

HOW TO MAKE A FONDANT PIG

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



ITEMS YOU WILL NEED:

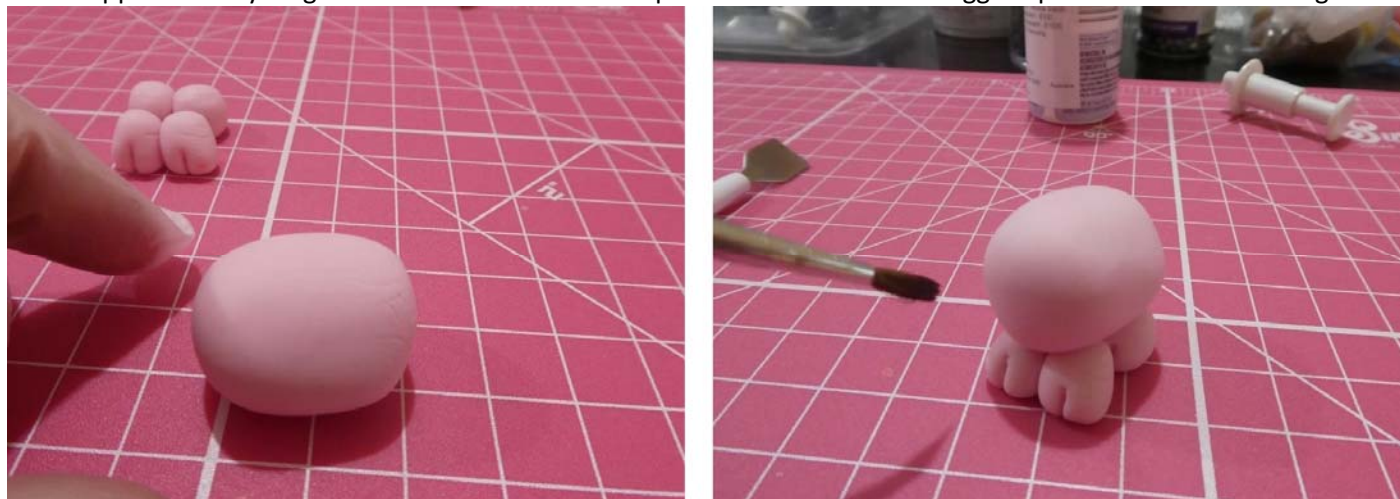
- Pink fondant
- Small pre-made eyes (you could use black and white fondant if you choose to)
- Blade stick
- Ball tool with small end
- Bakels Sprink – I prefer to use this to stop sticking rather than cornflour
- Soft paint brush
- Edible glue

STEP 1

Spray your board with a small amount of Sprink to stop your fondant sticking, knead a small amount of pink fondant until soft and pliable and roll into 4 small cylinder shapes approximately 1.5 cm long. Use the blade stick and mark an indentation on one end of each cylinder to form the toe. Place all 4 of the legs together ready to take the body.



Knead approximately 20 gms of fondant until soft and pliable and form into an egg shape. Glue this to the 4 legs.



STEP 2

Knead approximately 10 gms of fondant then form into a sphere, gently flatten and form into a tear drop shape. Glue eyes onto the narrow section (if you don't have premade eyes you can use white and black fondant and create the eyes)



STEP 3

Use approximately 2 gms of fondant to form a small oval, flatten and use the small end of the ball tool to imprint 2 dents for the nose and glue on the face under the eyes. Then roll a small amount of fondant into a rope shape and glue this under the nose to create the mouth.

Glue the head onto the body. I used an oval cutter to hold the head up until it dried - you can use whatever item you can find that is at the right height to hold the head.



STEP 4

Roll a small amount of fondant into a thin rope, twist and glue to the back of the pig for the tail as per photo below.



STEP 5

Form 2 small tear drop shapes from some more fondant and flatten with your finger. Glue onto the head to create the ears. Allow the pig to dry.

