Cute Little Pumpkins

Equipment:	Materials:
Dresden tool or Cocktail stick Paint brush Dusting brush	Modelling paste (white) Edible Glue Peach Paste food colour Red paste food colour Brown paste food colour Terracotta dust food colour ¼ strength confectioners glaze (optional) Icing sugar for dusting if needed Glaze cleaner
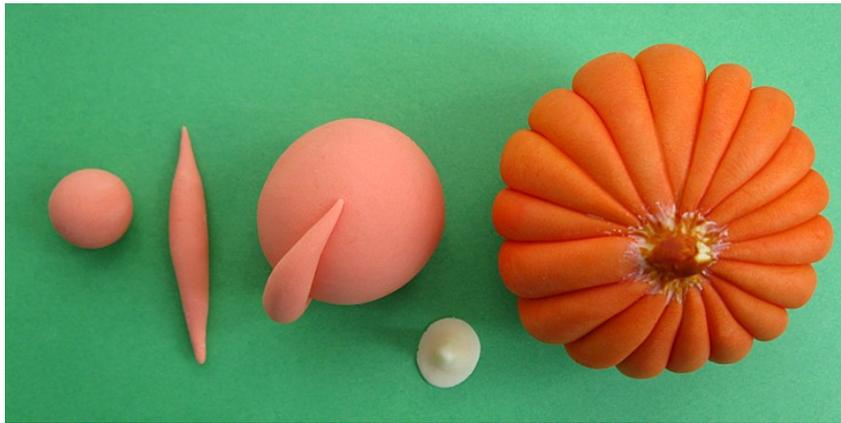
Method:

1. Using white modeling paste, coloured with a combination of peach and red paste food colours, roll a 1.5cm (½") ball, this will be the heart of your pumpkin. The heart of the pumpkin can also be exchanged for a cake pop mixture covered in paste, the pumpkin can then either be used as shown here or mounted onto a stick for a Halloween party.

2. Using the same coloured modeling paste as above, roll small balls of paste elongating them into a cigar shape with pointed ends in the palm of your hand.

3. Attach the cigar shapes around your pumpkin heart with edible glue, lining them up next to each other. When you have covered your pumpkin if you have an irregular space roll a cigar of paste to fit into the gap then when you place the pumpkin on the cake use that area to attach the pumpkin.

4. To make the pumpkin stalk create a small witches hat of white modeling paste and attach it to the top of the pumpkin using edible glue. When in position use a Dresden tool (or cocktail stick) to slightly drag the edges of the witch's hat down into the groves of the pumpkin for a more realistic look.

5. With a soft dusting brush and terracotta dust food colour (or similar), add further dimension by lightly dusting the groves of your pumpkin.

6. Mix a little confectioners glaze with the brown paste food colour and paint fine streaks on the stem of your pumpkin. Once you have completed your painting ensure you clean your brush thoroughly with glaze cleaner and rinse it in clean water.

7. Finally paint the pumpkin with a ¼ strength confectioners glaze or steam it to set the dust. Attach to your cake using royal icing coloured to match the pumpkin or grass if it is to be displayed in a natural setting.