



MATERIALS

- 110g Red Satin Ice
- 100g Satin Ice Gum Paste
- 100g Bright Green Satin Ice
- Frosting
- Roberts Confectionery Bubble Gum Flavour
- 6 Vanilla Cupcakes
- Star Punch Cutter
- 12 Small Skewers
- Basic Fondant Tool Set



TIP

For best results make the legs 2-3 days before. This will give the Gum Paste time to harden.

STEP 1 - ELF BOOTS

Roll 90g Red Satin Ice into 12 balls.

Roll each ball into a slight oval shape. Use your fingers to pinch one end into a point. Curve the point upwards then backwards to create the curved boot.

Repeat this step for all 12 boots.

STEP 2 - BOOT TRIM

Cut 12 Red stars using the Star Punch Cutter.

Attach each star onto a boot.

STEP 3 - ELF LEGS

Divide the White Gum Paste into 12 pieces.

Roll each piece into a sausage like shape approx 7-8 cm long.

Insert a skewer length ways into each leg. Leave some of the skewer poking out.

This part will be inserted into your cupcake.

STEP 4 - GREEN STRIPS

Roll half the Bright Green Fondant into a rectangle approx 4 x 45cm.

Use your sharp Fondant Knife to cut thin strips.

STEP 5

Arrange thin strips onto a piece of baking paper with a slight gap between each strip.

Lay one Elf leg across the strips and carefully roll until the green strips join.

Trim any excess.

STEP 6

Using both hands gently roll the leg back and forth to smooth the strips onto the leg.

Create a life like look by using your fondant tools to mould and shape each leg.

Lay the legs onto baking paper to set firm.

STEP 7

Use the small end of the boning tool to create a cavity in each boot.

Insert Elf Leg.

STEP 8 - ASSEMBLE

Spoon a generous amount of Bubble Gum flavoured icing on top of each cupcake.

Use the back of a teaspoon to create a snow peak effect.

Insert Elf Legs into each cupcake. For best results make the legs the 2 - 3 days before. This will give the Gum Paste time to harden.

Happy baking & Merry Christmas everyone!