



We've used Roberts Confectionery
Silver Foil Cupcake cases.

MATERIALS

- 125g Blue Satin Ice Fondant
- 200g Bright Green or Yellow Satin Ice Fondant
- 10g Black Satin Ice Fondant
- 10g White Satin Ice Fondant
- 12 Vanilla Cupcakes or Oval Cookies
- Frosting/ Butter Cream Icing
- Roberts Strawberry Oil
- Oval Cookie Cutter
- Small Punch Cutter Set
- Extra Small Rose Cutter
- Small Rose Cutter
- Roberts Lollipop Stick



Step 1

Roll Bright Green Satin Ice Fondant.
Cut 12 Giraffe shapes using the Cookie Cutter.

Step 2

Roll Blue Satin Ice Fondant. Cut 60 spots using the small Punch Cutter.

Step 3

Attach the blue dots to the giraffe.

Step 4

Cut 12 Mouths using the extra small Rose Cutter.
Shape into a mouth piece. Use lollipop stick to make indents for the nostrils.

Step 5

Cut 24 ears using the small Rose Cutter.
Fold then press one end flat.

Step 6

Attach the ears behind the giraffe head.
Roll 12 tiny balls of Black Fondant for eyes and attach.

Step 7

Roll Blue Satin Ice Fondant. Cut 12 Oval Shapes.

Step 8

Attach each Giraffe to the Blue Oval.
These Giraffe toppers can be used on cookies or cupcakes!

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