

Fashion Meets Fondant -

A Beginner's Guide

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Walking through the fashion district in New York City, I saw a clutch bag that caught my attention. Immediately I thought, "That could be done in fondant!" This tutorial is ideal for beginners. The clutches are a best selling cake topper at many bakeries.

Supplies:

- Pound cake, rice cereal treats, or Styrofoam™ (you will need to crumb coat with a generous amount of buttercream)
- Satin Ice gumpaste and fondant
- Dark chocolate Satin Ice fondant
- Black fondant
- Red fondant
- Tiffany blue fondant
- Rolling pin
- Filigree mold (Cel-Cakes, England)
- Pizza cutter
- Gold and silver highlighter dust (NY Cake and Baking Distributors)
- Brooch/scroll mold (Decorate the Cake)
- Clear alcohol – Everclear®/vodka
- Flat paintbrush
- Nonstick mat
- Crisco®

Instructions:

This project can be made with cake (you will need something strong like pound cake) or rice cereal treats. If you want to make a display piece, Styrofoam™ works perfectly.

Black Clutch with Gold Scrolls:

Working with black fondant can be risky because so much color has been added to it that you lose some of the elasticity. To help with this, I mix equal parts of dark chocolate fondant and black fondant. This works perfectly when rolling it out.

1. Cover the clutch cake with black fondant.
2. Cut a strip (½ x 16.5 inches) of Satin Ice gumpaste and place it around the clutch to resemble a purse frame.
3. For this particular design a scroll mold from Decorate the Cake is being used. Lightly dust the cavity of the mold with cornstarch and then place a small portion of Satin Ice gumpaste into the cavity. Gently press the gumpaste into the mold to ensure that you get all the details. If you place the mold into the freezer for a few minutes, it will release by itself. You will need to make enough scrolls to cover the entire surface of the clutch.
4. When painting the scrolls, I use a mixture of edible gold luster and clear alcohol (Everclear® or vodka). I prefer to use the highlighter gold dust from New York Cake and Baking. You will need two coats of painting to get a lovely shade of gold.



Fondant Clutch Purses

For the handle: Cut a piece of gumpaste 1½" by 3" and ¼" thick. Using the wide end of a standard decorating tip, cut 4 holes. With a square cutter, make the "V" shape in the joinings of the circles. Let it sit for a few minutes. While still pliable, place it in the middle of the clutch to get the curve of the bag, then lay flat to dry. At this time, let your creativity flow. I used spikes made out of gumpaste. Later, attach the dried handle with royal icing and paint with highlighter gold mixed with clear alcohol. Paint the strip also.



Red Bow Purse

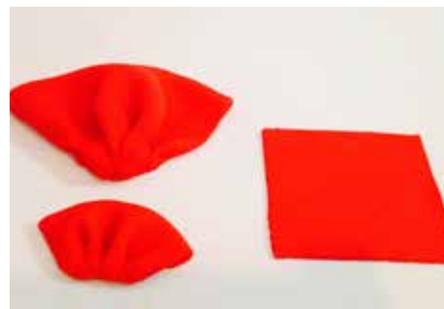
Sculpt and cover the cake using the same method described for the Black Clutch Purse.

Roll out a thin piece of red fondant and cut two pieces 6" x 6". Fold them in half and pleat the edges. The second layer of the bow will use two pieces of thin fondant cut to 3½" x 3½". Fold them in half and pleat the edges.

Attach the two larger bow pieces to the bag, one on each side. Do the same with the two smaller bow pieces. For the centers, cut out thin strips of fondant, pleat them slightly to resemble a carnation. Moisten the center with gum glue and put the flower in place. You will need enough strips to create a ruffle effect.



Add a thin strip of white fondant (½" x 16" long) to the top of the clutch and paint it with gold highlighter to resemble a purse frame. A custom brooch mold was used for the clasp. Dust the mold lightly with cornstarch and press a small amount of gumpaste into the cavity. Put it in the freezer for a few minutes and it will unmold by itself. It will look wet but set aside for a few minutes and it will dry. Let the brooch dry and attach it to the clutch. Paint it with gold highlighter and pearl dust.



Tiffany Blue /Silver Filigree Flower Clutch

Sculpt and cover the cake using the same method described for the Black Clutch Purse. The design for this clutch requires different sculpting. You will need to use a filigree petal mold from CelCakes. Place a small amount of gumpaste in the mold. Press gently and remove the excess with a flat modeling tool. Place 9 filigree petals in the center of the clutch. Add a second layer of petals (6) and put a cotton ball under each one so they will dry curved. Place a molded brooch in the center. Paint the filigree flower with edible silver dust mixed with clear alcohol.



Special thanks to Satin Ice Fondant and Decorate the Cake for providing products for this tutorial.

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