### **HOW TO MAKE FONDANT CHICKENS**

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



## **ITEMS YOU WILL NEED:**

- White, light brown, red, orange and yellow fondant
- Black Hundreds & Thousands (or you could use a very small ball of black fondant)
- Small black pearls
- Icing tip or small circle cutter
- Modelling stick
- Blade stick
- Bakels Sprink I prefer to use this to stop sticking rather than cornflour
- Soft paint brush
- Edible glue

## **CHICKEN - STEP 1**

Spray your board with a small amount of Sprink to stop your fondant sticking, knead a small amount of white 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.







Roll 2 small balls of fondant into tear shapes and flatten with your finger. Glue to either side of the body to form the wings.







## STEP 2

Knead a small amount of light brown fondant until soft and pliable and mould into a thimble shape. Flatten the bottom and then using the blade stick make small indents around the base as shown in the photo below.

Glue the head onto the body and then glue in 2 black pearls for the eyes as shown.



STEP 3

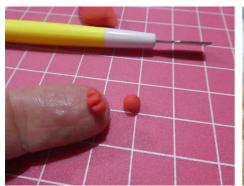
Knead a small amount of red fondant and roll into a small oval shape and then flatten. Use the blade tool to create the chickens comb and glue on the head.

Knead a very small amount of yellow fondant and shape into a flattened oval and bend in half – this will create the beak. Allow to dry for a few minutes whilst you make the wattle.



Knead a very small amount of red fondant and shape into a small flattened oval. Use the blade tool to indent to create the wattle.

Glue on the beak and then glue the wattle underneath. Allow the chicken to dry.





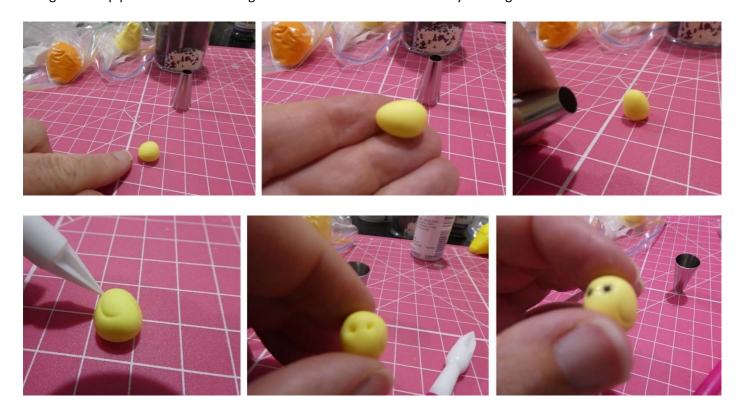


# **BABY CHICKEN - STEP 1**

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.

Using the small end of the icing tip imprint a ½ circle for wings onto both sides of the shape.

Using the sharp point on the modelling stick make 2 small holes for the eyes and glue in 2 of the 100s & 1000s.



Take a tiny amount of orange fondant, flatten into an oval shape. Then fold in half and glue onto the chick just below the eyes.

Allow to dry.

