What you need!

- 8" round cake
- 15" round cake drum
- Easyflow smoother
- Non-stick rolling pin
- Selection of circular cutters (we used reversible 6 piece cutter set & Framar set of 6 circle cutters)
- Framar arum lily cutter FRA250A
- Framar set of 4 heart cutters FRA127S
- Edible glue
- Sugarflair baby pink food paste colouring
- Brush for painting
- Blossom Art cherry blossom cutter & mould set
- Coloured sugarpastes (we used Sattina sugarpastes in white, cerise pink, Mediterranean blue, chestnut brown, true red, regal purple, soft green & blush pink)
- Clikstix small font lower & upper case alphabet cutters

Owl Cake

‘Owl Be Your Twoo Love’

Wooo someone you love with this cute owl cake and cupcake. Perfect for Valentine's Day, Mother’s Day or a birthday celebration.

We used an 8" round cake and have listed all the ingredients and equipment used to make this, but you can adapt the colour theme, shape and size to suit your special occasion and equipment/bakeware you may already have.

Step 1

Handy hint: To give your sugarpaste cakes a smooth professional finish, smooth over with an Easyflow Smoother.

Cover an 8" round cake with pale pink sugarpaste.
Cover a 15” round cake drum with 500g of soft green sugarpaste and place the cake on top (You can now buy coloured cake boards as an alternative to covering your board in sugarpaste).

Cut out 2 large white circles about 5mm thick and attach them to the top of the cake with edible glue. We used the 88mm cutter from the Reversible 6 Piece Circular Cutter Set.

For the wings and ears roll out some coloured sugarpaste and cut them out using the Framar Arum Lily Cutter FRA250A. If you do not have this cutter, outline the wings and ears freehand with a pencil on greaseproof paper.

Cut them out and lay onto your cake to make sure they are the right size and shape. When you are happy with your ear and wing templates, lay them on to the pink rolled out sugarpaste and cut around the shapes with a small sharp knife. Attach with edible glue.

For the eyes, cut out 2 blue circles then with a smaller cutter, cut out another circle from the inside edge of the eye. For the pupils cut out 2 small black circles.

We used the 58mm cutter from the reversible set, then the 25mm cutter and 15mm cutter from the Framar Set of 6 Circle Cutters FRA 120S.

For the beak, feet and tummy cut out a selection of heart shapes in red, lilac and purple sugarpaste using the Framar Set of 4 Heart Cutters FRA127S.

Attach all the features to the cake with edible glue.
To make the tree branch, roll some brown sugarpaste into a ball then into a long sausage shape about 25cm long. Make several cuts at intervals as shown for the twigs. Shape the branch by pulling out the twigs where you made the cuts and mould into an irregular shape. For a bark effect use a palette knife or the back of a knife and score lines length wise into the sugarpaste.

Attach the branch to the front of the cake with edible glue then add two little pairs of cut out hearts for the feet. It’s personal choice whether you now wish to add a few leaves or blossoms, we used the Blossom Art Cherry Blossom Cutter & Mould Set for the flowers. See our project sheet ‘Pretty Flowers In Minutes’ to see how quick and easy these are to make. If you are short of time buy ready-made icing flowers.

For the lettering we have used Small Font Lower & Upper Clickstix cutters. They work best with flower paste but you can use them with sugarpaste as long as you roll it out very thinly and leave it for at least 5 minutes to dry before using the cutters. Alternatively you can pipe a message in royal icing, it even comes ready-made in a resealable tub called ‘Royal Icing To Go’ or write straight onto the sugarpaste using an edible ink pen.

A) Roll out some coloured sugarpaste really thinly then cut out long strips as shown. Leave at least 5 minutes then cut out your letter pressing firmly down onto your work surface.

B) Lift up and rub your thumb over the cutter to remove any excess icing.

C) Press the backing strip/ejector down to push the letter out from the cutter and attach to the board with edible glue.

You can always shrink the design down and make some really cute owl cupcakes!

Handy hint: If you do not have edible glue, use cooled boiled water.