

CHOCOLATE GLAZED

Introduction

I think it's safe to say that chocolate glazed donuts are the breakfast (and lunch, and dinner) of champions! I mean come on, what's not to like? Wholesome sugar, light and fluffy wheat gluten and artificial chocolate flavinoids. Mmmm mmm!

Seriously though, I do like 'em!I have very fond memories of getting up a little early with my son before taking him to school and having a once in a while special breakfast. Pretty sure I enjoyed the company more than the food, but the memories are nice.

So for this class we will be taking a trip down memory lane and learning to color donuts! Just try not to drool on your paper while coloring!

Copic Colors Used For The Class Page

(Refer to the color conversion chart for non Copic alternatives.)

E49 C2	E25 E27 E29 E31	W3 W5 W7	B00
E43 C2 YR. E49 C3 OCI E51 C4 OCI E71 C5 C6	E35	C1	
E49 C3 OCI E51 C4 OCI E71 C5 E74 C6	E43		YR21
E51 C4 0C1 E71 C5 E74 C6	E49		
E71 C5 E74 C6	E51		OCB
E74 C6	E71		
	E74		
	E77	0	

Chapter One: Coloring The Background





For this class I'll be using a minimalistic black line drawing printed out on regular old printer paper.



I'll be coloring the entirety of the background with a flat even layer of B00.



The printer paper I'm using absorbs a lot of ink, but in this case that's a good thing!

If I color slowly... (B00)



...and overlap my strokes... (B00)



...I end up with a very even looking background.(B00)



I begin to indicate the boundaries of the cast shadow with C2.



I add C3...



...and C5.



C5



I then soften the transitions between the C3 and C5 with C4.



A little C4 here too...



... and then a touch of C2 in the shadow area of the donut hole.



I lay in the shadow on the table top with W5...



...then add a darker shadow accent with E74.



Look closely and you'll see it!



I color the table top with vertical strokes of E43.



I'm coloring a little faster here than I did with the B00 which adds a bit of textural variety since I'm moving my marker faster than the paper can evenly absorb the ink. (E43)



The rough table top and smooth background create a nice contrast.



I add E71 along the edge where the table top and background meet...



...and along the edge of the shadow on the table. (E71)



I add touches of E71 to the corners of the image to finish off the table top.



Returning to the cast shadow on the background, I add C6...



...then C5 along the C6 edge...



...C4...



...and C2.



I add a very dark W7 to the shadow on the table...



...to finish off the background. Be sure to watch the video to see how the slow, even coloring in the background works!

Chapter Two: Coloring The Tastiness





With the background complete I now turn my attention to the donut.



I add a base color of E31 to the small unglazed portions of the donut.



Next I add the shadows cast by the thick glaze with W3. I keep these confined to the lower portion of the pastry.



Continuing with the W3 I "round" the edges...



..then add a very small amount of "dot" texture. (W3)



After the W3.



I add touches of YR21...



YR21



Ready for chocolate!



I add C1 to indicate the areas where my highlights will eventually be.



I begin coloring the chocolate area with E25.



I color around the C1. (E25)



Notice how rough and unblended it is! That's a good thing!



I soften the transition between the C1 and the E25 with E31.



After the E31.



I then soften the transition between the E31 and the C1 with E51.

Be sure to watch the video if you have questions here!



After the E51.



I add E27 along the outer edge of the E25...



...and along the inner edge of the donut hole. (E27)



Still rough... still unblended... still a god thing! All that roughness will create a nice, subtle texture in the end!



I add E77...



...all the way around. (E77)



E29 all the way up to the edge...



..and in the center. (E29)



Continuing with the E29 and using light pressure and quick movements, I "glaze" the chocolate area....



...which pulls it all together and makes it look nice and smooth without completely obscuring the colors underneath.



I add areas of E25, here and there to help make the chocolate look nice. Your image may or may not need this!



E25



Subtle change but I like it! :)



I rework the transition between the chocolate and the highlight area with W3.



W3



After the W3.



Still focusing on the highlight transition, I add E31.



That's a bit better.



You may or may not have noticed that while coloring the chocolate I got a little bit of my dark color into the blue of the center hole.

Here I'm using B00 to "push" that mistake back out.



Better.



I add dark accents with E49.



Look closely and you'll see 'em! (E49)



E49 accents around the donut hole.



I soften up the E49 with E29...



...then add dots to help the final blend of the highlight.



Don't worry! These will disappear in the next chapter!

Chapter Three: Finishing Off The Image





Ok! Let's finish it off 'cause I'm getting hungry!



I soften the texture dots with E71.



After E71.



I add accents with E77.



After the E77.



I add E35.



After the E35.



I "lift out" a little color in the highlight area with 0 Colorless Blender.

Be sure to watch the video to see how it's done!



0 Colorless Blender.



Ready for highlights!



I add "wet white" highlights with white gouache. Wet white is simply regular white gouache thinned with a little water.



White gouache



In some areas I add unthinned gouache and then soften it out with my finger...



...and in some areas I use the gouache straight from the tube and leave it untouched.



White gouache



Wet white



Finished image.

So there you have it. Quick, easy, and tasty. This little donut is super fun to color and the results are quite realistic! It's even got a nice sense of pictorial space! So grab your markers or sharpen your pencils, grab a few napkins in case your mouth starts watering, and get to coloring!