

SUGARCOATED BY LISA

Animal Face Cakes

One Formula. Endless Designs.

Simple fondant shapes and easy decorating techniques,
used again and again across ten animal face designs.

INSIDE THIS WORKBOOK

Building and assembly guidance

Flat and modelled finishes

Colour variations for every animal

Designer tips

Seasonal styling ideas

Cutting templates and placement guides are in your separate template pack.

Designed for use on a 6-inch (152mm) tall cake

Welcome

Animal face cakes often look far more complicated than they really are. Once you break them down into simple shapes and understand where those shapes sit, you'll see how straightforward they are to recreate.

Every animal in this pack is built the same way. The templates give you a starting point for proportions, positioning and expression, but small changes completely transform the personality of the finished cake. Move the eyes, tilt the ears, swap the colours. Make each one your own.

These designs work on a buttercream finish or a fondant-covered cake. The same principles apply to both.

Happy decorating,

Lisa

One Formula, So Many Cakes

These designs earn their keep. The same animal can be styled up or down to suit almost any celebration, which makes them brilliant value for your business.

Keep it simple

The basic flat-cutout version on smooth buttercream is quick to make and perfect for children's birthdays, baby showers and christenings.

Elevate it

A few small changes take the same design somewhere completely different:

- Dome the top of the cake for a softer, rounder head shape.
- Add a flower crown, with the name lettered among the flowers.
- Pipe texture in buttercream. A sheep's woolly fleece, a highland cow's shaggy fringe, a fluffy forelock on a horse.
- Add touches of gold leaf or edible glitter.
- Style it seasonally. A black cat for Halloween, a lamb for Easter, a polar bear for Christmas.

Styled well, these cakes are just as at home at an adult birthday as a child's party. The formula never changes. Only the finish does.

Equipment & Materials

You'll need the same kit for every animal in this pack:

- Rolling pin
- Sharp craft knife or scalpel
- Small palette knife
- Ball tool
- Dresden tool
- Foam pad
- Small paintbrush
- Edible glue or cooled boiled water
- Food-safe ruler

Materials: fondant (sugar paste), a buttercream or fondant-covered cake, and cornflour or icing sugar for dusting. Optional extras include edible dusts, wafer paper leaves and faux flowers.

Colours

Check the colour variation chart for the animal you're making. There's no need to buy everything at once. Most designs use white, black and pink as a base, with two or three colours specific to your chosen animal.

Printing your templates

Your cutting templates and placement guides come as a separate template pack. Print the template sheets at 100% / Actual Size. Do not select Fit to Page. Every cutting sheet includes a measuring bar so you can check the scale after printing.

For reusable templates, print onto cardstock or glue your sheet onto thin card before cutting. Store finished templates in a labelled envelope so they're ready whenever you need them.

Flat or Modelled — Choose Your Finish

Every design in this pack can be made two ways, using the very same templates.

Flat cutouts

Cut each piece from the templates and attach directly to the cake. Quick, clean and beginner friendly.

Modelled features

Use the same template shapes as your guide, but build the nose and muzzle in three dimensions, use your ball tool to create gentle indentations for the eyes, and let the features sit proud of the cake. This adds depth and character and is a lovely next step once you're confident with the flat version. No separate templates needed. The shapes are identical, you're simply giving them body.

Each animal's page notes which features benefit most from modelling.

Building the Features

There's no strict order to follow. Instead, think of the features in two groups.

Build off the cake

Anything that stands proud of the cake, like ears, is easier to assemble completely on your work surface first. Attach the inner ear to the outer ear, then let the whole piece firm up before positioning it. Keep these pieces slightly thicker than the rest so they hold their shape, and use a cocktail stick inside for extra structure where needed. If you use cocktail sticks, always let your customer know so they're removed before serving.

Build on the cake

Features that need to sit flush and follow the curve of the cake, like the muzzle, are better built directly in place. Shaping them on the cake helps the pieces fit together realistically and take the shape of the cake itself.

A few general points

- Prepare your fondant pieces before you start attaching anything.
- If you're working on buttercream, chill the cake before attaching the fondant features.
- Stand back and check the balance of the face before anything is fixed permanently. Tiny adjustments make a big difference.

No. 01 — Cat

On the cake

Build the ears completely off the cake, inner piece attached, and let them firm up. Keep them thicker, with a cocktail stick inside if needed. Build the muzzle directly on the cake so it follows the curve.

Take it 3D

A small rounded 3D nose, and eye positions indented with the ball tool.

Colour variations

	Main	Muzzle	Inner Ears	Eyes	Nose
Ginger	Warm ginger	Ivory	Soft pink	Amber	Dusky pink
Grey	Pale grey	White	Dusty pink	Sage green	Soft pink
Black	Black	White	Grey	Emerald	Pink
Tabby	Caramel + chocolate stripes	White	Pink	Olive green	Pink

Make it your own

Flower crown with the name in the flowers, a bow tie, or moon and stars for Halloween. Painted whiskers finish the face beautifully.

Lisa's tips

Position the ears slightly wider than you first think. Keep the eyes just below halfway. Don't aim for perfect symmetry.

No. 02 – Dog

On the cake

Floppy ears are shaped off the cake but attached while still soft, so they drape naturally down the sides. Pricked ears are treated like cat ears, built off the cake and firmed. Muzzle directly on the cake.

Take it 3D

A large rounded 3D nose makes every dog. A slightly modelled brow above each eye adds instant character.

Colour variations

	Main	Muzzle	Ears	Eyes	Nose
Golden Retriever	Warm gold	Cream	Gold, floppy	Brown	Black
Black Lab	Black	Black	Black, floppy	Brown	Black
Spaniel	White	White	Caramel patches, floppy	Brown	Black
Terrier	White + grey patches	White	One up, one down	Dark brown	Black

Make it your own

A collar with a name tag is the easiest personalisation in the whole pack. Add a lolling pink tongue for a playful expression, or piped buttercream fur for a shaggy finish.

Lisa's tips

The tongue changes everything. With it, playful. Without it, calm. Uneven ears, one up and one down, add instant charm.

No. 03 — Bear

On the cake

Small rounded ears off the cake. Muzzle directly on the cake, and make it generous. The muzzle is the heart of a bear's face.

Take it 3D

A fully modelled, domed muzzle takes this design from flat to adorable. Indent the eyes so they sit small and deep.

Colour variations

	Main	Muzzle	Inner Ears	Eyes	Nose
Teddy	Soft caramel	Ivory	Pink	Brown	Brown
Classic Brown	Warm brown	Cream	Cream	Dark brown	Chocolate
Polar	White	White	Pale grey	Black	Black

Make it your own

A pastel teddy with a bow reads baby shower. A polar bear with a red scarf reads Christmas. Antlers and a red nose turn the brown bear into a reindeer. Same templates, completely different cakes.

Lisa's tips

Keep the eyes small and set wide apart. Big eyes make a bear look startled rather than cuddly.

No. 04 — Panda

On the cake

Ears off the cake, kept thick and rounded. Eye patches and muzzle directly on the cake.

Take it 3D

The panda is where modelling really shines. Indent the eye patches slightly so the eyes sit into the face, and shape the nose and muzzle as rounded 3D pieces.

Colour variations

A panda is always black and white, so the personality comes from expression and styling rather than colour:

- Sleepy eyes with soft pink cheeks for baby showers
- Bamboo shoots and leaves for a classic look
- A flower crown or oversized bow for birthdays
- A red bow and holly for Christmas

Make it your own

Play with the eye shapes. Sleepy, winking or surprised eyes completely change the character without changing a single template.

Lisa's tips

Keep the eye patches angled slightly downwards and outwards, it's what gives a panda its gentle expression. Make the ears bigger than feels natural. Small ears make a panda look like a badger.

No. 05 — Bunny

On the cake

The long ears need the most structure in the pack. Build them off the cake, keep them thick, and use cocktail sticks inside. Let them firm up well before positioning. Muzzle and teeth directly on the cake.

Take it 3D

A rounded muzzle with two small modelled cheeks either side of the nose, and indented eyes.

Colour variations

	Main	Inner Ears	Muzzle	Eyes	Nose
White	White	Soft pink	White	Blue or pink	Pink
Grey	Pale grey	Dusty pink	White	Brown	Pink
Brown	Warm brown	Cream	Cream	Dark brown	Dusky pink

Make it your own

Two little front teeth, a flower crown for spring, or a carrot tucked beside the face. The obvious Easter option, but just as lovely for baby showers and first birthdays.

Lisa's tips

Let the ears tilt at slightly different angles rather than standing perfectly straight. It softens the whole design.

No. 06 — Cow

On the cake

Ears sit out to the sides and are built off the cake, along with small horns if you're using them. The large muzzle is the centrepiece and is built directly on the cake.

Take it 3D

The muzzle wants to be big, rounded and fully 3D, with two indented nostrils made with the ball tool.

Colour variations

	Main	Patches	Muzzle	Eyes
Friesian	White	Black	Pink	Dark brown
Caramel	White	Caramel	Dusky pink	Brown
Highland	Warm ginger	None	Cream	Hidden under the fringe

Make it your own

The highland cow is the showstopper here. Pipe a long shaggy buttercream fringe over the eyes, add sweeping horns, and you have one of the most requested designs of recent years. For the classic cow, a daisy tucked in the mouth or a little flower crown is all it needs.

Lisa's tips

Nostrils set wide apart make the muzzle read instantly as a cow. Don't be shy with the muzzle size, it should take up the bottom third of the face.

No. 07 — Sheep

On the cake

Ears sit low and slightly droopy at the sides of the face, built off the cake and attached while just soft enough to curve. The face panel goes directly on the cake.

Take it 3D

The wool is the feature. Pipe it in buttercream rosettes or swirls around the face, or build it from small balls and swirls of fondant.

Colour variations

	Face	Wool	Ears	Eyes
Classic Lamb	Ivory	White	Ivory	Brown
Blackface	Black or dark grey	White	Black	Brown
Pastel	Cream	Blush pink or soft blue	Cream	Brown

Make it your own

Spring flowers through the wool for Easter, a little bell on a ribbon, or pastel wool for a baby shower. The blackface sheep is a lovely nod to the Irish countryside.

Lisa's tips

Keep the face small and let the wool frame it generously. The contrast between smooth face and textured wool is what makes this design.

No. 08 — Horse

On the cake

Ears built off the cake, upright and slightly curved inwards. The long muzzle panel is built directly on the cake and runs from the centre of the face down to the board.

Take it 3D

Flared, indented nostrils and a gently rounded muzzle. Pipe or lay a fondant forelock falling between the ears.

Colour variations

	Main	Mane / Forelock	Blaze	Eyes
Chestnut	Warm chestnut	Dark brown	White	Brown
Black	Black	Black	White star	Dark brown
Grey	Dappled grey	Silver grey	None	Dark brown
Palomino	Golden cream	Ivory	White	Brown

Make it your own

Add a head collar in coloured fondant straps across the muzzle and behind the ears, with a little name plate on the cheek strap. It's a beautiful personalisation for pony-mad birthdays. A white blaze or star down the face instantly adds realism.

Lisa's tips

The muzzle is longer than feels natural, let it run well down the cake. Set the eyes wide, towards the sides of the face.

No. 09 — Giraffe

On the cake

Ears sit out horizontally and the two little horns stand between them, both built off the cake with cocktail sticks in the horns. The long muzzle is built directly on the cake, and the patches are cut and applied around it.

Take it 3D

Rounded muzzle with indented nostrils, and the horns topped with small balls of fondant.

Colour variations

A giraffe is always golden with caramel patches, so this design is all about styling:

- Classic golden yellow with warm caramel patches for children's birthdays
- Long curled lashes and painted lips for a glam adult version
- A flower crown with the name lettered through it
- Blowing a bubblegum bubble, a shiny pink fondant sphere at the mouth with splashes of painted colour across the cake

Make it your own

One set of templates takes this from a child's birthday to a striking adult celebration cake. Choose your finish to suit the occasion.

Lisa's tips

Irregular patches look far more natural than neat ones. Vary the size and let some run off the edge of the face. The lashes do the heavy lifting on the adult version, make them bold.

No. 10 — Elephant

On the cake

The big rounded ears are built off the cake, kept thick, and attached while just soft enough to follow the sides of the cake. The trunk is built directly on the cake, running from between the eyes down the face.

Take it 3D

The trunk is the pack's best example of building on the cake. Shape it in place so it curves with the cake, adding gentle creases with the dresden tool. Finish with a curl at the tip.

Colour variations

	Main	Inner Ears	Eyes	Cheeks
Classic Grey	Soft grey	Dusty pink	Dark brown	Optional pink
Baby Pink	Blush pink	Deeper pink	Brown	Soft pink
Baby Blue	Powder blue	Pale pink	Brown	Soft pink

Make it your own

The pastel versions are baby shower and christening favourites. Add a little fondant peanut, a party hat, or stars and clouds around the face.

Lisa's tips

The ears should feel almost too big for the cake. Curl the trunk tip upwards, it reads as happy.

One Pack, All Year Round

Every animal in this pack can be restyled through the seasons without changing a single template.

Spring and Easter

The lamb with flowers through its wool, the bunny with a carrot, pastel palettes on any design.

Summer

Bright florals, sunflowers on the ginger cat, party hats.

Autumn

The highland cow in warm tones, tabby cat with wafer paper leaves.

Halloween

Black cat with moon and stars, orange accents.

Christmas

Polar bear with a scarf, panda with a red bow and holly, antlers and a red nose turn the bear into a reindeer.

One set of templates, twelve months of orders.

This Is Only the Beginning

The animals in this pack are ideas, not limits. Once you understand the formula, simple shapes, careful placement and a bit of personality, you can build absolutely any animal face. A fox. A tiger. A frog. A pig. Even a dinosaur.

Look at any animal and ask yourself the same three questions. What shape are the ears? Where do the eyes sit? What does the muzzle or nose look like? Answer those, and you can make the cake.

That's the whole philosophy.

One formula. Endless designs.