

## How Do They Do That?

This month's tutorial is by me, Jennifer Dontz :-). I had this golden anniversary cake last weekend and the person who ordered the cake wanted something kind of casual/rustic but elegant as well. She brought me an inspiration picture which we changed up a bit. I was stressing about the twig/vine thing, but really was very happy with how it came out. So was the customer - whew! So I thought it might be nice to show you how I did it.

1. First I made a piping bag out of cellophane. I like to get the rolls right after Easter (1/2 off :-). I use this when I make chocolate transfers, too. So make a piping bag from a piece of cellophane and cut a very small hole in the end. Put some melted chocolate into it. Then pipe out little twig like sticks on wax paper. They were not real long, I guess you need to determine how much you want sticking out from your main branch. You always can break them off at the base, too.



2. Then I took a piece of brown fondant that matched the shade of the twigs and rolled it out to the thickness I wanted. Not too thick because it needs to stick to the cake and not fall off. I used a thin line of clear piping gel to stick the base branch onto the cake. Just paint the gel on the cake first, then place the fondant branch. I then took melted chocolate from the twigs and using a small brush, stroked some onto the base branch. This blended it in more with the twigs and also added some texture which was nice.



3. Once the twigs are dry, which doesn't take long, you are good to add them to the main branch. I just applied a tiny bit of chocolate to the back and stuck them on, holding just a little bit

until they dried and held. I also put some right on the top of the vine which created a nice look.



It really was pretty easy and the customer told me it was just what she wanted. YEAH! Here's the completed cake.

