



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
- Square Plunger Cutter set
- Round 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 - 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

Roll the Orange Satin Ice 2 - 3 mm thick.

STEP 3

Use the medium square plunger cutter to cut a square of Orange Satin Ice. Use the smallest round plunger cutter to cut a disc from the center of each square. Shape each square into a saw handle by pinching two of the corners then trim on an angle the bottom right corner.

STEP 4

Roll a small amount of White Satin Ice and cut 6 small rectangles approx. 4cm long. Trim on an angle to create the saw blades.

STEP 5

Use the square plunger cutter to cut triangles on one side to create the saw teeth.

STEP 6

Attach the handle using water or edible glue. Set aside on baking paper to harden. Roll tiny balls of Black Satin Ice. Attach 3 to each saw handle.

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 saw 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 Saw Topper onto each cupcake.

