

THE ART OF

Fondant

MOLD YOUR WAY TO
STUNNING
CAKE
DECORATIONS



LIVE A
CREATIVE
LIFE!

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.



MAGICALLY MOLDED

Our unicorn mold set is the key to this dreamy little cake—it shapes the horn, the ears and the eyelashes. And because every unicorn deserves to shine, paint the accents with a mixture of luster dust and vanilla extract.

Product: Unicorn Silicone Fondant Mold #1833680



WOODEN WONDER

The detailed texture of this cake comes from a bark mold, and the delicate flowers are made with a succulent mold. Use a leaf veiner mold (this one comes with a set of cutters) to create the leaves.

Products: Bark Silicone Mold #2018810
Succulent Blossom Silicone Mold #1844000
Leaf Veiner Cut & Mold #1932789



FUN-SIZED FONDANT

Cupcakes deserve fondant love too, and these cutters and double-sided molds make accents that are just the right size. Use the cutter with its corresponding mold to shape the fondant, then paint on details and highlights with thinned-out gel colors.

Products: Flower Blossom Fondant Cutter & Mold #1765379
Hydrangea Fondant Cutter & Mold #1765395
Rose Fondant Mold #1409010



RAVING RUFFLES

Dress up a wedding cake with ruffled fondant roses. Cut fondant into thin strips, and use a ball tool and foam (covered with a baking mat to make it food safe) to ruffle the edges.

A little hint: Mix CMC powder into the fondant to help strengthen it so that the roses will hold their shape.

Product: Fondant Tools #324541

OH SO ROSY

Here's a sweet treat—the bead trim and the rose appliques come from the same mold. For a cleaner shape, use a knife to cut away excess fondant from the appliques while they're still in the mold.

Tip: Adhere fondant designs to the cake with piping gel.

Product: Baroque Lace Fondant Mold #740332

The topper is made of faux florals.



SET IN STONE

Want to create realistic stone texture? Cover the cake with torn pieces of fondant, then glide over the cake with a fondant smoother. Edible glitter crystals and luster dust also help with the realism.

Other accents: Rock candy (see what we did there?) and fondant appliques.

Product: Baroque Lace Fondant Mold #740332



PAINTED PRAIRIE

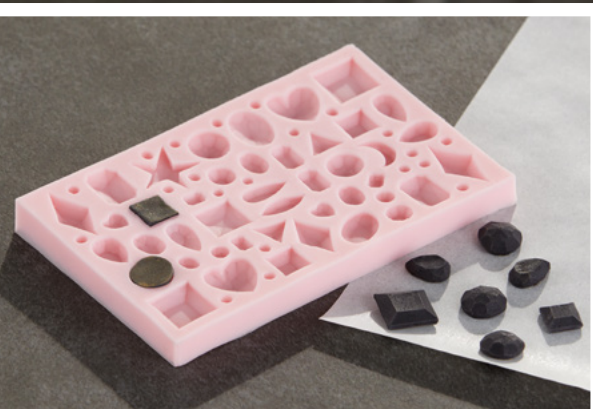
Gel colors are easier to paint with than liquid food coloring, and that makes them ideal for freehanded fondant designs. Before you start, dilute the colors with glycerin—this will thin out the gel into a paintable consistency.



On the Cover: Fans: palm spear silicone mold.
Rainbow: clay extruder. **Balls:** round silicone
chocolate mold. **Additional shapes:** mini cutters.

Products: Palm Spear Silicone Mold #2163087
Round Silicone Chocolate Mold #1837210

Wrap the layers with cake accents
for extra art-deco style.



YOU'RE A GEM

The fan on this art deco-inspired cake is made of two layers: the single black background piece and the yellow triangles. When you're molding the gems, be sure to smooth down the backs so they'll have a flat surface—it'll be much easier to adhere them to the cake that way.

Product: Gems Silicone Mold #1974781