

de leukste taarten shop



Modeled owls

Make these modeled owls yourself, follow the step by step instructions in our recipe. The owls are perfect for Autumn and also great to share!

Boodschappenlijstje



PME Plunger Cutter Flower Blossom
set/4

FB550
€10.69



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.95



Other materials for 12 owls:

- Icing sugar to roll out on
- Brush

Knead the white marzipan well and keep a small piece separately. Take for each owl some marzipan as big as a chicken egg. Role between your hands into a ball. Take the ball between two index fingers and make up about 1/3 of the ball with a back and forth motion a neck. Do not make it too narrow!

Knead the brown fondant well and roll it thinly using a rolling pin on a work surface dusted with icing sugar. Turn the piece over so that the icing side is facing up. (First make your worksheet sugar free.)

Put the modeled owl on brown cloth marzipan and cut with the cutting wheel an inch to the owl it. Do this for each owl twice. Cut out one piece of a large crescent. This is the front. Paste the dense cloth with edible glue to the back of the form.

Knead now a small piece of brown marzipan by a piece of white marzipan. Do this on a 50/50 basis. Then roll it very thin and light with a frill round out the garret. This round cut up one side open so you get a string. Paste this with edible glue to the front of the owl (at the bottom).

Knead then a piece of light brown marzipan thru a piece of white marzipan. Do this again on a 50/50 basis. Now you have very light brown. Do with this color the same as with the dark color. Then you paste a piece of this rim above the dark edge. Finally repeat the process with the white marzipan. This way you get a nice nuance.



Now you take the dark brown cloth crescent where you have cut out and paste it on the front of the owl. (see photo) Create the head two earpieces. For the wings, roll a ball brown fondant into a teardrop shape and press it flat. Glue the wings to the side of the owl.

Roll a piece of white marzipan thinly and cut out eyes and paste them on the head. With small black balls you make the pupils. Role for a piece of orange beaks marzipan into a teardrop shape, flatten and stick it between the eyes. Alternatively you can add very thin slivers black marzipan to make eyelashes.

For the feet roll a piece of orange marzipan into a teardrop shape, flatten and make a knife / scribe tool notches for the toes. Paste the owl on the feet. Decorate some of the owls with flowers and finish with a gem.