

HOT Butterflies

By Peggy Tucker, CMSA



Materials / Materials

- CakePlay LLC Isomalt Sticks. Available from many cake supplies stores and on-line.
- Spatula
- Toothpicks – Wooden
- Flower Press (Pink, See Note 1)
- Silicone Molds (White or Blue, see Notes 2 and 3)
- 1 pair Latex or Nitrile Disposable Gloves
- Non-Stick Reynolds wrap
- If you have regular Reynolds wrap then get Pam or a vegetable oil
- Microwaveable Glass or Plastic Cups
- I use the Wilton Measuring Cups – Michaels or Hobby Lobby
- Sil-mat - A flexible silicone baking mat

Section 1: Pouring the base

1. If you are using non-stick Reynolds wrap, proceed to step 2; otherwise spray your Reynolds wrap with Pam and wipe off the oil.
2. Start with about 24" of foil and fold in half, dull or oiled side up.
3. Form this into your base as seen below.
4. You are going to need about $\frac{3}{4}$ cup of melted Isomalt, or about 6 sticks. Put the sticks into a microwave safe container and then microwave for about 1 minute 15 seconds. This time will vary per microwave; mine is a 900 watt. Start here, watch it and vary the time accordingly.
5. Once you have pulled the Isomalt from the microwave set the cup on your sil-mat and wait for all the bubbles to dissipate before beginning your pour.



6. Pour the Isomalt into your foil base, or any of your cake pans can be used as a base as well.
7. At this point, if you want, you can add some gold or silver dust into the Isomalt and swirl it with a toothpick; do not over do it.
8. Set this piece aside and let it cool.
9. You can begin to pull the base as it cools to give it shape and movement.

Section 2: Pouring into flat silicone molds

1. Using colored Isomalt sticks, or color clear sticks as in step 3, melt 3 to 6 Isomalt sticks, depending on the size of your mold.



2. Again, wait for all the bubbles to dissipate.
3. If you want to add color, now is the time. A drop or two will do. There will be more bubbling when adding color, that is the moisture from the color burning off. Stir thoroughly or swirl to your liking.
4. Begin to pour slowly into the mold, do not overfill. You can move the Isomalt into small places using a toothpick.
5. Once you are happy with the pour you can sprinkle dust into it if desired.



6. After about 60 to 90 seconds your piece will still be fairly warm but pliable and can be formed to give it its dimension. Once formed and cooled enough to retain the shape, lay them aside to fully cool.

Continue doing all your pours the same way, pour slowly, don't overfill, and use a toothpick to move the hot Isomalt around and into corners.

You can also mix your colors for more dramatic looks.



To make tendrils, pull a small amount of slightly cooled melted green sugar into a thin string and wrap loosely around a wooden dowel. Remove when cool.

NOTES:

1. Pink molds available from Sunflower Sugar Art
2. White molds available from Cake Connection
3. Blue molds available from the Chicago Mold School
4. Any Luster Dust or Pearl Dust can be used on the dried Isomalt
5. Gel paste is best for coloring the clear Isomalt – one drop at a time
6. The dried Isomalt pieces can also be airbrushed
7. Any silicone molds can be used; look around, get creative!

REMEMBER:

You will be working with HOT sugar, but do not be afraid, be safe!

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(continued)

Section 3: Pouring into 2-Part silicone molds

1. The trick to pouring into a 2-part mold is waiting until the Isomalt has cooled to a corn syrup consistency.
2. Also, only fill your mold half way.



3. Apply your top and press down.
4. It sets very fast, just a matter of seconds.

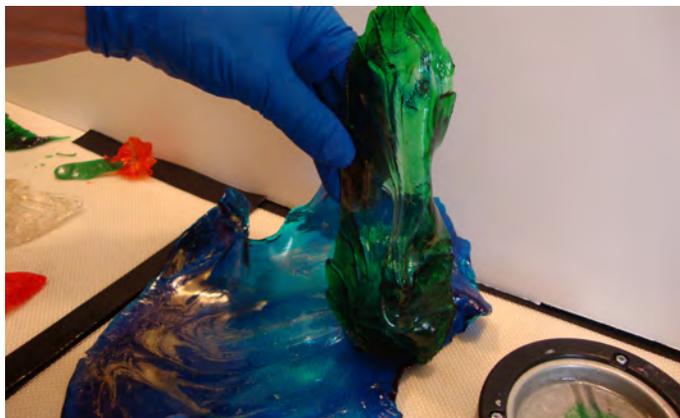


Section 4: Assembly

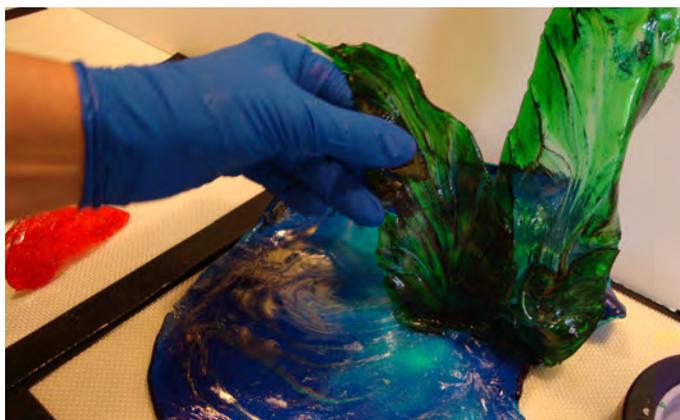
1. Once you have all of your pieces completed and laid out, you are ready for assembly.
2. Put your Butterfly wings together by dipping them into your hot "glue pot", which has Clear Isomalt in it, and then press them together on the sil-mat. This will also form the body of the Butterfly.
3. Remove your base from the foil.
4. Begin dipping your pieces, one at a time, in the hot Isomalt and place them on the base where you would like.

NOTE: With Isomalt, you must have hot-to-hot in order to get a good bond, so ensure you move your piece around in order to re-warm it and to pick up extra Isomalt from the "glue pot" as you dip it. Also, dab the piece onto the base a little bit to work some of the hot Isomalt in order to ensure a good bond.

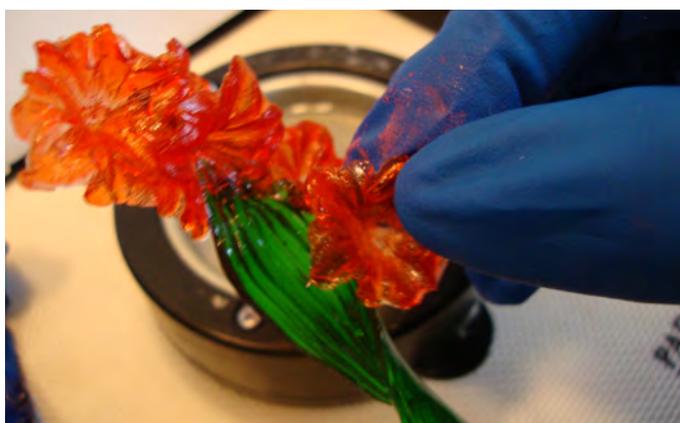




Placing first large leaf.



Placing second large leaf.



Attaching red flowers.



First place your larger upright pieces. Attach the flowers to the center stalk and place in the arrangement.



Finally, carefully attach the butterflies and accent tendrils.



About Peggy Tucker

I am a Certified Master Sugar Artist specializing in teaching this fine art.

I started out in 1995 creating cakes in Rochester, Minnesota and surrounding communities, and have since decided to focus on the one aspect that I truly love – teaching.

Over the years I have studied with a number of well known sugar artists including: Colette Peters, Nicholas Lodge, Kathy Scott and many others to perfect my talents.

In 2003 I began teaching the art of Cake Decorating. I have continued to expand that part of my business to the point that I opened the School of Cakeology in 2009. I take great joy in watching my students advance and achieve medals of their own. This new endeavor has allowed me to travel around the country to teach and enter cake competitions.

I became a member of the International Cake Exploration Soci  t   (ICES) in 1999. Additionally I am a member of the Upper Midwest Bakery Association (UMBA), the Minnesota Chapter of ICES and the California Cake Club. Over the years I have entered a number of competitions and have taken numerous awards. I thoroughly enjoy competitions for the challenges and experiences they present.