

HOW TO MAKE A FONDANT CHRISTMAS PENGUIN CUPCAKE TOPPER

In this tutorial I will show you how to make fondant penguins that you can use on cupcakes or cakes.



ITEMS YOU WILL NEED:

- White, black, orange, red fondant. You will also need a small amount of blue if you do not have pre-made eyes.
- Pre-made edible eyes (0.4cm) or you can make them using the black and white fondant (I purchased some sheets of eyes and find them invaluable to have on hand, I have them stored in an airtight container and they can last for years)
- Small and medium heart cutters (approximately 1cm and 3cm diameter)
- Small and medium oval cutters (approximately 1cm and 2.5cm long)
- Non-stick work board
- Rolling pin
- Small ball tool
- Modelling stick
- Baking paper
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Soft paint brush
- Edible glue

STEP 1

Take a small amount of black (approximately 20gms) and knead until soft and pliable. Shape into a ball about 3cm in diameter. Then shape into a pear shape as per diagram below.



STEP 2

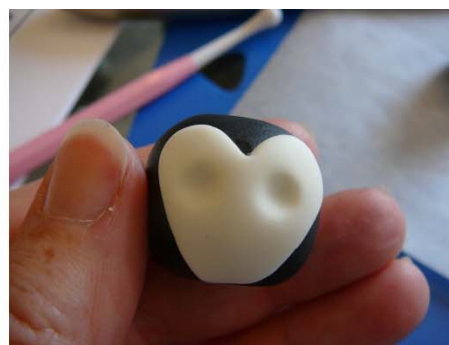
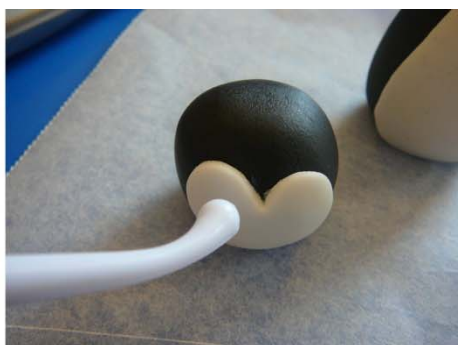
Knead a small amount of white fondant until soft and pliable, roll out to 3mm and cut out the larger oval (approximately 3cm diameter). Shape into a teardrop shape and glue onto the body of the penguin.



STEP 3

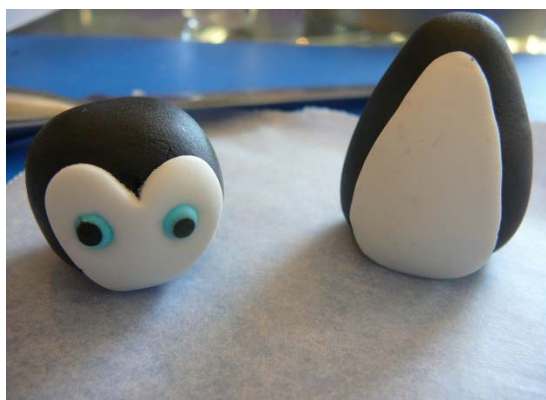
Take a small amount of black (approximately 20gms) and knead until soft and pliable. Shape into a ball about 2cm in diameter.

Take the large heart cutter and cut out a white heart, cut off the point and soften off the ends to be slightly rounded. Glue the heart to the black ball and using the small end of the ball tool gently imprint where the eyes will go.



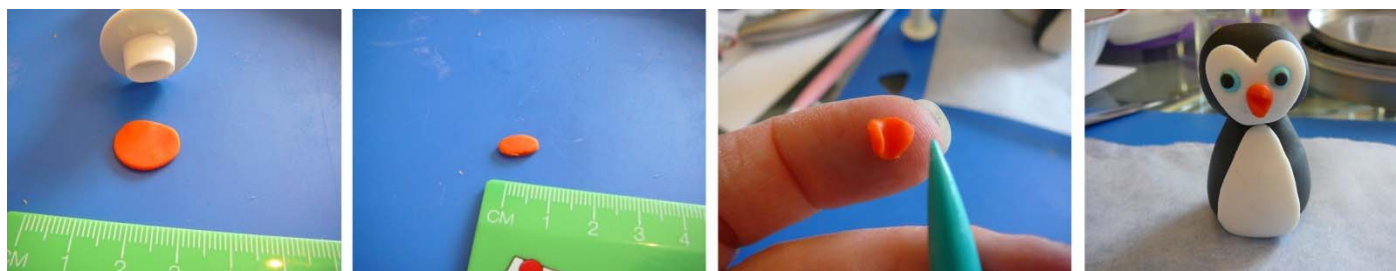
STEP 4

Glue on the pre-made edible eyes (roll small balls of icing and make the eyes if you do not have pre-made eyes).



STEP 5

Roll out a small amount of orange fondant and cut out using the smallest oval. Use the modelling stick to shape the oval into $\frac{1}{2}$ to make the beak. Glue onto the penguin head.



STEP 6

Roll out a small amount of orange fondant and cut out 2 small heart shapes. Using the corner of the heart cutter cut off the tops of the hearts to make the webbed feet of the penguin. Glue these to the penguin body as per the photo below.



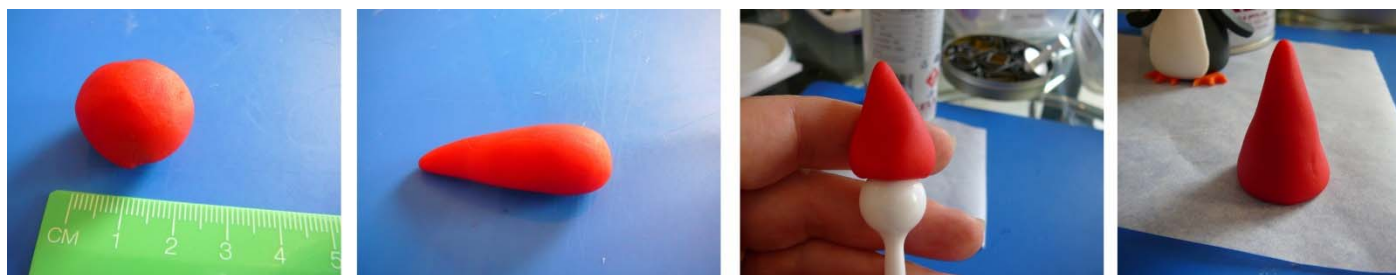
STEP 7

Roll out black fondant and cut out 2 ovals using the largest oval cutter. Glue the wings to the side of the penguin body as per the photo below.



STEP 8

Roll out a ball of red fondant to approximately 2cm in diameter then shape into a cone. Push the bottom of the cone onto the large head of the ball tool and shape the hat around the ball tools that it is slightly concave underneath and will sit on the penguins head.



STEP 9

Roll out white fondant into a thin rope and wrap around the base of the red cone. Use the pointy end of the modelling stick or other tool to put indents into the hat to make it look fluffy.

Take a small ball of white fondant and glue to the point of the hat, and then glue the hat onto the penguin head. Allow the penguin topper to dry before using on cupcakes or cake.

