

The Wild Side!

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Tools and Supplies:

- Spellbinders® Sweet Accent™ Food Safe Cake Decorating Machine for Icing Images®
- Sweet Accent Food Safe Die Templates: Aster Flower, Daisy Flower and Peony Creations
- Icing Images iDesigns™: Animal Print #58, Zebra Skin #65 and Cheetah Skin #66
- Icing Images Premium Icing Sheets™: white, black and brown (Luster Sheets may be substituted)
- Choco-Pan Fondant
- Cake Play Clear Isomalt, two sticks
- Sugar Art Luster Dust: brown and bronze
- Pick tool
- Tissues
- Gum glue
- Small paint brush
- Foil
- Microwave safe cup



Preparation: If you have an edible printer and an iDesign subscription, just follow below or you can use the iDesign Pay Per Print feature on Icing Images website for the same results. Icing Images will mail you the printed images.

- **Animal Print Border:** Select the desired height in the iDesign program. Be sure to also select cut lines and do not extend the pattern. This will give you straight lines to cut your border and will also print the pattern so that it is seamless.
- **Remaining Accents:** You can use any leftover scraps for accents. If you are selecting additional iDesigns to print, do not select cut lines. Make sure you extend the tiles so you can have a larger printed area to work with.

Step 1: Cover the cakes in fondant.

Step 2: Then cut strips from the design you want to use as your borders and using the gum glue on the backs of the icing sheets, attach them to your cake.



Step 3: Remove the backing from one black icing sheet and one animal print icing sheet and place them together (back to back). Place joined sheets on the Sweet Accents' pink cutting board (C) with your flower die cutters, then place the white board (A) on top and roll it through the Sweet Accents machine.

Cut out the three different flower shapes. (Each die set has varying sizes of petals.)

Step 4: Carefully lift flower out of die. Normally die cuts fall right out of the food safe die, but if it does stick, gently lift, do not pull, using the pick tool and use the pick tool to poke through holes in the back of the die.

Step 5: Using the pick tool lift up the flower petals and place a very small piece of tissue under them. This will hold the petals in place until dried.



Step 6: Using gum glue attach the second level of the flower to the center of the first flower. Continue building your flowers. Make lots of two and three level flowers and let them dry. Drying time is about twenty minute depending on the humidity in your area.



Step 7: Begin to assemble the flowers on to the cake by placing a drop of hot isomalt on the back of the flower and press the flower onto the cake. Start by placing one flower on each layer of your cake as your focal points.

Step 8: Continue to create your floral designs by place one large flower petal group onto the cake and then place a small flower on top.

Step 9: Place the isomalt sticks into the microwave safe cup and heat until liquid form, be very careful as this is extremely hot. Add the dust colors and blend or swirl together. Carefully pour a very small amount of isomalt onto the foil to form a small circle or into a small round mold. Let cool.



Step 10: Attach isomalt centers to flower centers using the hot isomalt as your glue.



Step 11: To make the topper, slightly coat a large heart-shaped die with shortening and lay die on foil. Heat clear isomalt and pour into the die cutter. Swirl luster dust in to isomalt before it sets. Place one or more flowers on top while the isomalt is still warm. Attach top to cake using hot isomalt. 🍷

