

OWL CUPCAKE TOPPERS



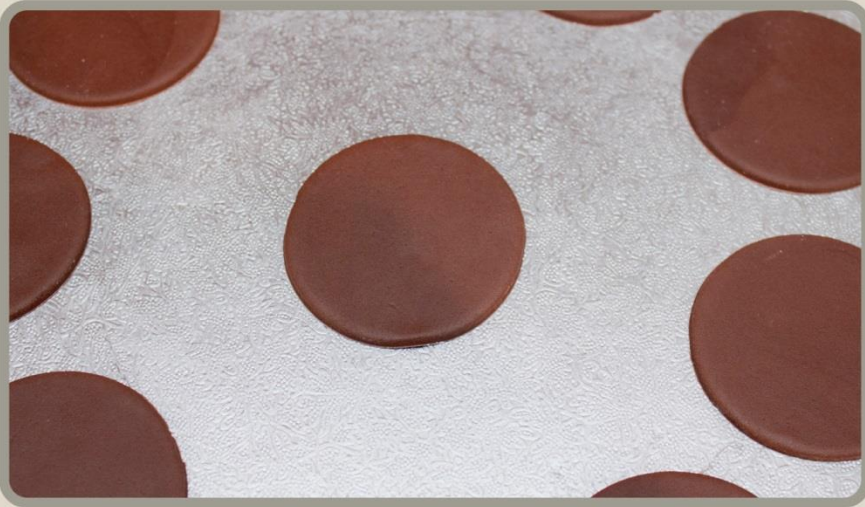
WHAT YOU WILL NEED

- * Small amount of white sugarpaste
- * Brown sugarpaste
- * Small amount of yellow sugarpaste
- * Your own choice of other coloured sugarpaste - pink, blue etc
- * Small rolling pin
- * Icing sugar
- * Water
- * Small paintbrush
- * Various circle cutters

OPTIONAL:

- * Small shaped cutter - heart, flower etc





Roll out your brown sugar paste to your preferred thickness.

Use icing sugar underneath if you find it too sticky!

Cut out circles with your favourite cupcake sized cutter.



Take a smaller circle cutter and cut a small semi-circle to form the pointy ears.





Then take a colour of your choice and cut out a circle the same size as your owl's body



Place your cutter halfway up to create a 'lemon' shape



This creates the owl's little belly!



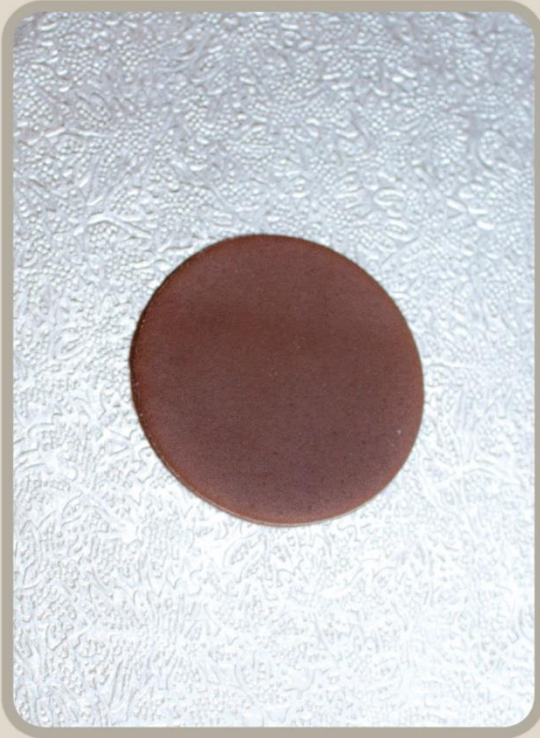
Stick the belly on with a small amount of water and cut out two small white circles for eyes



Stick the white eyes on with water above the belly



Add 2 small balls of brown sugarpaste and flatten with your finger to make pupils



Next we are making
the wings!
Cut out another brown
circle slightly smaller
than your owl

With the same cutter,
cut out 2 small
'lemon' shapes



Check that you are happy with the size of your owl wings



And then attach them with a little water



OPTIONAL:

You can leave an impression on the belly with a cutter of your choice, hearts/flowers



Now all that is left is the beak!
Roll a little ball of yellow and give the end a pinch

Add it in position with a little bit of water
and we are done!!

YAY!!



Leave your toppers to dry and then add to your cupcakes!

OTHER IDEAS:

Swap the brown for black, omit the ears and you have a penguin!

Experiment with eye size, colours, impressions to create a different look



THANK-YOU!



Thank-you for downloading this free Owl Cupcake Topper Tutorial!
Hope you enjoyed it. Please visit my Facebook page for more:

LITTLE CHERRY CAKE COMPANY



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Tracey x

