

How do they do that?

This month's tutorial is on making easy, beautiful, wafer paper butterfly. They are so fun to make. I have requests from customers to put certain numbers of them on a cake, so each child may have one. When they hear you can eat them, they get very excited. The only thing you need to be and tell them, pull OUT the antenna before eating. These are made with edible image printer and come in kits sold in our store. The kits have 12 b-flys on a sheet and also come with instructions and stamens for the antennas. Let's get started.

1. Tape a piece of wax paper to a cardboard base. You need this so the butterflies will come off the paper easily when dry.

2. Here's what the sheet of butterflies looks like in the kit.



3. Cut a butterfly out, using a pair of scissors.



4. Cut up the center of the body to make 2 separate wings.

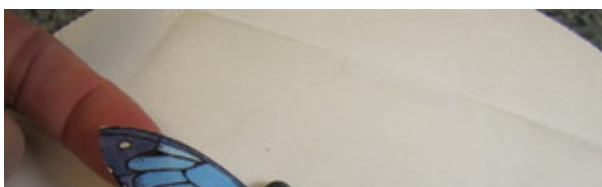




5. Pipe a body using black royal icing, onto the wax paper. I use a tip #
Make the body about 1 1/2" long. Keep it skinny or it will look to bulky.
Pipe a little round head, then the body. Cute little bug, huh? :-)



6. Insert a wing on each side. I like to SLIGHTLY elevate the wings up by
placing a tiny piece of foil under each wing.





7. Insert a two black stamens into the head. If you wanted to keep it all edible, you could use a rice noodle with a tiny ball piped at the end.



8. ALL DONE! Isn't it pretty? Anyone can make these and I guarantee your customers will love them. I do store them upside down in a sealed container. Wafer or rice paper, can absorb moisture from the air and curl wings. I usually put them on the cake the day of the party. You can use buttercream to adhere them to flowers, borders, ect. If you put them on day of the party, no need to worry about grease absorbing into the body darkening it. You also can use royal to place them on the cake.



Here's a link to the butterfly kits on the store site. They only run \$4.50

<http://jenniferdontz.com/viewproduct.php?itemid=tol070>

Here's a cake I did with them on:



They look GREAT on cupcakes, too! I once did a whole display of cupcak it looked like it was going to fly away :-)