

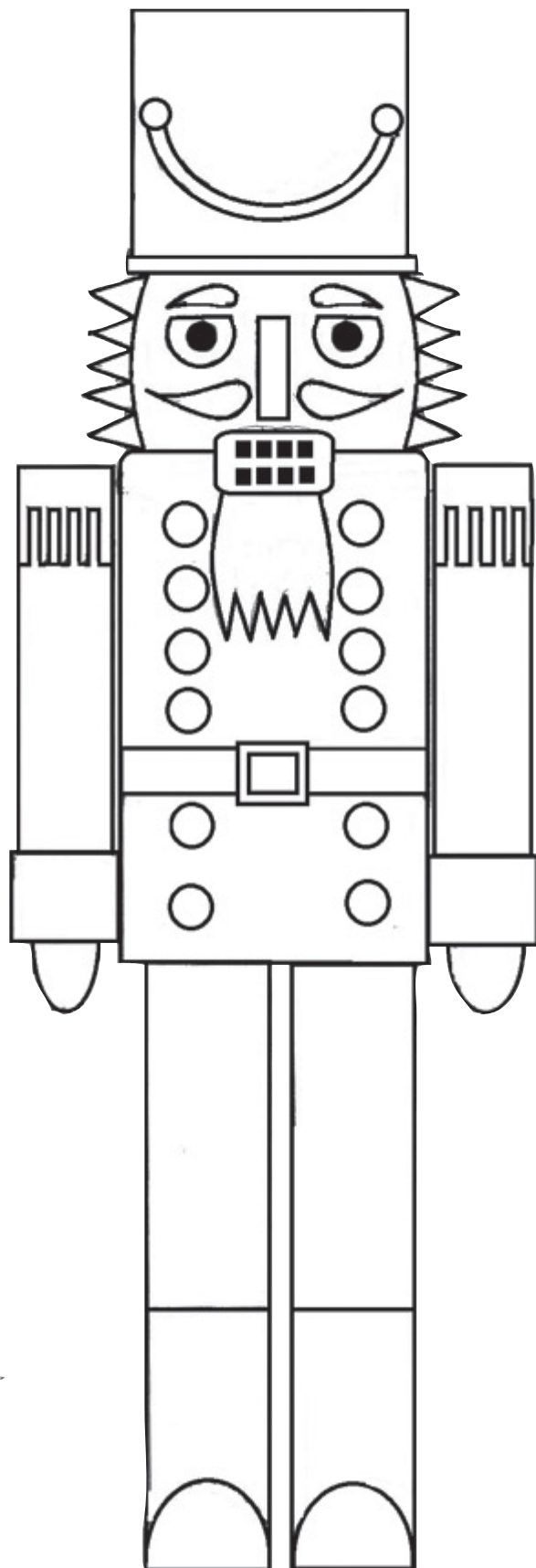
Creating A Nutcracker

By Gilles Leblanc

edibleartists
NETWORK MAGAZINE

CREATING A NUTCRACKER

A Tutorial by Gilles Leblanc



Supplies

- Fondant: white, black, red, orange, yellow
- Dresden tool
- Paint brush
- Measuring spoon
- Knife
- Knife blade
- Rolling pin
- Fondant smoother
- Circle cutter
- Edible marker black
- CMC powder



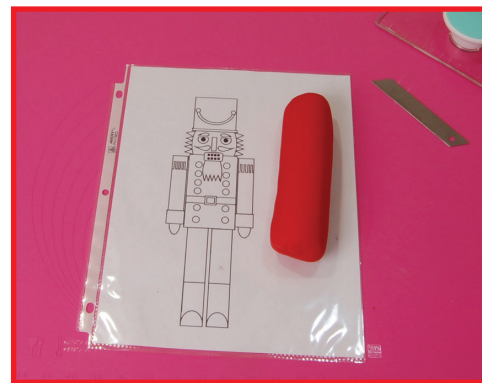
- Piping tip as cutter
- Glue made with CMC powder
- Styrofoam cake dummy
- Template (download at 100%:
<http://bit.ly/1Ny15Vn>)



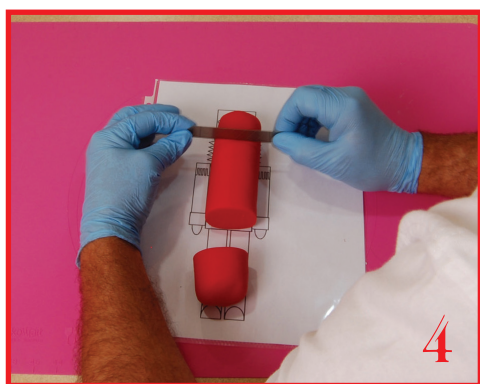
Step 1:
Take about 150 grams of red fondant and add in one-half teaspoon of CMC powder.



Step 2:
Knead the fondant to incorporate the CMC powder properly.

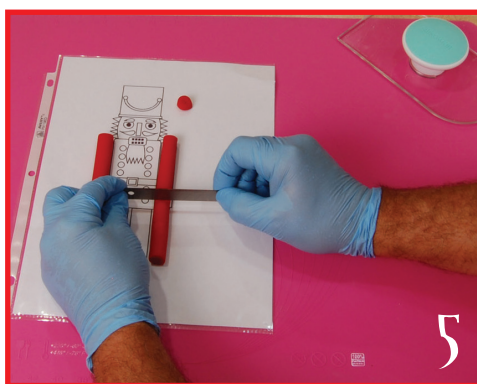


Step 3:
Make a cylinder the size of the body. Measure the size by placing it over the template. I use a fondant smoother to even it out by rolling it.



Step 4:
Cut the cylinder with a sharp X-acto blade that you have washed before. I find that to make a nice cut without too much distortion, you have to apply a fast cutter pressure. Cut your piece using the template for size.

Step 5:
Repeat the same as above for the arms.



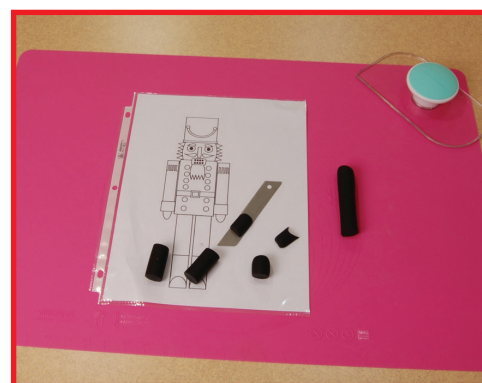
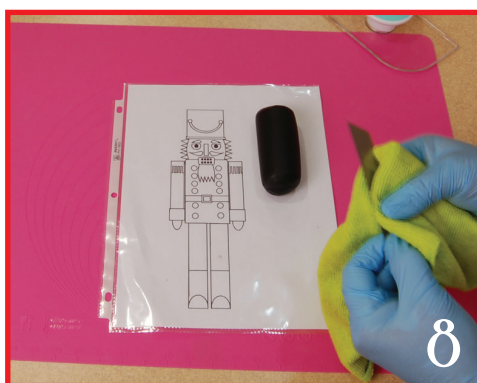
Step 6:
Take about 100 grams of black fondant and add in ¼ teaspoon CMC powder and mix well.

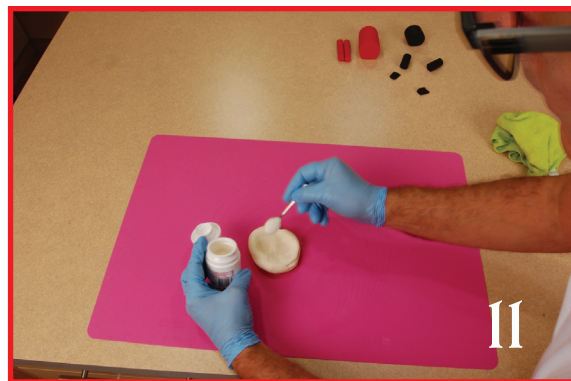


Step 7:
Just as you did to create the body, roll a cylinder to the size of the hat.

Step 8:
Cut your piece following the template. Wipe your blade with a damp cloth to keep it free of sugar residue.

Step 9:
Repeat for the boot. Cut a piece of fondant about twice the diameter of the cylinder, round the tip and cut in half to make the front of the boot. Using a small circle cutter, cut the end of the boot so that it will go perfectly with the leg.



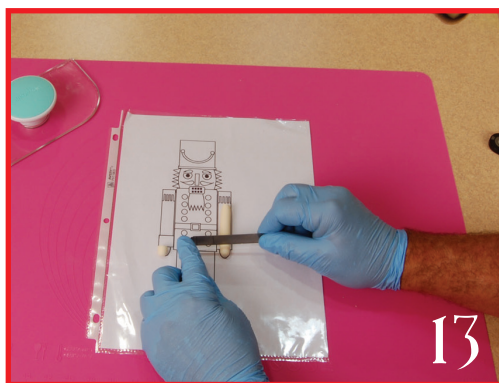


Step 10:

Take about 100 grams of white fondant and mix a small amount of orange fondant to achieve skin tone. It is easier to add a small amount at a time than to have too much.

Step 11:

Add ¼ teaspoon CMC powder and mix well.



Step 12:

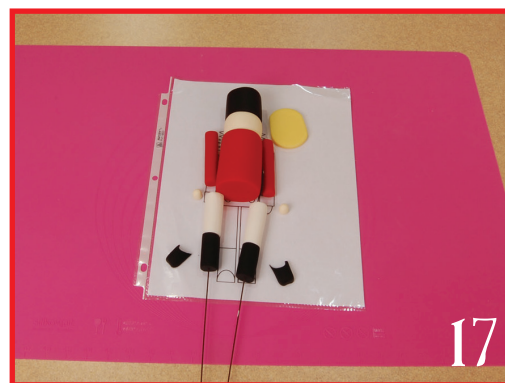
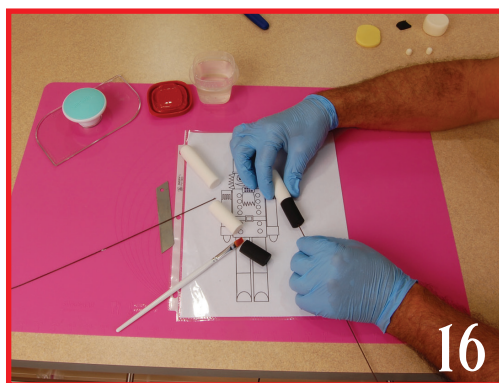
Make a cylinder the size of the head. After cutting it to size, taper both ends of the cylinder to give it a rounded shape.

Step 13:

Make a small cylinder for the hand. Round the end of the cylinder and cut to size using the template.

Step 14:

Using some yellow fondant with 1/8 of a teaspoon of CMC powder added, roll a strip to 3/16 of an inch thick. Then, using a round cutter a bit bigger than the hat, cut a half circle by rolling the edge of the cutter in the fondant.



Step 15:

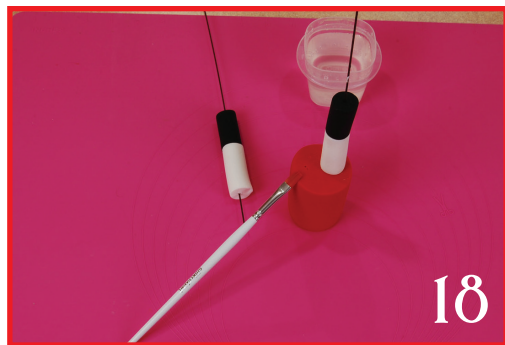
Repeat the same cut for the other side. Then cut the side of the hat with your blade.

Step 16:

Insert a flower wire gauge 18 into the boot and the leg making sure to put some glue between the two pieces.

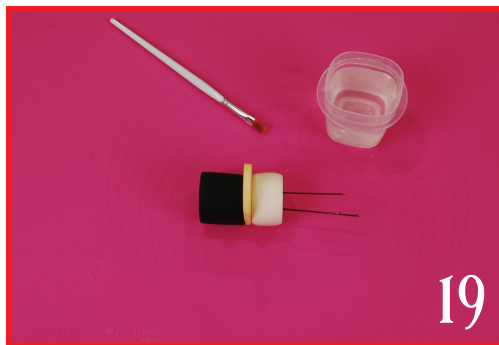
Step 17:

Assemble parts on the template and dry overnight.



Step 18:

Using some glue, I attach the leg to the body and push in the flower wire. Cut the wire to about 2 inches from the leg.



Step 19:

Glue together the hat pieces with the head and secure them with the flower wire pieces that you have left from the legs.



Step 20:

Now glue the body and the head together.



Step 21:

Using flower wire pieces, attach the hand to the arms with some glue.



Step 22:

Insert the nutcracker into the Styrofoam base and using some bamboo skewers, secure the figurine so that it does not fall backwards while working on it. (I find that gluing the Styrofoam to a cake board stabilizes everything).

Step 23:

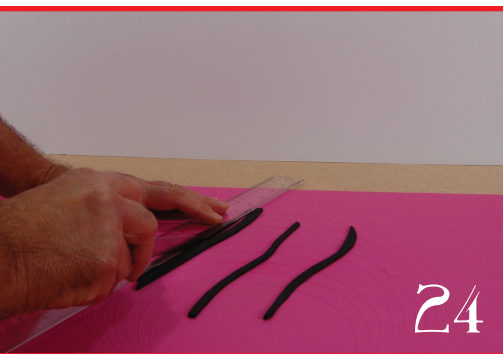
Using an edible black marker, draw a line in the middle of the body.

Step 24:

Cut a strip of black fondant and use it to make the belt and the end of the arms. After gluing the belt and the strip to the arms, use a small circle cutter to apply pressure on the belt where the arms are going to be.

Step 25:

Then glue the arms and secure them with some flower wire that you pass where the shoulder is.





Step 26:

Using two different size oval cutters, cut a piece of black fondant with the larger of the two and a piece of yellow fondant with the smaller one. Glue these two pieces together and glue them on the belt to make a belt buckle.

Step 27:

After rolling some yellow fondant very thin, use a piping tip to cut some buttons for the jacket and two buttons for the hat. Also cut a tiny strip to make the cord on the hat.

Step 28:

Cutting the nose, I rolled a thicker piece of skin color fondant. Cut it at an angle to bevel it and repeat on the other side to create a point. Cut it to length and glue it on the face.

Step 28:

Using the template cut out the pieces for the mouth, teeth, beard, eyes, mustache, and shoulder decoration and assemble the final nutcracker.



**TO SPICE UP YOUR HOLIDAY TABLE INSERT
YOUR COMPLETED NUTCRACKER INTO A
FESTIVE CENTERPIECE AS SHOWN ON PAGE 68.**



Born and raised in Montreal Canada, Gilles Leblanc was the youngest of six children. His interests in the arts were present at a very young age and encouraged by his mother who loved the arts, as well. His pastime as a child was always based around the arts, whether sculpting or painting, he enjoyed experimenting with the different materials. Being a perfectionist, he enrolled in a renowned jewelry school to perfect his knowledge of the various metals. It wasn't long after that Gilles Leblanc was exposed in various art galleries and featured in different magazines. Electroforming, bronze, silver and even gold all gave Gilles Leblanc's pieces their originality and unique quality.

Gilles eventually had to put his sculpting and career on hold, but his passion for the arts never died. He later renewed this passion through the art of cake decorating, sculpting many diversified cake pieces. He has also participated in many cake collaborations for good causes and has been featured in various magazines.

