

# Hootie Owl Cake

Gail Hyatt, Lancaster, SC



## Supplies

- White buttercream
- Little bit of orange buttercream, chocolate buttercream, yellow buttercream
- Pink and Blue buttercream
- White fondant
- Small rolling pin
- Cornstarch pouch
- Shortening
- X-ACTO® knife
- Dresden tool
- Small paint brush
- Colors needed: Ivory, chocolate brown, black
- Color cup palette
- Sugar shaper
- Letter and number cutters



Step 1. Choose artwork for your project. Here I found a cute owl that I liked.

Step 2. Roll out fondant to 1/8 inch thickness.

Step 3. Here I used a color shaper to trace the inside lines to cut different sections of the owl.

These individual sections of the owl will be cut out of fondant and placed on a base section to give dimension to the owl.



Step 4. Roll out another piece of fondant 1/8 inch thick and place pattern of owl on it. Cut around the outside of the pattern. This is the base that you will place the individual pieces on top of to give dimension to the owl.

Step 5. Here are the individual pattern pieces that were cut for the owl.

Step 6. Place the cut out parts on top of the base. These can be attached with water.

Step 7. Texture the wings, eyebrows, cheeks and tail with the Dresden tool.

Step 8. Paint the owl with food colors and allow to dry. It will help to place the piece over a form in the shape of your cake to dry.

Step 9. Ice cake with white buttercream. Refrigerate the cake for at least 1 hour. Pipe stripes of colored buttercream of your choice around cake. Here I used yellow, orange and some chocolate for my watercolor effect. I did not want to have a lot of coverage of watercolor, so I used the icing sparsely. You may like the watercolor over more of the surface of the cake. Either one works. Just don't get so much that you lose the owl in the process.

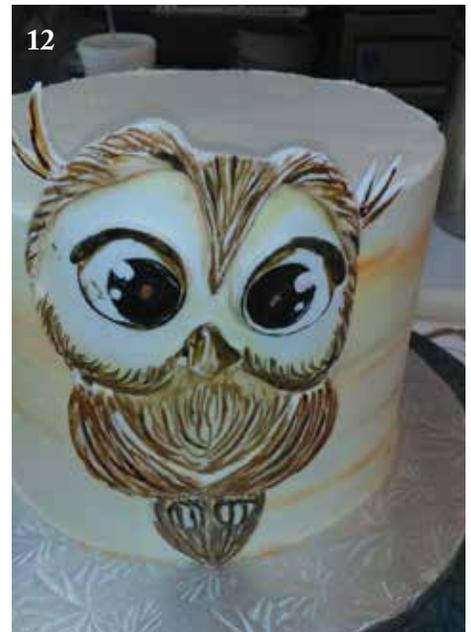
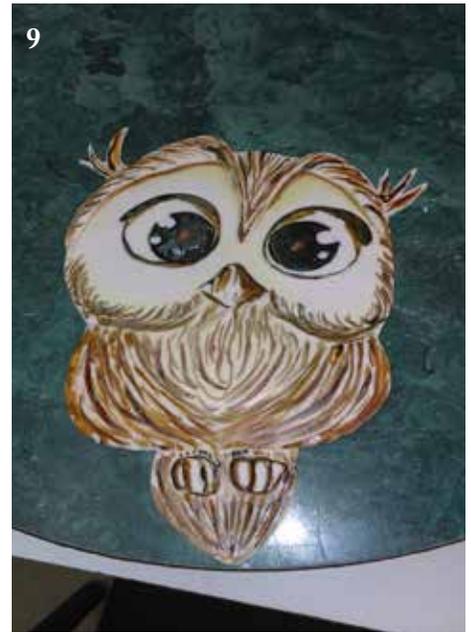
Step 10. Using a scraper smooth the colors on the sides of the cake to get a pleasing look for your backdrop.

Step 11. After the owl has dried sufficiently; maybe a day, attach it to the side of the cake using either shortening or buttercream on the back of the owl. His eye got smudged in the process but this is easily removed using either vodka or lemon extract and a Q-tip®.

Step 12. Pipe branch in chocolate buttercream. Pipe a large blue pearl border at the bottom of the cake. Pipe a pink border to the top of the cake.

Step 13. The letters for the birthday girl's name and age were cut with the curly letter set, however you could use whatever lettering you like.





**About the Author:**

Gail is a cake artist instructor with more than 40 plus years of experience. She began her career with her own shop Gail's Cake Specialties and grew by demand. She has done extensive traveling in both teaching and self-training to include sugar artist such as Larry Powell Roland Winbeckler, Betty Newman May and Frances Kuyper. Buttercream is her forte where she has mastered practical sellable designs. Among her accomplishments are bronze medal winner at the Culinary Arts, multiple cake show winner and judge, designed and produced a cake program for the pro basketball team "Charlotte Hornets", commissioned to do cakes for celebrities to include Charlton Heston, and was on the team to design and execute the inaugural cake for SC Governor Hodges. She was among the first 15 decorators to earn a Certified Decorator's certificate from RBA. Retiring after 12 years as a regional trainer for a leading Bakery Manufacturer, she currently is keeping busy doing demos for SRBA and ICES and working as a cake consultant/designer for Sylvia's Cakes and Things. 🥰

