

Butterfly Cake



Steps:

1. Put your butterfly pattern into your plastic sleeve and choose your piping nozzle. Put black Original Magic (you can use whatever colour you like from the Deco magic range) into the piping bag and create your butterfly outline, following the pattern carefully.
2. You can move the pattern around within the plastic sheet to create more butterflies. Repeat for all your butterflies that you wish to make for this cake.
3. With your fill colours start to pipe into the sections of the butterfly.
4. Flood each area.
5. Finish one colour before starting the next colour.
6. Leave them on your bench to air-dry for a few hours (4 – 6 hours or overnight)
7. Once dry, peel the butterflies off the plastic carefully.
8. Place them over something to shape them the way you want, eg, a bowl, spoon, cup etc. Then leave them to dry once more.
9. When ready to put on your cake we suggest you use melted white chocolate to make the body and then attach the wings to the cake in the positions you want. If you want the bodies to be a different colour you can use fondant icing over the top of the chocolate.