

HOW TO MAKE A FONDANT SHEEP

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



ITEMS YOU WILL NEED:

- White and light brown fondant
- Small premade edible eyes (you could use black and white fondant if you choose to)
- Small oval plunger cutter
- Small circle cutter or icing tips
- 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 ball of white fondant until soft and pliable and then form into a flattened egg shape. Roll fondant into small balls and glue all over the egg shape to form the sheep body.



STEP 2

Knead a small ball of brown fondant until soft and pliable and then form into an egg shape then flatten as per the photo below.



Glue on the eyes and then using the circle cutter, blade tool and icing tips indent to create the mouth and nose. Glue the head onto the body. I rested the head on the handle of the blade tool until it had dried to ensure it stayed in place.



STEP 3

Roll out a small amount of brown fondant, cut out 2 small ovals and glue on the head for ears. Then roll out some small balls of white fondant and cover the head of the sheep down to the body as shown in the photos below.



STEP 4

Roll 4 small balls of brown fondant, use the blade tool and indent to create a toe on each foot then flatten the other side. Glue to the body and then allow the sheep to dry.

