.0 kg accurate to 0.1g	1 pc	+	
Scales 3-5 kg accurate to 1 g	1 pc	+	
A hand blender	1 pc	+	

A planetary mixer	or)	1 pc	+	
A cheese cloth		1 roll	+	Is used to drain the sour cream.
Cling film		1 roll	+	

Parchment paper		1 roll	+	
Acetate film 10-15 cm wide		1 roll	+	
Disposable piping bags 25-30 cm long	.J. 5	2 pc	+	

Silicone mat	1 pc		+	
Thick cake boards d = 25 cm	6 pc	+		
Thin cake boards d = 18 cm	1 pc	+		

Rectangular thick cake board 20x30 cm		1 pc	+	
Digital thermometer with a probe	A LIMITED TO THE PARTY OF THE P	1 pc	+	
An infrared thermometer	The second of th	1 pc	+	
A knife		1 pc	+	

Cutting board	1 pc	+	
Paper towels	1 roll	+	