

HOW DO THEY DO THAT??

This month's tutorial is by a very talented gal, Corina Mendoza. I had the pleasure of staying with her in California when I was giving a class out there. This cake is so cute and could be used for showers, bachelorette parties and more. Hope you enjoy it.

How To Make A Gumpaste Bra

By Corina Mendoza

What you need:

Rolling pin ([XXL cel pin](#))

Gum paste We now carry prepackaged [Bakel's gumpaste](#)

50/50 Or Fondant (w/ [Tylose powder](#))

Gum glue

Paint brush (to brush on the glue)

Exacto Knife

Foam ball cut in half (I used 4" foam ball)

[Teardrop Lace Press](#)

Silicone fondant mat

[Dresden Tool](#) Or other tools to help clean up your lace

Cornstarch

Circle pattern

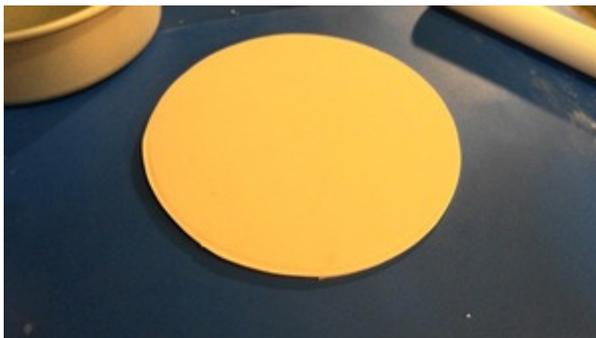




1. Knead sugar paste and roll approximately $\frac{1}{4}$ inch.

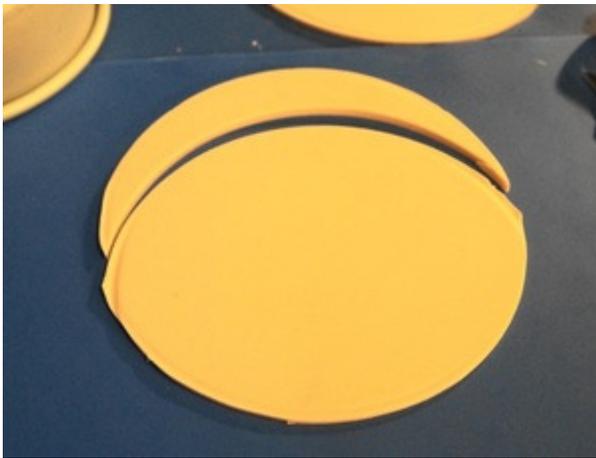


2. Cut out two circles. You can make a pattern, circle cutter, or use anything round to cut your paste. In this case I used 4' inch foam ball cut in half. Then, I used a 6' inch round cake pan to cut two exact circles. (Note: These foam balls were very messy)

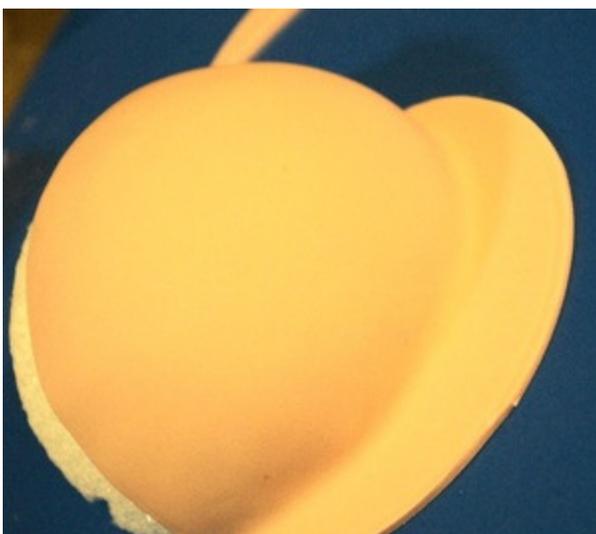


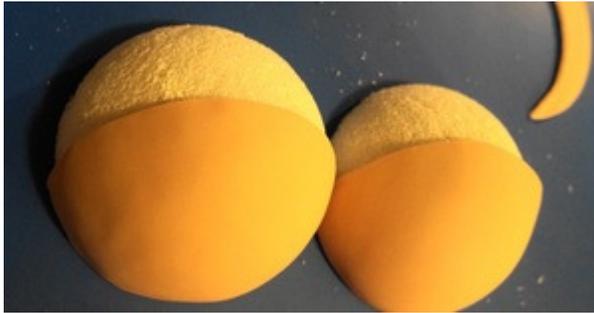
3. Using my 6 inch pan, I cut a piece off of the circle, creating sort of an oval/egg shape.





4. Dust foam balls with cornstarch. Drape your circle over the foam ball and smooth gently with your hands. If you have a very porous foam ball, like I did, make sure you don't press too hard or else you won't get a smooth finish. Lastly, cut off the excess and allow them to dry a few days.





5. Once they dry, gently remove them from the foam ball. They should be hard and able to stand alone.

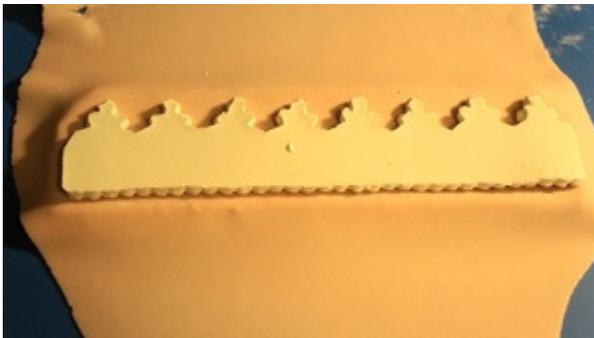


6. Next, roll out your paste very thinly and drape over your lace mold. Press gently, but firmly with your fingers. Make sure that the paste imprints to the grooves and corners of your mold

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7. Then using your rolling pin, gently, but firmly rock back and forth. You want to make sure your mold imprints on to your paste. Carefully, remove the excess.



8. Clean up your lace if it has rough edges and make sure the eyelets of your lace are visible. You can do the refining of the edges by drawing your finger around the outside edge and stroking IN towards the center of the mold.





9. Here comes the tricky part. To remove your lace, bend your mold very carefully. Make sure you do not bend or stretch the mold too hard. Doing so can tear your lace. Don't forget that your sugar lace is very thin and fragile.



10. To minimize breakage, I left the sugar bra cup on the foam ball while I adjusted and glued the lace. Now, at this point you can get as creative as you want and place your lace anywhere you wish.





11. You can add bra straps or any other details you want to enhance your bra. Have fun! The sky is the limit!





Here's Corina's completed cake. Very nice!
Thanks so much for sharing your talent with all of us.



If YOU would like to do a tutorial for our newsletter, please jot me a note at Jennifer@SugarDelites.com I love featuring other people's creations and you will get a \$25.00 gift certificate to Sugar Delites for your efforts. It's

easy, just take step by step and fill in the words!