

HOW TO MAKE A FONDANT DUCK

In this tutorial I will show you how to make a fondant duck for a farm cake or cupcakes.



ITEMS YOU WILL NEED:

- Yellow and orange fondant
- Black 100s and 1000s (you could use black fondant if you choose to)
- Medium and small oval plunger cutter
- Blade stick
- Bakels Sprink – I prefer to use this to stop sticking rather than cornflour
- Soft paint brush
- Edible glue

STEP 1

Spray your board with a small amount of Sprink to stop your fondant sticking, knead a small amount of yellow fondant until soft and pliable and roll into an egg shaped ball. Flatten the end and using the end of the blade stick create some tail feathers as per the photos below.



STEP 2

Knead a small amount of fondant and form into a small ball to form the head – glue on 2 100s & 1000s – or roll 2 tiny amounts of black fondant to form the eyes.

Glue the head to the body.



STEP 3

Roll out some fondant and cut out 2 medium oval shapes and form into a teardrop. Glue on either side of the body to form the wings.



STEP 4

Roll out some orange fondant and cut out 1 small oval shape, bend in half and glue onto the head just under the eyes to create the beak. Allow the duck to dry.

