

Edible Cake Figures: How to Make Fondant Man and Make Fondant Figures in Advance



Edible cake figures | How to make a fondant man | Making fondant figures in advance

★★★★★ 5 out of 5

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Edible cake figures are a great way to add a personal touch to your cakes. They can be used to create anything from simple shapes to elaborate characters. In this article, we'll show you how to make a fondant man and how to make fondant figures in advance.

How to Make a Fondant Man

To make a fondant man, you will need:

- 1 cup fondant
- Food coloring (optional)
- Toothpicks
- Modeling tools

Instructions:

1.

Knead the fondant until it is soft and pliable. If you are using food coloring, add it now and knead until the color is evenly distributed.

2.

Roll out the fondant on a lightly floured surface to a thickness of about 1/8 inch.

3.

Use a cookie cutter or a sharp knife to cut out the shape of the man's body.

4.

Attach the body to a toothpick.

5.

Use modeling tools to create the man's features, such as his head, arms, legs, and clothes.

6.

Allow the fondant man to dry overnight.

How to Make Fondant Figures in Advance

If you are making fondant figures for a future event, you can make them in advance and store them in an airtight container. To store fondant figures, place them on a baking sheet lined with parchment paper and allow them to dry overnight. Once they are dry, store them in an airtight container in a cool, dry place.

When you are ready to use the fondant figures, simply remove them from the container and allow them to come to room temperature. You can then attach them to your cake with a little bit of glue or icing.

Tips for Making Edible Cake Figures

- Use high-quality fondant. This will make your figures easier to work with and will give them a better finish.
- Knead the fondant thoroughly. This will help to make it smooth and pliable.
- Use modeling tools to create the details of your figures. This will give them a more realistic look.
- Allow the fondant figures to dry overnight before storing them. This will help to prevent them from becoming sticky or misshapen.
- Store the fondant figures in an airtight container in a cool, dry place. This will help to keep them fresh for up to a month.

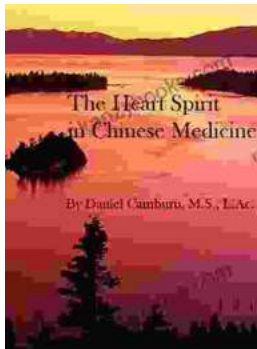
Edible cake figures are a great way to add a personal touch to your cakes. They are easy to make and can be used to create anything from simple shapes to elaborate characters. With a little practice, you can create beautiful and delicious edible cake figures that will impress your friends and family.



Edible cake figures I How to make a fondant man I Making fondant figures in advance

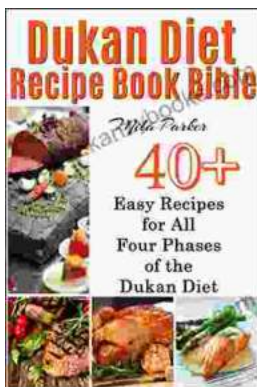
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