

FONDANT FEATURES STEPS



IMPORTANT: You will need to allow all of the fondant pieces to set and harden before placing on the cake (the ears should harden overnight)

OUTER EARS:

Roll out the white fondant on the large piece of wax paper (sprinkle with cornstarch if it's sticking). Place the large wax paper ear on top and cut out the fondant with a butter knife or pizza cutter (repeat).

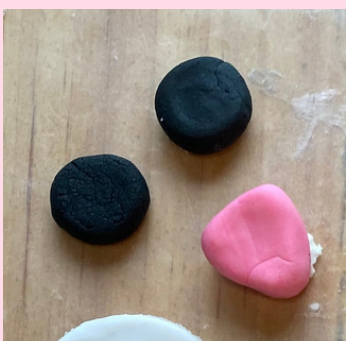


INNER EARS:

Do the same thing with the pink fondant and the smaller piece of wax paper (repeat). Then, place the wooden stick down the center of the white ear. Lightly wet your finger and run it along the back of the pink ear cutout. Place the pink fondant down over top of the stick, pressing down to stick. .

CHEEKS

Roll out the white fondant and cut out with a circular cookie cutter or water bottle with a 1.5-2" diameter.



NOSE/EYES

Take a piece of the pink fondant and shape it into a triangle. Take 2 pieces of black fondant and shape into small round balls, making sure they are even.

WHISKERS

Take the black fondant and roll it out into 4 thin snakes, 3-4 inches in length. Lay them flat on the wax paper and bend them slightly to make a bump in the middle.

