

how to make fondant animals figures

How to make fondant animals figures is a delightful skill that combines creativity with a bit of culinary technique. Fondant, a smooth and pliable icing made from sugar, is perfect for creating intricate decorations for cakes, cupcakes, and other confections. Among the many things you can create with fondant, animal figures stand out for their charm and character. This article will guide you through the process of making adorable fondant animal figures, from gathering materials to finishing touches.

Understanding Fondant and Its Uses

Before diving into the step-by-step process of making fondant animals, it's essential to understand what fondant is and its applications in the world of cake decorating.

What is Fondant?

Fondant is a sugar-based dough that can be rolled out and molded into various shapes and figures. It is often used to cover cakes, create decorations, and make embellishments such as flowers, ribbons, and, of course, animal figures. There are two main types of fondant:

- Rolled Fondant: This type is often used for covering cakes and creating smooth surfaces.
- Modeling Chocolate: A blend of chocolate and corn syrup, this variation is more pliable and can be molded into detailed shapes.

Why Use Fondant for Animal Figures?

Fondant allows for intricate designs and smooth finishes that make animal figures look professional. It is also easy to color and flavor, offering endless possibilities for creativity. The ability to mold and sculpt fondant means you can create realistic or whimsical animals, making it a favorite among cake decorators.

Gathering Your Materials

To get started with making fondant animal figures, you will need a few essential materials:

Essential Tools and Ingredients

1. Fondant: You can either purchase pre-made fondant or make your own.
2. Food Coloring: Gel or paste food coloring works best for vibrant colors.

3. Cornstarch or Powdered Sugar: For dusting your work surface to prevent sticking.
4. Rolling Pin: To roll out the fondant.
5. Sculpting Tools: Small tools for detailing and shaping, such as a craft knife, ball tool, and spatula.
6. Edible Glue or Water: To adhere pieces together.
7. Wax Paper or Cake Board: For working and drying your figures.

Optional Tools

- Molds: For creating consistent shapes.
- Toothpicks or Skewers: For structural support.
- Paintbrush: For applying edible dust or luster.

Making Fondant Animal Figures: A Step-by-Step Guide

Creating fondant animal figures can be broken down into several stages: preparation, sculpting, and finishing touches.

Step 1: Preparation

1. Coloring the Fondant: If you're using white fondant, you'll want to divide it into portions based on the colors you need for your animal figures. Use gel or paste food coloring to achieve vibrant shades. Knead the fondant until the color is evenly distributed.
2. Dust Your Work Surface: Lightly dust your work surface with cornstarch or powdered sugar to prevent the fondant from sticking.

Step 2: Sculpting the Animal Figures

Here's a basic process to create popular animal figures. We'll use a simple example of a fondant cat and dog.

Creating a Fondant Cat

1. Body: Roll a large ball of fondant for the body. Shape it into an oval or pear shape.
2. Head: Roll a smaller ball for the head. Attach it to the body using edible glue or a bit of water.
3. Ears: Roll two small teardrop shapes for the ears and attach them to the top of the head.
4. Facial Features: Use small pieces of black fondant for the eyes and nose. You can create whiskers with thin strips of fondant or edible rice noodles.

5. Tail: Roll a thin piece of fondant for the tail and attach it to the back of the body.

Creating a Fondant Dog

1. Body: Start with a large oval shape for the body.
2. Head: Roll a smaller ball for the head and attach it to the body.
3. Ears: Create floppy ears by rolling two pieces of fondant into flattened shapes and attaching them to the head.
4. Face Details: Use black fondant for the eyes, nose, and mouth.
5. Legs and Tail: Roll four small logs for the legs and a longer piece for the tail, attaching them securely.

Finishing Touches

Once you have sculpted your animal figures, it's time to add some final details.

Detailing Your Figures

- Texturing: Use sculpting tools to add texture to fur, feathers, or scales. A toothbrush can create a fur-like texture.
- Painting: You can use edible dust or luster to add shimmer to your figures. Use a clean paintbrush to apply these finishes.
- Assembly: If your figures are complex and require support, use toothpicks or skewers to hold them together as they dry.

Letting Them Dry

Fondant figures should dry for at least a few hours or overnight, depending on their size. Place them on wax paper or a cake board to prevent sticking. Once dry, they will become firmer and hold their shape better.

Tips for Success

- Practice Makes Perfect: Don't be discouraged if your first attempts aren't perfect. Practice will improve your skills.
- Stay Organized: Keep your workspace tidy and organized to avoid mixing colors or losing small pieces.
- Experiment: Don't hesitate to try new designs or techniques. Every animal can have its unique personality!

Conclusion

Making fondant animal figures is a rewarding and enjoyable process that can add a personal touch to your baked goods. With practice and creativity, you can develop your style and create a menagerie of charming critters. So gather your materials, roll up your sleeves, and let your imagination run wild as you embark on this delightful journey into the world of fondant art!

Frequently Asked Questions

What materials do I need to make fondant animal figures?

To make fondant animal figures, you'll need fondant in various colors, a clean work surface, a rolling pin, modeling tools, cornstarch for dusting, and optional edible glue or water for sticking pieces together.

How do I color my fondant for animal figures?

You can color fondant using gel food colors. Start with a small amount and knead it into the fondant until you achieve the desired shade. Remember to wear gloves to avoid staining your hands.

What is the best way to shape fondant into animal figures?

Begin by rolling small balls of fondant for the body parts. Use your fingers and modeling tools to shape them into the desired forms, such as heads, legs, and tails. Refer to reference images for guidance on proportions.

How can I make my fondant animal figures more realistic?

To enhance realism, use edible dusts or paints to add shading and highlights. You can also use tools to create textures, such as fur or scales, and add small details like eyes and noses using colored fondant or edible markers.

How long does fondant need to dry before it can be handled?

Fondant figures typically need to dry for at least 24 hours to firm up, depending on their size and thickness. For best results, allow them to air dry in a cool, dry place.

Can I make fondant animals in advance, and how should I store them?

Yes, you can make fondant animals in advance. Store them in an airtight container at room temperature, away from direct sunlight. Avoid refrigerating them, as this can lead to condensation and spoilage.

What tools are essential for making fondant animal figures?

Essential tools include a rolling pin, modeling tools (like ball tools and fondant cutters), a craft knife, and a silicone mat. Optional tools include a texture mat and edible markers for detailing.

How do I attach different parts of fondant animals together?

To attach different parts of your fondant animal figures, use a small amount of edible glue or water. Apply it to the areas you want to join and gently press the pieces together until they hold.

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