



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
- Water/ Edible Glue, fine tip paint brush

CUPCAKES

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



STEP 1

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

STEP 2

Shape a 3cm x 2cm rectangle pieces of White Satin Ice into a hammer head using your fingers. Start by pinching one end into a ball shape. Pinch the other end and curve into a hook.

STEP 3

Use the small end of a bone tool to smooth any edges. Use the larger end of the bone tool to sculpt and smooth. To create the shaft, roll strips of White Satin Ice, 4cm in length. Attach to each hammer head with a small amount of water.

STEP 4

Roll 3cm rectangles of Orange Satin Ice. Lay a small strip of Black Satin Ice over the end of each rectangle. Roll to press the two colours together.

STEP 5

Lay each piece over a hammer shaft and trim any excess.

STEP 6

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

STEP 7

Use the veining tool to press lines across the handle. Use the cone tool to make a hole in the handle of the hammer. Set aside to harden.

STEP 8

Attach the hammer 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 Hammer Topper onto each cupcake.

