

A Fairy Cake Idea Theme

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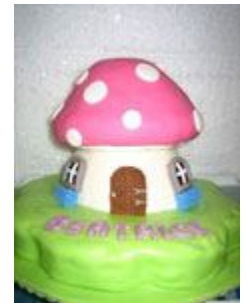
I made this birthday cake for a friend of my elder daughter. It's a toadstool cake with a fairy. It was my first cake with a character!!

To make this cake you need a petal shape cake, 2" high (I used a Wilton Pan), another round cake at least 6" high I think it was a 7" pan , a board to support the hat of the toadstool cake, and to make the top of the toadstool, I used the Classic Wonder Mold Doll Cake but I didn't fill it totally as it would have been too high.



After covering the board, the petal shape cake and the toadstool base, you have to insert 3 or 4 dowels to support the weight of the third cake. Then add the board for the cake.

Cover the hat of the toadstool with pink or red colored sugar paste and put it on the board. Then you have to start with decorating - the dots, the door, the windows... you might need to support them with a piece of foam, or a dummie (something which allows the air to pass) to prevent them from sliding when the sugar glue is fresh.



To make the fairy skirt, I used a rose leave cutter.

A ball for the head, and the I colored the eyes with black food coloring. But it's easier with a food coloring pen. Then make all the other decorations, flowers, snails...



Et voilà!!!!



Richards!
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