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& INSPIRATIONS

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Treats

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instructions

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Editor's Page

Welcome to our latest edition of Australian Cupcakes and Inspirations. We have a beautiful line up of ideas for you to make. There is something for every style and skill level. With easy to follow instructions, you can master all of the recipes throughout the magazine.

We hope you love our cover carousel horses. Give your next kids party a circus or amusement park theme and I'm sure these fantastic additions will be a real hit. There are also some ideas for Father's Day, Halloween or even an afternoon tea. There is such a variety in this issue, I'm sure you will have to make them all!

We would also love to see your latest creations, so please send them through. Whether it's something from the magazine, an adaptation of one of the

recipes or something you have created yourself. Please send your photos to:

Australian Cupcakes and Inspirations Magazine
PO Box 8035

Glenmore Park NSW 2745

Or email us at simon@wpc.com.au and in a few words tell us about the cupcakes or cake and what inspired you when coming up with the new idea. Taking out a subscription will ensure you don't miss out on any issue. You'll enjoy savings and each magazine will be delivered directly to you. So treat yourself and subscribe now! Happy Cupcakes!!

Simon and the team!

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Readers' Gallery

Not everyone has to be an expert to enjoy cupcakes.
We have gathered some wonderful ideas from our readers.
Take a look at their stories and photos.



Hello,
Just want to share the cakes I made for my
husband and our two boys.

Angelica Manorina
Vic



I made this TMNT cake theme for a 5 years old
boy. I enjoyed making this cake with different
techniques and methods.

Sarah O, Adelaide SA



This is my first ever cake decorated with fondant. I made this cake for a friends 18th birthday as a surprise for her. What inspired me was that she loves kombi vans and my love for watching Cake Boss.

By Brittney Loudoun



This cake I made for my niece's 19th Birthday. She asked for a sugar skull cake asked wanted it to be decorated in her favourite things such as music and her favourite stories including as Game of thrones and the Divergent series.

Wanda Tearle

**We'd like to see your favourite cupcakes too.
Please email us on aci@wpc.com.au**

The jpeg will need to be at least 400KB, and ideally you might like to tell us in a couple of sentences about who the cupcakes were for, and why you selected the design you did. We look forward to seeing your work.

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Australian
Cupcakes
& INSPIRATIONS

Carousel Cupcakes

INGREDIENTS

- Cupcakes of your choice (the ones in this project were baked in white metallic size 550 patty pans)
- Satin Ice Gum Paste (each horse uses approx. 20gm)
- Buttercream
- Fondant in your choice of colours with a small amount of hardener added (each dome uses approx. 15gm of icing)

EQUIPMENT

- Small non stick rolling pin
- Non stick mat
- Round Cutters
- Impression mat of your choice (the one used in this project is Autumn Carpenter Scroll Cupcake and Cookie Texture Tops)
- Silicone Carousel Horse Mould
- Foam Cupcake Domes (or similar for forming cupcake tops)
- Edible Gold Paint
- Lustre/Petal Dust in your choice of colours
- Paintbrushes
- Decorator's Alcohol
- Edible Black Texta
- 6" Lollipop Sticks
- Double Sided Tape
- Thin coloured ribbon (each cupcake uses approx. 35cm of ribbon)
- Royal Icing
- Mini Blossom Ejector Cutter
- No 2 plain piping nozzle
- Wilton 1M piping nozzle
- Piping Bags
- Round Lollies/Sugar Pearls
- Small amount of white chocolate melts

There's something about the music and atmosphere a carousel creates which makes it the perfect theme for a range of different occasions. They are suitable for boys or girls, can be done in bright or pastel colours and would suit a Baby Shower, Christening or a birthday party.

Bake cupcakes and allow to cool completely.

MAKING THE CUPCAKE DOME TOPS

STEP 1

Choose the colour of the dome for the first cupcake you wish to decorate. Roll out a small amount of fondant that has hardener added to it and place on the impression mat. (Photo 1) Use a small rolling pin to roll over the icing and imprint the pattern. (Photo 2 & 3)

STEP 2

Use the 78mm round cutter to cut a circle from the embossed icing. This impression mat has round designs but you can use any pattern and cut out a round disk. (Photo 4)

STEP 3

The foam domes are made from food safe foam and create a perfect base for the disks of fondant to dry on. Carefully place the round disk you have just cut on the top of a foam dome. Smooth it on gently with your hands, making it as centred and even as possible. (Photo 5)

STEP 4

Continue to do this until you have a dome for each cupcake. While the icing is still fairly soft, poke a lollipop stick into the centre of the icing dome to create the hole where the carousel pole will go later. (Photo 6)







Photo 3



Photo 4



Photo 5



Photo 6



Photo 7



Photo 8

STEP 5

Leave the domes to dry out and harden while you make the other decorations.

MAKING THE CAROUSEL POLES

STEP 1

Cut a piece of ribbon approximately 25cm in length. (Photo 7)

STEP 2

Stick double sided tape to the back of this strip of ribbon, peel off the backing and then attach the ribbon to the pole by wrapping it around from top to bottom. The ribbon needs to stop with about two inches of the stick left clean – this is the part that will poke through the hole and into the cake. (Photo 8)

STEP 3

Cut another piece of ribbon approximately 10cm in length and attach double sided ribbon to the back. Wrap this ribbon around the top of the pole. This will hide the end of the ribbon and also build up the thickness of the top of the pole which gives the lolly/pearl something to adhere to later. (Photo 9) Do this so that you have a pole and a dome for each cupcake. (Photo 10)

MAKING THE HORSES

Using detailed moulds that have thin or detailed sections to it can





Photo 9



Photo 10



Photo 11



Photo 12



Photo 13



Photo 14

make it difficult to un mould the icing without breaking or totally deforming the shape. Follow these tips for preparing the mould and un moulding the gumpaste and you should find it much easier:

- Make sure your gumpaste isn't too soft.

If it is fresh out of the bucket and/or has been coloured and kneaded it may be quite soft which makes it more likely to stick to the mould. Leave it sit for a few minutes before working with it.

- Dust the mould with icing sugar or cornflour

Use icing sugar or corn flour in a shaker and shake enough so that the whole cavity of the mould is covered. Turn the mould over and shake out any excess. You should find that each part of the mould has a light coating of "dust" all over it. (Photo 11)

- Lightly spray the mould with cooking spray

If you find that the gumpaste will not un mould despite dusting it, you can try using a small amount of cooking spray to grease the mould. Give the cavity of the mould a light spray and if

necessary, spread it into hard to reach cavities with your finger or a clean paint brush. Wipe away any excess spray with a piece of chux cloth or paper towel.

- Place the mould with the icing in it, in the freezer for a few minutes. This makes the gumpaste go hard and is much easier to come out of the mould.

STEP 1

Take approximately 20gms of gumpaste and roll it into a smooth ball. Avoid having any cracks on the top surface as these will show up on the horse when it is un moulded. (Photo 12)

STEP 2

Start to press the piece of gumpaste you have into the cavity of the prepared mould. Use your thumb to push the gumpaste into the mould, starting at one end and working your way along the mould to the other, making sure that the whole mould is full of icing. (Photo 13 & 14)

Use your finger to rub away any areas that don't have icing (i.e. the gap between the horse and





Photo 15



Photo 16



Photo 17



Photo 18



Photo 19



Photo 20

the tail) (Photo 15) and smooth around the edges.

STEP 3

Depending on how much excess icing you have on the back, you can either smooth it down with your thumb or slide a spatula across the back of the mould to cut away any excess. (Photo 16)

STEP 4

Place the mould in the freezer for a few minutes to allow the gumpaste to harden.

STEP 5

Take the mould out of the freezer and flex it backwards at one end. The gumpaste should come out of the mould fairly easily. Work piece by piece

until the whole thing is out. (Photos 17, 18, 19 & 20)

STEP 6

Place the horse on the work surface and if necessary reshape and trim away any rough edges. (Photo 21)

DECORATING THE HORSE

It can be really useful to have a look on the internet at different carousel horses to get some ideas for colours and designs.

STEP 1

Mix petal dust in your chosen colour with decorator's alcohol to create a paint.

STEP 2

Paint the saddle and any other



Photo 21



Photo 22

areas you wish to have that colour. (Photo 22)

STEP 3

Continue to make “paint” by mixing the dust and alcohol and paint in the details as desired. (Photo 23)

STEP 4

Finish with any gold or silver highlights you wish to add.

STEP 5

Use the edible black marker to add in the eye. Set the horses aside to dry.

If you wish you can spray the horses with clear glaze to give them a shine or a pearl finish.

MAKING THE BLOSSOMS

STEP 1

Roll out a small amount of the gumpaste in white and similar colours to that of the domes you made previously.

STEP 2

Use the tiny blossom cutter to cut out approximately 50 flowers for each cake. (Photo 24)



STEP 3

Mix up some royal icing and place in a piping bag. Pipe tiny dots of icing into the centres of each flower.

PUTTING IT ALL TOGETHER

STEP 1

Place a small amount of buttercream or ganache in a piping bag fitted with a 1M piping nozzle. Pipe a small swirl on the tops of each cake. This acts as a “glue” to hold the domes in place and also adds to the taste of the cake. (Photo 25)

STEP 2

Carefully place the domes on top of the swirls of icing. There may





be some excess that comes out through the hole in the middle. Carefully, wipe this away with a small paintbrush. (Photo 26)

STEP 3

If you wish to add some gold or silver accents to the design on top of the cupcake, now is the time to do so. Mix alcohol with gold or silver luster dust and brush on as desired.

STEP 4

Pipe small dots of royal icing at even intervals around the edge of the cake. Stick a flower on each spot.

STEP 5

Pipe small downward arches of icing in between each flower you just stuck on and stick the tiny blossoms onto this line. Overlap them if necessary.

STEP 6

Melt a small amount of the white chocolate melts and use this as glue to stick the horses to the poles. Measure roughly where they need to be on the pole but apply the chocolate to the poles and horses before poking the pole into the cupcake so that if there are any spills or drips of chocolate, they won't land on the cake.

STEP 7

Once the chocolate has set and the horses are in place, carefully push the bottom of the pole into the hole you made in the cupcake dome. Push it all the way down so that it touches the bottom of the cupcake.



STEP 8

Use a small amount of royal icing to stick a round lolly or pearl to the top of the pole.

Cakes by Cake-oh
www.cake-oh.com.au



Photo 23



Photo 24



Photo 25



Photo 26



Rainbow Cupcake Toppers

INGREDIENTS

- Cupcakes iced with buttercream icing
- Fondant in desired colours
- Tylose powder
- Cake glue

EQUIPMENT

- Extruder
- Circle cutter
- Paintbrush

Looking for the pot of gold at the end of the rainbow?
Well look no further...



STEP 1

Add some tylose to all of the fondant following the product instructions. Roll out some blue fondant and cut with the circle cutter. (Photo 1)

STEP 2

Use an extruder to make long strings of fondant. (Photo 2)

STEP 3

Use a small circle cutter to guide the fondant strings into the shape of a rainbow, one by one, while gluing each strand together. (Photo 3)



STEP 4

Cut the strands to the desired length and allow to dry until hard. When dry, attach the rainbow to the disc using clouds as support. Do this by rolling small fondant balls and placing at the base of each end. (Photo 4)

STEP 5

Place the disc on top of the cupcake after icing and before the buttercream crusts.

*Jennifer Beckham
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Halloween Cupcakes

INGREDIENTS

- 6 Cupcakes (baked in Halloween or plain cakes cases)
- Wilton orange candy melts 1/2 pack
- Wilton black candy melts 1/2 pack
- butter cream
- 1 pack jelly, made using 1 cup boiling water and put aside to set
- 2 tablespoons vegetable oil
- Gum balls
- Sugar eye decoration
- Fluoro yellow food colouring
- Mini m & m s

EQUIPMENT

- Piping bag
- Small star tip
- 70mm sphere silicon mould

Kids will love these Halloween cupcakes that have a spooky surprise hidden inside.



STEP 1

Melt orange candy melts and 1 tablespoon veg oil in 30 second bursts in microwave, stirring in between until a nice smooth consistency is created. (Photo 3)

STEP 2

Spread silicone sphere mould with melted melts to form a bowl shape leaving the middle not too thick. (Photo 4)







Photo 5



Photo 6



Photo 7



Photo 8



Photo 9



Photo 10

STEP 3

Continue with other cups until all done and put aside to set. (Photo 5)

STEP 4

Using a small round cutter, gently press into premade cupcakes. Turn and very gently remove part of the cake. (the part of the cake that has been removed won't be needed and could be used to make cake pops). Continue until all 6 are done. (Photo 6, 7 & 8)

STEP 5

Fill three cakes with mini m&m's , then with "set" jelly, fill other three cupcakes holes. (Photo 9)

STEP 6

Stick a sugar eye into a gum ball and then place into jelly. (Photo 10)

STEP 7

Colour the buttercream with fluoro colour. (Photo 11)

STEP 8

When orange candy melt cups are set, gently turn upside down and peel away cup from silicone mould. (Photo 12 & 13)

STEP 9

Fill a piping bag that has a star type tip in it with the coloured butter cream. (Photo 14 & 15)



Photo 11



Photo 12



Photo 13



STEP 10

Pipe around each cupcake as shown in photo. (Photo 16)

STEP 11

Once all cakes are done, place orange candy melt dome over the middle of each cake. (Photo 17, 18 & 19)

STEP 12

Melt black candy melt with vegetable oil as done previously with the orange melt. (Photo 20 & 21)

STEP 13

Allow to cool for 5-8mins (but not too hard).

STEP 14

Place black melts into an empty piping bag and decorate as desired.

I have done spider webs and stuck plastic spiders on top but notify person eating cake that it's a plastic spider!

When decorating with fluoro food colouring you can use either ultra violet light globe or black light to show up in dark.

Wendy Marshall
nanawen64@gmail.com



Vintage Wedding Cupcakes

CUPCAKES INGREDIENTS

- Batch of cupcakes
- Ganache or Buttercream
- Fondant

EQUIPMENT

- Tylopour
- Foam Domes for drying
- Round Tin Cutter Set
- Small Non-Stick Rolling Pin
- Non-Stick Mat
- Wilton Ivory Gel Colour
- Embossing mat/rolling pin
- Cupcake Wraps

* This project used foam domes for drying the fondant toppers on. Doing it this way, means that the toppers can be made in advance and assembled when needed. If you don't have foam domes (which are made especially for work with edible items and are food safe), you can use a quiche/flan tin or apple trays (available from fruit and veg stores). Their purpose is to provide something for the icing to mould around and dry on.

The great thing about having cupcakes at a wedding (or any special event) is that they don't need to be cut and served up like a cake does. Guests can either choose one to eat there and then or you can box them up and send them home as a bomboniere.

PREPARING THE CUPCAKES*

STEP 1

Bake cupcakes and allow to cool completely before decorating. The ones used in this project were baked in gold size 550 patty pans.

STEP 2

Use a toothpick to add some Wilton Ivory Gel colour to the fondant and knead it through until desired colour is reached. Knead it until the colour is distributed evenly. (Photo 1)

STEP 3

Add a small amount of tylopour to the coloured fondant so that it will dry slightly harder than usual but not rock hard. Since it is a cupcake topper it is assumed that it will be eaten and hard fondant is not particularly appetizing!

STEP 4

Roll out a small amount of the icing and use the 78mm round cutter from the tin set to cut as many circles as you need.





TO MAKE THE ROSE LACE TOPPER

INGREDIENTS

- Cake Lace**
- Ready to use edible cupcake roses
- Small Amount of Royal Icing

EQUIPMENT

- Lace Mat
- Paintbrush
- Scissors
- Small Rose Leaf Ejector Cutter
- Old Gold Luster Dust

**There are many products on the market that make cake lace. In this project, white, Claire Bowman Cake Lace was used. It stays flexible like real lace and is easy to cut and work with.

TO MAKE THE BUTTERFLY CUPCAKE TOPPER

INGREDIENTS

- Cake Lace
- Royal Icing

EQUIPMENT

- Butterfly Lace Mat
- Piping Bag
- No 2 Round Nozzle
- Gold Cachous or Sugar Pearls
- Old Gold Luster Dust
- Paint Brush

TO MAKE THE BROOCH CUPCAKE TOPPER

INGREDIENTS

- Gumpaste or Fondant with hardener added
- Cachous or Sugar Pearls
- Royal Icing

EQUIPMENT

- Brooch Mould
- Old Gold Luster Dust
- Paint Brush



Photo 3



Photo 4



Photo 5



Photo 6

STEP 5

Carefully mould these disks of icing onto the foam dome using the palm of your hand to carefully smooth it on. (Photo 2)

STEP 6

If you wish to emboss some of the domes, use your impression mat or rolling pin to imprint the icing and then cut the disk. Smooth the embossed disk carefully onto the dome so that you don't ruin the pattern. (Photo 3 & 4)

TO MAKE THE ROSE LACE TOPPER

STEP 1

Make your cake lace by following the directions on the packet, spreading it evenly onto the lace mat and baking it for the recommended period of time. Remove it from the mat and cut the pieces into portions to match the top of the cupcake. Alternatively you can use a lace mat that makes pieces specifically for cupcake toppers. (Photo 5)



Photo 7



Photo 8



Photo 9



Photo 10



Photo 11



Photo 12



Photo 13



Photo 14



Photo 15



Photo 16

STEP 2

Spread a small amount of water over the top of your cupcake dome and stick the lace in place. Carefully smooth each part of the lace onto the disk. Trim away any parts that may over hang the edge with scissors. (Photo 6)

STEP 3

Roll out a small amount of white fondant or gumpaste. Use the small rose leaf ejector cutter to cut three leaves for each cupcake.

STEP 4

Brush the leaves with Old Gold Luster dust and stick in place on top of the cupcake dome with a small amount of royal icing. (Photo 7)

STEP 5

Use Royal Icing to attach one of the Sugar Roses in the centre of the leaves. Dust lightly with Old Gold Luster Dust. (Photo 8 & 9)

TO MAKE THE BUTTERFLY CUPCAKE TOPPER

STEP 1

Make your cake lace by

following the directions on the packet, spreading it evenly onto the lace mat and baking it for the recommended period of time. Remove the butterfly wings from the mat.

STEP 2

Brush Old Gold Luster dust over the entire surface of the cupcake dome, making sure it has a reasonable coverage. (Photo 10)

STEP 3

Begin piping the stripes on top of the fondant disk. Begin in the centre and pipe outwards, finishing with a dot at the edge. Begin by piping lines in a cross. (Photo 11)

STEP 4

Continue piping the lines in but this time, pipe lines in between the previously piped cross lines. (Photo 12)

STEP 5

Finally, pipe evenly spaced lines in between those already piped on. (Photo 13)

Tip: Royal icing is used on many of these cupcake toppers so it is a good idea to make some up and place in a piping bag fitted with a number 2 plain nozzle. It can then be used for sticking things in place as well as piping designs.



TO MAKE THE LACE/BOW CUPCAKE TOPPER

INGREDIENTS

- Cake Lace
- Fondant with hardener added or Gumpaste
- Sugar Pearls

EQUIPMENT

- Gem Bow Cutter
- Paint Brush
- Small Non-Stick Rolling Pin
- Non-Stick mat
- Lace Mat
- Scissors

HOW TO MAKE THE EMBOSSED CUPCAKE TOPPER

INGREDIENTS

- Sugar Pearls
- Royal Icing

EQUIPMENT

- Old Gold Luster Dust
- Paint Brush

ASSEMBLING THE CUPCAKES

EQUIPMENT

- Wilton 1M Piping Nozzle
- Piping Bag

STEP 6

While the Royal Icing is still wet in the center of the cupcakes, attach the butterfly wings so that they are standing up. (Photo 14)

STEP 7

If needed, add a line of Royal Icing where the butterfly body will go. Attach three sugar pearls or cachous for the body. (Photo 15 & 16)

TO MAKE THE BROOCH CUPCAKE TOPPER

STEP 1

Dust the mould with icing sugar or corn flour. Roll a small ball of fondant with hardener added or gumpaste and carefully press it into the mould making sure the icing goes into every part of the cavity. (Photo 17) Smooth the back off with your finger.





STEP 2

Place mould in freezer for a minute or two. Remove from freezer and flex the mould back so that the icing brooch comes out. Carefully take the icing out. It may seem a little sticky and shiny when it first comes out of the freezer but this will go away. (Photo 18 & 19)

STEP 3

Once the icing has softened up and is back to room temp, press some cachous or sugar pearls into the icing to embellish it. (Photo 20)

STEP 4

Lightly brush some Old Gold Luster Dust over the brooch. (Photo 21)

STEP 5

Attach the brooch to the top of the cupcake with a small amount of Royal Icing. Decorate the rest of the cupcake dome with piped spots if you wish. (Photo 22 & 23)

TO MAKE THE LACE/BOW CUPCAKE TOPPER

STEP 1

Make your cake lace by following the directions on the packet, spreading it evenly onto the lace mat and baking it for the recommended period of time. Remove it from the mat and cut

the pieces into strips to match the top of the cupcake.

STEP 2

Brush a small amount of water onto the cupcake disk where you wish the lace to go. Attach the strip of lace and cut away any pieces that may overhang the edge of the disk. (Photo 24)





STEP 3

Roll out a small amount of gumpaste or fondant with hardener added and use the Bow cutter to cut the pieces of the bow you need. If you

don't have a bow cutter, you can simply cut a strip to desired width and length and follow the next steps. (Photo 25)



Photo 23



Photo 24

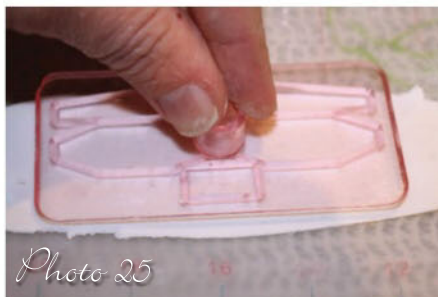


Photo 25



Photo 26



STEP 4

Brush a small amount of water in the centre of the main bow piece and fold each end in towards the middle to make a bow. Attach the middle piece. (Photo 26)

STEP 5

Attach the bow to the cake along the lace. Stick sugar pearls or cachous on the centre of the bow. (Photo 27)

STEP 6

Pipe a pearl border around the edge of the cupcake. (Photo 28)

HOW TO MAKE THE EMBOSSED CUPCAKE TOPPER

STEP 1

Take one of the embossed cupcake domes and brush generously with the Old Gold Luster Dust.

STEP 2

Attach Sugar Pearls with Royal Icing to match the embossed design. (Photo 29)

ASSEMBLING THE CUPCAKES

STEP 1

Place the un-iced cupcakes in the cupcake wraps (if using) before decorating as it can be difficult to place them in the wraps once decorated.

STEP 2

Pipe a swirl of ganache or buttercream on top of each cake. (Photo 30)

STEP 3

Place the decorated disk on top. The buttercream or ganache should hold it in place.

*Cakes by Cake-oh
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Flower Pot Cupcakes

INGREDIENTS

- Left over cake pieces
- White Buttercream or Truffle

EQUIPMENT

- Silicon Flower Pots or Cupcake cases
- Food Colouring
- Piping bags with star tips
- Lustre Dust

Here's a quick and easy way of using up excess cake pieces from your sculptured creations.

STEP 1

Line the flower pots with a cupcake paper or lightly grease with spray.

STEP 2

Fill each flower pot with cake and press down lightly.

STEP 3

Soften buttercream and divide into three bowls.

STEP 4

Tint each bowl with desired colours.

STEP 5

Pipe Buttercream onto each cupcake, adding pre-made flowers or decorations.

STEP 6

Sprinkle a little Lustre Dust on each for an added sparkle.

*Sylvia Hamilton
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Sylvia's Creative Cakery*







Martini Cake Pops

These cake pops are sure to surprise once you take a bite and discover they are sweet!



STEP 1

Crumb cakes into fine crumbs.
(Photo 2)

STEP 2

Add butter cream and mix with clean hands until a dough like mixture is formed. (Photo 3 & 4)

STEP 3

Divide into 6 equal amounts.
(Photo 5)

STEP 4

Form the mix into an oval like shape.
(Photo 6)

STEP 5

Melt candy melts and oil in 30 second bursts on medium in a microwave oven. (Photo 7)

STEP 6

Dip a small amount of the lollipop stick into the melts and very

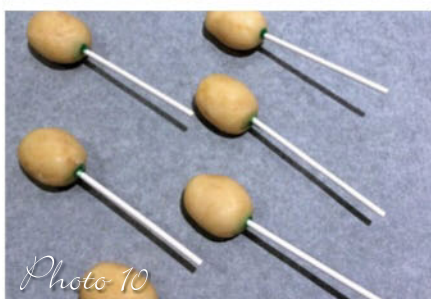
INGREDIENTS

- 8 mini cup cakes
- 1/2 pack green candy melts
- 1/3 cup buttercream
- Red fondant
- Small round cutter or sharp knife
- 1 1/2 tbspn vegetable oil

EQUIPMENT

- Cake pop sticks
- Small plastic glasses to sit the finished cake pop





gently push into oval cake pop dough. Repeat this with each piece. (Photo 8, 9 & 10)

STEP 7

Very gently, dip the cake pops on sticks into the melted melts. Gently tap off any extra melts and lay flat on baking paper. (Photo 11,12)

STEP 8

Cut a very small circle from red fondant with either a cutter or knife. (Photo 13)

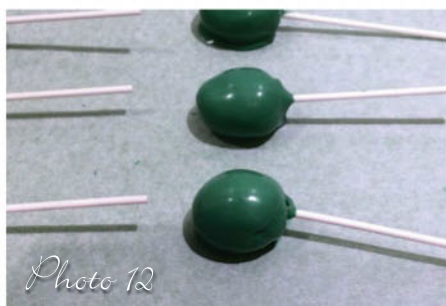
STEP 9

With a small amount of left over melt, dab a small amount onto the front top side of covered cake pop and stick red fondant circle on top, to look like an olive. (Photo 14)

STEP 10

Place in a little plastic glass (optional) and serve.

*Wendy Marshall
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Fondant Frogs Cupcakes

MATERIALS TO MAKE FROGS INGREDIENTS

- Green fondant with hardener added or Green Gumpaste
- Tiny amount of white and black fondant
- 4mm sugar pearls in green (optional)

EQUIPMENT

- Non stick mat
- Sugar Glue
- Small Paint Brush
- Small Decorating Tools (ball tool, knife)
- Raw Spaghetti
- Small round cutter

MATERIALS TO MAKE CUPCAKES INGREDIENTS

- Batch of cupcakes
- Buttercream or ganache
- Blue Fondant
- Sweet Inspirations White Sparkle Dust

EQUIPMENT

- Sugar Glue
- Small Spatula
- Round Cutters
- Swirled Pattern Impression Rolling Pin
- Non Stick Mat

It's not easy being green! But it is easy to make these cute fondant frogs to go on top of your cake or cupcakes!

TO MAKE THE FROGS

STEP 1

For the body, roll 25gms of green fondant (with hardener added) or gumpaste into an oval shape. For the head roll 20gms of the same into a ball. Shape this so that it is a slight oval shape. (Photo 1)

STEP 2

Shape the head by slightly pinching the sides of the oval and then rounding with your finger so that there is an obvious area for the mouth. (Photo 2 & 3)

STEP 3

Use the small round cutter to

indent a mouth across the bottom of the face. (Photo 4)

STEP 4

Use a small ball tool or similar, to make an indent at each end of the mouth. (Photo 5)

STEP 5

Use the same tool to indent two nostrils above the mouth. (Photo 6)

STEP 6

Use a slightly larger ball tool to make two indents for the eye sockets. (Photo 7)







STEP 7

Push a piece of raw spaghetti into the frog's body, leaving some sticking out the top. Apply a small amount of sugar glue around the spaghetti and slide the head onto the body. The spaghetti will hold it in place until it is dry. (Photo 8)

STEP 8

Roll two tiny balls of white fondant and stick them into the eye sockets with a small amount of sugar glue. (Photo 9)

STEP 9

For the back legs roll a small sausage out of the green fondant (approx 3gms) each. Use your fingers to shape the leg and flatten one end for the foot. (Photo 10)

STEP 10

Use the knife tool (or a small non serrated knife) to cut the toes into the foot. (Photo 11)

STEP 11

Use the ball tool to flatten the end of each toe. (Photo 12)

STEP 12

Flatten the other end of the leg for the top. Bend the leg in half and attach to the body with sugar glue. (Photo 13)



Photo 6



Photo 7



Photo 8



Photo 9



Photo 10



Photo 11

STEP 13

Attach a green sugar pearl to each toe. Alternatively, roll tiny balls of green fondant and attach to the toes. (Photo 14)

STEP 14

Roll another 3grams of green fondant into a sausage. Cut this in half to create two legs. Shape each one and bend the ends up to create the foot. Cut and shape the toes as done previously for the back legs. Attach to the front of the frog with sugar glue. (Photo 15)

STEP 14

Roll a tiny ball of black fondant and stick on for the eyeballs.

Then add a tiny ball of white for a "glint" in each eye.

These frogs can be made to go on cupcakes and although they look good, it would probably be better to make them a little smaller to be eaten. Otherwise they could easily go on top of a cake too!

TO DECORATE THE CUPCAKES

STEP 1

Bake cupcakes in blue patty pans and allow to cool completely.

STEP 2

Spread a small amount of buttercream or ganache over the top



Photo 12



Photo 13





Photo 14



Photo 15



Photo 16



Photo 17



Photo 18



Photo 19

of each one. This gives the fondant something to stick to and also creates a smooth base. (Photo 16)

STEP 3

Roll out blue fondant and use the impression roller to imprint the pattern. (Photo 17)

STEP 4

Cut out a round piece of fondant big enough to cover the top of each cupcake (Photo 18) and smooth it on with the palm of your hand, being careful not to ruin the pattern. (Photo 19)

STEP 5

Brush on some luster dust over the entire piece of fondant.

STEP 6

Brush a small amount of sugar glue onto the bottom of each foot of the frog and attach to the cupcake.



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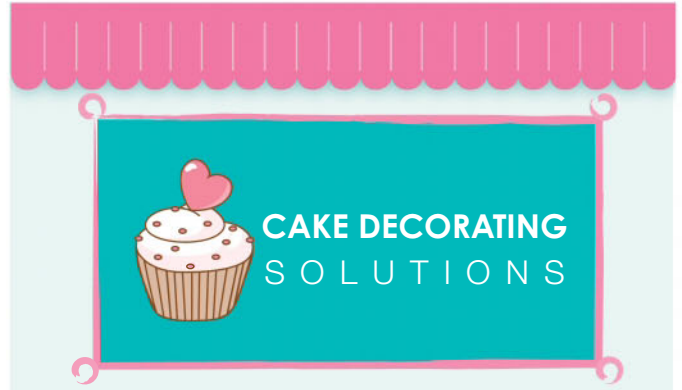
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Father's Day Cupcakes

INGREDIENTS

- 6 vanilla cup cakes
- Butter cream
- White fondant
- Black fondant
- Red fondant
- White gum paste
- Sugar glue
- Corn flour
- Red and silver edible dust

EQUIPMENT

- Rolling pin
- 68mm circle cutter
- 78mm circle cutter
- Tappits
- Square cutter



Dads can be a little tricky to buy for sometimes so why not give these Father's Day Cupcakes a try, box them up and give them to him for Father's Day.



Photo 1



Photo 2

STEP 1

Roll white fondant out and cut (6) 78mm disk from fondant. (Photo 2 & 3)

STEP 2

Spread a thin layer of butter cream over the cupcake and gently place disk on top and smooth softly. (Photo 4 & 5)

STEP 3

Roll black fondant and cut (6) 78mm circle disk and stick on top of the white fondant in the middle using sugar glue to hold it in place. (Photo 6 & 7)

STEP 4

With a clean paint brush, brush



Photo 3



Photo 4



Photo 5



silver dust around white fondant to highlight. (Photo 8)

STEP 5

Roll gum paste out very thin and leave to dry for 30 mins.

STEP 6

Cut gumpaste into thin strips. Press tappit into gum paste

and cut the letters needed for the saying. Use a clean pin or toothpick to remove the centres of any letters. Gently tap the tappit on the bench top and the letter should fall out of the cutter. (Photo 9, 10, 11, 12, 13)

STEP 7

Very carefully use sugar glue, to



Photo 6



Photo 7



Photo 8



stick the letters to 1/2 of cupcake until word is spelt. (Photo 14)

STEP 8

Roll out more black fondant and cut a small square. Using the same square cutter, cut each square in half to form triangles.

STEP 9

Spread sugar glue along the long side of the triangle and stick to bottom half of cake. Repeat with other piece to create a collar like shape as shown in photo 15

STEP 10

Cut one long strip and

one small strip of black fondant. (Photo 16)

STEP 11

Bring each end of the long strip into the centre. Wrap the short strip around and gently press. This will form the bow tie. Shape with fingers if needed and glue to cupcake (Photo 18 & 19)

STEP 12

Cut a small strip of red fondant. (Photo 19)

STEP 13

To form the red flower, gently roll into a coil from one end. Press as you roll





Photo 17



Photo 18



Photo 19



Photo 20



Photo 21

and pinch end to remove excess fondant. (Photo 20 & 21)

STEP 14

Dab a small amount of sugar glue and sprinkle red luster glitter to highlight flower.

STEP 15

Glue flower to bottom of cake as shown. (Photo 22)

STEP 16

For the cake liner, I used a purchased cupcake liner, traced it and cut it to size and then drew the line and buttons to look like the jacket.

Wendy Marshall
nanawen64@gmail.com



Photo 22



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Oreo Cake Pops

INGREDIENTS

- 1 box Oreo biscuits
- 225gms cream cheese
- Candy Melts

EQUIPMENT

- 6" Lollipop Sticks

**THIS RECIPE MAKES
APPROX 12 CAKE POPS.**

Tip: If you want to make them a little more indulgent add some of our Lorann Oil flavours to give them an unexpected surprise! Peppermint, toffee and orange flavours work well.

How do you eat an Oreo cookie? Take it apart and eat it layer by layer? Take a bite and have a bit of each layer in every mouthful? Or put the whole thing in at once!... And here's another different way altogether to add to the options.

STEP 1

Put both ingredients in a food processor and grind until a lovely dough forms. Roll into balls.

STEP 2

Place balls in the fridge for 15 minutes before rolling by hand or using a mould.

STEP 4

Melt candy melts until smooth.

STEP 3

Dip your lollipop sticks in the melted chocolate and then insert into the cake ball - this helps it stay put!

STEP 5

Dip each ball into your melted chocolate or candy melts.

VARIATION- for a more chocolatey result, instead of using Oreo cookies, use a packet of Tim Tams – and with all the different flavours available of these biscuits, you can create all sorts of delicious cake pops!

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Rainbow Cupcakes

INGREDIENTS

- 500gm of Bakels Crème Cake Muffin Mix
- 2 eggs
- 200ml water
- 100ml veg oil
- 150gm white choc melts
- 250gm unsalted butter
- 4 cups of icing sugar
- 1tbs vanilla essence
- 100s and 1000s
- Jaffas

EQUIPMENT

- White paper patty pans (size 550 were used in this project)
- Piping Bag
- 8B Wilton Piping nozzle
- Gel colours of your choice (Wilton Rose Pink, Lemon Yellow, Sky Blue and Americolour Orange, Electric Green and Electric Purple were used in this project)
- Toothpicks
- 6 small bowls

What separates these cupcakes from the rest?...
The fancy bit is what's on the inside!



STEP 1

Preheat fan forced oven to 180 degrees. Place cake mix, eggs and water in a bowl and beat until combined.

vegetable oil in a microwave safe bowl. Heat for one minute and remove. Stir the mixture. If still lumpy, return to microwave in 30 second bursts until the chocolate is completely melted and the mixture is smooth. (Photo 1)

STEP 2

Place the white choc melts and





Rainbow Cupcakes



STEP 3

Add the chocolate/oil mix to the mixture in the bowl and beat until combined.

STEP 4

Divide the mixture into six equal amounts in the small bowls. (Photo 2)

STEP 5

Use a toothpick to add a small amount of gel colour to each batch of cake mix. If it is not as dark as you like, you can add more but it is better to start with a lighter colour and add to it as you cannot make it lighter if it is too dark! You should now have six bowls of different coloured cake batter. (Photo 3)

STEP 6

Line a 12 hole muffin tray with the white patty pans. It is best to use white for this project as the coloured cake batter will show through once they are cooked.

STEP 7

Start with the purple cake batter and spoon a small amount into the base of the patty pan. Try and make it as even as possible but remember there are five more

layers to add and this cake mix rises well so don't add too much too early. (Photo 4)

STEP 8

Repeat this with the other colours, spreading each one out to the edges of the patty pan. It doesn't matter if the colours mix slightly. You need to add the colours in reverse rainbow order – purple first, then blue, green, yellow, orange and then pink (or red if you prefer).

STEP 9

Place in the oven at 180 degrees for 10-15 minutes or until a nice dome forms on the top of each cupcake. Then turn the temperature back to 155-160 for approximately 10-15 minutes. Cooking time will vary depending on your oven. The cakes are cooked when they spring back when tapped or an inserted skewer comes out clean.

STEP 10

Remove from oven and allow to cool completely. You should be able to see the different layers of colour through the white patty pans. (Photo 5)
Once the cupcakes are cool, decorate them as desired.



TO MAKE THE BUTTERCREAM

STEP 1

If the butter is hard, soften it slightly in the microwave. Chop into cubes and place in a mixing bowl.

STEP 2

Beat the butter until it is lighter in colour and a creamier consistency.

STEP 3

Gradually sift in the icing sugar one cup at a time and beat until combined.

STEP 4

Beat in vanilla essence.

Tip- Using gel colours will give you more vibrant colours and won't water down the mixture. You will also need much less than if using a liquid colour.



Tip- The Bakels mix rises quite high, so you don't really want to fill your patty pans much higher than two thirds full. You can use any vanilla cake recipe.

TO DECORATE THE CUPCAKES

STEP 1

Place the Buttercream into the piping bag fit with the 8B nozzle.

STEP 2

Pipe a swirl of icing on the top of each cupcake, starting on the outside edge and working your way into the centre. (Photo 6)

STEP 3

While still fresh, sprinkle with 100s

and 1000s and then place a jaffa or similar lolly on top.

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DON'T MISS OUT

Gluten Free Rose And Pistachio Cupcakes

ROSE PETAL DECORATION

- Rose petals from organically grown roses, washed gently and dried.
- Egg white
- Caster Sugar

CUPCAKES

- 125g butter
- 1 cup caster sugar
- 2 eggs
- 10ml rosewater essence
- 1 ½ cups gluten free self-raising flour
- ¾ cup milk
- 1/3 cup crushed pistachios

BUTTERCREAM

- ¾ cup butter
- 500gms pure icing sugar
- 5ml rosewater essence
- 1tbs milk

Extra crushed pistachios

These days “gluten free” doesn’t mean a heavy, flavourless cake. Try these delicious cupcakes and prove it for yourself.

PREPARING THE ROSE PETALS

STEP 1

Choose rose petals that are well shaped and blemish free. Use a brush to coat the petals lightly, but thoroughly with the egg white. (Photo 1)

STEP 2

Coat the petals in caster sugar and leave to dry on baking paper for 1-2 hours. (Photo 2)

TO MAKE THE CUPCAKES

STEP 1

Beat the butter and sugar to a cream, add eggs and rosewater flavouring essence. Mix well.

STEP 2

Add the flour and milk and mix on medium speed for 2 minutes. Fold in the pistachios.

STEP 3

Divide amongst cupcake cases and bake at 180 degrees Celsius until lightly golden on top.

TO MAKE THE BUTTERCREAM ICING

STEP 1

Beat the butter until light and creamy.

STEP 2

Add the icing sugar and mix together on low speed.



Photo 1



Photo 2





STEP 3

Add the milk and rosewater essence and mix on low until combined. (Photo 3)

DECORATE THE CUPCAKES

Pipe the buttercream onto the cupcakes and sprinkle some

pistachios on top. Finally, place a rose petal on the top of each cupcake. (Photo 4)

*Jennifer Beckham
Bella Capella Culinary Delights
Capella, Central Queensland
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Photo 3



Photo 4

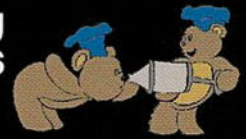
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Ginger-Banana Cupcakes

Banana cupcakes topped with diced glace ginger and shredded coconut.



Step 1

Cream the butter, sugar and vanilla. (Photo 1)

Step 2

Add eggs separately, beating well between each addition.

Step 3

Mash bananas and add to mixture. (Photo 2 & 3)

Step 4

Dissolve soda in milk.

Step 5

Add milk and flour alternatively on low speed until all combined. (Photo 3)

Step 6

Fill each cupcake two thirds full. (Photo 4 & 5)



INGREDIENTS

- 1 cup Softened Butter
- 1 cup Caster Sugar
- 2 Teaspoons Vanilla
- 4 Eggs
- 3 Ripe Bananas
- 100ml Milk
- 2 Teaspoons Bi Carb Soda
- 3 cups Self Raising Flour
- Glace Ginger - diced
- Shredded Coconut
- Buttercream or Fresh Cream
- Icing Sugar
- 24 Cupcake pans / Muffin tins



Step 7

Sprinkle diced ginger and coconut on top of each. (Photo 6, 7, 8 & 9)

Step 8

Bake at 180 degrees for approximately 20 minutes or until firm to touch.





Step 9

Allow to cool on wire rack.

TOPPING

Step 1

Cut out centres with paring knife. (Photo 10)

Step 2

Fill with Buttercream or Fresh Cream.

Step 3

Dust tops with icing sugar.

*Sylvia Hamilton
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Queensland
Facebook:
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Photo 9



Photo 10



Butterfly Cupcakes



Photo 1



Photo 2



Photo 3

INGREDIENTS

- 6 pre made chocolate cupcakes
- 1 cup whipped cream
- Jam (your choice)
- Icing sugar
- Wafer paper butterflies

This fast and easy dessert is made all the more special with the addition of wafer paper butterflies which are available at many cake decorating supplies stores.

STEP 1

Cut a triangle cone type shape from each cupcake.

STEP 2

Cut triangle shape in half. (Photo 2)

STEP 3

Fill cupcake hole with jam. (Photo 3)

STEP 4

Spoon whipped cream on top of jam. (Photo 4)

STEP 5

Place triangle cones back onto cupcakes to form wing style tops. (Photo 5)

STEP 6

Sprinkle with sifted icing sugar and place a wafer butterfly gently into the top of the cream.

Serve. (Photo 6)

Wendy Marshall

nanawen64@gmail.com



Photo 4



Photo 5



Photo 6



Silhouette Tea Lady Cakes

INGREDIENTS

- Tea cake
- Filling of choice – ganache, buttercream or jam
- Bakels fondant icing
- Black fondant icing mixed with tylopour
- Mexican paste

EQUIPMENT

- Stencil
- Royal icing
- Torso Mould
- Square cutter or 5 inch square cake board
- Board to stand the tea lady cake on
- Piping jelly
- Steamer or kettle
- Sponge
- Tuscan Sunset Barco powder colour
- Electric Orange Barco Liquid
- Cooking spray
- Bamboo skewer
- Petal mousse
- Spatula
- Piping bag
- Star nozzle
- Small, plain, round nozzle

By Helen Dissell from Sugar Creations

STEP 1

Bake a tea cake in a tea cup with a narrow neck like a royal Albert china tea cup. (for recipes see [www. Sugarartcreations.com.au](http://www.Sugarartcreations.com.au)) and place the cake on a suitable sized board. (Photo 1)

STEP 2

Prepare the tea cake by slicing and filling the middle with choice of filling for the occasion.

STEP 3

Spread the cake with glaze to prepare for covering with undercoat of Bakels fondant icing.

STEP 4

Roll out icing and cover glazed cake. Use a piece of sponge and Electric Orange Barco liquid to paint the cake. Then over dust with Tuscan sunset and steam to set colour. (Photo 2 & 3)

STEP 5

Mix some tylose powder with black fondant icing to form a stable modelling paste and mould the silhouette/torso. (Photo 4 & 5)

STEP 6

Insert the skewer carefully from the torso to the head for stability.





Easy



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7

STEP 7

Leave to dry a little, then insert the torso into the middle of the teacake. Cut the skewer the appropriate length to ensure that it does not penetrate through the top of the head.

STEP 8

Roll out Mexican paste very, very thinly and cut out a square using a square cutter or board and spatula or simply just a ruler to measure approximately the length of your tea cake from top to bottom. (Photo 6)

STEP 9

Dust both sides of square with Barco Tuscan Sunset using a sponge in circular motions.

STEP 10

Choose a suitable patterned stencil. Make a soft peak royal icing colour mixed with your choice of Barco liquid colour and stencil design onto the one mother of pearl dusted side of the Mexican paste square. (Photo 7)

STEP 11

Take diagonally opposite corners and then fold the square in half to form a triangle with the pattern on the inside of the triangle. Secure with a little tylose glue at the meeting points of the diagonal triangle. (Photo 8)

STEP 12

Make around 12 triangles depending on the circumference of the tea cake.



Photo 8



Photo 9

STEP 13

Place the triangles around the circumference of the tea cake to form a skirt and secure with a little tylose glue at the top of the skirt. (Photo 9)

STEP 14

Pipe the join of the serviette squares with a star tube and royal icing made to medium peak.

STEP 15

Pipe dots under the stars.

STEP 16

Using a contrasting colour and no 2 writing tube, pipe a necklace around the neck.

STEP 17

Pipe a dot for the mouth.

STEP 18

Decorate with a piped flower and two leaves to form a funky headpiece.

STEP 19

Steam the board and sprinkle on crystal gold diamond crystals.

STEP 20

Finish the teacake board with a piped border in snails trail around the board edge.

Enjoy your quirky teacake!

*Hellen Dissell of
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Tutorial

Delicious Vanilla Cupcakes

MATERIALS SUB HEAD

INGREDIENTS

1¼ cups flour
½ tsp baking powder
¼ tsp baking soda
¼ tsp salt
2 large eggs
1 cup granulated sugar
½ cup sunflower oil (or alternatively 1/2 cup butter softened)
1½ tsp vanilla extract
½ cup sour cream

Everyone needs a reliable recipe they can call on to make the perfect vanilla cupcake. In this project, Cakes Around Town shares their recipe for delicious, vanilla cupcakes for you to try as well as providing some tips for achieving different shapes. Also, look out for their tips for stopping that pesky problem of having the patty pans peel away!

STEP 1

Preheat oven to 180°C (160°C fan forced).

STEP 2

Line 12 standard muffin cups with paper liners or 24 mini muffin cups.

STEP 3

Sift the flour, baking powder, baking soda and salt into a bowl. In a larger bowl, with an electric mixer on medium speed, beat the eggs and sugar for about 2 minutes or until light and creamy.

STEP 4

Add the oil and vanilla and beat on low speed for about 1 minute, or until well blended. Beat in the dry ingredients on low speed until blended. Add the sour cream and beat until smooth and well blended.

STEP 5

Fill each cup with about two tablespoons of batter. Bake for about 20 minutes or until a toothpick inserted into the centre of a cupcake comes out clean and the tops are firm. Let cook in the pan for about 10 minutes. Transfer the cupcakes to a wire rack to cool. When cupcakes are room temperature they are ready to decorate.



How To Stop Your Cupcake Cases Peeling Away

A common problem that occurs after cooking the perfect cupcake is discovering that the cases they have been baked in are coming away from the cake which is not only annoying after the time you have spent baking delicious cupcakes but it makes them difficult if not impossible to decorate and let's face it, they look messy!

Try these tips to try and prevent this from happening.....

ONE

No need to spray the cupcake tin with baking spray - the extra oil seems to contribute to the cases peeling away. Let the cases do their job.

TWO

Fill the cupcake cases only about 2/3 of the way with batter. No higher. See tips below for flat and high cupcakes.

THREE

Minutes after taking the cupcakes out of the oven, take them out of the pan to cool.

FOUR

Let cupcakes cool to room temperature before putting them in the fridge or freezer.

Cupcake Shapes

Sometimes it is great to have nice, flat cupcakes to decorate but there are other times when it is better if you have a perfect dome to work with. Try these tips to achieve your desired shape....

FLAT

Bake cupcakes at 150°C - 160°C fan forced oven to get flatter looking cupcakes.

Cakes Around Town

www.cakesaroundtown.com.au

All products available online and in store.

DOMED

To get well domed cupcakes, pre-heat the oven to the 180°C. Put the cupcakes in the oven, wait for about 2-3 minutes then reduce the temperature to 150°C. The outside of the cupcake bakes first and has already formed and secured a lovely dome shape.

Make sure you are using a lovely, light cupcake recipe - this will also help. You may need to adjust your temperatures slightly, increase temperatures on Non Fan Forced ovens by approximately 20°C.



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Tutorial

Preparing and Covering your Cupcakes

INGREDIENTS

- Flavoured syrup or sugar syrup
- Cupcakes
- Ganache (approx 20g per cupcake)
- White fondant (we use white Bakels and Satin Ice)
- Hotwater

EQUIPMENT

- Jug
- Paring knife
- Palette knife
- Circle cutters
- Rolling pin
- Flexi smoother

STEP 1

Trim your cupcakes using the paring knife. You are making space for where the ganache is going. Depending on the design of the cupcakes you can shape either a dome or cut it flat.

STEP 2

Ensure that your ganache is a lovely smooth consistency, similar to peanut butter. Use your palette knife, scoop up some ganache and spread it onto the cupcake. Make sure the ganache goes all the way out to the edge of

the cupcake case. You want to completely enclose your cupcake.

STEP 3

Once you have done a rough coat on all your cupcakes, fill a litre jug with hot water. Dip your palette knife in the water until it is hot and use it to smooth the ganache on the cupcake. You need the cupcakes to be completely smooth now as any bumps will show through the fondant later on. Gently run a finger along the outside of the cupcake case to tidy up any stray bits of ganache.





Step 6



Step 7

STEP 4

Let the cupcakes set for approx 30 minutes.

STEP 5

Using flavoured syrup or sugar syrup, paint a thin coat of syrup on top of the cupcake. This will help the fondant to adhere to the cupcake.

STEP 6

Roll out your white fondant until it is approx 3-4mm thick. Using a circle cutter, cut out discs that cover the top of the cupcake.

STEP 7

Hold a disc in one hand and a cupcake in the other. Place the cupcake onto the disc and gently smooth the fondant on using your hand. You may have to use your thumb to gently adjust the size of the fondant if it is slightly too big. Then take your flexi smoother and gently polish the cupcake until it is smooth all over. They are now ready for decorating!

*Whimsical Cakehouse
Ph: 1300 110 210
www.whimsical.com.au*



Step 7



Ready for decorating

Basic Tools and Equipment

Some useful items to help you decorate your cakes and cupcake



Piping bag

*Tip:
Spatulas
are also
useful for
picking up
small pieces
of sugar
icing without
distorting
the shape of
the item.*

1. WOODEN CAKE BOARDS & CARD BOARDS

These come in a variety of thicknesses and shapes. Thicker cake boards are light weight but still sturdy enough to hold the weight of a heavy, multi tiered cake while the thinner cardboard variety are used between tiers on stacked cakes or for presenting small cakes on.

2. DOUBLE SIDED TAPE

When putting ribbon around the bottom of a cake, use this between the two ends to hold it in place. Do not use it directly onto the cake. It is also useful for attaching ribbon around the edge of the cake board for decoration.

3. LARGE ROLLING PIN

For rolling out large amounts of fondant icing when covering cakes.

4. ROYAL ICING DRY MIX

Instant royal icing mix is quick and easy to prepare by simply adding water until the desired consistency is achieved. It is used for piping details as it sets hard and is also used to stick things together. It can also be used to cover a cake and for adding details to figurines such as hair.

5. ICING SUGAR SHAKER

Put icing sugar or corn flour into one of these shakers and sprinkle some onto work bench to avoid fondant icing from sticking to the work surface.

6. SUGAR GLUE

This edible glue is used to stick decorations onto a cake covered in fondant and also when making sugar flowers or figurines from fondant. Apply a small amount with a paint brush for best results.

7. DECORATOR'S ALCOHOL

This is used to mix with petal dusts to create a quick drying paint and can also be used to remove any unwanted icing sugar/corn flour that may be on the surface of the cake.

8. COCKTAIL STICKS

Use cocktail sticks for adding colour to icing. Dip one end into the colour and wipe it onto fondant icing.

9. CAKE SMOOTHERS

Cake smoothers help to create a smooth finish when covering cake boards and cakes with fondant icing. Using two will help create sharp, neat edges and will avoid any unwanted finger/hand marks.



10. BALL MODELLING TOOL

The ball tool can be used to cup small flowers and petals by pushing it into fondant on a soft petal mat. It can be used to create textured patterns such as the dimples in a golf ball and can also be used to soften and frill petals in flower making.

11. FRILLING TOOL

By rolling this tool along the edge of a strip of icing or a flower petal a soft, frilled edge will be achieved. The points on the end of this tool can also be used when making figurines by making indents for eyes, nostrils etc.

12. CRAFT KNIFE

These fine, sharp knives are useful for cutting out templates and edible decorations as well as trimming edges of cut shapes.

13. PASTRY BRUSH

Use this brush for applying sugar syrup or jam glaze to the cake before adding the fondant to the cake.

14. PLAIN EDGED KNIFE

Useful for cutting and trimming fondant icing around the bottom of the cake once it is covered. The plain blade ensures there are no uneven patterns left in the icing.

15. SPATULA/PALETTE KNIVES

Palette knives are used for spreading buttercream or ganache and are an essential tool when using royal icing for stencilling cakes. They are also useful for picking up small pieces of sugar icing without distorting the shape of the item.

16. SMALL NON-STICK ROLLING PIN

For rolling out small amounts of fondant icing when making decorations.

17. CUTTING WHEEL

These are used for cutting small, detailed shapes. The wheel cuts through the icing without dragging the edges. It can also be used for marking the surface of soft fondant to achieve different effects such as a quilted effect or a wood grain.

Frilling Tool



Basic Tools and Equipment



Paint brush

18. PAINT BRUSHES

A variety of different brushes will be useful for different purposes. They are used for applying sugar glue, brushing away unwanted icing sugar, applying petal/lustre dust, painting details on figurines or picking up small items to avoid squashing them.

19. METAL CUTTERS

There is a huge range of cutters available to make decorating your cake quicker and easier. A set of rounds is useful especially when decorating the top of cupcakes with disks of fondant icing and a set of assorted shapes is useful when a variety of shapes are needed in different sizes.

20. SOFT PETAL MAT

This firm sponge mat softens when pressure is applied to the surface. It is used with the ball or frilling tool to thin and soften the edges of fondant when making petals, leaves and frills.

21. RULER

Useful for cutting straight edges and for keeping continuity in decorations that need precise measurements.

22. SKEWERS

Wooden or plastic, these are used for supporting the upper tiers of stacked cakes and also provide internal support for large, irregular shaped cakes. Wooden dowels must be food grade for safe use inside cakes.

23. CAKE LEVELLER

Available in different sizes and styles these tools assist when making cakes

perfectly level and cutting even layers. The blade can be adjusted to the desired height.

24. COUPLER

This plastic fitting connects piping nozzles to the piping bags. They help to prevent leakage and allow nozzles to be changed over easily.

25. PIPING NOZZLES

Nozzles come in a range of different sizes and shapes to achieve different effects. It is useful to have a variety of plain, star and special tips for different finishes.

26. PIPING BAGS

Disposable piping bags are designed to be used once and then thrown away. The end can be cut to accommodate small couplers/nozzles or the larger cream tubes.

Other piping bags made from vinyl or a thermo material are also available. You can also make your own from parchment or cellophane triangles.

27. LONG SERRATED KNIFE

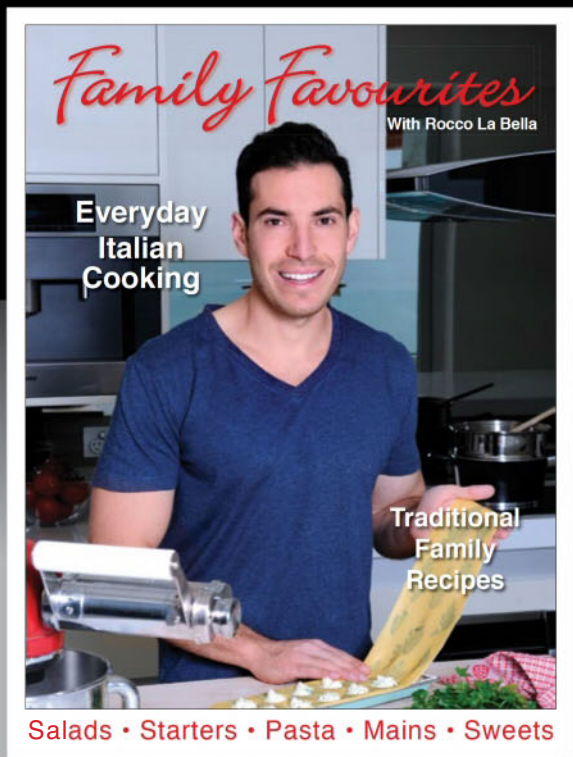
Useful for leveling and cutting layers into cakes. They are also useful for carving shaped cakes.

28. NON STICK MAT

Available in a range of sizes and materials these mats provide a surface for rolling out fondant or modeling paste. Although a small amount of icing sugar/corn flour may still be needed to prevent sticking, not as much will be needed as for a normal kitchen surface.

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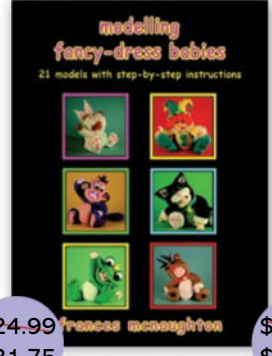
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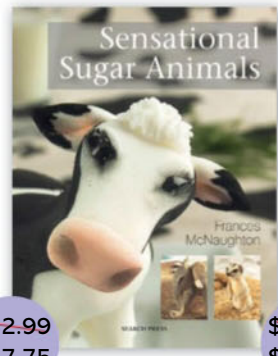
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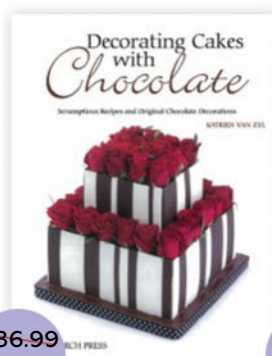
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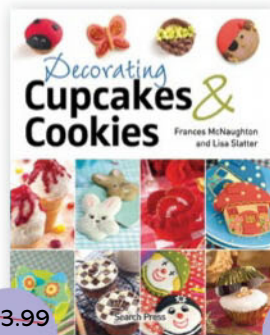
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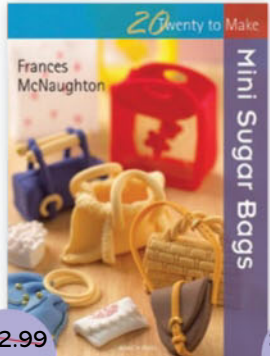
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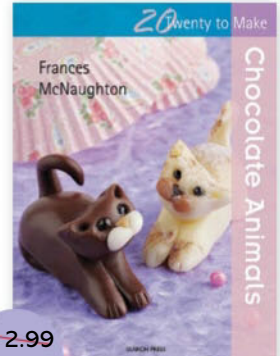
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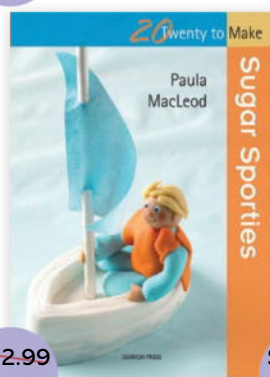
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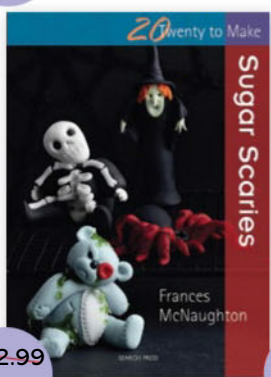
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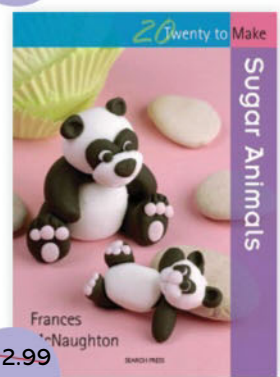
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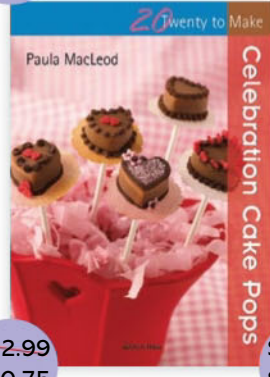
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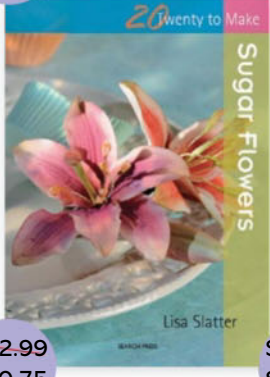
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