



## *Autumn Cake Decorations for Birthday, Halloween, Thanksgiving*

Decorate a cake with Modeling Chocolate leaves with Luster Dust, special piped writing, and Modeling Chocolate mouse, pumpkins and acorns

White Candy Tube for writing on cake

Leaves: dark Modeling Chocolate and Luster Dust – we used violet

Pumpkin: orange and green Modeling Chocolate

Acorns: dark and white Modeling Chocolate

Mouse: white, dark and pink Modeling Chocolate

Small clean paintbrush

WonderTool (optional)

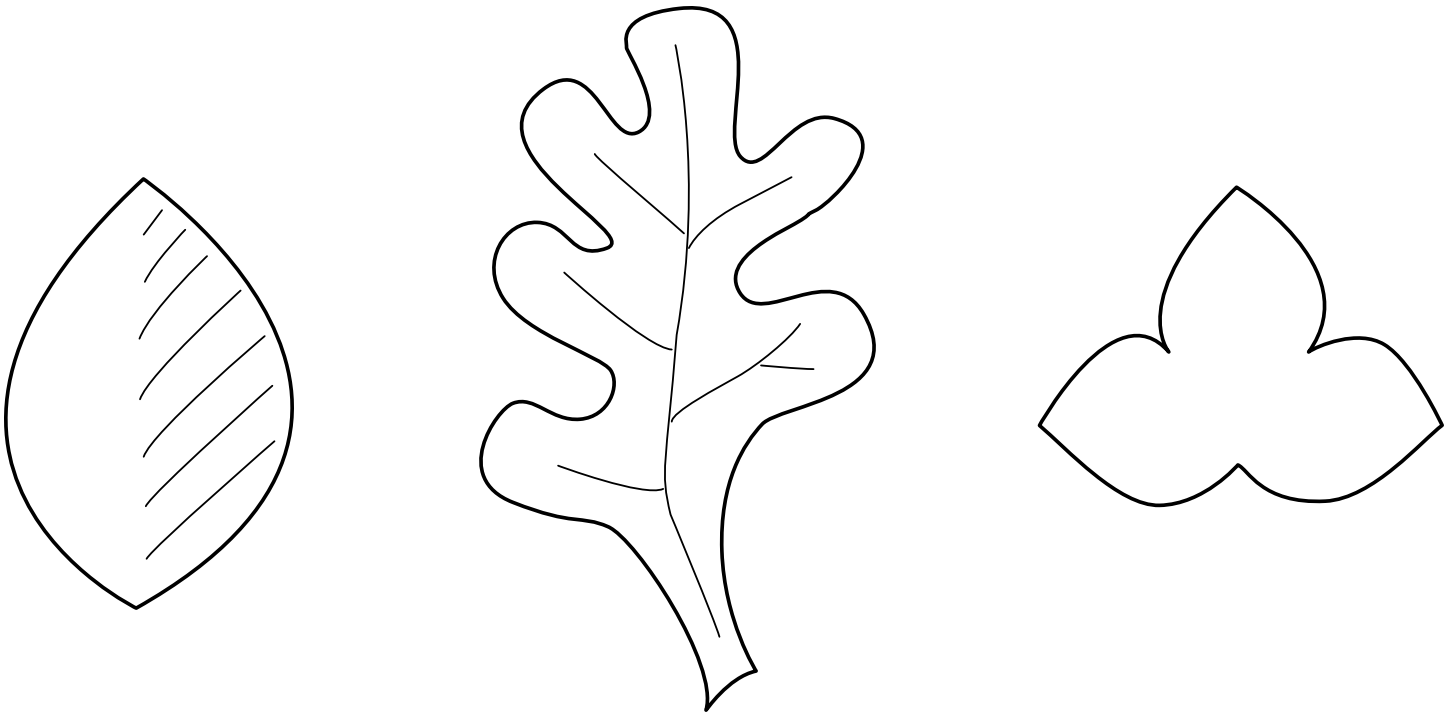
Granite or marble base (optional)

Iced cake (see Chocolate Ganache Filling and Glaze PDF for icing and filing recipe)

**GENERAL MODELING TIPS:** Working on cool granite or marble is helpful. If Modeling Chocolate softens, work on a different part of your project while the warm piece cools and firms up. Use a small clean brush and water to moisten areas as necessary before attaching pieces. Powdered sugar or cornstarch can also be used to dust your Modeling Chocolate.

To prepare the candy tubes before using: Place in very hot water 5 to 10 minutes until entirely melted. The tip melts last. Cut a small opening at the tip, and if the candy does not come out, run hot water over the tip with the opening end down until unclogged. As you use the tube the tip may cool and clog again. After warming under hot water, dry the tube and continue piping.

To write on cake: To make the spacing simpler, put your message on the cake before adding the rest of the decorations. Warm a candy tube and either write directly onto the cake or pipe onto waxed or baking paper, let harden, then remove from the paper and place on cake.



**Create dark Modeling Chocolate Leaves with luster dust accents:**

Enlarge drawings of leaves of above to desired size and cut out from heavy paper. Roll dark modeling chocolate out to a thin sheet, about 1/16" thick. With the flat of your hand, gently rub the top of the sheet of modeling chocolate until the cocoa butter begins to shine. Place templates on top of Modeling Chocolate and cut around edges with sharp knife. Lightly score details on leaf with WonderTool or other implement. Let set a bit to cool and firm before using. To give a luminous accent, gently brush the dry luster dust powder onto the leaves, a little goes a long way, and place on cake.

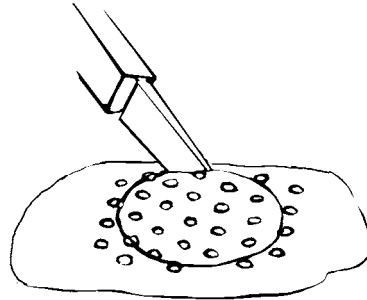
## Acorn

dark Modeling Chocolate

white Modeling Chocolate

1. Combine a small amount of dark and white Modeling Chocolate to make a tan color. Roll a small ball, flatten one end and make a little point on the other.

2. Roll a small ball of dark Modeling Chocolate; flatten against the side of a cheese grater to add texture and put onto the flat top of the acorn.



3. Using the WonderTool or other pointed tool, make a small hole in the top of the acorn.

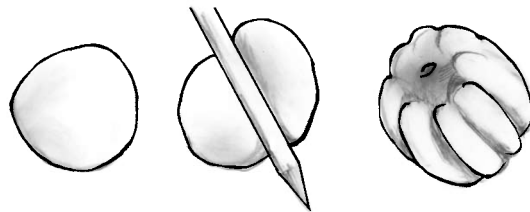
4. Roll a small string of dark Modeling Chocolate and insert it into the hole for the acorn stem.

## Pumpkin

orange Modeling Chocolate

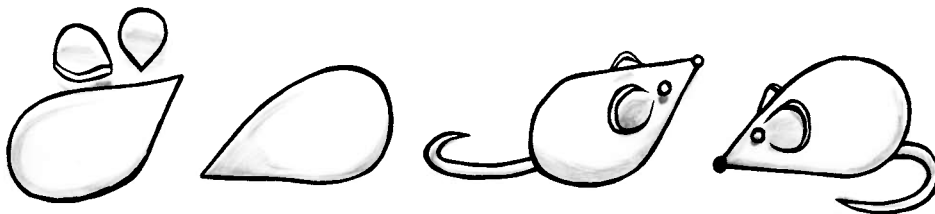
green Modeling Chocolate

WonderTool



1. Roll orange Modeling Chocolate into a ball. To make pumpkin creases, hold the ball and with your other hand hold the long side of the WonderTool against the ball, and pivot it from top to bottom, like a see-saw, pressing lightly into the soft chocolate.

2. Indent the top with the point of the WonderTool. Make a small green stem, moisten one end with water, and put it into the hole.



## Mouse

white Modeling Chocolate

dark Modeling Chocolate

pink Modeling Chocolate

leaf cutter

Roll 1" ball of Modeling Chocolate into a pear shape. Use leaf cutter on thinly rolled Modeling Chocolate for ears. Add tiny balls of dark Modeling Chocolate for eyes and a tiny pink Modeling Chocolate string tail to end it all.