How To Make
It’s ‘A Dog’s Life’ Cake

The Dogs

The Karen Davies Dogs By Alice mould is so flexible and easy to use that you can actually use sugarpaste in the mould if the dogs are going to lie flat on your cake or around the sides. However, if you want your dogs to stand up as we have done, use a modelling paste like Sattina 3 in 1 so the icing sets hard.

Dust the mould with cornflour then turn the mould over and give it a good tap on your work surface so that any excess cornflour falls out.

Take some modelling paste, knead well so that it’s smooth and pliable and roll into a ball. Push into the mould and press firmly so that the icing reaches into every crevice and completely covers the mould. Slice away the excess paste with a flat palette knife, starting from the centre and working outwards.

Turn the mould over and the dog should pop out quite easily. Remember the mould is flexible so you can bend it back to help ease the icing out. Leave the dogs to set hard overnight.
The Dogs - Continued

It's always easier to paint from a reference, so search out some images of dogs before you start. You can use edible dusts, paste colours or edible paints, whatever you have to hand really, we used a selection of dusts and paste colours.

To create soft shading rather than block colour, use a soft brush and blossom tint dusts; pour a little dust onto some kitchen roll, dip the brush into the dust and brush softly over the dog where required.

To paint block areas or smaller features, we mixed a little water and paste colouring together in the palette before painting. It's really important to have a good brush with a fine point when painting small areas!

The Kennel & Picket Fence

The kennel is actually cut out using Fmm's 'More Than A Bird House' cutter set. Colour and roll out some modelling paste to about 2mm thick, press the Pme bark effect impression mat onto the icing then roll over firmly with a rolling pin to emboss the grain pattern onto the icing. Cut each section out and leave to dry overnight.

To assemble the kennel, pipe a thin line of royal icing along the edge of each section, press together and hold for a few minutes before leaving to dry.

Use Fmm's Picket Fence Cutter and Pme's bark effect impression mat to decorate the side of the cake. You can use sugarpaste although modelling paste is less stretchy and therefore easier to work with.

Paw Prints

To create the little paw prints around the cake we used the Pme plunger circle cutters. The great thing about these cutters is that you can cut out the small circles and plunge them directly onto the cake so that the shapes do not distort.

Handy Tip: When using moulds or rolling out icing, a corn-flour pouch makes life really easy! When tapped into a mould it sprinkles a fine covering of cornflour into all the crevices, ensuring that the icing can be easily released. You can also dab it on your hands to stop them getting sticky or on your worktop when rolling out icing for flowers, models etc.