

## HOW TO MAKE FONDANT LEAVES TO USE ON A TINKERBELL CAKE



In this tutorial I will show you how to make fondant leaves to use to create a Tinkerbell cake.

### ITEMS YOU WILL NEED:

- Green coloured fondant of your choice
- Leaf cutters
- Non-stick work board
- Rolling pin
- Thin foam block
- Small tapered spatula / or knife for lifting the petals
- Fondant leaf tool
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Cling Wrap / plastic to cover your petals whilst you are working

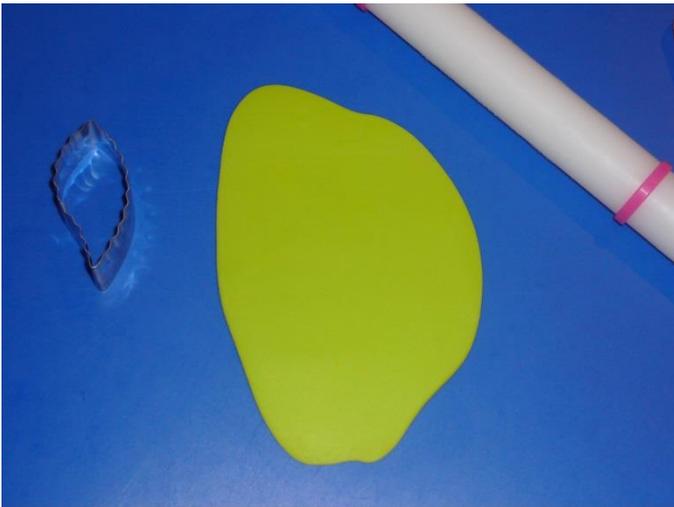
### STEP 1

Choose the leaf cutter that you think is the most appropriate size for your cake – it is your choice, the smaller the cutter the more leaves you will need to make. For this specific cake I calculated that I needed to make approximately 100 leaves using a cutter with a diameter of 2.5cm at the widest point as shown below.



## STEP 2

Spray your board with a small amount of spritz to stop your fondant sticking and roll out the fondant to about 3mm thick. Cut out your leaves using your chosen cutter.



## STEP 3

Wrap your excess fondant in plastic and store your cut leaves under some cling wrap or plastic so they do not dry too fast. Place a leaf on the thin foam block. I use the thin foam block as it helps create defined veining on the leaf without causing it to ruffle too much. A thicker foam pad can cause the leaf to tear and ruffle on the edges.



## STEP 4

Using the thin end of the leaf tool gently run a line down the centre of the leaf – then continue to add lines on the leaf starting at the top and working from the centre line outwards as shown below. Place the petals on a tray to dry.





### STEP 5

Once dry you can store for weeks before using – I like to make my items at least a week or 2 before I need them so that I am not rushing to finish a cake and they are easier to handle when dry. Apply the leaves to the fondant covered cake with a small amount of edible glue.

