

3D ELMO TUTORIAL

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These are instructions for how to make a 3D Elmo. I would make this about a week in advance so everything dries hard and it's easy to place on top of the cake.

What you need:

9 cups of rice crispy treats, divided

60 large marshmallows, divided

One batch of royal icing (take out about 2 tablespoons to make black for the eyes and mouth)

White fondant for eyes

Orange fondant for nose

Blue fondant (optional) for heart and box that Elmo sits on cardboard

$\frac{3}{4}$ cups butter cream

many toothpicks

Instructions:

Step 1: Make a batch of rice crispy treats. I use 40 large marshmallows and 6 cups of rice crispy cereal. Melt the marshmallows in a bowl in the microwave and add the cereal. Stir until incorporated. Then wait about 5 minutes until the mixture is cool before you start the next step.



Step 2: Make all the basic shapes. This recipe will be enough for the whole Elmo; there will be no leftovers (sorry!) I start with the eyes and then the nose, then I made his head with 3 indentations for the eyes and nose. Next, I make the torso, and finally the limbs. Remember, you are just making basic shapes. Once you start putting it together and piping it will look a lot better. Also, cut a perice of cardboard and attach it to the bottom of the torso with royal icing, as in the second pic on this page. Let all the pieces dry AT LEAST over night.



Step 3: Now we begin to attach the limbs to the torso. I like to use two (2) toothpicks and a bit of royal icing. First I attach the arms and rest them on 2 pudding boxes so that they will dry elevated the way I want them. If you don't let them dry up like this, they may fall off, or they are just going to be hanging there. So, dry them the way you want the finished Elmo to look. When you attach the legs, let them rest on the pudding boxes as well, so that they will dry properly and be stable. These need to dry overnight as well.



Step 4: Roll out fondant and cover the eyes and the nose. Now that all the pieces have dried separately over night, it's time to put them all together. Again, I use lots of toothpicks; more than one per piece and royal icing to keep the pieces together. I keep the legs where they are on the pudding boxes and place the torso on top of the boxes. Attach the legs to the torso. Now the head; I used 5 toothpicks and royal, attached the head and made sure it was stable.



Step 5: Now it's time for him to dry, but we don't want him to warp, so at this stage, I dry him lying down. I use 3 pudding boxes under his legs and allow him to dry over night. This is also the time where I draw on the mouth and stick the eyes and nose in...also use toothpicks. For the mouth, I just use black royal icing and smooth it out in the mouth area; you get a chance to make his mouth look good when you pipe the fur on.



Step 6: Now that it's drying, you have time to make some royal icing, colour it red and let it sit overnight, with the Elmo so that the colour deepens and you get a really nice, deep, red colour.

Step 7: Now that Elmo has rested overnight, it's time to start piping. Sit him up straight and pipe away. Use tip #18 and for the small parts between his eyes and nose use tip #16. Also, make small circles of black royal icing for the pupils. Let them dry for a while and then they are dry, you have perfectly round pupils for Elmo's eyes.



Step 8: Now he needs somewhere to sit. If you choose, he may sit on a tier of the cake. If you're not making a tiered cake, and placing Elmo on a sheet cake, or any other single tier cake, make a little bench for him like this: make a half batch of rice crispy treats: 20 marshmallows and 3 cups of cereal. Make the cereal into a little box and attach a piece of cardboard to the bottom, as you did for the torso. Also, now's the time to roll out some fondant and cut out a heart for Elmo to hold. I piped some royal icing on the back of the heart so I can attach it to the Elmo later on.



Once the little box dries overnight cover in butter cream and roll some fondant onto it. This is tricky and rice crispy treats won't give you a nice, sharp, shape so I covered mine in little stars.



Step 9: Once Elmo is dry and the fondant-covered box has dried somewhat overnight, you can attach the Elmo to the box with royal icing. At this point you can do any touch up's like adding fur where you missed a spot and covering up little flaws. And when your cake is done, make sure to use dowels and attach him securely.

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If you have any questions, feel free to ask...
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