

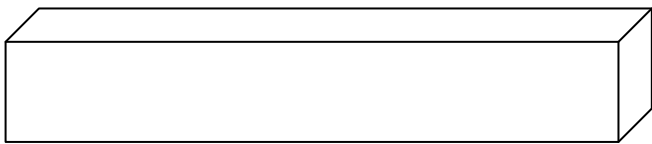
# Basic Sculpting: Fondant Purse

Notes by Laurie Clarke, [www.sweetcelebrations.us](http://www.sweetcelebrations.us), 2011

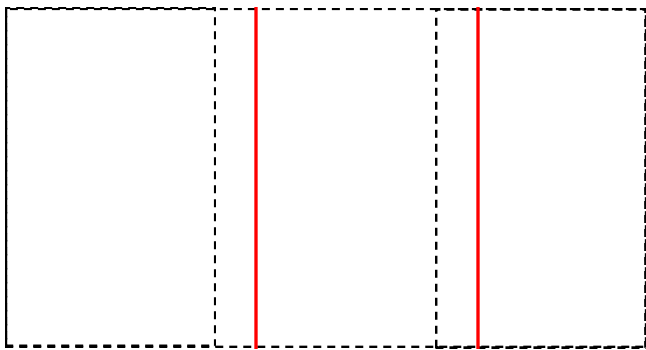
Cake at right was created using a 9x13x2" cake and can comfortably serve up to 20 party guests. To complete the purse you'll need a rectangular cake (on a same-size cardboard). Firm cake such as Half Scratch Recipe is recommended. Also 2 cups of non-slippery filling, 4 cups buttercream icing, approximately 3 lbs fondant, supports (drinking straws or "jumbo straws"), bamboo skewers and a base (foil-covered cardboard or cardboard wrapped with fabric/scrapbook paper/wrapping paper and covered with food-safe cellophane or acetate). Beads, floral wire, buttons, etc. may also be used (see notes).



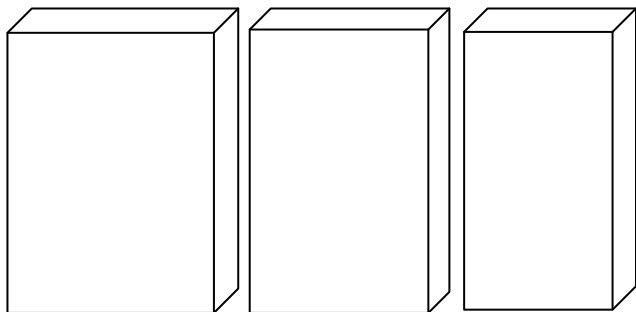
1. Begin with a rectangular cake; a 9x13x2 layer works well



2. Use a paper towel cut to fit the top of the cake. Fold into thirds and place toothpicks at the creases. Remove paper towel and move each toothpick 1" right:

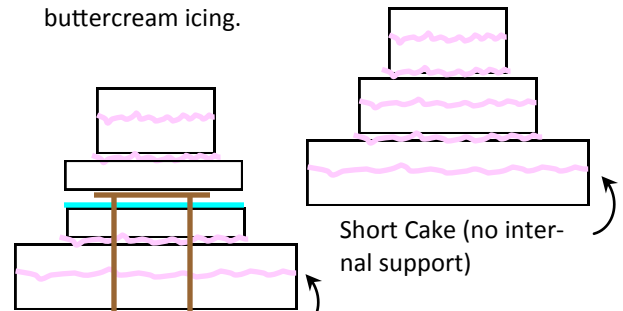


3. Cut cake along these new lines — this leaves you with a large piece, a medium-sized piece and a small piece:



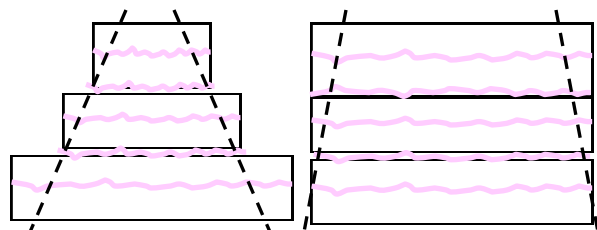
6. Finishing the Cake: Ice with buttercream crumbcoat, trim away excess cardboard and wrap in fondant. Smooth front and back and top (see illustration 6a):

4. Place largest on cardboard with buttercream. Torte this cake and give it a thin filling — no "cake washes" or slippery fillings in sculpted cakes (i.e. no fresh fruit, custard or whipped icing). Spread filling on top of this layer. For small cakes continue to stack all layers and prepare to carve. For tall cakes/heavy cakes you must create an internal support. To do this torte the medium layer and apply only *half* of it on top of the large cake. Apply a smooth coat of buttercream icing.

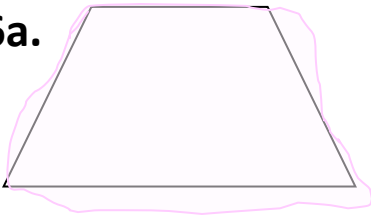


Tall cake with internal support (slightly smaller than cake sides to allow for carving away). After support is added continue building the rest of the layers up. Poke skewers all the way down into bottom cardboard so cakes don't wiggle during carving/icing

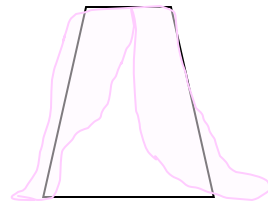
5. Carve front and back of cake into desired shape/slope, then carve ends straight, rounded, etc.



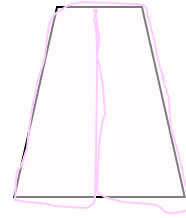
6a.



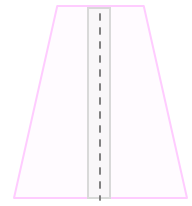
Front and back are smooth; now concentrate on ends of cake. —>



Pinch excess fondant together and adhere to the cake on the left and right of this flap —>

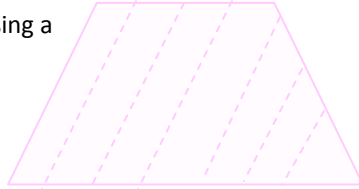


Trim away excess fondant about 1/2" from cake. Open and fold in one side; press into buttercream. Close the flap, adhere, and trim outer flap neatly —>



Apply a thin ribbon of fondant to cover the seam. Use stitching wheel to create a stitched effect.

7. If fondant surface is not smooth add a "quilted" effect using a tracing wheel:

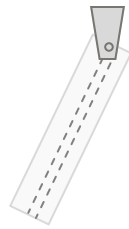


8.

Prepare a cake base with cardboard (1 or two layers) and fabric/wrapping paper/scrapbook paper and cellophane/acetate. Adhere purse to base using non-skid mat, sticky fondant and skewers.

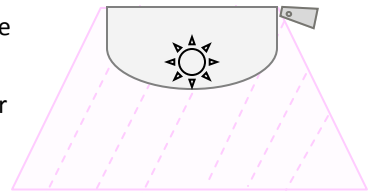


9. Add a "zipper" by attaching a 1/2" wide strip of "fabric" to the top of the purse. Use the zigzag tool to create two rows and add a small fondant/metal zipper pull at the edge.

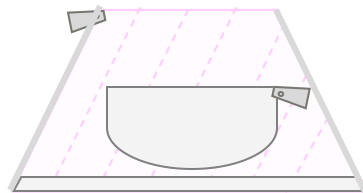


10.

If desired, add a "flap" over the top of the purse by measuring size and shape using a cut paper towel. Apply with a little water from back of "purse" to front.

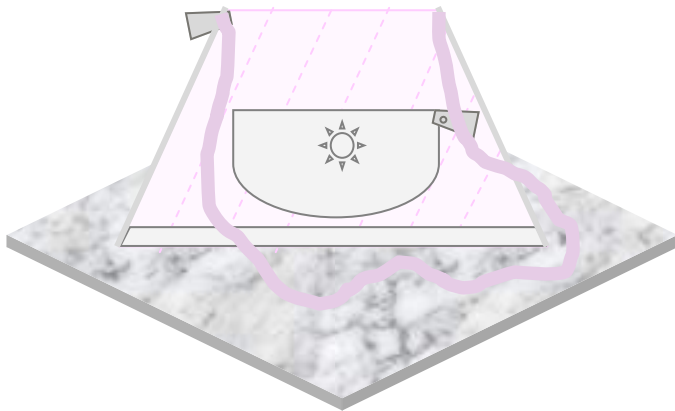


If the bottom edge didn't turn out neatly, add a "leather bottom" border and/or some "piping" on the sides:



Maybe a pocket instead..

Maybe a clasp?  
Or a belt closure?



Finish with a simple ribbon/rope/real chain strap, or...

To make a standing handle use floral wire and beads or a combination of real beads and fondant beads; dry and transport laying down and insert when cake is set up

