

Macmillan Coffee Morning Toppers

She Who Bakes

If you want to bring something a little special to your next Macmillan Coffee Morning, why not try these cute and edible toppers! They can be made well ahead of time for minimal stress and they look adorable!

For these you will need -

- Modelling paste (not sugarpaste or ready to roll icing as this will be too soft! Modelling paste is a stronger sugar which can be picked up online or in your local cake shop)
- Cornflour (for dusting the side, I find this works much better than icing sugar)
- Green, cream, brown and red food colouring (I recommend to use professional concentrated paste rather than the liquid supermarket options)
- Palette knife
- Ball tool
- Mini heart cutter
- Small circle cutters
- Small rolling pin
- Food grade paintbrush
- Edible glue



WORLD'S BIGGEST
COFFEE
MORNING
MACMILLAN
CANCER SUPPORT



For the teapot



- 1** Start by kneading a piece of white modelling paste and rolling this into a smooth round ball.



- 2** Then, indent the top using a piping tip or small circle cutter.



- 3** Roll a very small ball and stick this to the top of the teapot using a little edible glue.



- 4** For the handle, roll a small sausage of white modelling paste and cut a section using a palette knife.

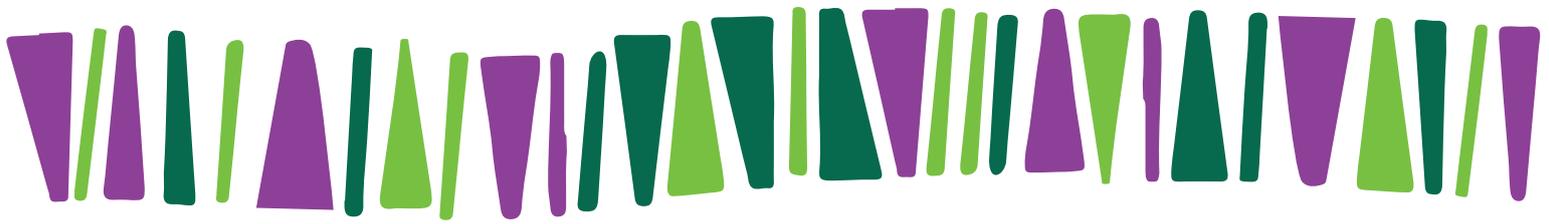


- 5** Bend this into shape and glue into place on the side.



- 6** For the spout, roll another small sausage and pinch one end so it is flat, stick this end to the front of the teapot using edible glue and push the small end of a ball tool into the other end to create the spout opening.





For the mugs



1 Start by colouring a piece of white modelling paste a nice green colour (to match the Coffee Morning logo!). I'm using Sugarflair Party Green.



2 Then roll a smooth round ball of paste and squeeze the top and the bottom to create a cylinder.



3 Push the large end of a ball tool into the top to create an indent.



4 For the handle, roll a small sausage of white modelling paste and cut a section using a palette knife.



5 Bend this into shape and glue into place on the side.



6 Roll a very small ball of brown modelling paste and glue into the middle of the mug to create coffee or tea (depending on your preference!)



For the cupcakes



- 1 Colour modelling paste green (for the cases), cream (for the buttercream) and red (for the cherry on top).



- 2 Start with a small, smooth round ball of green modelling paste. Press the top and the bottom to create a cylinder like the coffee mugs but smaller.



- 3 Then with a palette knife, indent all the way around to create the pleats on a cupcake case.



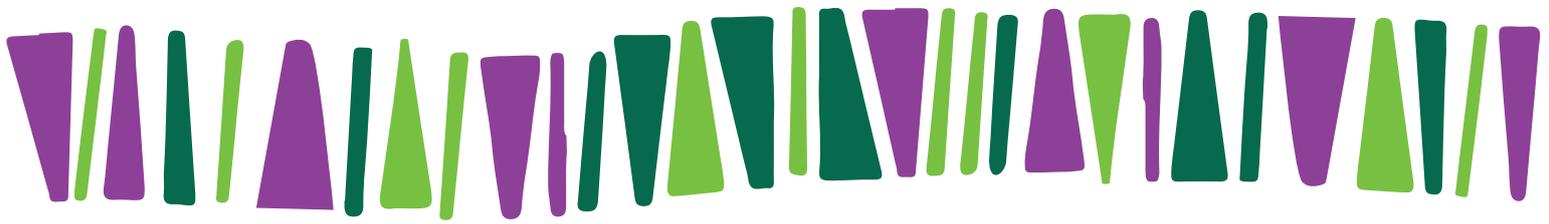
- 4 For the buttercream, roll a sausage of cream modelling paste. Roll this up at one end until the spiral is as big as the cupcake case.



- 5 Then glue the spiral onto the case. Gently, twist the sausage of modelling paste around, gluing into place, until you have made a swirl. Cut off any excess with a knife.



- 6 Roll a very small ball of red modelling paste and glue into place on the top creating the cherry!



For the cake



- 1 Roll out cream, red and a lighter cream modelling paste. You want to roll the darker cream a little thicker as this will be the sponges. The red and the lighter cream can be thinner as these will be your fillings.



- 2 Cut out three circles for the sponges and two of the red and the lighter cream.



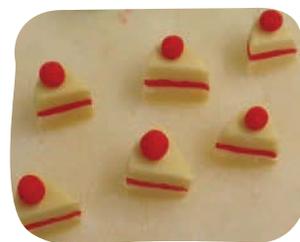
- 3 Then using a little edible glue stick these together, stacking them so it's sponge, filling, sponge, filling, sponge.



- 4 Then roll 8 small flat balls of the lighter cream colour and stick onto the top of the cake.

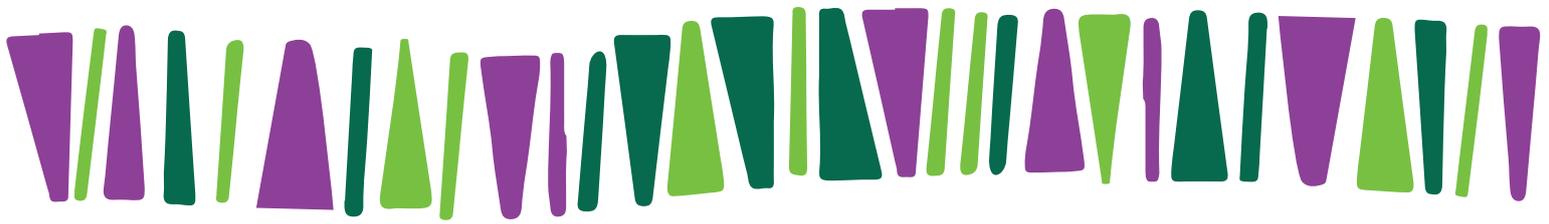


- 5 Then 8 small balls of red for decorations.



- 6 Once this is all made you can cut out a slice using a sharp knife or scalpel.





For the plates

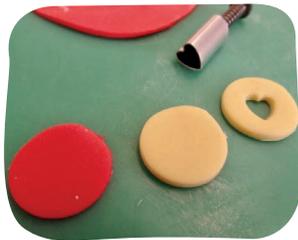


- 1 Roll out a piece of green modelling paste and cut out small circles.



- 2 Using a smaller circle cutter, indent these to create plates. Leave to dry.

For the jam heart biscuits



- 1 Cut out two thicker cream circles of modelling paste and one thinner circle of red.



- 2 Cut a small heart out of one of the cream circles and then stick these together using a little edible glue.



Leave all of these toppers to set overnight on foam and they will be ready to use the following day! Also, they can be made well in advance by letting them set completely and then storing them in a non-airtight box such as a cardboard cake box lined with kitchen roll (alternatively, a tupperware box but instead of using the lid, cover with a layer of kitchen roll, you need to leave the air on them to keep them dried out but you don't want them to get dusty!) By storing them this way they can be made months in advance.

Decorate any cupcakes as desired! Enjoy your coffee morning and happy baking! Britt xo

