

how to make fondant animals

How to make fondant animals is a delightful skill that can elevate your cake decorating game to new heights. Fondant, a sweet and pliable icing, allows you to create intricate and adorable animal figures that can be used to embellish cakes, cupcakes, and other sweet treats. In this comprehensive guide, you'll learn the essential techniques and tips for crafting fondant animals that will impress your friends and family, along with a step-by-step tutorial for making a cute fondant bear.

What is Fondant?

Fondant is a smooth icing made primarily from sugar, water, and gelatin, which can be rolled out and molded into various shapes. It's often used in cake decorating for its versatility and ability to create a flawless finish. There are two main types of fondant: rolled fondant and poured fondant. Rolled fondant is the most commonly used for making decorative figures, including animals.

Tools and Materials Needed

Before diving into the process of creating fondant animals, gather the necessary tools and materials:

Basic Supplies

- Fondant (store-bought or homemade)
- Food coloring
- Rolling pin
- Sharp knife or fondant cutter
- Small paintbrush or food-safe brush
- Cornstarch or powdered sugar (for dusting)
- Edible glue or water (for sticking pieces together)
- Modeling tools (ball tool, knife tool, etc.)
- Piping gel or royal icing (optional, for additional decoration)

Optional Supplies for Enhanced Detail

- Texturing mats
- Silicone molds
- Various sizes of round cutters
- Toothpicks (for support)

Preparing Your Fondant

When working with fondant, it's essential to prepare it properly for the best results:

Coloring the Fondant

1. Choose Your Colors: Decide on the colors you need for your animal figures. You can create a wide range of colors by mixing food coloring into white fondant.
2. Knead the Fondant: Take a small piece of fondant and knead it until it's soft and pliable.
3. Add Color: Use a toothpick to add a small amount of food coloring to the fondant. Knead the fondant again until the color is evenly distributed. Add more color gradually until you achieve your desired shade.

Conditioning the Fondant

Kneading fondant not only incorporates color but also conditions it, making it easier to work with. Be sure to keep your hands and workspace lightly dusted with cornstarch or powdered sugar to prevent sticking.

Basic Techniques for Making Fondant Animals

Creating fondant animals involves several techniques. Here are some basic methods to master:

Shaping and Modeling

- Roll and Shape: Start by rolling your fondant into small balls for the body parts. For example, you might create a larger ball for the body and smaller ones for the head, legs, and ears.

- Add Details: Use your modeling tools to add features like eyes, nostrils, and mouths. For example, a ball tool can create indents for eyes.

Assembly

1. Use Edible Glue: Small amounts of edible glue or water can be used to adhere the different parts of the animal together.
2. Support with Toothpicks: For larger creations, insert toothpicks into the body to provide support for the head and limbs.

Texturing and Finishing Touches

- Texture the Fondant: Use texturing mats or tools to add fur or scale patterns to your animal figures.
- Painting: If desired, use edible dust or petal dust to add shading and depth to your fondant animals.

Step-by-Step Tutorial: Making a Fondant Bear

Now that you're familiar with the techniques, let's create a cute fondant bear!

Materials Needed

- Brown fondant
- Black fondant (for the nose and eyes)
- White fondant (for the eyes)
- Cornstarch (for dusting)
- Modeling tools
- Edible glue or water

Instructions

1. Create the Body: Roll a large ball of brown fondant for the bear's body. Shape it into an oval to resemble the torso.
2. Form the Head: Roll a smaller ball for the head and flatten it slightly. Attach it to the body using edible glue.
3. Make the Ears: Roll two smaller balls of brown fondant for the ears. Flatten them gently and attach them to the top of the head.
4. Add Facial Features:

- Roll tiny balls of black fondant for the eyes and nose.
- Roll small pieces of white fondant for the eye whites and attach them.
- Use a modeling tool to create a smile.

5. Create the Legs and Arms:

- Roll out four smaller pieces of brown fondant for the arms and legs, tapering one end for the paws.
- Attach them to the body and shape them slightly to resemble arms and legs.

6. Final Touches: Use your modeling tools to add texture to the bear's body and paws, giving it a more realistic look.

7. Allow to Dry: Let your fondant bear sit at room temperature for several hours to harden slightly before placing it on your cake.

Tips for Success

- Practice Patience: Take your time with each step, especially when adding details.
- Keep Fondant Covered: Always cover unused fondant with plastic wrap to prevent it from drying out.
- Experiment with Colors and Shapes: Don't be afraid to try different animals and color combinations. The more you practice, the better you'll become.

Conclusion

Learning **how to make fondant animals** can be a fun and rewarding experience that enhances your baking and decorating skills. With the right tools, materials, and techniques, you can create adorable animal figures that will impress anyone who sees them. Whether for a birthday cake, a baby shower, or just for fun, fondant animals add a touch of whimsy and creativity to your desserts. So grab your fondant and let your imagination run wild!

Frequently Asked Questions

What is fondant and why is it used for making animals?

Fondant is a smooth, pliable icing made from sugar, water, and gelatin that can be shaped and molded into various forms. It is used for making animals because it allows for intricate details and a polished finish on cakes and desserts.

What are the basic tools needed to create fondant animals?

Basic tools include a rolling pin, fondant smoother, modeling tools, edible food colors, a sharp knife, and cornstarch or powdered sugar for dusting to prevent sticking.

How do I color my fondant for different animal designs?

You can color fondant by kneading in gel food colors. Start with a small amount and gradually add more until you achieve the desired shade. Always wear gloves to avoid staining your hands.

What are some tips for making fondant animals look realistic?

To make fondant animals look realistic, pay attention to proportions, add texture with modeling tools, use edible dusts for shading, and refer to pictures of real animals for accuracy.

Can I use store-bought fondant, or should I make my own?

You can use either store-bought fondant for convenience or make your own for better taste and texture. Homemade fondant typically has a fresher flavor and can be customized easily.

How do I make fondant animals stay in shape?

To help fondant animals maintain their shape, use a mixture of fondant and tylose powder, which helps it dry harder. Additionally, let the shapes dry for a few hours or overnight before using them on cakes.

What is the best way to attach fondant pieces together?

To attach fondant pieces, use a small amount of water, edible glue, or a mixture of Tylose powder and water. Applying a little pressure while sticking them together ensures they bond well.

How long can fondant animals be stored before use?

Fondant animals can be stored for several weeks if kept in a cool, dry place, ideally in an airtight container. Avoid refrigeration as moisture can affect their texture.

What are some common mistakes to avoid when making fondant animals?

Common mistakes include using too much water which can cause fondant to become sticky, not allowing the fondant to dry properly, and neglecting to use cornstarch or powdered sugar to prevent sticking.

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