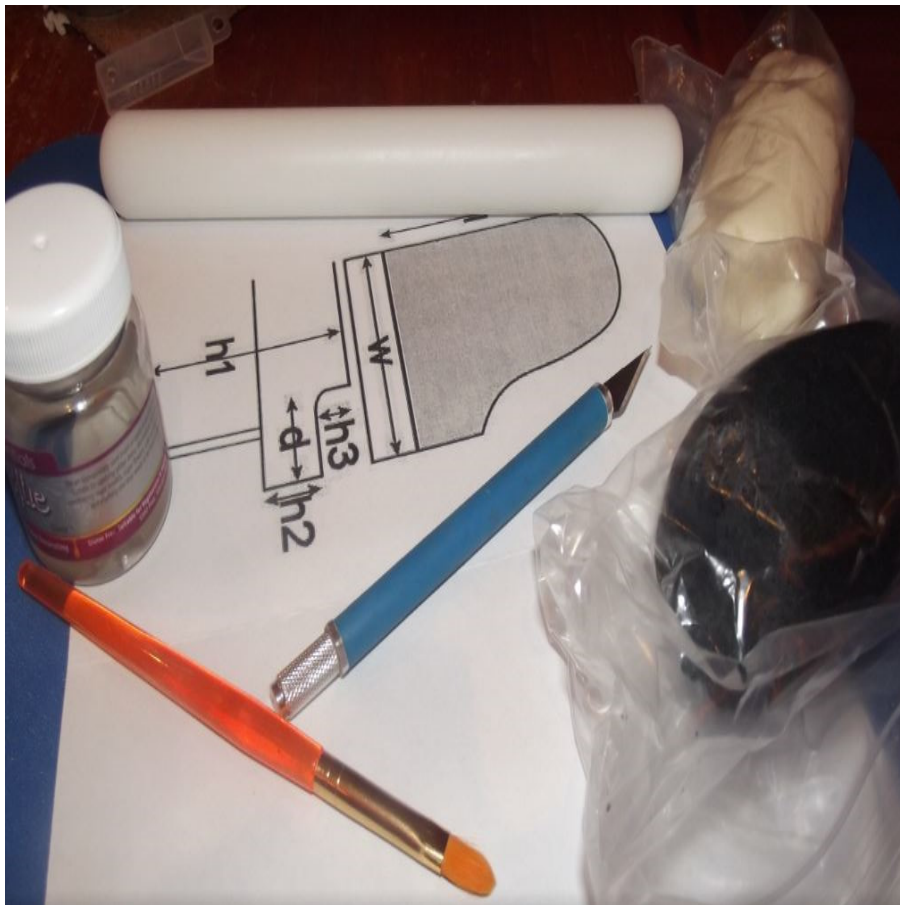


HOW DO THEY DO THAT??

I'm pleased to bring you this awesome sugar piano tutorial from my good friend Mark Desgroseilliers of Canada. Let's get started.

PIANO TOPPER TUTORIAL -



Materials

Gumpaste – white, black

Rolling pin

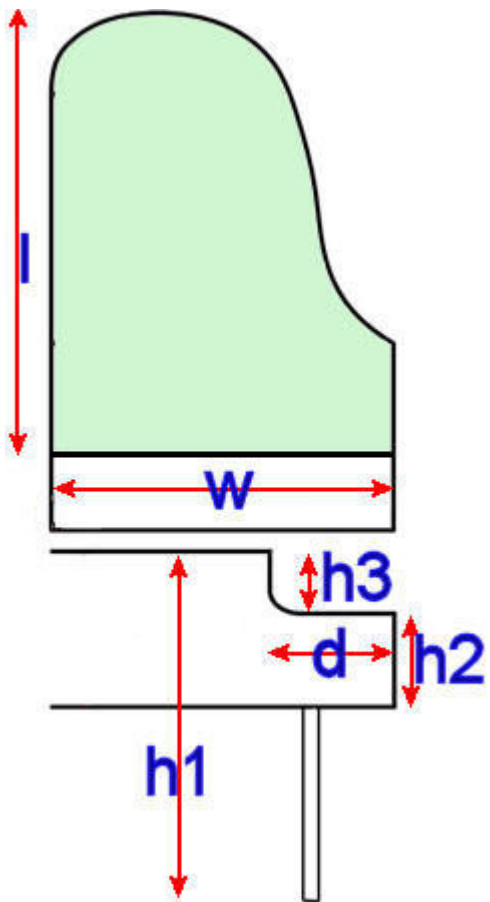
Sharp X-acto knife – start with a new blade

Toothpicks

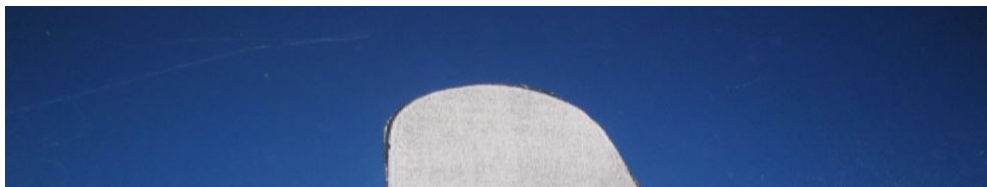
Gum glue & brush

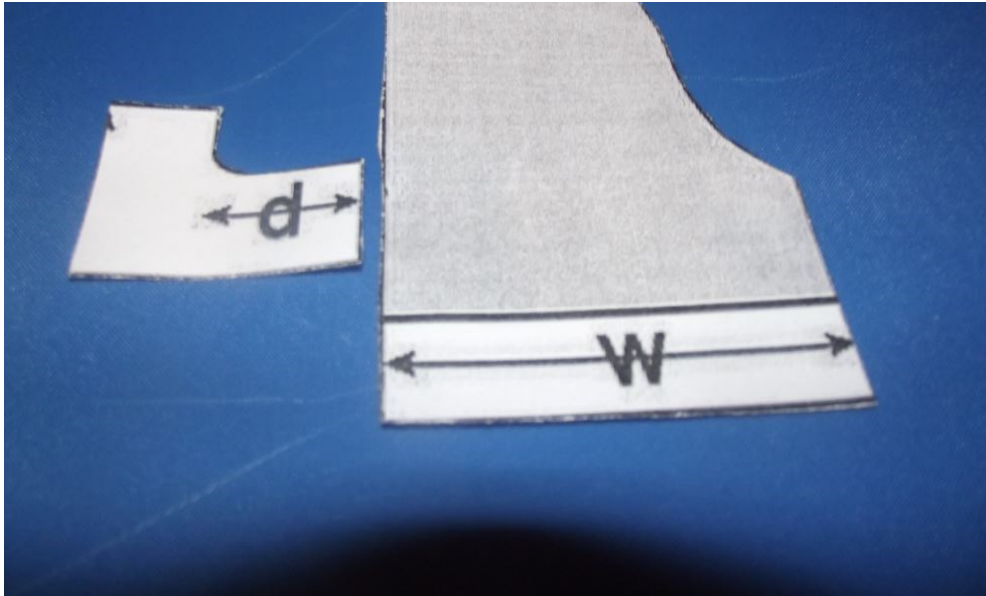
Piano Template

Here's a copy of the template that Mark used. Here's what he had to say. "They can save the image then copy/paste in whichever program they'd like and size it there, or print it, take it to staple's and enlarge on copier machine :)" So the size you make the template will be the size of your finished piano.



Step 1 – Cut piano template out.





Step 2 – Roll out black gumpaste about $\frac{1}{4}$ inch thick and cut out piano base. Cut “w” section from template and cut from black gumpaste to make “wall” behind keys (you’ll need the same piece in white to make keys) Cut piano top using modified base template and same black paste.



Step 3 – Measure perimeter of piano base and cut strip $\frac{1}{4}$ inch thick the width of template marked "d".



Step 4 – trim ends of strip per template

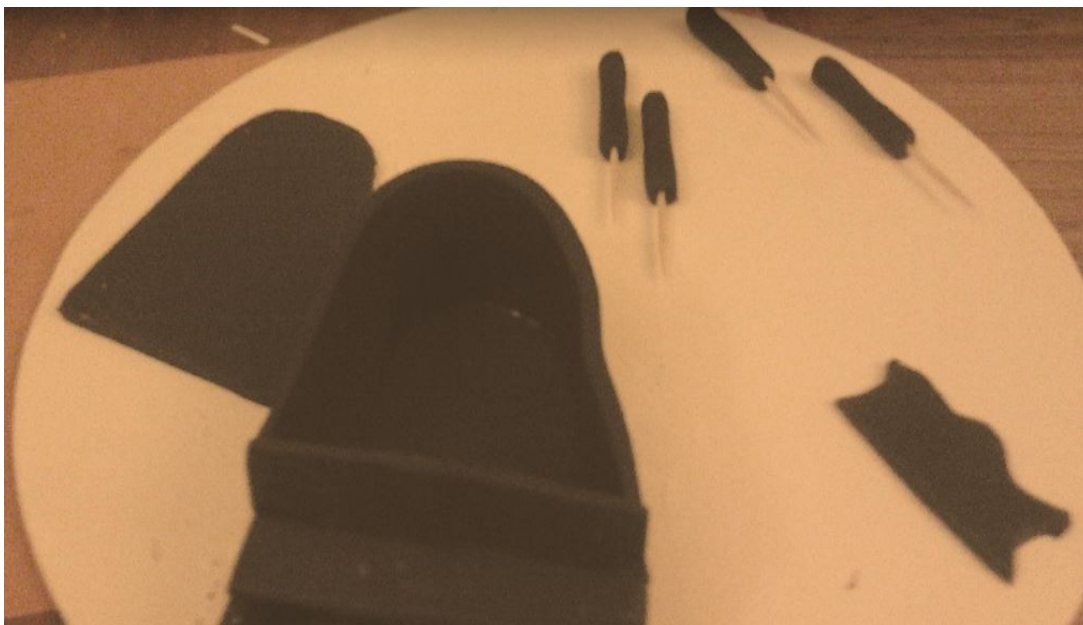




Step 5 – Use gum glue to attach side to base.



Step 6 – Attach “keys wall” to base; clean edges with x-acto.





Step 7 – Use x-acto to indent keys on white keyboard piece, attach to piano with gum glue then cut black keys and attach; Make legs by rolling sausages of black paste and threading on 4 toothpicks (the base of the tooth picks will be able to be put in cake for extra support); Allow to dry at least 48 hours (the longer the better)

Step 8 – Attach legs to piano base by using some fresh black gumpaste and gum glue. Place on top of cake; twiddle black paste on a toothpick. Attach piano top to base with melted dark chocolate on one edge and use the black toothpick to prop it up. There you have it –an awesome piano topper!



Mark also said he did carve the slant up the side of the cake, then scribed the white keys with a Dresden tool and applied cut out black fondant keys on top of that. Thanks SO much Mark! I love this cake!!!

If you have a technique or something special you would like to share in tutorial form, please let us know your idea. We will give you a \$25.00 gift certificate for our store in return for doing the tutorial.