Bear Lets's Go To The Hop

Tools:

- Huggable Bear Pan
- Tips: 3, 5
- Tip: 16
- Cake Board
- Fanci-Foil Wrap
- Cutter/Embosser

Ingredients:

- Rose, Black, Brown Icing Colors
- Ready-To-Use Rolled White Fondant (24 oz. needed)
- Buttercream Icing
- Cornstarch

Bake and cool cake. Outline inside of ears, muzzle and paw pads with tip 3. Pipe in ears and paw pads with tip 3, smooth with finger dipped in cornstarch. Cover muzzle and body with tip 16 stars. Roll out white fondant for eyes and blouse, cut pieces to fit and position on cake. Tint 12 oz. of fondant rose, 3 oz. black; and 1 oz. gray (use a small amount of black). Roll out and cut pieces to fit for skirt, collar, waistband, front strip of blouse and belt; position on cake. Shape pieces for pupils, nose, mouth, bow and eyelashes; position on cake. Pipe tip 5 poodle body; cover all but muzzle and legs with tip 16 rosettes. Roll thin black fondant rope for dog's collar and leash; attach with damp brush. Roll black fondant dots for dog's nose and eyes; position on cake.

Serves 12.

