
DUCKLING IN DISGUISE TOPPER



MATERIALS

You will need:

Fondant

- Yellow 85 gr
- Black 5 gr
- White 35 gr
- Pink 5 gr
- Orange 5 gr

Polystyrene

- A ball or egg 7 cm in diameter

Dust colour

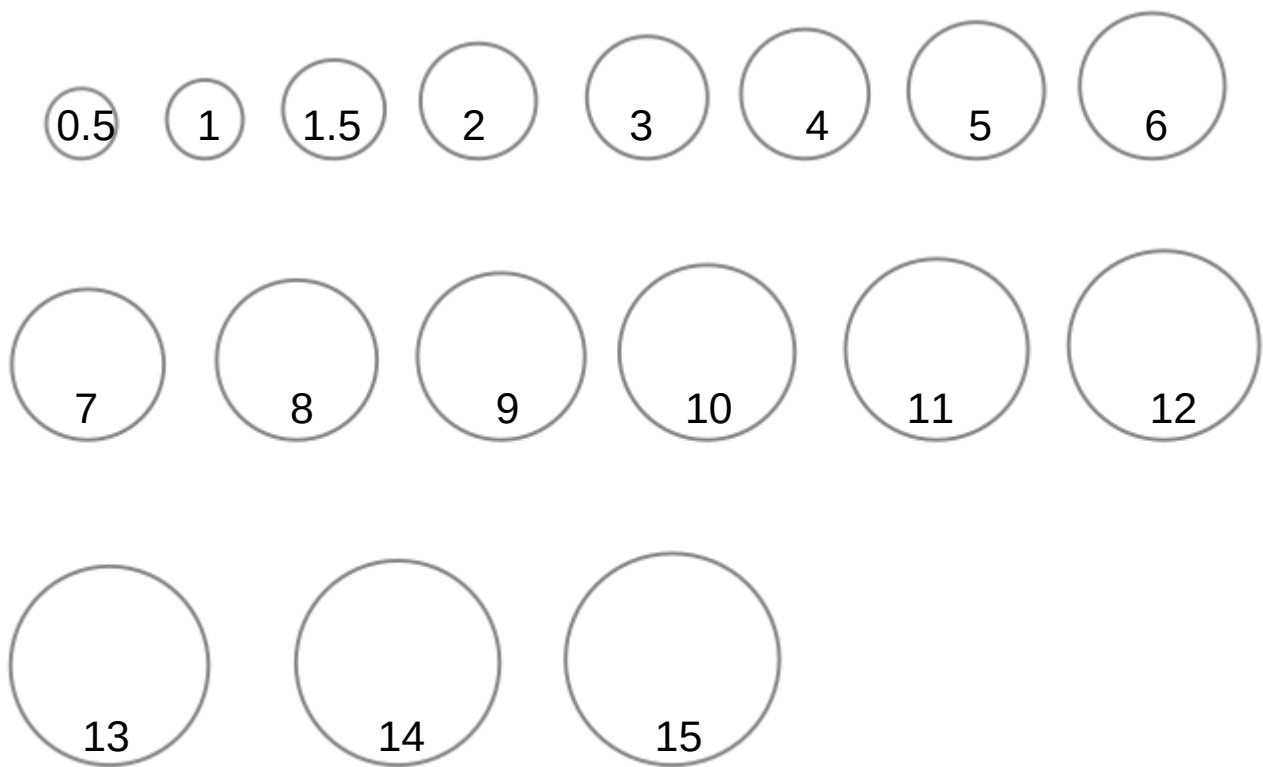
- Blush pink (optional)

REMEMBER: the list of basic tools is in the help guide and tips.

SIZE GUIDE

This is a size guide. You may need it, if you don't have a precise scale. Specially for the smaller pieces .

Every time you read: "You will need a (number) gram ball", you can weigh the amount. Or, if you prefer, make a ball with the sugar paste and place it on the specified circle (6 gr ball= circle number 6) . Look at them from above, they must fit (as approximately as possible).



TEMPLATES

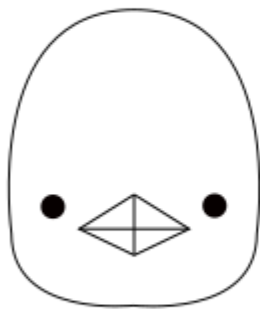
These are the most important templates. Use them as a reference to check the sizes. The directions and development of the pieces are on the videos.

Example: follow the step by step videos, check with the template. It should not be 100% accurate. It is a reference. You make sure the desired shape is achieved.

When you see this symbol, ✂ it means: cut and use it. These templates will be an specific shape or a cutter. Sprinkle some cornstarch over the rolled sugar paste. Then, place the piece of paper on it. Cornstarch will prevent it from sticking to the sugar paste. Then, cut the fondant shape.

Let's go!

HEAD



EARS



BODY



LEGS



WINGS



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