

Wilton Fondant Fundamentals

Objective: Teach basic decorating techniques to groups of children using pre-made fondant

Recommended Ages: 9 years old and up

Time required for project: 1 hour

Overview

This activity is designed to introduce children to decorating with fondant. They will use decorating tools, fondant and pre-made cookies or cupcakes to create their own decorated treats. Following our easy, step by step instructions, the activity leader will walk children through each step, demonstrate the basic techniques and assist them as they practice and decorate their treats. Leaders should determine ahead of time how many adult helpers are needed. Depending on the age of the group, 1 adult for every 8 - 10 children should be enough.

Supplies

Wilton Items needed:

- ✓ *I Taught Myself to Decorate Cakes with Fondant Kit* (1 per child preferred)
If not purchasing kit, the following items will be needed:
 - Small rolling pin
 - Food safe paint brush
 - Age appropriate cutting tool (i.e. paring knife, butter knife)
- ✓ Wilton Decorator Preferred Fondant (about 4 oz. per child – will need at least colors)
 - If using white fondant, will need at least 2 colors Wilton Icing Gel Colors
- ✓ Wilton Double Cut-outs Set, Round (1 set per 6 children)
- ✓ Wilton Dusting Pouch (or 4" x 4" square of Handi Wipes or similar reusable cloth, put 1 teaspoon cornstarch in center, pull all edges together and secure with a rubber band)
- ✓ Wilton Piping Gel (can be shared by group), optional

Additional Kitchen Supplies (either leader can provide, or children can bring their own):

- ✓ Parchment or waxed paper, 8" x 10" sheet per child
- ✓ Spatulas or butter knife, 1 per child
- ✓ Container to transport treats home
- ✓ 1 quart-sized plastic storage bag per child to transport dirty tools home
- ✓ 1 sandwich bag per child to keep unused fondant fresh
- ✓ Plastic wrap
- ✓ Scissors
- ✓ Ruler
- ✓ Paper towels
- ✓ Toothpicks
- ✓ Small container of solid vegetable shortening
- ✓ 3" round cookies or cupcakes, 3-6 per child
- ✓ Food safe gloves, optional

Activity Outline

1. Introduction
 - a. Explain the Tools

- b. Basics of Working with Fondant
 - c. Coloring Fondant
2. Techniques
 - a. Cut-outs
 - b. Texturing
 - c. Bows
 3. Decorate Treats
 4. Clean up

INTRODUCTION

Explain the Tools – Go through each of the items on the supply list so the children understand what each one does

- 9 in. Fondant Roller with Guide Rings
 - Used to roll out fondant to a smooth surface
 - Guide rings help insure fondant is rolled to an even thickness
- Ball/Cutter Tool
 - The cutter end cuts clean, precise lines
 - Ball tool end is used to thin and soften edges and for ruffling (not used in this activity)
- Pink Shaping Foam (not used in this activity)
 - Used with the ball tool, the foam provides a nice soft surface to work on
 - Surface should be lightly dusted with dusting pouch before use
- Decorator Brush
 - This is a food safe brush used to attach fondant pieces
 - It can also be used to paint on fondant
- Burlap Imprint Mat
 - Used to add texture to fondant
 - Reusable plastic

The Basics of Working with Fondant – review basics, then have children do the activity listed

- Handling and Preparing Fondant
 - Use for covering a cake and making cutouts, appliqués and more!
 - It will stay soft when applied over buttercream icing as a covering for cake.
 - Wilton Decorator Preferred Fondant is available in white and a wide variety of colors.
 - Fondant picks up dirt and lint very easily. Be sure your hands and work surfaces are very clean before handling.
 - When kneading small amounts of fondant, stretch, twist and fold it as if you were pulling taffy. When kneading large amounts of fondant, knead as if you were kneading bread dough.
 - Fondant should be kneaded until soft and pliable before rolling.
 - If fondant is too soft or sticky to roll, knead in a little confectioners' sugar.
 - Because fondant can dry out quickly, it should be kept covered or wrapped in plastic wrap and stored in a plastic bag when not being used.
 - If fondant is dry, try kneading in a light coating of solid vegetable shortening.

- To store leftover fondant, roll into a ball or a log shape, coat with a thin film of solid vegetable shortening and wrap in plastic wrap. Place in an airtight container.

***Give each child a small piece of fondant approximately the size of a golf ball. (Place the unused fondant in a zipper bag or wrap in plastic wrap to prevent drying.) Children should knead the ball of fondant until soft and pliable, then cover with plastic wrap or place in a zipper bag.**

Coloring Fondant – Explain the different ways to color fondant, then have children color their fondant the color of their choice as needed.

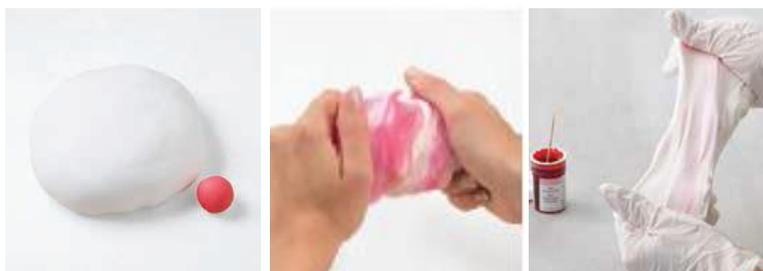
- Icing Color
 - Starting with already kneaded white fondant, dip toothpick in icing color and add dots of color to several spots on the surface.
 - Knead the color into the dough, stretching and folding until the color is evenly blended. For this process, you might find it helpful to use food-safe gloves to prevent your hands from being stained.
 - Keep adding color until desired shade is achieved



- Already Colored Fondant
 - Dark colors can be difficult to achieve when tinting white fondant. If you need dark or saturated colors, consider using one of the darker Decorator Preferred Fondant colors.



- Colored Fondant with white fondant
 - You can also create solid colors by combining pre-colored fondant with white fondant or gum paste.



Techniques – Demonstrate each technique

- Rolling Fondant
 - Lightly dust parchment or waxed paper with dusting pouch. Place small piece of fondant on dusted surface and roll with rolling pin. (If using Wilton Fondant Roller, use the guide rings to roll to a consistent thickness. Fondant should stay between the rings and is the right thickness when it is the same height as the rings.)



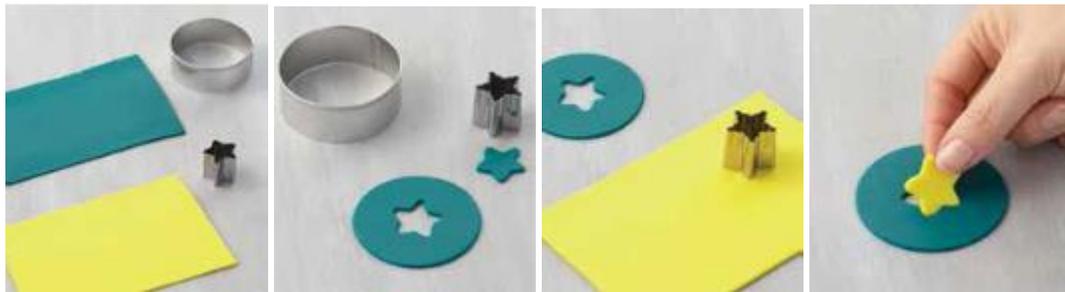
- Covering Cookies or Cupcakes
 - Using rolling pin, roll fondant about 1/8" thick. Dust the top of the fondant with a little cornstarch or confectioners' sugar as you roll out (this will help make neat cut-outs).
 - Cut round shape using largest cutter
(Hint: If possible, remove excess fondant from around shape. The less you move the cut out, the better it will hold its shape. Shapes can sometimes be too soft to transfer. If too soft, let the shapes set for 15 minutes to an hour before applying to a treat.)



- Cut-outs - **Show the two techniques, then have children use one of the techniques to cover a cookie or cupcake. Encourage children to share colors to make two-tone designs.**
 - Overlay
 - Start with at least two colors of rolled out fondant and at least two cutters. One cutter should be a smaller size.
 - Cut the base using the larger cutter and then cut the overlay shape using the smaller cutter
 - Brush the back of the smaller cut-out with water and attach to the base shape



- Fill-in Inlay
 - Start with at least two colors of rolled out fondant, and at least two shaped cutters. One cutter should be smaller than the other.
 - Using the first fondant color, cut out a base shape using the bigger cutter. Cut a smaller shape inside the base shape using the smaller cutter. Lift out the piece using a toothpick.
 - Using the second fondant color, cut out an inlay shape using the same smaller cutter. This will be used to fill in the base shape.
 - Place the contrasting color piece or pieces inside the base shape
 - Smooth the edges of the inlay with a slightly damp fingertip to help the pieces stick together



***Have students cut out one round shape and do an inlay or overlay design. They should immediately attach the circle to a cookie or cupcake by using a brush dampened with water and brushing the back side of the circle. The shape can also be attached to a cookie by spreading Piping Gel on the cookie first.**

- Texturing
 - Using roller and guide ring, roll out fondant to 1/8" thickness
 - Dust imprint mat with cornstarch and place on top of fondant
 - Using the fondant roller and guide rings, roll across the surface of the mat to imprint the design into the fondant



***Have children cut a circle out of the textured fondant using the large cutter and place it on a cookie/cupcake**

- Bows – **Demonstrate and have children do each step along with you.**
 - Using roller and guide rings, roll out fondant to 1/8" thickness

- Using a ruler and your cutting tool or knife, cut 3 strips of fondant to about 1/2" wide by 2" long.
- Start with two of the strips, fold each piece over to form a loop. Brush the ends with a damp brush and pinch the ends together to create a pleat.
- For the bow knot, place the last piece on your work surface. Place each of the loops on the knot piece with the ends meeting in the middle. Brush ends of the knot piece with a damp brush, then fold the knot piece around the loops. Pinch lightly to keep the pieces together. Set aside to dry.
- When dry enough to handle, place on top of the textured circle on your cookie/cupcake



DECORATE TREATS

Children can apply any of the techniques they learned to decorate their remaining treats. Share the inspiration images to show the children what they can do with their new skills!

NOTE: Check out Wilton's DIY-ish Cute Critters Kit for additional fondant fun!

<https://www.wilton.com/shop-diy-ish-kits/>

CLEAN-UP AND WRAP-UP

INSPIRATION



