

Rainbow Pegacorn Mama and Baby Tutorial Syllabus

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A). Prep/Materials

**Pattern, Taping of pattern.

B). BOARD

**Foam Core Board, *Bending against wire pattern. * Insertion thru Foam, bending on bottom, tape on bottom, hot glue on top.

** Cover armature in Gumpaste

** Board fondant cover over wire, and texturing. Set best two days prior

C). WINGS

** wire bend wing pattern *gumpaste wrap foodsafe, * wing sail pattern, gumpaste cutting, application, propping on tray with wads of plastic. Baby Wingsail Cutout

** Baby, already done

**Tint rainbow gumpaste * cutting of feathers, mama and baby. *minor detailing. Allow drying, 2 days minimum

**Apply Feathers. * Pattern, gumpaste app method, long feathers first * base feather cut and apply, using pattern * complete baby wing. Allow drying 2 days.

D). MANE /TAIL/HORN/EARS

** blending of colors, rolling flat * Straws, cutting of tapered locks, rolling, contouring.

Demonstrate variety of length, width of lock, caliber of twist

** rolling of Hornsx2. Give (determine) measurements. Make BACKUPS

**Make Earsx4, use of pattern.

** rolling, shaping of Hoovesx8

** shaping of Earsx4, toothpicks.

**Allow Drying, minimum 4days all. Best 1week

E). BABY

** making of body/head, flat, RKT, using pattern. Allow to set,. *Fashion legs, add hooves, position all against plastic wrapped block of foam *Cover body/head with 50/50 Fondant/GP (Leg Mix), smooth, add ears. **allow drying

F). BODY

**Discuss Cake – layered with buttercream, 'block'. Give dimensions – 3layers 2", 6"x12", final block 6"hx6"wx12"l *cardboard cutout. * block onto cardboard. * first of body shaping, using template * body onto board, held with buttercream, positioning around wire.

** RKT, discuss mixture, method (10oz Marshmallow with 6oz Rice Krispy Cereal, two batches. * making of head using template wrap in plastic.

** sculpting of legs, fondant/GP mix, Add hooves. Allow to set on foam bed

** final carve, using template, rounding. Buttercream. Refrigerate.

- ** smoothing buttercream, once
- ** placing of legs
- ** roll fondant, (approx 6lbs, rolled to 20"x36"). * covering, trimming, smoothing, water seam trick, palate knife. * detailing of anatomy, eye socket, nostrils.
- ** adding of ears. Refrigerate

G). FINISH

- ** optional airbrushing * mixing of tint, mama and baby
- ** Baby positioning against Mama (premade)
- ** Create eyes, position, make eyelids
- ** making of horn hole, install horns
- ** placing of Baby Wing (premade)
- ** placing of Baby Mane, Tail, meringue glue
- ** placing of Mama Wings into Cake (premade), covering seam with wet fondant.
- **Mama Mane and Tail building

H). CUT and SERVE

- ** Apron, Hair, GLOVES, Knife, Wet clean rag. Map detailing inedible components to client
- ** 2" sectioning, up and down, * 1, horizontal cut, chest to butt, 1 vertical, chest to butt, dead center down back. Two more on either side – approx 1"wide slices. Turn knife and cut sections down length of back. ** lift away slices, serve, enjoy!

Pattern, entire design. Sketch, render at size, with wire bend guide for head
wire guide for both wings, wingsail patterns both wings
feather cut pattern, numbers of each and feather application pattern
base layer feather pattern, final wingshaft pattern
body carve template, including head, mark line between cake and RKT, mark wire
baby body/head pattern
baby wingsail, baby feather cut and base feather patterns
Baby and Mama leg patterns (1 leg each)

REF shots: Heads, side, front, top. Hooves, Ears
Calendar, workschedule