



Project Series
No 29

Educating and Informing Sugarcrafters Worldwide

ROSE CASCADE PROJECT SHEET



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See overleaf for instructions.

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ROSE CASCADE PROJECT SHEET

Equipment you will need:

- 6", 8" and 10" round deep (double layer cakes)
- 15" round silver drum for bottom tier, 6" and 8" hardboard cards for middle and top tiers.
- 12" x 9" plastic cake dowels
- 3.5 kg of sattina white sugarpaste to cover cakes & board
- 1 kg tub sattina 3 in 1 modelling paste to make flowers
- 500g tub sattina candy floss pink sugarpaste to make flowers
- 500g tub sattina cerise pink sugarpaste to make flowers
- Raspberry powder colour dust to colour centre of flowers
- Rainbow Dust edible glue
- 4m of 15mm pale pink satin ribbon
- Easiest Rose Cutter

Approximate number of roses required: 25 buds, 30 small roses, 20 medium roses 6 large roses.

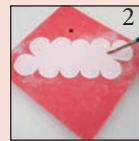
1. Place bottom tier on 15" round cake drum, middle tier on 8" round hardboard and top tier on 6" round hardboard. Cover the board and cakes in white sugarpaste and leave overnight before dowelling and assembling. Attach 15mm pale pink satin ribbon around the base of each cake and the cake board.
2. To make the flowers, mix 50/50 modelling paste with pink sugarpaste. Use different coloured pink sugarpastes to create different shades of flowers and once made leave overnight to set and harden.

Making roses step by step.

1. Cut out the paste, place on an FMM Foam Pad and thin around the edges with the end of a small rolling pin or FMM Ball Tool. Dab with more cornflour if needed.



2. Brush a line of edible glue the length of the paste just above the centre line.



3. Fold in half and press firmly along the fold. Brush another line of edible glue along the bottom edge.



4. Start rolling tightly from one end to create the centre of the rose.



5. Keep rolling, shaping the petals as you go.



6. One strip of petals will create a medium sized rose.



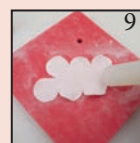
7. To make a larger rose add another strip of petals.



8. For buds and small roses cut the paste at an angle into 2 smaller shapes.



9. Thin the edges and repeat stages 2 to 4.



10. Roll up tightly and shape into a rose bud or small rose.



3. Before attaching the roses to the cakes, knead and mould white sugarpaste into three elongated conical shapes the depth of each cake. Starting with the bottom tier, attach the icing in a sweeping curve with edible glue. Repeat on the middle and top tiers to achieve one long smooth stretch of icing for the roses to attach to. It's really important that the icing is still soft when the roses are attached so that you can push them into it if required.
4. Brush the centre of some roses with raspberry powder colour. Cut the base of each rose at an angle then attach to the cake with edible glue starting at the bottom tier. Continue to the top tier leaving enough buds to fill in any small spaces.

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