

FROSTING/DECORATING DIRECTIONS



IMPORTANT: Make sure your frosting is at **ROOM TEMPERATURE** before starting this step.

FUR FROSTING: TOP

Take your bag labeled B and squeeze half of the frosting into the bag with the metal tip in it. Starting at the top of the cake, place the tip against the cake, squeeze the bag, and pull the tip up and away from the cake. Continue all over the top of the cake (take breaks!)

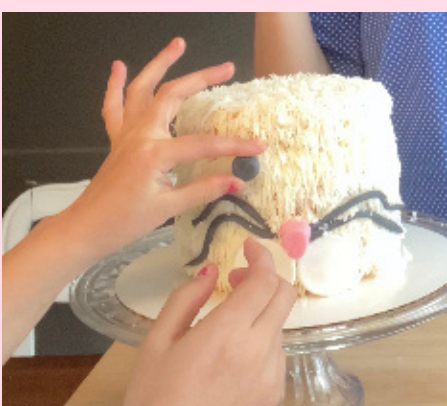


FUR FROSTING: SIDE

Starting at the base of the cake, place the tip up against the side of the cake, squeeze the bag, and pull the bag straight out away from the cake. Continue all around the sides of the cake.

MODIFICATIONS

If the squeezing becomes too difficult, you can use the modification strategy. Take the extra bag and cut off just the tip. Starting at the top of the cake, you'll move back and forth in a zig zag pattern (about an inch wide) working your way down the cake.



PLACE THE FONDANT

Start with the cheeks at the base of the cake. Apply a drop of frosting directly onto the cheeks and press them into the cake. Apply frosting to the nose and place above the cheeks. Press the eyes in above the nose.

THE EARS

Make sure your ears have had enough time to harden and set. Push the ears into the top of the cake, pressing the stick into the cake and continuing to push down until the ears feel secure.

