

HOW TO MAKE GUM PASTE / FONDANT BUTTERFLIES



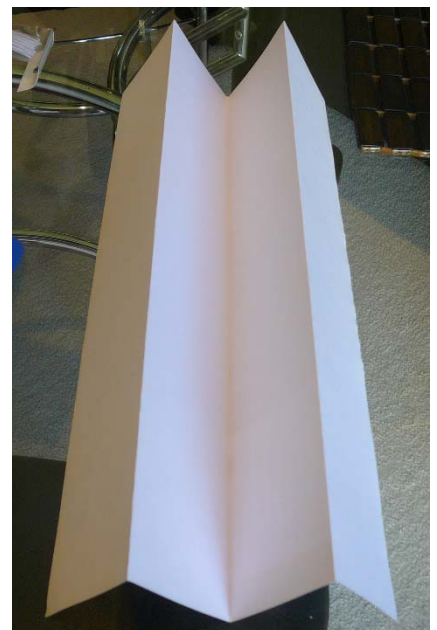
In this tutorial I will show you how to make butterflies using both Patchwork Cutters - Butterfly, Ladybird & Bee and Wilton Plunger Butterfly cutters.

The Wilton cutters are a little easier to use but the butterflies are not as detailed or delicate. The Patchwork Cutters make a much more delicate butterfly however they are a little trickier to use and take some practice getting the butterflies out of the cutter in one piece.

ITEMS YOU WILL NEED:

- Butterfly, Ladybird & Bee set from Patchwork Cutters
- Wilton Plunger Butterfly cutters
- Gum paste
- Coloured fondant
- Non-stick work board
- Rolling pin
- Small tapered spatula / or knife for lifting the butterflies
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour for dusting
- Non-stick paper cut into workable squares larger than the butterfly cutters
- Thin cardboard or A4 paper
- Optional – lustre dust
- Optional – soft brush

Take the paper and fold it down the middle. Then fold each side back again and you now have a “V” shaped rack for shaping and drying your butterflies.



USING PATCHWORK CUTTERS

STEP 1

The Patchwork Cutters work best using gum paste as you need to roll out to about 1-2 mm thick.

Take your gum paste, knead and roll it out on a piece of non-stick paper to the desired thickness.

Spray your chosen cutter with Sprink making sure you put a light coat over the whole cutter. Press the cutter firmly onto the gum paste.



STEP 2

Holding the cutter firmly – remove the excess gum paste from around the cutter. Lift the cutter and the butterfly should come out of the cutter – however if you find it is sticking, use a small tool (I use a toothpick) to gently push the fondant a little through the holes in the cutter to release the fondant.



STEP 3

If you want to use dusts on your butterfly do this now – here I am using a white lustre shimmer dust that give the butterfly a really lovely pearl shimmer.



STEP 4

You can either dry your butterfly flat or now place it in the “V” shaped rack to dry. I leave the butterfly on the non-stick paper and move to my drying rack for a couple of days and then remove the non-stick paper and store in a container until I need to use them.



USING WILTON PLUNGER CUTTERS

STEP 1

The Wilton Plunger Cutters do not produce a butterfly as delicate as the Patchwork Cutters and I use a 50% mix of gum paste and fondant that is rolled to about 2 - 3 mm thick. You can still use gum paste and colour as you like - I just prefer to mix the gum paste with fondant as it does not dry as ‘crisp’ as straight gum paste, particularly if it is going to be used on a children’s birthday cake – kids love to eat the fondant decorations if they can.

Spray your work board with a little Sprink then take your gum paste / fondant mix, knead and roll it out to the desired thickness.

Spray your chosen cutter with Sprink, making sure you put a light coat over the whole cutter. Press the cutter firmly onto the gum paste / fondant mix. Press the plunger down to imprint the butterfly pattern and then lift the cutter and remove the excess gum paste / fondant from around the butterfly.



STEP 2

Lift the butterfly onto the non-stick paper



STEP 3

If you want to use dusts on your butterfly do this now – here I am using the white lustre shimmer dust that gives the butterfly a really lovely pearl shimmer. I have also used some thin wire on this one as I want to have it coming out of the cake like it is flying. I just put some edible glue on the wire and pushed into the centre of the butterfly until it is almost through to the head.



STEP 4

You can either dry your butterfly flat or now place it in the “V” shaped rack to dry. I leave the butterfly on the non-stick paper and move to my drying rack for a couple of days and then store in a container until I need to use them. This one I am shaping on the “V” rack.

