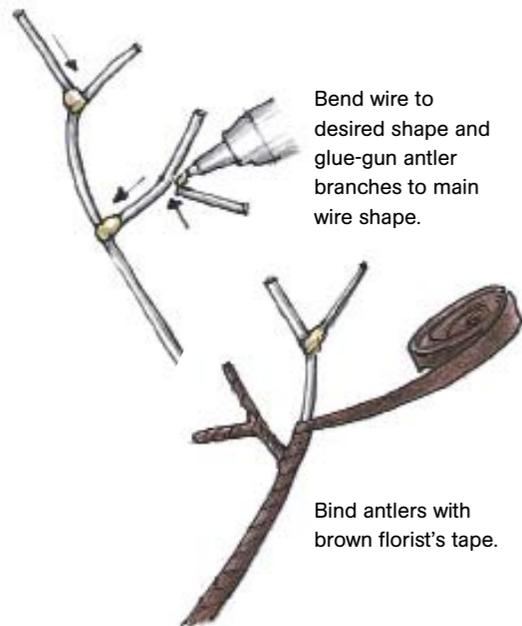


## Step-by-step

**1 Make fondant icing.** Mix the colours the day before if possible, to make intense colours easier to work with. You will need about 200 g (7 oz) pink-skin-coloured icing and 50 g (1¾ oz) brown, for the covers and ears, as well as about 100 g (3½ oz) each of red and white, 150 g (5½ oz) light green and small amounts of yellow, dark green, black, pink and light brown icing.

**2 Cover cupcakes.** It is best to cover and complete each different type of cake individually, rather than covering them all at once. Allow about 40 g (1½ oz) icing per cupcake, using skin-coloured icing for Santa and elves and brown icing for Rudolph.



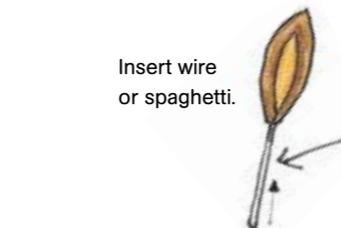
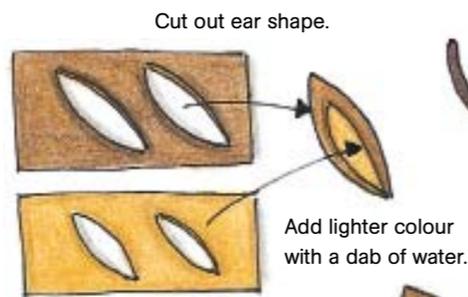
**ANTLERS** Bend two pieces of 22-gauge wire into a slightly curved shape. Cut smaller pieces of wire for the antler branches and glue-gun them to the antler wires, as shown. Wrap each antler neatly with brown florist's tape, then insert the antlers into the top of Rudolph's head, between the ears. For a simpler version, you could use small twigs.

### 3 Decorate cupcakes.

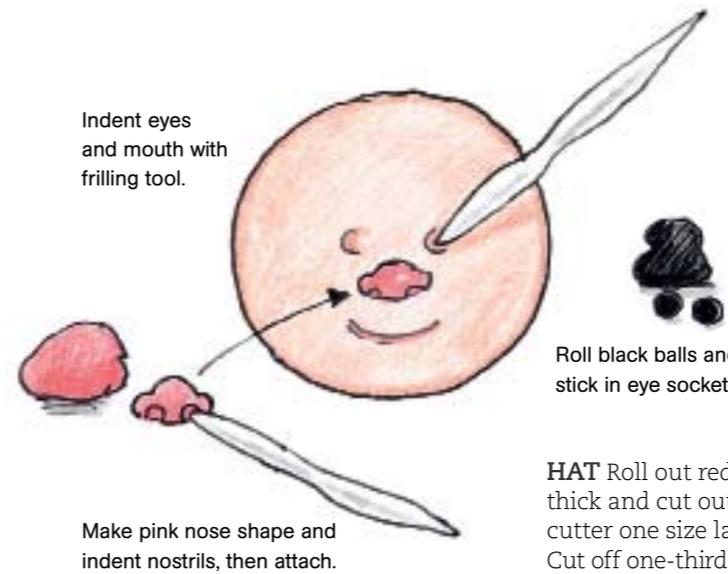
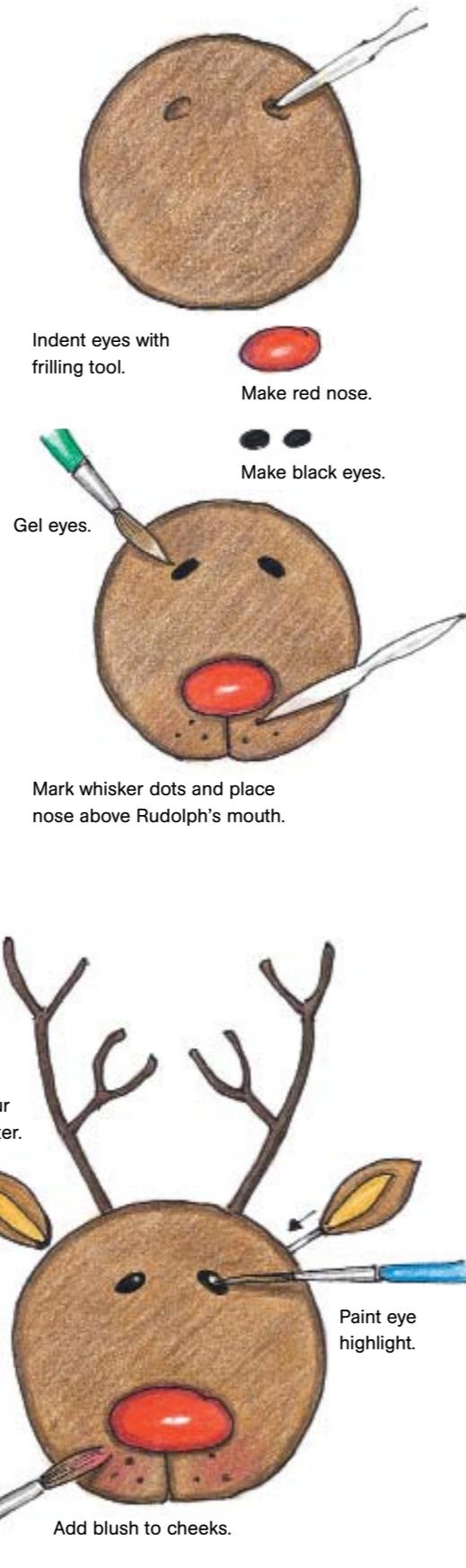
#### Rudolph

**FACE** While the brown cover icing is soft, use a frilling tool to mark slightly elongated eye sockets towards the top of the face, indent the mouth with a 1 cm (½ in) vertical line at the bottom of the face and mark small dots at each side, for whisker freckles. Roll a small ball of red icing for the nose and stick it above the mouth with a dab of water. Roll small black pellets of icing for eyes, stick them in the sockets with a dab of water and paint with piping gel.

**EARS** Roll out brown icing to 3 mm (⅛ in) thick and cut out two ears. Roll out a thin piece of light brown icing, cut two smaller ovals for the ear interior and attach to centre of outer ears with a dab of water. Round the ears a little with your finger and insert a piece of spaghetti into the bottom edge, leaving a 2.5 cm (1 in) length extending to insert into the cupcake. Dab some water onto the cupcake where you want to place the ear and insert the spaghetti into the cake.



**FINISHING** Highlight each eye with a white-white dot and rub the cheeks with a little petal dust for a rosy glow.

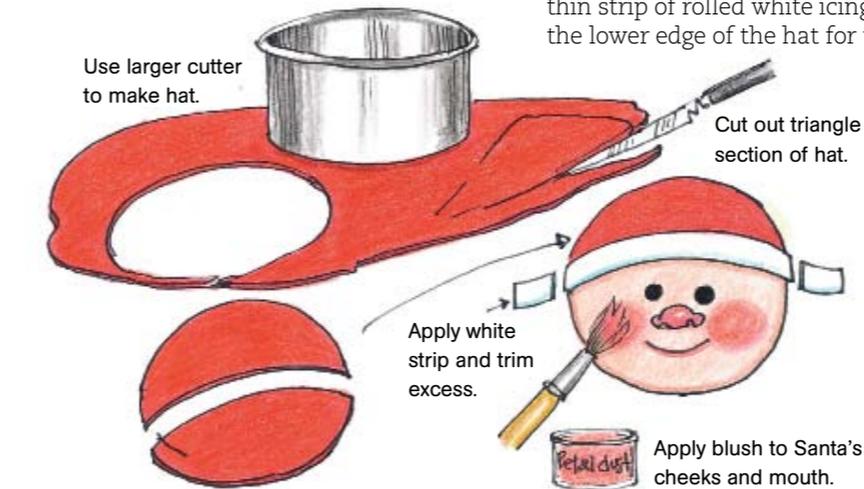


#### Santa

**FACE** While the skin-coloured cover icing is still soft, mark two eye sockets and the mouth indent with a frilling tool. For the nose, roll a small ball of pink icing, indent the nostrils with a frilling tool, and stick it just below the centre of the face with a dab of water. Roll tiny black balls for the eyes and stick them into the eye sockets with a dab of water.

**HAT** Roll out red icing to 3 mm (⅛ in) thick and cut out a circle, using a cutter one size larger than the face. Cut off one-third, using the same cutter, and place this piece on the cupcake with a dab of water. Cut and stick a thin strip of rolled white icing along the lower edge of the hat for the trim.

Cut a large triangle of rolled red icing and fix at the top of the head with a dab of water, so that the flap falls to the front, as shown, and carefully smooth the join. Roll a large pea-sized ball of white icing for a pompom and attach to the hat with a dab of water.



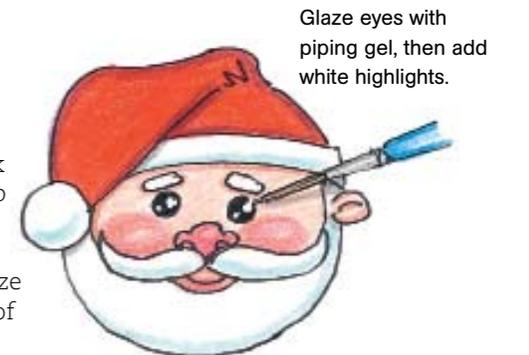
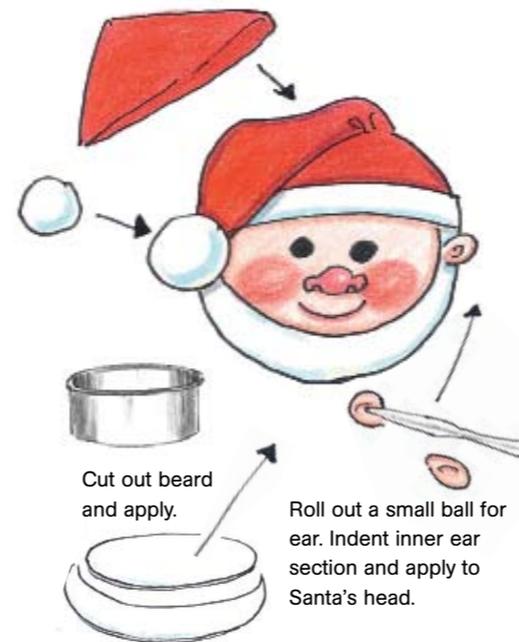
**EYEBROWS** Roll out a thin sausage of white icing, cut two flattened lozenge shapes and stick them in place.

**MOUSTACHE** Roll a small ball of white icing into a tapered sausage, cut the sausage in half, mould each half into a moustache shape, flatten a little, then place under nose with a dab of water.

**CHEEKS** Mix red and pink petal dust to the desired colour and rub into the cheeks with a dry brush, to give a rosy glow.

**EARS** Roll a ball of skin-coloured icing, press the frilling tool into the ball to give it an ear shape and stick it on the side of the head with a dab of water, just below the hat.

**BEARD** Using a round cutter one size larger than the cupcake, cut a disc of white icing 3 mm (⅛ in) thick, then cut a beard shape, using the diagram as a guide. Mark the beard with the back of a small knife to give it 'hair' texture and stick it on the cupcake with a dab of water.



**FINISHING** Paint the eyes with piping gel and allow to dry. Highlight the eyes with two tiny dots of white-white colour paste.