



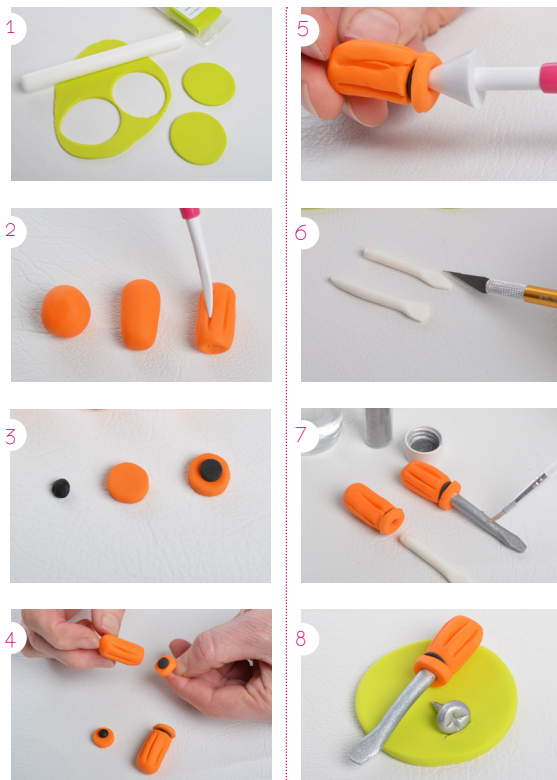
MATERIALS

- 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
- Round Plunger Cutter set
- 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

Roll 6 small balls of Orange Satin Ice. To create the handle, roll each ball into a 1.5cm oval shape. Use the veining tool to create lines in the handle.

STEP 3

Use the smallest small round plunger cutter to cut 6 discs of Black Satin Ice. Use the small round plunger cutter to cut 6 discs of Orange Satin Ice. Attach discs together with a dot of water.

STEP 4

Attach the discs to the screwdriver handles with water or edible glue.

STEP 5

Use the end of the tapered cone tool to poke a hole into the orange disc. The screwdriver shaft will be inserted here.

STEP 6

Roll a small piece of White Satin Ice approx 3.5cm. Flatten at one end and trim to the shape of a flat head screwdriver. 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 screwdriver 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 Screwdriver Topper onto each cupcake.

