### **HOW TO MAKE A FONDANT LOOP BOW**

In this tutorial I will show you how to make a fondant loop bow





### **ITEMS YOU WILL NEED:**

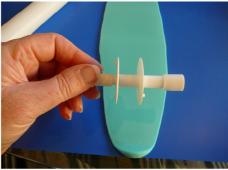
- Fondant in the colour of your choice
- Non-stick work board
- Rolling pin
- Ruler
- Baking paper
- Bakels 'Sprink' I prefer to use this to stop sticking rather than cornflour
- Ribbon cutter (preferable as you will get a nice consistent sized ribbon each time, however if you do not have one you can cut the strips using a ruler and knife)
- Sharp knife
- 3 different size circle cutters
- Soft paint brush
- Edible glue

#### STEP 1

Spray your board with a small amount of Sprink to stop your fondant sticking, knead fondant until soft and pliable and roll out to the until about 3 mm thick (pink on my rolling pin). Using your ribbon cutter cut out a ribbon section at least 15cm long – as per the diagrams below.

This is the step where if you want, you can use the ribbon cutter to create fancy edges on your ribbon (see photo at end of tutorial for other bow ideas) or use an imprint mat and imprint a design on the fondant. In the example below I have used my quilting wheel tool to create a stitch look on the ribbon.













### STEP 2

Flip the ribbon over and place a small amount of glue on one end. Fold the ribbon in half and glue together. Using the knife cut the tip of the ribbon to a point. This will assist in assembling the parts together.

Place the ribbon on its side and leave to dry. Ideally you should try and dry for at least 2-3 days, however if this is not possible then allow a couple of hours – otherwise your ribbons will lose shape.

You will need to make at least 16 loops for your bow – I suggest you make a couple of extras just in case one breaks.



### STEP 4

When you are ready to assemble the bow you will need to cut out 3 different sized circles. Cut 1 of the largest circles and glue in place on the cake where you would like the bow to be assembled.

In the following photos I have already placed wrapping ribbons on my cake and will be putting the bow in the centre of the cake so have glued the circle in the centre where the ribbons join. Put more glue on the circle and then place 6 or 7 bows on the circle to form the base of the bow.







# STEP 5

Cut 1 of the medium sized circles and glue in place in over the centre of the bows you have just assembled on the cake

Brush some more glue on the circle and then place 5 or 6 bows over the circle to form the second row of the bow - as per the photos below.







### STEP 6

Cut 1 of the smallest sized circles and glue in place over the centre of the bows you have just assembled. Brush some more glue on the circle and then place 3 or 4 bows into the centre of the bow, place them in a way that finishes off the bow - as per the photos below.

You may need to cut a small amount of fondant of the pointy ends of the final bows so they fit neatly into the area remaining. Just take care if the bows were dried for a few days as they will be a little brittle but should still cut fine.







## **EXAMPLES**

The bows below made following the above steps however by using a ribbon cutter to make fancy edges or a quilting wheel to imprint you can make a variety of different looking bows that look great on a cake.



