

## HOW TO MAKE A FONDANT CHRISTMAS LIGHTS

In this tutorial I will show you how to make fondant Christmas lights that you can use to decorate your cake.



### ITEMS YOU WILL NEED:

- Fondant in whatever colour you like to make your lights plus black for the string and light bases
- Small and medium sized round cutters (approximately 1cm and 3cm diameter)
- Non-stick work board
- Rolling pin
- Fondant extruder with small round disk (or you can roll fondant rope manually if you do not have an extruder)
- Baking paper
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Soft paint brush
- Edible glue

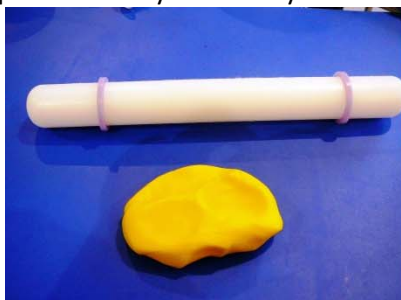
### STEP 1

Take the black fondant and knead until soft and pliable. Roll out until approximately 0.5cm thick. Cut out as many light bases as you think you will need to decorate your cake. In this example I made 50. Place on baking paper to dry.



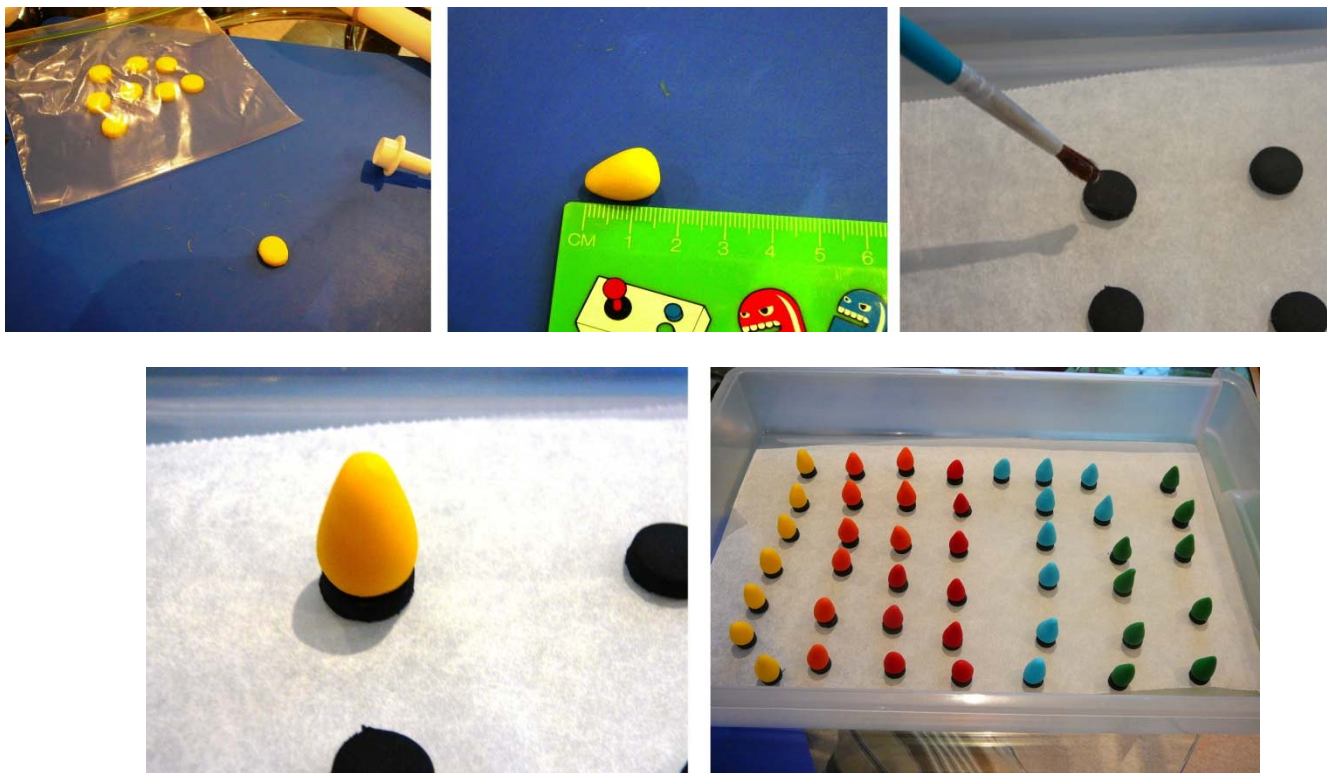
### STEP 2

Knead a small amount of one of the fondant colours until soft and pliable, roll out to 3mm and cut out a number of the larger circles. The reason for doing this is you will then have consistently sized lights. Place the cut out pieces under plastic so they do not dry out.



### STEP 3

Take one of the circles and shape into a pear shape as per photo below. Place a small amount of glue on a black base and glue the pear shaped fondant onto the base. Continue to make the lights with different colours and allow to dry for at least 1-2 hours before using.



### STEP 4

Place the small round extruder disk in the extruder. Knead a small amount of black fondant until soft and pliable and put into the extruder and create the rope. Drape and glue the rope on the cake as required.



### STEP 5

Put a small amount of glue on each light and glue on the side of the cake ensuring the light base is placed on the rope. Continue alternating colours around the cake until complete.

