

## HOW DO THEY DO THAT?


This month's tutorial is a simple one, but some people may not know how to do a realistic looking sea urchin. I just love doing seaside themed cakes. I always use chocolate for my shells and corral. I'm all about doing a beautiful job on my decorations, but also making them as tasty as possible. Let's get started -

1. I love using the [Mercken's super white](#) chocolate (candy melts). It gives you a true white color instead of that yellow cast that most white chocolates have. I'm using our new [sea urchin small mold](#). Melt the candy melts in the microwave.



2. Fill the mold and pop it in the refrigerator until firm. It should then pop out of the mold easily.





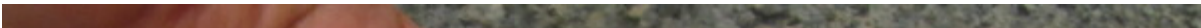
3. After removing from the mold, brush it lightly with super pearl. You also can leave the [pearl](#) off, but I like the way it gives it just a bit of shimmer.



4. Take some [deep purple petal dust](#) (it looks black in the picture, but it's not :-)) and place a little bit on a piece of paper towel. Taking your finger, brush some of the dust on the tip of your finger. Don't coat it heavily. You can always go over it again if it's not dark enough.



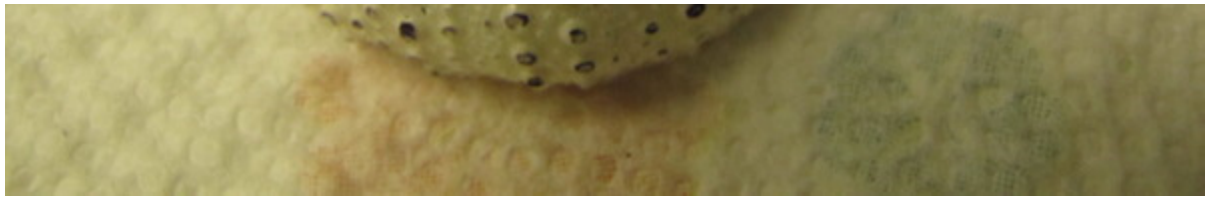
5. Take your finger and gently stroke the little "nubs" on the urchin. The "nubs" will magically take on the dust. It will outline the little marks perfectly, just like a real urchin.





6. All done :-) The urchin that I picked up in Mexico was colored this way. I love the way this one looks and tastes!!!





Here's a picture of a seaside cake with an urchin. Buttercream cake that was textured using the [impression mat set](#). Shells are all chocolate. Hope you enjoyed this tutorial.



