



PROJECT CENTER

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~POLKA DOTS~



Design by: [torrie671361](#) (1 Project)

About me: If it can be baked...I've already baked it!!!

Project skill level: advanced

Project time: 2 hours to 3 hours

Project tags: Birthday Edibles Trendy

This cake i made for for a 21st birthday and her favorite colors are orange and purple. I used my Cricut cake to cut out the circles.



CRICUT®: WHAT WAS USED



Cricut Cake® Personal Electronic Cutter



Cake Basics Cartridge

OTHER MATERIALS NEEDED

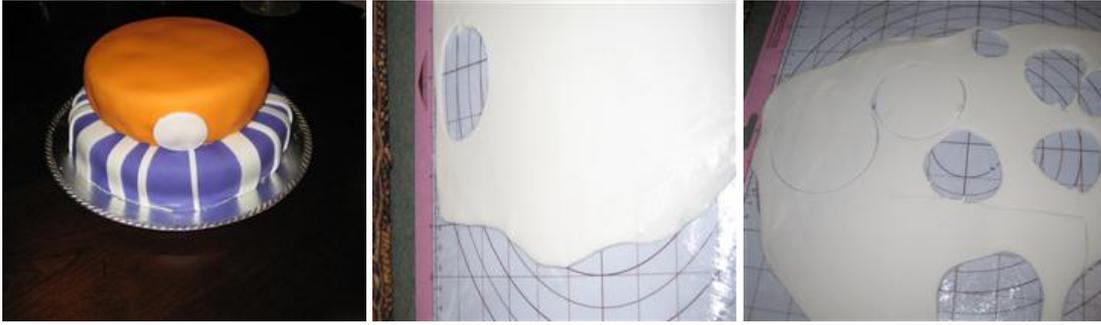
Fondant

Cake

Icing

STEP 1

Once the top layer is on you would use shortening to cover the counter and roll out the fondant for the circles. Then you will want to also put shortening on the mat. Then put the fondant that you rolled out onto the mat. Then you would want to put that into the freezer for about 30 min. I then loaded my mat to my Cricut cake. I used the circle on the cake basics. and cut out different circles from 3/4 of an inch to 1/2 of an inch. You can make them what ever size you would like.



STEP 2

Once you are all done putting the circles on I wrote Happy 21st. You can write what ever you would like if you want anything on there at all.



STEP 3

What you will want to do first is make both layers of the cake. Once you do that go ahead ice the bottom cake layer. Then spread shortening on your counter and roll out your fondant. then cover the bottom layer with the fondant you rolled out and tuck in under the cake.

STEP 4

Once you cover it with fondant you would cut out different strips. having some thin and some thick. what ever you prefer. Mine ranged from and 1.5 inches all the way to 1/4 of an inch.

STEP 5

Once you are done with the strips you would ice the top layer and roll out your fondant to cover the top. Then you would want to put that on top of the bottom layer.

STEP 6

I make my own fondant and knead in the color I want or you can just buy it:
16 oz mini marshmallows, 2 tsp lemon juice, and 1 tsp water. Heat in microwave a minute at a time stirring between each minute until just melted. Mix in 2 tsp com syrup, 1 tsp clear vanilla, 2 tsp Almond extract, 1/2 tsp butter flavor (optional) then stir start adding powder sugar until you can knead it. Then knead it until it is no longer sticky. (2 pounds of powder sugar give or take) wrap it in plastic and let it sit over night. Also grease hands and counter generously with shortening.

STEP 7

and its done!

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Happy Birthday Card
- Giraffe

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