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Cars Toppers Tutorial 2

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Fondant Basics



You will need:

- Rolling pin
- Sharp knife
- Palette knife/popsticks
- Small brushes for applying glue
- Sugar glue/syrup
- Straws of various sizes
- Pointed toothpicks
- Round cutters
- Cardstock
- Cornflour
- Non-stick baking paper/mat
- Ziplock bags for unused fondant



Fondant comes ready-made in white and some basic colours. Unused fondant should be kept in an air-tight container/ziplock bags to prevent from drying out.

Knead the fondant well before using. The warmth of your hands will soften the fondant, making it more pliable.

Colour fondant with food colour gels. Add only a little at a time with a toothpick until desired intensity is achieved. Knead thoroughly to distribute colour evenly.



Hardener/CMC powder/Tylose can be used to firm up fondant. Apply a little at a time by pressing fondant piece into powder then knead until mixed in. Do not apply too much as it will make fondant difficult to work with.

Cupcakes should be baked and decorated no more than three days ahead of time. Decorated cupcakes are best kept at room temperature to prevent fondant from 'sweating' once removed from fridge. Cupcake toppers can be made 2-3 weeks in advance (leave to air dry thoroughly before storing away).

Covering a Cupcake



STEP 1

Make sure that cupcakes have been cooled before decorating. Using a palette knife, spread buttercream/ganache onto the top of your cupcake in a circular motion. Be careful not to spread icing too close to the edge of the cupcake or it may be visible after the fondant is applied.



STEP 2

Line work surface with non-stick baking paper. Knead fondant in your hand until soft. Shape into a ball then flatten using the palm of your hand. Using a rolling pin, roll fondant to about 3mm thick, being careful to apply even pressure all over.



STEP 3

Use a cutter to cut a circle out of the rolled fondant.

STEP 4

Gently pick up your fondant, being careful not to mark the surface with your fingertips. Place fondant on cupcake and smooth in a circular motion using the palm of your hand.

TIPS

Small bumps and unevenness on the surface of the cupcake will show through if fondant is rolled too thinly. So take care to keep it to 3mm.

Have wet and dry cloths handy so you can clean your hands of dried residue icing which may mark fondant when working.

When rolling fondant, roll in one direction only for each roll, flipping fondant over after each roll to prevent from sticking. Use a little corn-flour if fondant sticks to work surface. Roll from one edge of fondant through to the opposite edge to ensure even thickness.



BUTTERCREAM

You can also ice cupcakes with buttercream.

Cream 125g butter, and gradually add 250g of icing sugar until well combined. Add 1/2 tablespoon of milk. Colour as desired. Fit piping bag with a 1.5cm diameter piping tip, fill bag with buttercream, hold tip about 1cm from top of cupcake and pipe straight down.



STEP 1 Roll out a log of brown fondant and cut into 1.5cm thick slices.



STEP 2 With each slice, press down on one of the rounded sides to make the bonnet. Do the same for the back



STEP 3 Shape the top of Mater by pinching it lightly between your thumb and forefinger.



STEP 4 Add smile with a half-cut straw.



STEP 5 Use a straw to make the imprint of a circle on the front, and then mark the middle with the blunt end of a toothpick.



STEP 6 Make eyes by flattening a rice shaped bit of white fondant as shown. Cut wheels out of rolled black fondant with a straw.



STEP 7 Cut two small rectangular pieces out of brown fondant and stick onto the side for side mirrors. Stick wheels on.



STEP 8 Cut out a small triangle and glue onto the back of Mater at an angle. Stick on eyes and draw dots with a black non-toxic marker.



STEP 9 Make teeth by cutting two small rectangular pieces out of white fondant and stick onto front underneath the mouth.