



**Project Series
No 15**

Educating and Informing Sugarcrafters Worldwide

Large Rose Petal

Create a stunning showpiece cake with large roses

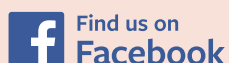


See the FMM catalogue for the full range of products.

FMM products are widely available.
Contact your local stockist or FMM for further information.
To arrange a shop, college or group demonstration contact FMM.

See overleaf for instructions.

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Large Rose Cake Project Sheet Project Series No15

Equipment you will need:

8", 6", 4" round cakes and a 10" drum all covered with cream coloured sugarpaste.

FMM large Petal Cutters (56, 67 & 78mm)

FMM Petal Cutters (45mm)

FMM Dab-a-Dust

FMM Daphne Cutter

FMM Ejector

FMM Ball Tool

FMM Firm Foam Pad

Small Rolling Pin

Non-Stick Board

Cocktail Sticks

Flower Paste (approximately 1 Kg)

Rainbow Dust Pro-Gel Pink

Rainbow Dust Pro-Gel Cream

Rainbow Dust Plain and Simple - Candy Pink

Brush & edible glue

1. Prepare some flower paste to the desired colour and make a cone shape, about three quarters of the size of the smallest cutter you are starting your rose with. (You will need a total of 5 Roses for this cake, 2 large, 3 slightly smaller but it is always handy to make some spare cones just in case). Dip the end of the cocktail stick into edible glue and insert into the base of the cone. Leave to dry overnight.
2. Roll out some pink coloured paste thinly and cut out four petals using the 56mm cutter, using your dab-a-dust to stop the past from sticking. Place the petals onto the firm foam pad and soften the edges using a ball tool. Brush one of the petals with edible glue and with the 'point' facing to the side, place one of your larger cones onto the petal and wrap around to form a tight 'bud'.
3. Attach the next petal (point facing downwards) so it is slightly higher than the bud. Stick the left side down and leave the right side open. Tuck the next petal under the first, again leaving the right side open. Add the final petal in the same way and stick the right side over the first petal.
4. Roll out some more paste and, using the 56mm cutter again, cut five petals. Soften the edges as before using the ball tool. Attach the petals as described in the previous layer. Use your fingers to turn the edges of each petal slightly.
5. Next, combine some pink and cream paste to create a softer shade and cut out seven petals using the 67mm cutter. Soften the petals and add to the flower as before.
6. The final layer for your large roses consists of nine petals cut from cream flower paste using the 78mm cutter. Insert the cocktail stick into a styrofoam dummy, removing the stick from the flower when dry. Repeat these steps to make two more large roses. For the smaller roses, follow the instructions above using 45, 56 and 67mm cutters, stopping at the 7petal layer ensuring your outer petals are cream.
7. Leave your finished roses overnight to dry and, using petal dust, add a little colour to the edge of the cream petals and some depth to the colour of the middle petals.
8. Stack your cakes on your covered board and trim all edges with a ribbon of your choice (see picture).
9. For the small white flowers roll som white flower paste to approximately 1mm thick and cut out approximately 80 Daphne flowers. These can be applied straight away in a pattern around the side of top third of the bottom and top tiers. (see picture)
10. Arrange 2 of the smaller roses at the edge where the bottom and middle tiers meet. Then arrange the remaining roses on the top tier. Fix them in place with a small amount of royal icing. (see picture)

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