



MATERIALS

- * 100g White Satin Ice Fondant
- * 50g Red Satin Ice Fondant
- * 50g Green Satin Ice Fondant
- * Small Rolling Pin
- * Fondant Mat
- * Sharp Knife

TIP

To prevent your Satin Ice from drying out while working, cover it with cling wrap!



STEP 1

Divide the **White Satin Ice** into 20 pieces.
Roll each piece into a log measuring 10cm.

STEP 2

Roll the **Red Satin Ice** approximately 2mm thickness.
Cut thin strips. Cover to prevent from drying out.
Repeat this step for the **Green Satin Ice**.

STEP 3

Lay a strip of red fondant onto your work mat.
Place a white fondant log on top.
Lay a strip of green fondant on top of the white log.
You should now have a white log sandwiched between the coloured fondant strips.

STEP 4

Roll the log back and forth to secure and smooth the coloured strips.
Hold the Candy Cane still at one end.
Place your other hand flat at the other end.
Carefully roll your Candy Cane forward.
It will start to twist. Keep rolling until the entire log has twisted.

STEP 5

Trim each end and shape into a Candy Cane.

STEP 6

Lay each Candy Cane onto baking paper and leave to harden.

STEP 7

Use the Candy Canes as cupcake toppers & cake toppers.

STEP 8

They also make great cookie toppers or can be inserted onto a skewer.
Insert a skewer into your Candy Cane and poke into a large cake or cupcake.