

Dinosaur & Egg Cupcake Tutorial

Imogen Davison, Sugar Buttons Cakes



You will need:

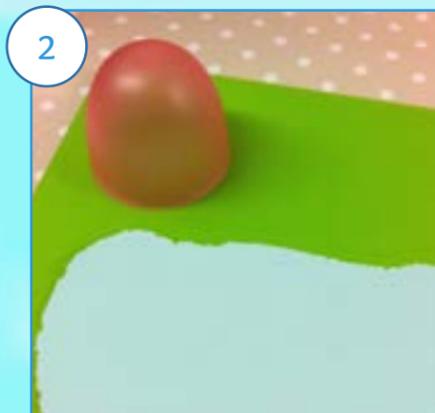
- Cupcakes
- Chocolate buttercream
- Grass nozzle
- Piping bag
- White fondant (sugar paste)
- Flower paste (gum paste)
- Rolling pin
- Small egg shaped object such as a lid
- Dresden/veining tool
- Ball tool
- Bone tool
- Ice Blue and Melon Sugarflair gel colours
- Pearlescent Blue and Green, Moss Green and Jade edible powder colour



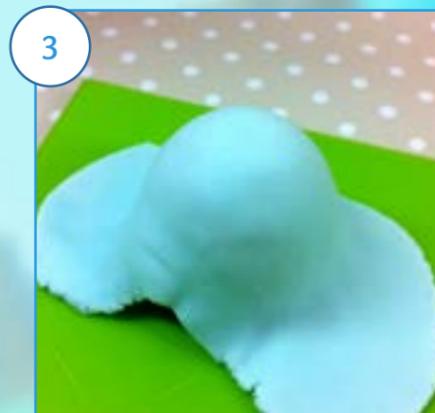
For many of the items you need for this tutorial, [click here](#)



1 Colour a small ball of white fondant using ice blue gel colour.



2 Roll out the blue flower paste to 2mm thick.



3 Lay the blue flower paste over a small egg shape such as a plastic lid.



4 Cut a random broken edge effect round each of the eggs.



5 Leave to dry.



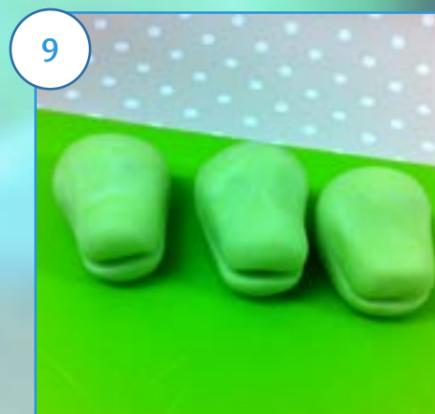
6 Colour a ball of white fondant using melon and ice blue gel colours.



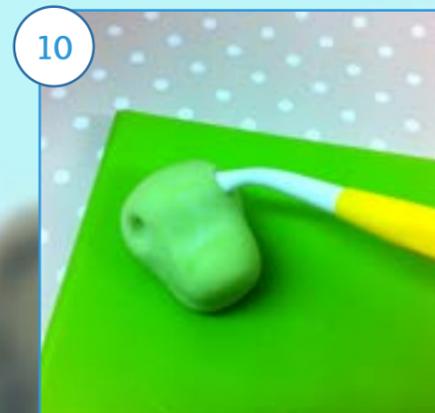
7 Roll 3 small balls of green fondant. Shape the balls into a flat ended egg shape then press into a dinosaur head shape.



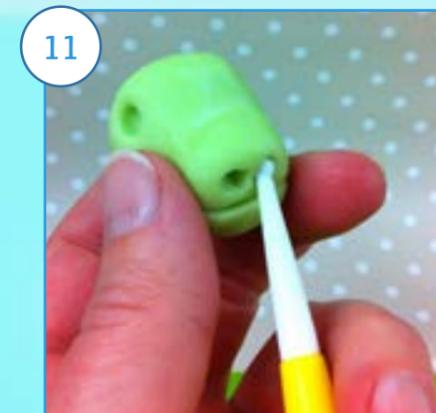
8 Using a knife, carefully cut a slit into the head to make a mouth.



9 Lift up the top to create a slightly open mouth.



10 Press eye sockets into the sides of the head using the small end of a bone tool.



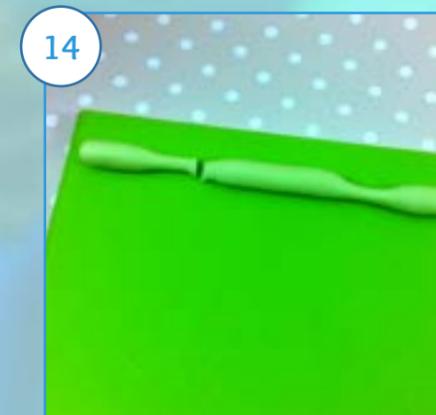
11 Press nostrils into the front of the face using a small ball tool.



12 Add a few wrinkles to the nose using a veining tool.



13 Shape a ball of green fondant into a mound to create the dinosaur's body.



14 Roll a small sausage of green fondant and press down to create a thinner section.



15 Flatten the thin part and cut a V shape to create the dinosaur's little claws.



16 Add the heads to the bodies using a tiny bit of water or edible glue. Press the arms to the sides of the dinosaur bodies and bend the claws forward.



17 Divide blue fondant into 3 pieces.

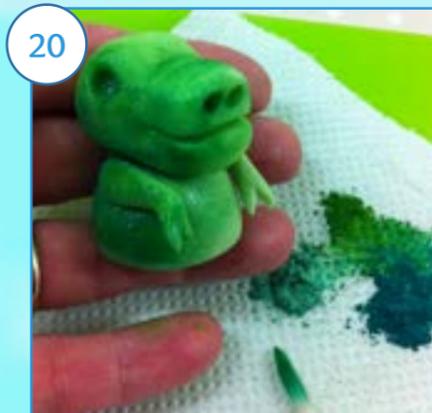


18 Roll the blue fondant into balls then narrow the ends to create an egg shape.



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19 Use Pearlescent Blue and Green, Moss Green and Jade edible powder colour.



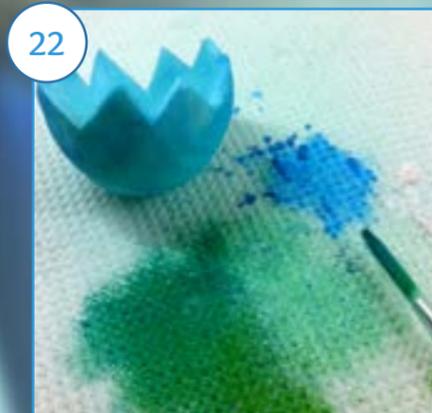
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20 Using a piece of kitchen roll as a palette, apply the Jade and Moss Greens to the dinosaurs using a paint brush, blending as you go.



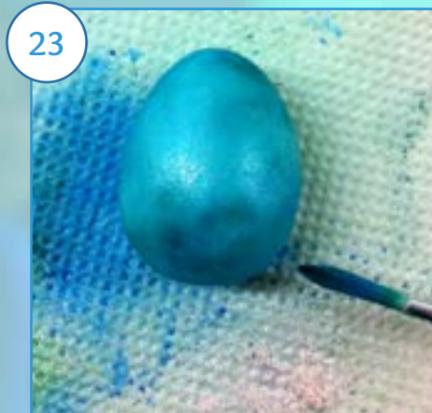
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21 Add some pearlescent green and blue to complete the effect.



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22 Carefully take the flower paste egg shells off the lids and apply pearlescent blue and a little Jade green power to create a mottled effect.



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23 Create the same colour blend on the solid eggs. Add some Pearl dust to give more shine.



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24 Colour all eggs, shells and dinosaurs.



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25 Roll some tiny eye balls out of white fondant..



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26 Press the white eye balls into the eye sockets.



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27 Use a black edible pen to add a black pupil into the centre of the eyeballs.



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28 Use a grass nozzle to pipe loose twigs of chocolate buttercream all over the top of the cupcakes.



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29 Place the dinosaurs into the half eggs using a small amount of extra buttercream to stabilise them. Then place all the toppers onto your iced cupcakes.



30

30 Take a small ball of fondant, flatten it and smooth it into a point. Use the end of a Dresden tool to add a few notches in one side.

Many Thanks to Imogen Davison of Sugar Buttons Cakes
<http://www.sugarbuttonscakes.com>