

ELFIS CAKE TOPPER TUTORIAL

A STEP-BY-STEP GUIDE FOR BUILDING
CONFIDENCE WITH SUGAR MODELS"



Presented by Tasteful Cakes Academy |
Live Session on 13th November, 28pm 2024



What You Need:

- Print the template pdf
- Basic 5-piece tool modelling set
- Craft Knife
- Non-stick board
- wooden skewer
- Toothpicks or thicker florist wire 22
- 00 paint brush, dusting brush, painting brush
- Vegetable fat
- paste colours or premade modelling paste see below.

Great but not necessary to join in:

- Small star cutters
- Thin white wire
- Red dusting colour
- Rejuvenator (can use white alcohol)
- White dusting colour

Modelling Paste & Colours:

If you have it Saracino is best! Please premake your colours and if you want to do it together spend 30 minutes preparing yourself and weighing out all of the individual larger parts for speed. Such as trousers, torso, head, and hat!

You'll want to cover the paste up so air can't get to them. Please only do this if you are using Saracino.

Colours to mix up:

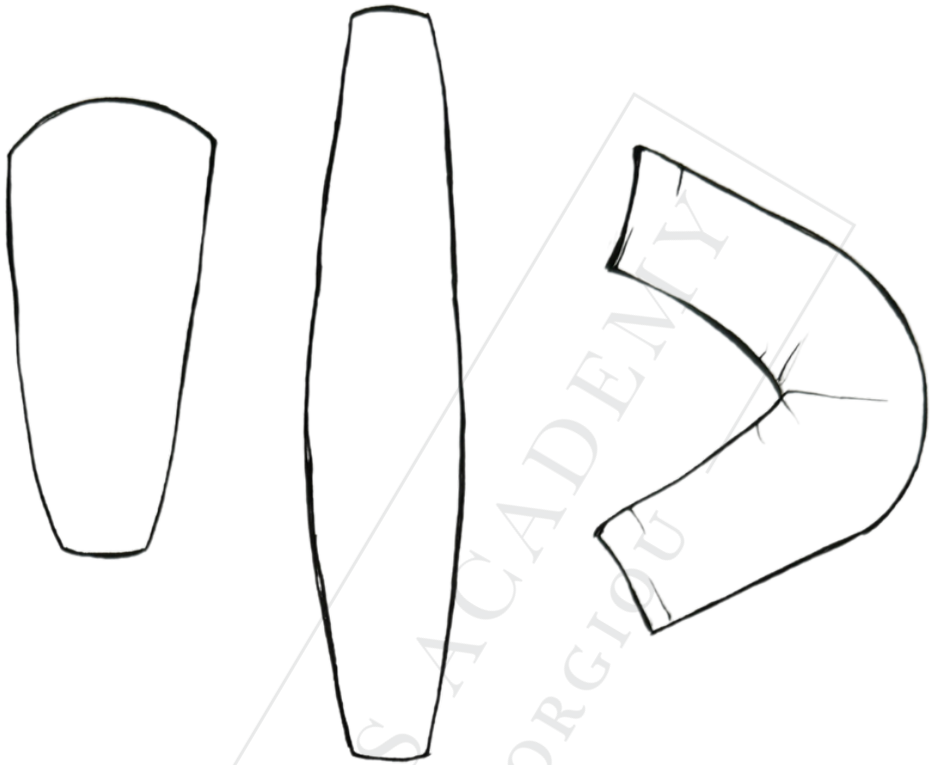
- Green: 80g
- Skin tone of your choice 27g
- Red 19g
- Dark cream: 10g
- White: 15g
- Black 5g

Lets Do This!

Im super excited, see you over on Tasteful Cakes Academy Facebook Page November the 13th at 8pm.
If you can't see me keep refreshing the page.

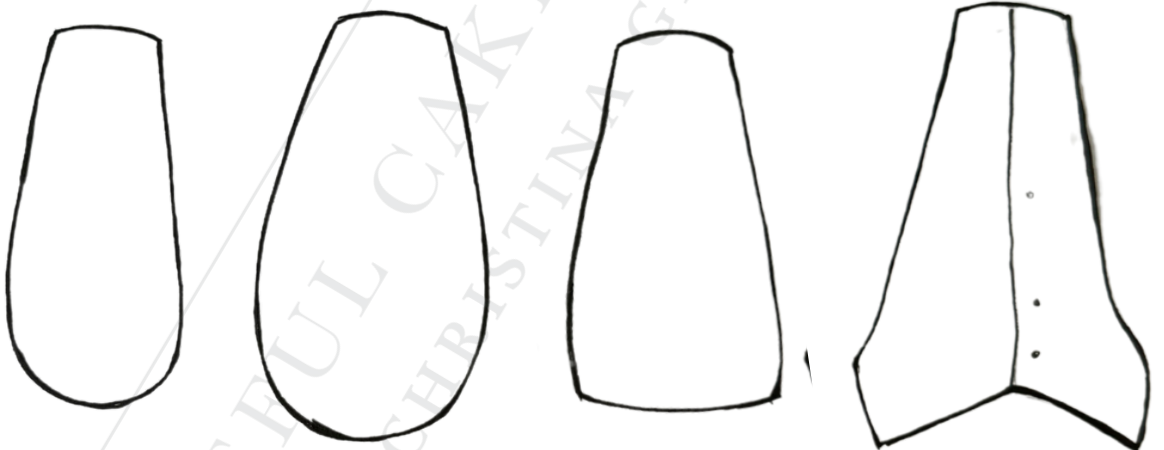


trousers
31g



Head 20g

Torso
24g



legs 5g



Arms
6g



neck
2.5g



hand
0.8g



ear
0.5g



Hat
16g



shoe
1.5g



WATERFALL CAKES ACADEMY
BY CHRISTINA GEORGIOU