

# Easter Keepsake

Diane Shavkin, Fishkill, NY

**A** "Keepsake Plaque" is an innovation of Diane's where a cardboard circle is covered with fondant, decorated and put on top of a cake to be kept as a remembrance of the special occasion. These are also good for displays of your work and for customer purchase.

What is "Puffed Embroidery"? This is an innovative technique that Diane developed in 1984. To create the "puffed effect" a tool is used to make impression lines to show the separate areas of the designs, as the areas are created the centers "puff up". The "embroidery effect" is created with tools and cutters to give a "simulated embroidery effect". There are other various components of this technique such as the "attached ruffle", the "dig-in ruffle", various flower designs, "popup flowers", "outward" hearts and leaves, and several more.

One of Diane's ways of creating a blend of color is to put a bit of each of the colored fondant into the other colors. In this tutorial, Diane has blended a light pink with the yellow and a darker pink with the same shade of yellow fondant. This puts the colored fondants all in the "same family".

## Instructions:

1. Grease the top and back side edges of an 8" cardboard circle with white shortening (Crisco™) and set aside.
2. Mix together light pink fondant and light yellow fondant to create a peach colored fondant.
3. Roll out the peach fondant to about 1/8" in height in the shape of a circle that is slightly larger than the 8" cardboard circle.
4. Put some cornstarch on your hands.
5. Using a "circular motion" smooth the top with the palm of your hand.
6. Lift this fondant and place it on top of the 8" greased circle.
7. Again, with cornstarch on your hands, smooth the top with the palm of your hand to smooth and adhere.
8. Gently use your finger to smooth and adhere the fondant to the side areas.
9. Place the 8" fondant-covered circle on top of a larger

circle to make it easier to flip.

10. Place a smooth, flat board on top of the 8" circle and flip the circle over.



11. Carefully, bend the "extended" fondant over the top edge of the board's back and press to adhere.
  12. Flip and remove the larger board in order for the top of the fondant-covered board to now be showing.
- Note: This method of the extra, smooth, flat board makes it easier to flip and not mess up your fondant.*
13. Press a scalloped cutter into the fondant and remove this piece. Replace this with a yellow fondant scalloped shape.
  14. Cut out the basket shape with a cutter and remove this piece.
  15. Add a darker pink to some yellow fondant and blend by working/kneading the fondant.

16. Roll out this pink and yellow fondant to about 1/8" thick.
17. Use the Easter basket cutter to cut out the shape and lay it onto your work surface.
18. Use a basketweave impression mat to make the embossed impression on the basket area.
19. Place this basket shape in the cut out area of the plaque.

*Note: You may have to remove a bit of the side of the basket weaved area to be sure the basket fits.*

20. Cover the basket with a piece of plastic wrap to keep it from drying and set aside.
21. Use the tip of the "Foot Tool" that Diane introduced to the sugar art world in 1984 to make the "puffed embroidery impressions".



# Plaque with Puffed Embroidery

22. Go back to working on the plaque by placing the tip of the "Foot Tool" on the indented scalloped line with the point facing the center of the board.
23. Do this to the entire scalloped area.
24. Place the tip of the "Foot Tool" so that it now faces away from the center of the board, and repeat the "pressing down" method.
25. This method creates the "puffed area".
26. To create the flowers:
  - a. Use a cutter and press it into the fondant in the center of each scallop.
  - b. Make a little indentation hold in the center of each flower which will be your guide for making the petals.
  - c. To divide each of the petals, use an angular knife and press inward toward the hole of each of the flowers.
  - d. Use the largest of the set of Diane's double ball stylus tools (or whatever you have on hand) and make a hole impression.
  - e. Use the flat part of the "Foot Tool" with the tip of the foot facing a bit downward toward the hole and press gently on each petal to create a trumpet type of flower.
27. Remove the plastic from the top of the basket.
28. Use the "Foot Tool" to create the "Puffed Embroidery Technique" areas for the bow, tails and eggs as well as the divisional areas of the basket.
29. Use the "long needle-like" part of the "Foot Tool" on an angle so that the side touches the fondant and make three indentations toward the knot of the bow and two indentations to the outer edges of the bow. Make one indentation, facing the knot, on the tails of the bow. This gives character to the bow and tails.
30. At the base and handle of the basket make equal widths of impressions for the design in these areas. Please see picture.
31. Designs using the blunt end of the "Foot Tool" may be made on the eggs.



32. Place the "Foot Tool", facing the center of the basket, on the outside indentations of the basket shape and create the "puffing".
33. Let the fondant dry well prior to painting, which should be at least overnight.

## Painting:

Diane finds that a combination of "Silver Cloud" lemon extract and "Sugarpaste Crystal Colors and Sugarpaste Crystallized Pearl Colors" work best for her.

1. Diane used "Fairy Pink Sugarpaste Crystallized Pearl Color" for her petal flowers and bow. She sometime starts with the "Fairy Pink" and adds other shades of pink to get a darker shade or color that will end up in the "same family" because all the colors are with the same base: "Fairy Pink".
2. If a "flat color" (one that is not a luster or shine) is to be used, Diane will use "Bright Silver Crystallized Pearl Color" to get the luster/shine.
3. Use a good, pointed, fine brush for the little sections and the appropriate sized brushes for the other sections to be painted.
4. When the painting has dried, use a super soft brush to gently brush the entire painted areas to give the "finished look".

*Note: Cut out a waxed paper circle and use this underneath the board when placing the plaque onto the cake. Glue the waxed paper to the board and adhere the waxed paper to the cake's top with buttercream frosting.* 🍷