

**Folk Inspired  
Love Birds Christmas  
Cake Tutorial**



by Imogen Davison



**You will need:**

- Cake and board covered in white fondant
- Biscuit dough
- Red, pink and green fondant (sugar paste)
- Various round cutters
- 25mm Flower cutter
- Bird cutter
- Rolling pin
- Edible pen – black
- Serrated cone tool
- Scallop and comb tool
- Edible glue
- Water
- Paint brush



1- Roll out your chosen biscuit dough to around 5mm thickness and cut out 2 birds. Use up the rest of the dough with your own choice of cutters.



2 - Bake biscuits as directed in your chosen recipe. Leave to cool once baked.



3 - Roll out the red fondant to 2mm thick and cut out 2 birds.



4 - Attach the fondant to the biscuits using a small amount of edible glue.



5 - Roll out some pink fondant and cut 2 42mm circles.



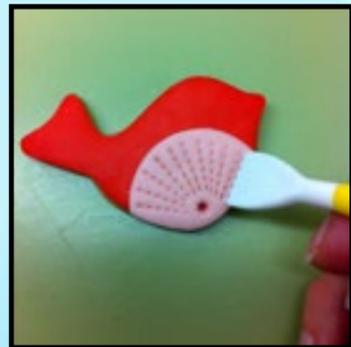
6 - Cut the circles into fat leaf shapes using the same circle cutter.



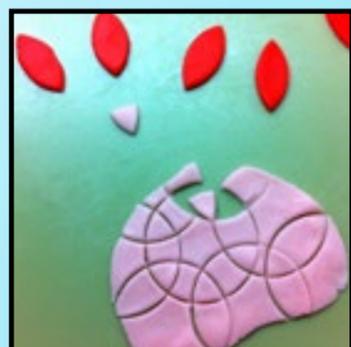
7 - Fix the pink shapes to the tummy of each bird using water or edible glue.



8 - Add pattern details using the Serrated Cone and Comb tools.



9 - Cut 6 small leaf shapes from the red fondant using a 30mm circle cutter.



10 - Cut out tiny triangles from the pink fondant using a 30mm circle cutter and then fix them to the red leaves using water or edible glue.



11 - Emboss simple patterns into the leaves using the comb tool.



12 - Attach the leaves to the bird tails in a fan shape.



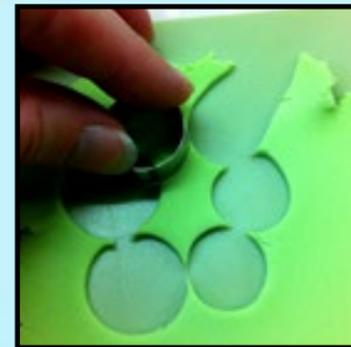
13 - Use the smile tool to create the birds eyes.



14 - Use the thick end of a black edible pen to carefully outline bird. Draw on wings, the eye and outline the tummy and tail feathers.



15 - Tip: If the pen starts to dry up, dip into a small amount of watered down black gel colour.



16 - Roll out the green fondant to around 2mm thick. Use several sizes of small round cutters to cut out the scalloped leaf points. NB: You can use ready made holly cutters but for the folkie feel I wanted them to be simpler and more naïve.



17 - Cut out 9 leaves and set aside.



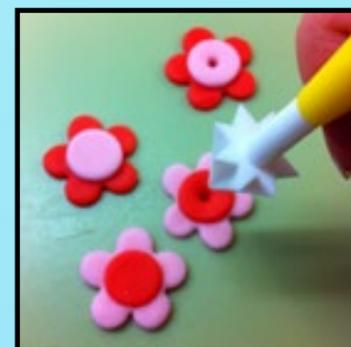
18 - Roll out the remaining red fondant to 2mm thick and cut out 2 flowers, 4 10mm red circles and 2 16mm circles.



19 - Roll out the pink fondant to 2mm and cut out 2 flowers and 2 16mm circles.



20 - Use a small amount of water to fix the contrasting red and pink coloured 16mm circles onto the flowers.



21 - Use the end of the Serrated Cone tool to press a small starburst shape into the centre of the circle.



22 - Lightly press 2 small circle cutters into the circle to create further detail.



23 - Use the thick end of a black edible pen to carefully outline all of the leaves, flowers and berries.



24 - On your cake, draw a pair of freehand swirled branches.



25 - Make one slightly longer than the other so it looks less formal.



26 - Use water or a little edible glue, to attach the leaves and flowers to the cake.



27 - Roll 2 small balls of fondant to help fix and support the 2 bird biscuits on top of the cake.



Many thanks to *Imogen Davison of Sugar Button Cakes*

