

# paisley peacock cake

free

skill level 2



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## Craft with Jo-Ann

### SUPPLIES & TOOLS:

- 11"x15" sheet cake pan
- Cooling grid
- Gold Fanci-Foil wrap
- Buttercream icing (recipe available at [www.wilton.com](http://www.wilton.com))
- Spatulas: 13" angled blade, 9" straight blade
- 24 oz Ready-to-use chocolate fondant
- White fondant
- Fondant rollers: 20" & 9"
- Icing colors: ivory, gold\*, rust\*, teal\*  
(all colors except ivory are in the 12-color set)
- Brush set
- Leaf cutouts fondant & gum paste mold
- Peacock pattern
- Clear vanilla extract
- Disposable decorating bag
- Decorator tips: #3 & #12
- Favorite cake recipe or mix
- Paring knife
- Fondant smoother

\*Combine a little brown with the golden yellow to get gold fondant, combine a little brown with orange to get rust, and combine royal blue and leaf green to get teal

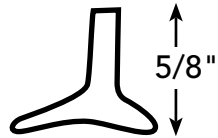
### DIRECTIONS:

1. Bake and cool one 11"x15" sheet cake. Place cake on gold foil-wrapped cake board. Prepare cake for covering with rolled chocolate fondant by lightly icing with buttercream using 13" spatula for the top and 9" spatula for sides. Roll chocolate fondant thick and cover cake; smooth with fondant smoother. Trim excess fondant with paring knife.
2. Tint white fondant as follows: 12 oz. teal, 3 oz. ivory, 3 oz. gold (golden yellow with brown) 3 oz. rust (orange with brown).
3. Using the purple bands on the 9" fondant roller, roll out rust fondant. Use the small leaf from Leaf Cutouts to cut 13 small leaves. Roll out ivory fondant and cut 1 small ivory leaf.
4. Using the Global Designs Fondant and Gum Paste Mold, make 7 large gold leaves, 6 ivory leaves, and 6 rust leaves. Cut out and use just the centers of the rust leaves. Attach rust leaf centers on top of ivory leaves.
5. Using the Global Designs Mold, make 1 teal paisley curl, 1 teal curled accent, and 4 ivory paisley curls. Cut one ivory paisley curl in half. For the beginning of the peacock tail, make one large rust fan. Make a large fan with gold fondant. Trim off all the gold to the dot and scalloped portion. Attach small gold scalloped portion on top of rust fan. Roll out teal fondant and use the small opening of tip #12 to cut a circle. Attach teal circle on top of gold scalloped portion. Make one ivory small crown and cut one point off. Attach to base of the orange fan.
6. Using the mold, make one teal crown and 2 gold crowns. Take a very small piece of rust fondant and push it into two bumps of the curled paisley mold. Attach rust piece to bottom of the teal crown. This will go on top of the peacock's head.
7. Cut out peacock body pattern using the teal fondant. Attach body to cake; brushing with clear vanilla extract to adhere. Position teal crown above head and attach.
8. Cut 2 points off one gold crown. Use one point to form the beak and the second point to make the eye.

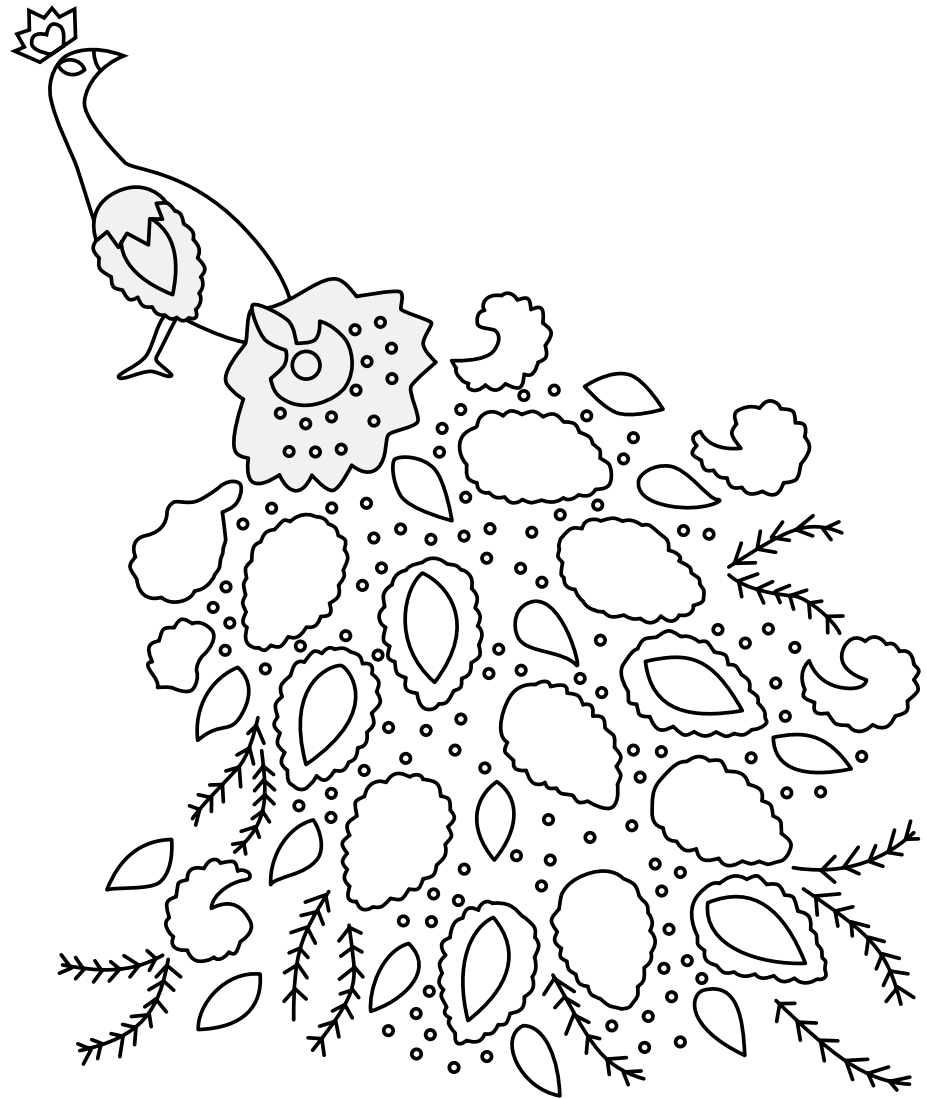
9. Attach one ivory leaf with rust center to peacock body to form the wing. Attach gold crown to the top of wing.
10. For feet, roll out rust fondant 1/8" and cut out using foot pattern and paring knife.
11. Attach large rust fan to base of the peacock body on cake.
12. Using the picture as a guide, position and attach all the paisley curls, small rust leaves, and large gold and ivory with rust accents leaves on cake.
13. Mix teal colored buttercream. With a disposable bag and #3 tip, pipe a dot for the eye, dots on the rust fan portion of tail, and dots between the tail leaves. Pipe out additional thin teal feathers with a long center line and inverted V-shapes.
14. With teal fondant, use border section of the Global Designs mold to make a border that attaches to cake board. Make another border that attaches to the side of the cake, making the peaks and the valleys match up.



PEACOCK BODY PATTERN



FOOT PATTERN



Created by Jo-Ann Fabric and Craft Stores®

Skill Level 2: Some experience necessary

Approx. Crafting Time: 5 hrs

Please read and follow all manufacturers' instructions for all tools and materials used.  
Provide adult supervision if children participate in this project.  
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