

FONDANT

Inspiration



BREAK THE MOLD WITH
Sweet Fondant Designs!



HOBBY LOBBY®

We've provided SKU numbers to help you find these products in store and online. Look for them on the packaging, or search them here on the website.



Birthday Cupcakes

With an eye-catching variety of bright fondant colors, along with birthday-themed molds, you too can create unique confections. Now that's something to celebrate!

2050342 - Happy Birthday Silicone Candy Mold
2337426 - Balloon Silicone Chocolate & Candy Mold



Leaf press cutters and flower molds help you make a lot of florals fast!



Book Cake

Once upon a time, this book cake was created with just two pieces of fondant!

1. Pages: A strip around the sides of the cake (score the fondant to create page lines). **2. Cover:** Another piece wrapped around the top and bottom of the cake.

1765379 - Flower Blossom
Fondant Cutter & Mold

1932821 - Peony Veiner Cut & Mold

1932805 - Rose Veiner Cut & Mold

299461 - Leaf Fondant Press Cutters

1932789 - Leaf Veiner Cut & Mold



*Shape, sculpt and cut like a pro
using fondant tool sets!*



Fluted Cake

This beautifully made fluted confection came to be all thanks to moldable, shapable fondant. To create the cylindrical pieces, allow strips of fondant to harden over round, food-safe dowels.

1765379 - Flower Blossom
Fondant Cutter & Mold



Bow Cake

Fondant molds, like the one used for this bow, are a great choice for both beginners and anyone trying to save time decorating. Here, finish the look with fondant ribbon tails and a sprinkling of edible pearls.

2508539 - Large Bow Silicone Fondant Mold

Cloud Cake

Malleable and smooth, fondant makes it easy to mold kid-friendly 3D elements, like these fluffy clouds, rosy-cheeked sun and puffed-up hot air balloon. Just start with balls of fondant, then mold around them!

2322022 - Alphabet Cookie Cutters

463760 - Star Mini Cutters
2461341 - Fondant Cutters

Use gel color to brush on designs, like this cake's gingham pattern!





Ruffle Cake

Shaping up a delicate design? Help your fondant hold its form by adding in CMC powder or gum paste. This combo creates an ultra-pliable and sturdy fondant that's still completely edible!

1932821 - Peony Veiner Cut & Mold

1932805 - Roses Veiner Cut & Mold

On the Cover: All bark and ready to bite!
Strips of chocolate fondant equals one realistic tree trunk cake. Just score the strips with fondant tools to create true-to-life texture.

2236370 - Mushrooms Silicone Mold

299461 - Leaf Fondant Press Cutters





Cut-Out Cake

Talk about sweet 16! To recreate this harlequin-inspired pattern, cut and adhere (with edible glue) rows of fondant triangles onto your cake. Then use bow silicone molds for the little fondant bow embellishments!

Try peony press molds and cutters for looks-like-the-real-thing fondant flowers!

- 1932821 - Peony Veiner Cut & Mold
- 1859420 - Bows Silicone Fondant Mold
- 2461341 - Fondant Cutters

