

Chick Cake Toppers

These chicks are perfect to decorate cupcakes or other Easter items. You can use the same technique to make (non-edible!) chicks from Fimo, Plasticine, etc.

Ingredients

White fondant icing: roughly 105g per chick
Yellow and orange gel food colouring
Chocolate cake decorating balls, or black fondant icing for eyes,
Scissors
Green writing icing (optional)
Rice paper flowers (optional)
Cupcakes (optional)

Method

1. Add yellow food colouring to 60g white fondant icing and knead to mix the colour through.
2. Add orange food colouring to a small amount (about 5g) of white icing and mix it through.
3. Roll 40g of white icing into a ball.
4. Roll 30g of yellow icing into a ball, then take another 15g and roll that into a ball.
5. Divide 10g of yellow icing in two and form two long triangles, for the wings.
6. Roll a small amount of yellow icing between your palms until it is about 3cm long, then cut it into three. These will be the head feathers.
7. Form a wedge shape for the beak from the orange icing.
8. Press your thumb into the middle of the white ball to form a bowl. This is the egg shell.
9. If you're up to a bit of tricky finger work, use the scissors to cut small triangles out of the edge of the egg shell. (You can skip this if you prefer.)
10. Take the larger yellow ball and place it inside your egg shell. Smear a little water on the top of the ball, then place the small ball on top. (The water will glue them together.)
11. Press the chocolate balls about a third of the way down the top ball, to make the eyes.
12. Add a little water to one edge of the orange wedge then place it just below the eyes to form the beak. You may need to hold this in place for a minute or two.
13. Add a dab of water to each wing and attach them to either side of the large ball.
14. Add a little water to the base of the feathers and place on top of the head.
15. If you like, place the completed chick onto a cupcake, and use green writing icing, to add 'grass'. Then add a rice paper flower, to complete the look.



Areas of learning and development:

PSED Personal, Social and Emotional Development
PD Physical Development
EAD Expressive Arts and Design
Math Mathematics