
The Wilton Method: How to Make Woodgrain Fondant with Wilton Instructors

Chapter 1 - Introduction

Overview

(upbeat instrumental music) - Hi, my name is Stephanie and I'm from Wilton. In this class I will show you how to marble fondant to achieve a wood grain effect that gives you a nice rustic look. Marbling fondant looks really cool and it's actually really simple and easy to do. (upbeat instrumental music)

Chapter 2 - How to Make Woodgrain Fondant

Make fondant

- The materials you'll need for this class are cookie cutters, cupcakes, cookies, butter cream icing, fondant that we'll color using Wilton's Color Right icing color, a fondant roller, a spatula. Gloves are optional if you wanna keep your hands clean while you're coloring the fondant, and the roll and cut mat. I'm gonna marble my fondant dark brown, light brown and white, so I'm gonna begin by coloring my fondant dark brown. I'm using Wilton's Color Right icing color, add a few drops on my fondant, and then I'm going to go ahead and knead my color in until it's fully incorporated. I'm wearing gloves right now. It's optional, but I highly recommend wearing gloves to keep your hands nice and clean. You can also use chocolate fondant too to get that dark brown. Continue to add more color and knead until you get the dark brown that you're looking for. I have my dark brown right here. I'm gonna take some of my dark brown color and some white, mix it together to achieve my light brown which I have right here, so I'm gonna take a little bit of each color and begin to marble it. Because my icing's all colored, I don't need my gloves anymore, so I'm gonna go ahead and take those off and start marbling these by kneading them together. Since we have more brown colors, I added more white, because the brown's a little bit overpowering, so just to balance that out. I'm gonna go ahead and put all three of my colors together. I'm gonna knead it until I can see the streaks of color in there. It's not gonna take very long. Just about that much. See how you can see the streaks of color in there? I'm gonna roll out my fondant 'till it's about 1/8 to 1/16 of an inch. Okay, very good. See all the streaks of color there, the wood grain look? This is perfect. I'm gonna go ahead, I'm gonna take my cutters. I'm gonna push my cutter all the way through. Since this one's a round cutter, I can give it a little bit of a twist here. Cut two of these 'cause I have two cupcakes. Remember push the cutter all the way through. I'm gonna take my leaf cutter right here, and we're gonna go ahead and push it all the way through. Make sure I get all the sides, and then I'll do another one right up here. Push it all the way through. Okay, perfect. Very carefully, remove the fondant around the cutouts. I'm gonna slide my spatula gently underneath my cutout to lift it away. If you have any rough edges, like I do down here, just go ahead and pat them with your finger very gently. All right, I'm gonna put this off to the side. I'm gonna go ahead and get my second cutout here. See if I have any rough edges on this one. No, nice and clean. Now I'm gonna use my spatula to ice my cookies and cupcakes with a little bit of butter cream. Just enough so that the cutout adheres. Any butter cream that I don't have, I can just take off with my spatula and put back in my bowl. I'm gonna do the same thing with my cookie. Just a very little bit of butter cream. I'm gonna take my cutout, and I'm gonna very gently lay it on top, press down all the sides here and press it onto my cupcake so it adheres, and I'm gonna do the exact same thing with my cookie. You just have to be sure you line up the edges of the cookie with the edges of the cutout, and just like with

the cupcake, very gently press down. I've shown you how to apply this look to both cupcakes and cookies, but think about how you can use this look on other things. You can cover a whole cake with it or cut out shapes and put it on a fondant or butter cream colored cake. You can also switch up the colors completely. Experiment with it and find what you like. (lively music)