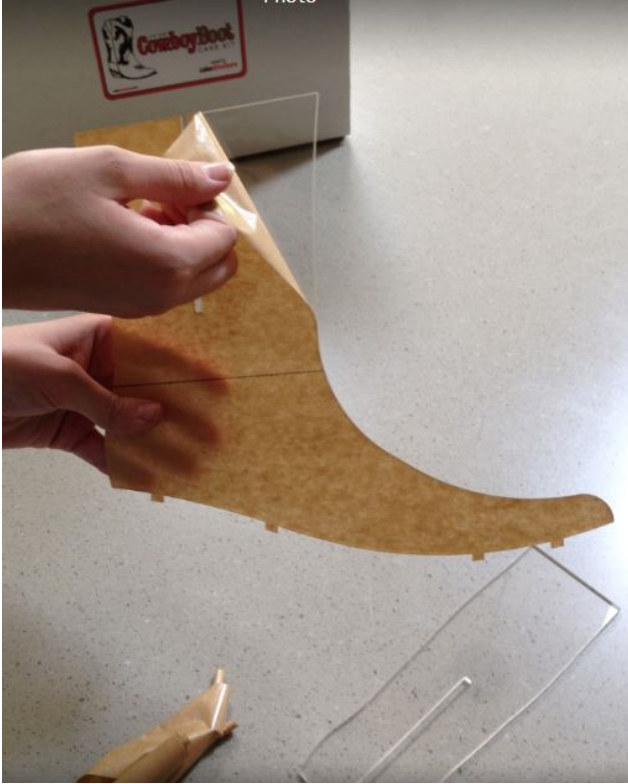


How to make a life size cowboy boot cake using the Cake Structure Cowboy boot kit. Available at Sugar Delites, www.sugardelites.com



1. Fill the silicone heel mold with fondant or gumpaste. Place in freezer for 10 minutes.

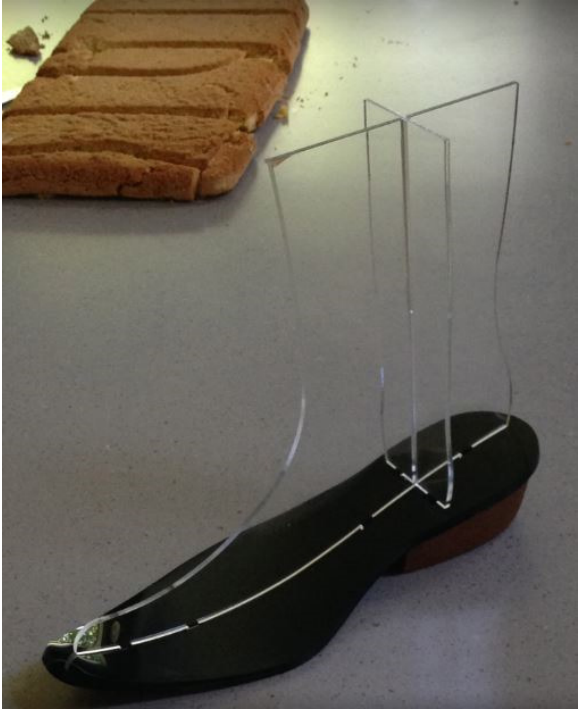




2. Remove paper from inner support structure.



3. Attach sole to the structure using a twist tie.



4. For the cake, you will need a baked, cooled 13 x 9 inch. “Paint” the inner structure using canned icing. This will help the cake stick to the inner supports.



5. Using the templates enclosed in the kit, cut the 13 x 9” cake similar to the above picture. You will have scraps. Save them you may need them to fill in.



6. Cut/stack as shown.



Photo





7. Trim to refine the edges and shape.







8. Ice the whole boot with the canned icing.



9. Cut leather like pieces using modeling chocolate or fondant. Use templates provided in the kit.



10. Use a stitch wheel to trace the designs shown.





11. Add the finish outer pieces as shown.













11. Using a darker fondant or paste, cut out the final detail pieces using the templates. Edge with a stitch wheel.



Enjoy your creation! Questions, feel free to e-mail
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