

Fondant Mermaid Tail Stencil

Use this stencil to make a fondant mermaid tail for the mermaid cake tutorial found on xokatierosario.com.

INSTRUCTIONS:

1. Cut out the stencil and place it over a piece of rolled out fondant.
2. Use a small sharp knife like an X-acto knife to get clean edges.
3. Once the fondant has been cut, insert a wooden skewer running up the center of the tail before setting it aside to dry fully. This helps the tail stand up inside the cake. Set aside to dry thoroughly.

