

How to make moon cakes into lovely animals

When making handmade Mid-Autumn Moon cakes, you will be comfortable to choose your favorite type, adjust the ingredients to suit your taste. Ignoring the creation of the boring mold of traditional moon cakes, you can shape the cake into lovely animals to make Mid-autumn gifts for the children.

Recently, the self-made Mid-Autumn Festival has become more and more popular. When making handmade Mid-Autumn Moon cakes, you will be comfortable to choose your favorite type, adjust the ingredients to suit your taste. Ignoring the creation of the boring mold of traditional moon cakes, you can shape the cake into lovely animals to make Mid-autumn gifts for the children.

Although squeezing the cake into any shape, you also have to go through the preparation stages such as cooking sugar water, kneading dough, multiplying and complying with the 1-part ratio, 2 parts of flour to make the cake delicious and easy to shape. You can refer to how to do these steps here.

After the ingredients have been prepared, shape the cake into the shape of the lovely animals according to the instructions below.

1. Cute pig picture



1. Divide the dough into small pieces, flatten it and place it in, then round it into a pig's body.
2. Use a small pinch, press flat and remove a knife or a light tip to make the pig's ears more fun.
3. For the pig nose, round a small pinch of dough and remove the toothpick into 2 small holes in the nose.



Or you can shape the cake into an oval with a lighter head, creating a slight curve on the cake to divide the pig's head and body.

2. Lovely squirrel figure

1. Squeeze a small round cake and a slender part to turn the head and body of the squirrel one after another.
2. Apply the water to a powder to stick two balls together. This step should be firmly adhered so that when two parts of the grill do not burst.



1. At the head of the squirrel, stroking a pinch of small powder protruding as a nose and doing the same to get the mouth part.
2. Attach 2 black beans to the eyes.
3. About 2 pinch of small dough stick to the body to make hands and leave a almond between the hands to care for the lovely part.

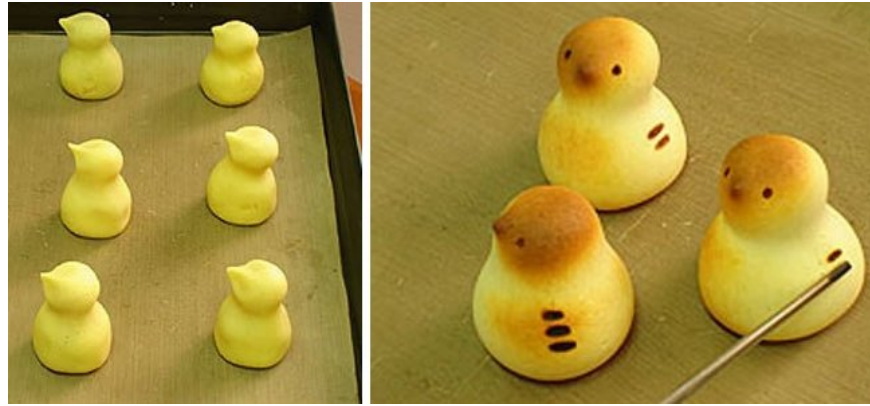


3. Fish picture



1. To create a fish shape you have to use the mold because the fish has many small details such as the tail part and the fish fin.
2. After putting in the crust and squeezing the cake, you put the cake in the fish mold.
3. If you want, you can use 2 black beans as fish eyes.

4. Picture of the chicks



1. Forming the cake into an oval has a tapered head to make the chicken head.
2. Estimate about 1/3 part of the dough, lightly press with your fingers to separate the head into the body.
3. Swipe a small portion of the dough at the top to make a beak

5. Rabbit picture



1. Squeeze moon cakes into small circles.
2. Take 2 small pieces of dough, long and then flatten, remove the light stick to the middle to make rabbit ears.
3. Use a small round powder to make the mouth and the like to make a tail.
4. Attach 2 black beans to the cake to make the rabbit's eye.
5. Can shape a bow, attach to the ear to make the rabbit more lovely.



Forming moon cakes into many different funny animal shapes to decorate the Mid-Autumn Moon tray and make lovely gifts for your children, friends and relatives.



Good luck!

You finished reading the article "**How to make moon cakes into lovely animals**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.