

# Angry Birds Cake

I made this cake in April of this year for a little boy whose father bid on an auction at our church fundraiser. (I just had a vision of Sister Margaret, my 7th grade English teacher, chiding me for using too many prepositional phrases in that sentence. Actually, she was the only one of the nuns I liked so I don't mind envisioning her. But I digress...)

We had a silent auction at our church fundraiser. I volunteered to make a cake. I actually didn't think there would be any bids but apparently there was a bidding war! So this little boy liked Angry Birds and I really got a kick out of making this cake – especially the beaks.

I probably should have posted this earlier because I would have remembered the difficulty I was having with LMF back in April. Sometimes I feel like Dory. I can remember my name but the rest of my short term memory was blitzed back in December when I had the third baby. (If you're a parent of one of my patients – I'm just kidding. I promise).

What I learned from this cake:

When making LMF (Liz Marek Fondant), definitely stop adding powdered sugar when it gets to be smooth and elastic. I think too much PS is one of the reasons I have been having so much trouble with it drying out lately. I bought [20 gauge vinyl](#) from Joann's a while ago and I use it to cover my counter when I'm rolling out fondant. It helps to keep your fondant clean while rolling it out. It also eliminates the need for any dusting. At most I will use a smear of shortening. Again, I forgot this while I was making the Angry Birds cake and doused my vinyl with CS – drying out my fondant even further.

I did read through the comments under the LMF recipe and gleaned some tips for working with her fondant:

1)When making dark colors and the fondant gets sticky, use a little PS to dry it up a bit.

2) When making LMF, only add PS until you reach a taffy-like texture

3) If your LMF is dry, give it a couple of spritzes of water and a little extra Wilton fondant. Then heat for 30 seconds and pull like taffy with shortening on your hands.

One more thing that I found helpful when rolling out fondant is to roll out to the exact measurement of the cake, not an inch extra as I was initially taught. The fondant will stretch anyway as you are covering your cake and having too much fondant will put too much weight on the edges of the cake and potentially create tears. Just make sure you roll it out into a circle.

I used modeling chocolate for the beaks. I made them last and did not have time for them to dry. Modeling chocolate works best for pieces that you need to put on the cake right away and hold their shape. For the best mixing chart and information to make modeling chocolate check out: [www.cakepaperparty.com](http://www.cakepaperparty.com). I always use Mercken's candy melts in super white for my modeling chocolate and I use a 4:1 ratio of chocolate to corn syrup.

