

HOW TO MAKE GUM PASTE RED CAP MUSHROOMS



In this tutorial I will show you how to make red cap mushrooms to use on children's birthday cakes.

ITEMS YOU WILL NEED:

- Gum paste – white and red
- Non-stick work board
- Balling tool
- Cling Wrap – to wrap your excess gum paste
- CMC edible glue
- Small paint brush

STEP 1

Take a small amount of the white gum paste and knead until soft and pliable, then form a cone shape about 3.5 – 4 cm high and about 1 cm in diameter at the base.



STEP 2

Stand the mushroom stalk upright on your work board whilst you work on the cap. Take a small amount of red gum paste and knead until soft and pliable, then form a small ball (approximately 2 cm in diameter)



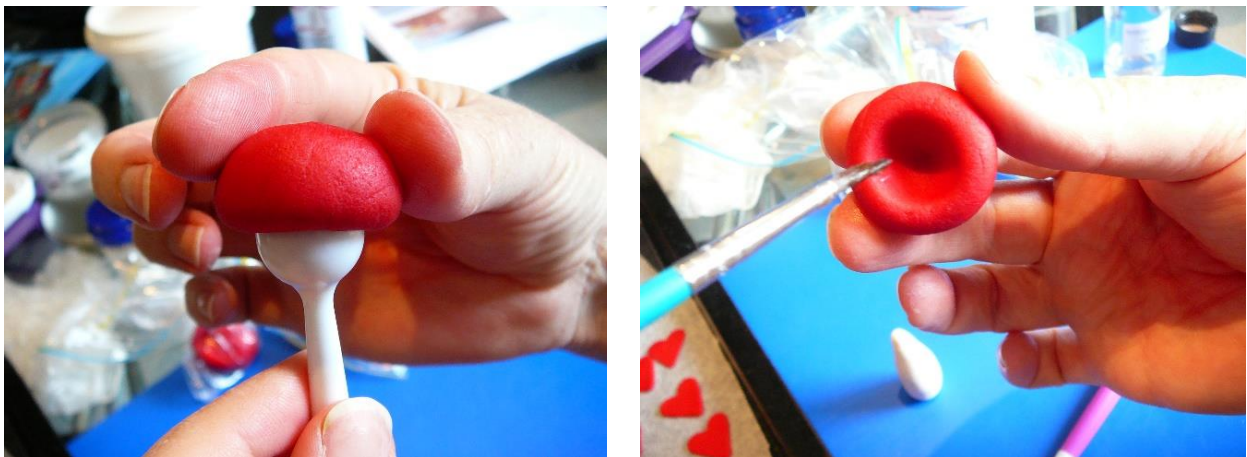
STEP 3

Take your balling tool and press a centre into your ball.



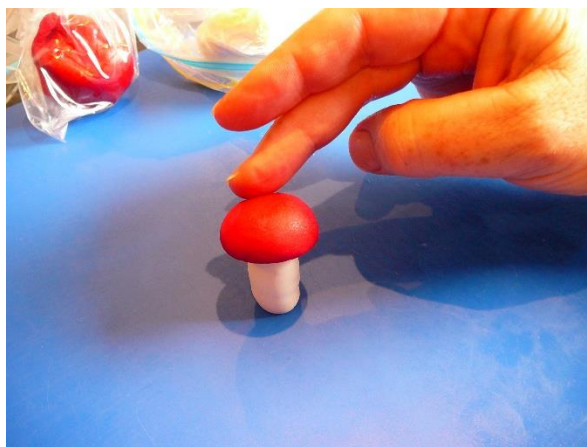
STEP 4

Place the cap back onto your balling tool and gently press until you get the shape you are happy with – then place a small amount of edible glue under the cap of your mushroom.



STEP 5

Place the cap on your mushroom stalk and press down – make sure the mushroom will balance by itself or push gently until you are happy with how it sits.



STEP 6

Whilst the mushroom is drying a little, take a very small amount of white gum paste and make about 8 very small balls.



STEP 7

Using a very small amount of glue stick the balls to the mushroom cap and gently flatten.



STEP 8

Place the mushrooms on non-stick paper and allow to dry for a minimum of 3 days – you can then store in an airtight container until you need to use them.

