



MATERIALS

- 125g Bright Green Satin Ice Fondant
- 125g Orange Satin Ice Fondant
- 50g Black Satin Ice Fondant
- 100g White Satin Ice Fondant
- Edible Silver Paint
- 6cm Round Cookie Cutter
- Basic Fondant Tool Set
- Round Plunger Cutter set
- Square Plunger Cutter set
- Water/ Edible Glue, fine tip paint brush

CUPCAKES

- 6 Chocolate Cupcakes
- Roberts Confectionery Caramel Flavour Colour
- Buttercream Icing



TIP

If you don't have Edible Silver paint, make it by mixing Edible Silver Dust with Decorator's Alcohol.

STEP 1

Roll 125g Bright Green Satin Ice 2 - 3mm thick. Use the 6cm round cookie cutter to cut 6 discs. Place these on baking paper and set aside to harden.

STEP 2

Roll the Orange Satin Ice and cut into rectangles - 1.5cm x 3.5cm approx.

STEP 3

Use the small round plunger cutter to cut a curve shape from each end of the handle.

STEP 4

Roll the White Satin Ice 2 - 3mm thick. Using the medium round plunger cutter, cut 12 discs (2 for each spanner). Use the Veining Tool to make a groove along the center of spanner.

STEP 5

Roll thin strips of Black Satin Ice. Attach to the handle with a tiny dab of water.

STEP 6

Use the small square plunger cutter to cut a square from each disc. Attach white discs to the spanner handle with a small amount of water/edible glue. Set aside to harden.

STEP 7

Using a fine tip paint brush, paint the White Satin Ice with the Edible Silver Paint. Leave to dry.

STEP 8

Attach the spanner to the bright green discs with water or edible glue. Depending on how many tools you make, use the excess Satin Ice Fondant to make nails and screws. Toppers are best made the day before making your cupcakes.



CUPCAKES

Add a few drops of Roberts Confectionery Caramel Flavour Colour to your frosting. Pipe a generous amount onto each cupcake. Place the Spanner Topper onto each cupcake.

