

HOW TO MAKE A FONDANT GRUFFALO MOUSE

In this tutorial I will show you how to make a Gruffalo Mouse that you can use on cupcakes or cakes. Obviously you can use this tutorial to make any type of mouse by changing the colours to whatever would suit your theme.



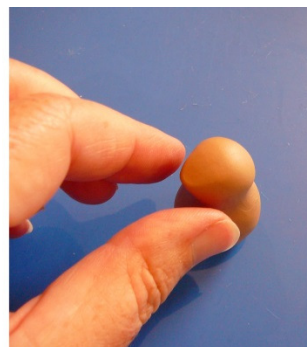
ITEMS YOU WILL NEED:

- Light tan/brown, white and pink fondant
- Small premade icing eyes (or you can use a small ball of white and black fondant)
- Medium oval cutter (approximately 3 cm long)
- 2 round cutters (approximately 2 & 3 cm long)
- Ball tool
- Sharp knife or blade tool
- 1 piece of #16 floral wire for whiskers
- Non-stick work board
- Rolling pin
- Baking paper
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Soft paint brush
- Edible glue



STEP 1

Knead approximately 15 grams of the tan fondant until soft and pliable; create an oval ball approximately 3.5 cm high as per photo below. Using your index finger roll the oval towards the top to create an indent for the head, then gently pinch a section on the head to form a slight point (this will form the nose).



STEP 2

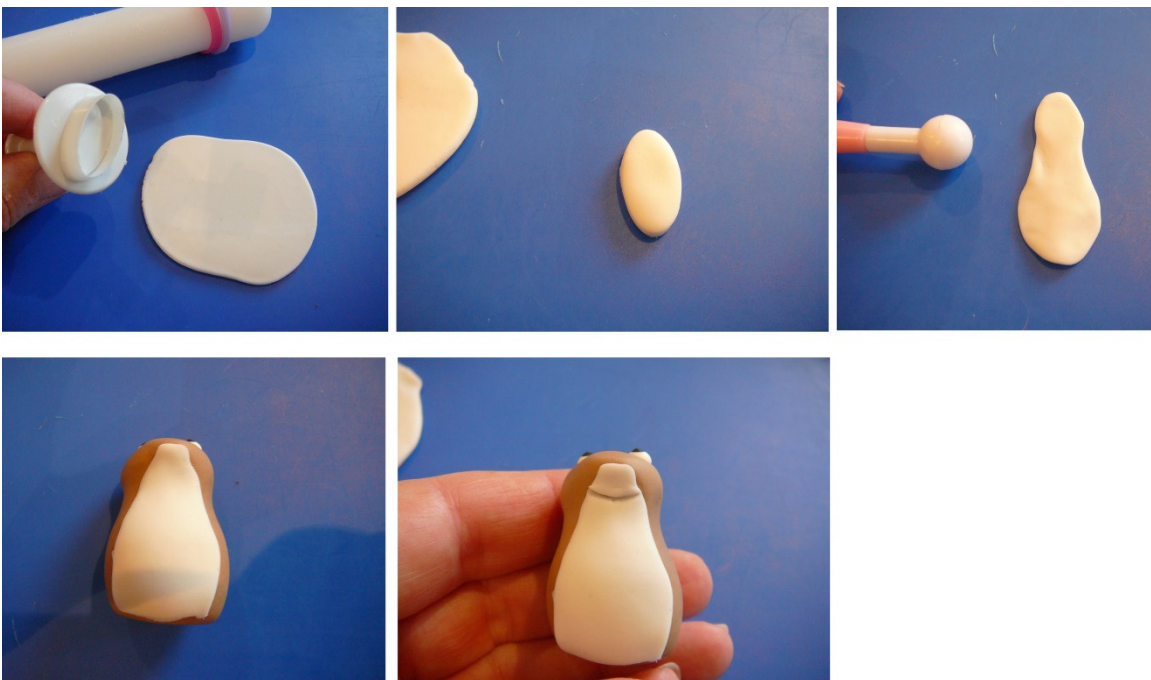
Using the small end of the ball tool imprint 2 indents near the back of the head. Glue in 2 pre-made eyes. At this point if you do not have pre-made eyes you can use a small amount of white and then a small ball of black to create them.



STEP 3

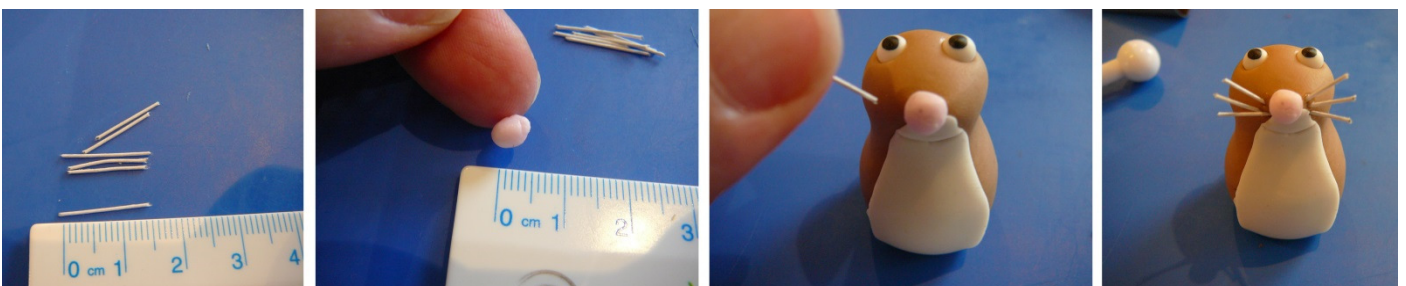
Knead a small amount of white fondant and cut out an oval. Using the ball tool shape the oval so it is elongated shaped as per photo #3 below. Glue the fondant to the front of the mouse body coming up under the nose. You will need to cut off the top and bottom to make the shape fit as per photo #4 below.

Using the blade tool shape a mouth as per photo #5.



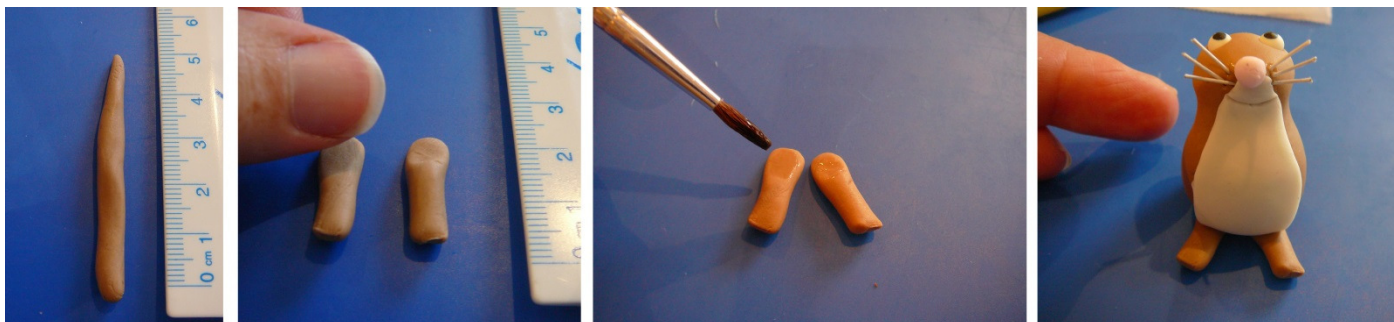
STEP 4

Cut 6 small pieces of the floral wire approximately 1.5cm long. Roll out a very small amount of pink fondant and glue on for the nose. Dip an end of the wire into glue and insert 3 pieces on either side of the nose to form the whiskers.



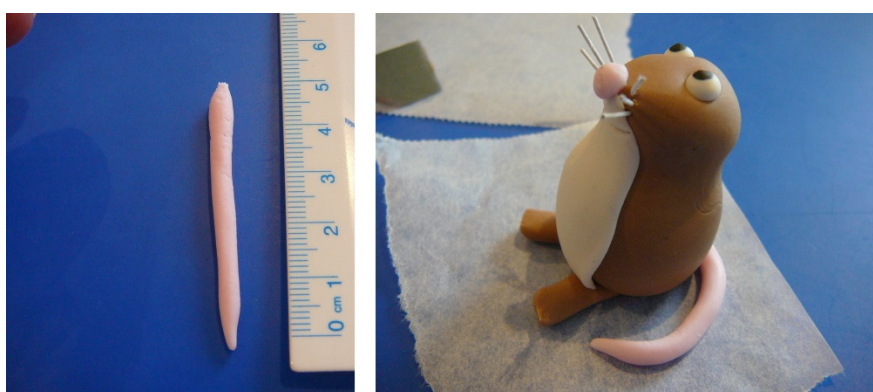
STEP 5

Roll some tan fondant into a rope and cut out 2 x 1.5cm lengths. Gently squash one end down and glue onto the base of the body to form the legs.



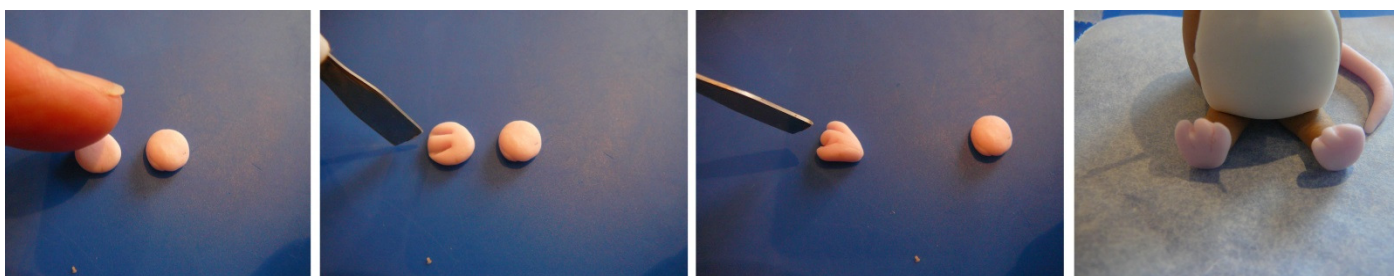
STEP 6

Using a small amount of pink fondant, create a rope with a pointy end about 5 cm long and glue to the body to form the tail.



STEP 7

Roll out 2 very small balls of pink fondant, slightly flatten and using the blade tool indent and shape to form the feet. Glue on the legs of the mouse.



STEP 8

Roll some tan fondant into a rope and cut out 2 x 3cm lengths. Gently squash one end down to create the arms.

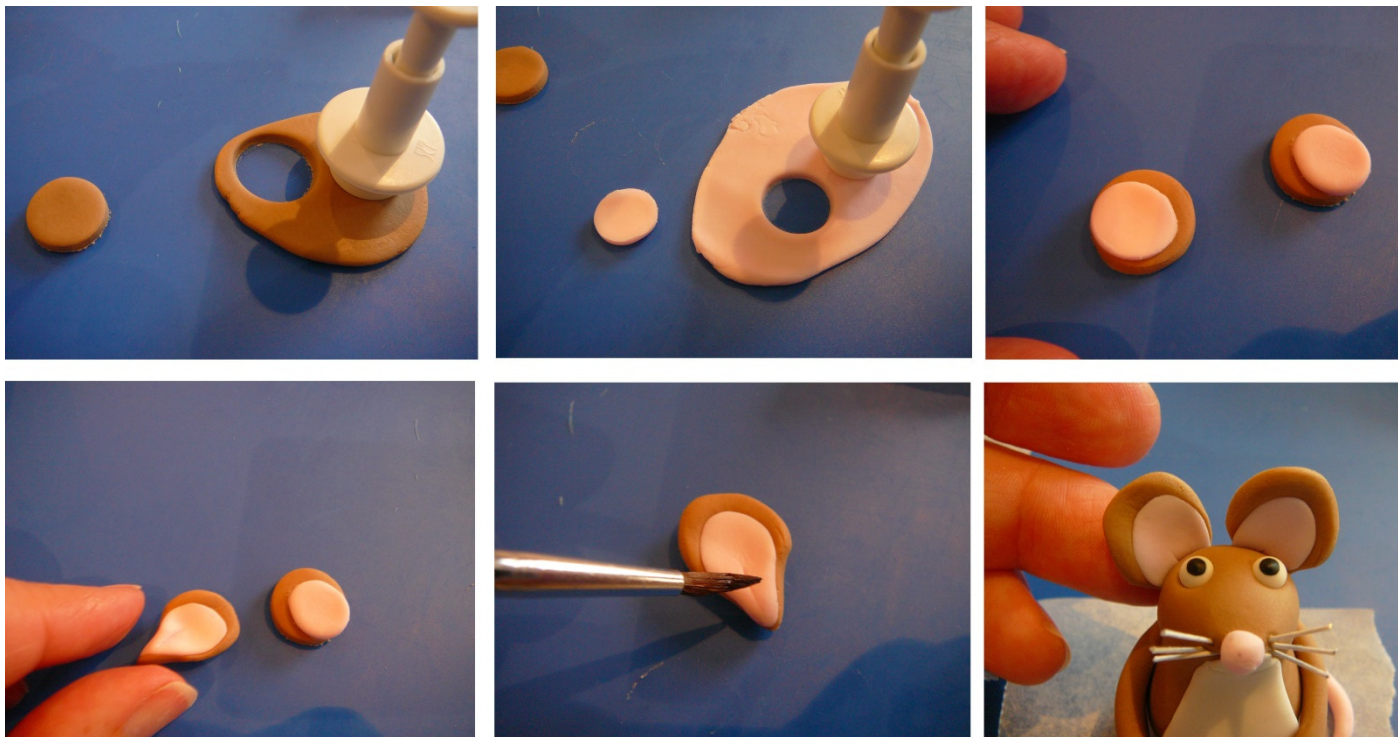
Roll out 2 very small balls of pink fondant, slightly flatten and using the blade tool indent and shape to form the hands then glue these to the arms. Glue the arms onto the mouse body as per photo #4 below.



STEP 9

Roll out some tan fondant and cut out 2 of the largest circles and then roll out some pink fondant and cut of 2 of the smallest circles. Glue these together.

Gently pinch one end of the circles to for a teardrop shape, then place a small amount of glue on the base of the ear and glue to the mouse head.



STEP 10

I suggest drying the mouse sitting up against something to hold his ears in place until the fondant dries. You can then store him in a dry, cool place until ready to use on your cake or cupcakes.

