

ICES

International Cake Exploration Societé



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Woodland Queen

**Sugar Dahlia
Tutorial**

**Teddy Bear
Cupcake**



Woodland Queen

Anthony Peña, CMSA, New York City, NY



Fairies are described as "magical creatures". This standing model figure will certainly impress your guests on a child's celebration cake, or decorate the fairy for a lovely Spring or holiday cake.

Before you begin, prepare the skin-toned gumpaste. Knead white Satin Ice® gumpaste with a dot of ivory food color, add a pinch of copper food color to reach skin-toned gumpaste.

Armature for Body:

For the left-side leg, cut a 7-inch piece of 16-gauge wire and cover it with floral tape. Leave approximately 2 1/5 inches of wire exposed in order to attach to the right leg with floral tape.

For the right-side leg, cut a 7-inch piece of 16-gauge wire. Cover with white floral tape.

We are going to divide and make sure to follow the measures below:

- 4 inches for torso and head
- 5 inches for leg
- 5 inches to insert into the cake

Take a 5-inch length of 16-gauge wire and attach to the base to make a strong foundation. Secure with floral tape, 14 inches total.

To model the legs, start with a ball of skin-colored gumpaste and model into a log shape. One end of the leg should be thin, and the upper part (thigh) a bit thicker. Bend the leg at the knee area, and give shape to the foot and mark the toes with the X-ACTO® knife.

Note: Let the legs dry completely (at least 24 hours) before assembling the standing figure.

Torso: For the body, roll a piece of skin-colored gumpaste into a ball and work it until there are no cracks. Begin using your hands to shape it into a cylinder which is larger on top and smaller on the bottom. Use the sides of your hands and roll the paste between then to make the waist. Work some of the paste up into the bust area, using your fingers to define the bust and give a little bit of cleavage. Using your fingers, work some paste up to form the neck. Again, using your fingers, shape the hip area, bringing the paste down to a blunt point to make room to attach the legs. Once the torso is completely dry, cut out a piece of thin



Supplies

- Sugar Dippers #5 Large Butterflies – Cake Connection
- Fantasy Ivy Leaf Cutter & Veiner – Sunflower Sugar Art™
- Edible Adhesive – Chocolate Maya™
- Satin Ice® Gumpaste
- Pearl Sheen Dust – NY Cake™
- Rainbow Glitter – NY Cake™
- SK Great Impressions Designer Mould – Animation in Sugar
- 16-gauge wire
- White floral tape
- Toothpick
- Ivory, Light blue, pink food color (AmeriColor™)
- Copper food color – Wilton®
- Extruder – Makin's® / Hair disc
- Liner paintbrush – 10/0
- Clear alcohol
- AmeriColor™ edible markers – Brown
- X-ACTO® knife
- Quilling marker
- Crisco®
- PME® Small Daisy Plunger



gumpaste and place the corset pattern on top. Cut it with the X-ACTO® knife. With a water pen, moisten the top part and attach the gumpaste piece to the top part of the body. To give a metallic effect for the clothing, mix pink food color and EverClear® alcohol, then add luster dust to the mixture and paint with a fan brush. This will give a metallic effect for the clothing.

Skirt: Roll out a thin piece of lilac gumpaste. Cut approximately 6 to 7 fantasy ivy leaves for the skirt. Add texture with the veiner. Pinch with your thumbs to form the points. Overlapping the petals is the key to add volume. Adhere each leaf at the waist level using the edible adhesive (Chocolate Maya™). Insert small pieces of tissue paper underneath the leaves to keep the shape. Remove the tissue once the leaves are entirely dry.

Arms: Make a small ball of ivory-colored gumpaste. Give shape to the arm, and at one end give shape to the wrist. Next, give shape to the palm of the hand and flatten with your thumbs. With an X-ACTO® knife cut the fingers. Give shape to the palm of the hand with a ball tool. You will need to make a left and right arm. Let it dry overnight giving natural position to the hands.

Note: Kelly Lance, CMSA states, "Generally, judges will give more points for individual fingers than for the hands that just have lines marked between the fingers."

Head: Dust slightly the head mold with cornstarch. Take a small ball of skin-colored gumpaste and press well into the mold, especially in the nose area in order to get the facial features.



Eye shadings: With a liner brush, paint with white food color following an almond shape as a guide. Let it dry. Make a small circle with light green food color. Let it dry. Make a small circle with brown or black food color. Let it dry. With a liner paintbrush, add some shade above the eye with light green petal dust.

With a 10/0 liner paintbrush, paint the eyelashes and eyebrows with light brown food color.

With a flat paintbrush, paint the cheeks with flesh tone petal dust. For the lips, paint with light pink food color using a 10/0 liner paintbrush.

Note: Add a small amount of clear alcohol when painting the facial features. If color is too dark, add a drop of white food color for a lighter shade.



Hair: Grease the inside of the clay extruder with a paintbrush. Insert a thin log of light brown gumpaste into the extruder. Use the round disc with small holes for the hair.

Once the thin strings of "hair" come out of the extruder, cover them with a piece of plastic wrap to prevent drying out. Add texture by slightly pressing into the quilling plaque. With a toothpick fold them, gather pieces of three and add them starting from the back of the head. The length of the hair strands are approximately 3 inches. Gradually shorten the length in the front to 2 inches.



Gelatin Wings:

Supplies

- Sugar Dippers #5 Large Butterflies – Cake Connection
- Knox® Unflavored Gelatin
- Wilton® Candy Melts pot
- Rainbow Glitter – NY Cake™
- Water

Combine 1 Tablespoon of the unflavored gelatin and 2 tablespoons of water in the Wilton® candy melts bowl. Let it rest for a few minutes until it solidifies. Turn on the Wilton® Candy Melts pot and place the bowl inside the pot and immediately the gelatin will become liquid. Add a small drop of pink food and glitter and slightly stir. Don't stir the mixture too much; otherwise it will form bubbles. Pour the melted gelatin into the Sugar Dippers Butterfly mold. Let it rest overnight until it releases by itself. Attach the wings with pink colored royal icing on the center of the back of the figure. Use your best judgment for the placement of the wings.



Figure assembly:

Attach both legs with floral tape, and insert in a strong base. Moisten the wire with gum glue and insert into the body going all the way through the wire. At this time, attach the corset and the leaves for the skirt. Attach the arms and the butterfly wings. Lastly, insert the head and add the hair. For the flowery crown, roll out pink and lilac gumpaste. Cut out with a tiny PME® Daisy Plunger; and with the small ball tool, thin the edges and press in the center. Attach on the head alternating colors.



(To see more photos, please turn to the next page)

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