

HOW TO MAKE A FONDANT ELF CUPCAKE TOPPER

In this tutorial I will show you how to make a fondant elf that you can use on cakes or cupcakes. If you want to use it on a cupcake I suggest you follow the instructions however, make the pieces about 1/3 smaller than my tutorial as he turned out about 10cm high.

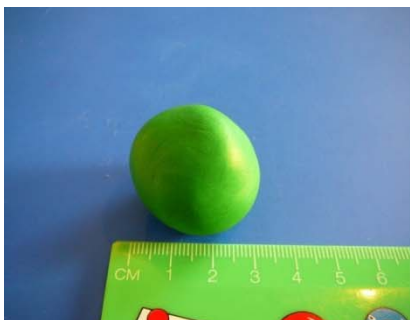


ITEMS YOU WILL NEED:

- Green, red and flesh coloured fondant. (I use ivory fondant with a small amount of peach paste colouring to make my flesh coloured fondant)
- Gold conchos
- Pre-made edible eyes (0.5cm) or you can make them using the black and white fondant (I purchased some sheets of different sized eyes and find them invaluable to have on hand, I have them stored in an airtight container and they can last for years)
- Medium daisy cutter (approximately 3cm wide)
- Sharp knife
- Non-stick work board
- Rolling pin
- Ball tool – with large and small ends
- Veining tool
- Baking paper
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Soft paint brush
- Edible glue

STEP 1

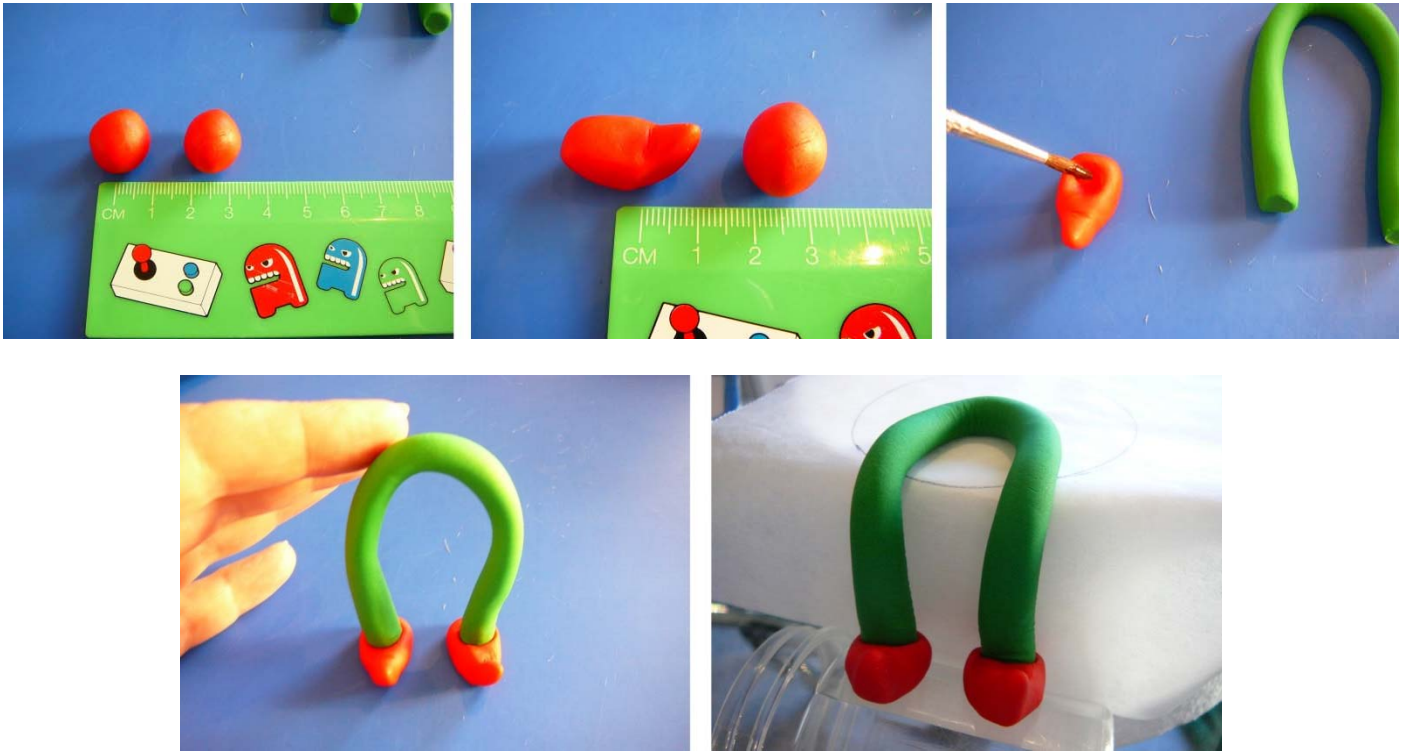
Take a small amount of green (approximately 20gms) and knead until soft and pliable. Shape into a ball about 2.5 cm in diameter. Roll into a rope approximately 14 cm long and fold in half as per photo below.



STEP 2

Knead a small amount of red fondant until soft and pliable, make 2 balls approximately 1cm in diameter. Then shape the balls into a teardrop shape and fold up the smaller end. Using the ball tool make an indent as pictured and glue the shoes onto the legs.

Place the legs where you can let them dry like they are sitting on your cake or cupcake (I used a 6inch Styrofoam cake dummy for this purpose). In the last photo it shows that I have the feet resting on a bottle – this will help the shoes stay on whilst they dry and make sure the legs dry in the appropriate shape.



STEP 3

Take a small amount of red and knead until soft and pliable. Roll out and cut into small strips. Glue strips onto legs to create the stocking effect.



STEP 4

Using green fondant knead until soft and pliable, roll into a ball and then shape into a flat cone shape approximately 4 cm long. Use your knife mark the centre of the shape to form the front of the jacket.

Glue on 6 gold conchos as buttons and glue the body to the legs as shown in the photos.





STEP 5

Roll out a small amount of red fondant and cut out using the daisy cutter. Glue a gold conchos on each petal point and then glue the flower onto the body.



STEP 6

Roll out a 2 ropes of green fondant approximately 4 cm long and bend slightly to form the arms.

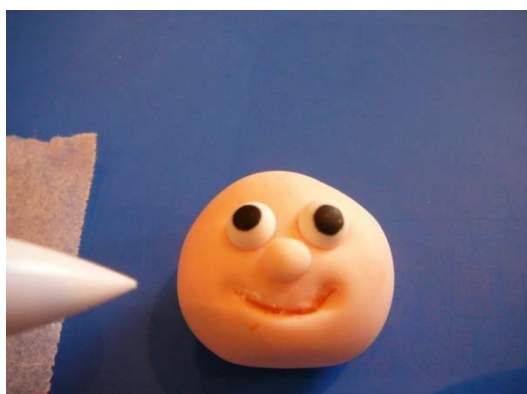
Using skin tone fondant roll 2 small balls 1cm in diameter, then shape into a cone. Flatten the large end of the cone and using the knife cut out a thumb and 4 fingers. Glue the hands to the arms and then glue these to the body.



STEP 7

Roll out a ball of skin tone fondant approximately 2 cm in diameter. Using the small end of the ball tool mark an indent for the eyes and glue the eyes in place. Use a small ball of the fondant to make the nose.

Using the veining tool shape the mouth into a smile and then glue the head onto the body.



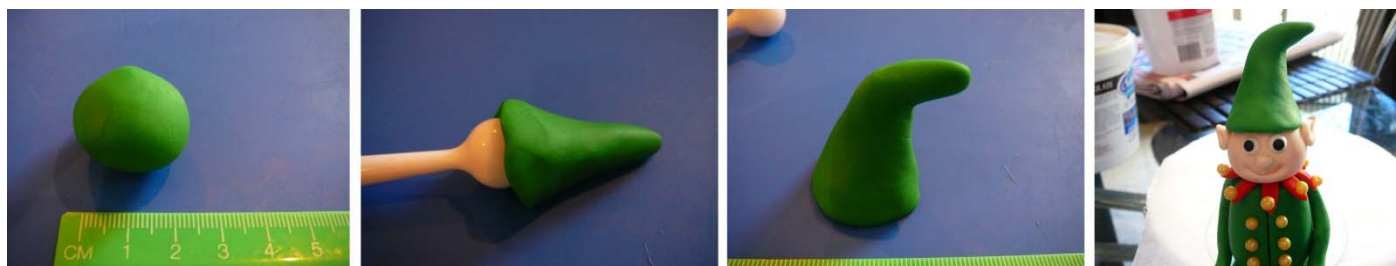
STEP 8

Using a small amount of the skin tone fondant roll 2 small balls into cone shapes and indent with the veining tool as shown and then glue the ears to the head.



STEP 9

Make a ball of green fondant approximately 2 cm in diameter, roll into a cone shape and using the ball tool hollow out the centre so it fits on the head. Shape the hat and glue onto the head.



STEP 10

Roll out some red fondant into a thin rope and glue around the base of the hat. Glue a gold conchos onto the end of the hat.

Allow your elf to dry for at least a couple of hours before placing on your cake or cupcakes.

