



**Project Series
No 3**

Educating and Informing Sugarcrafters Worldwide

Carnations and Roses

Creating classic roses and carnations are essential skills for all cake decorators, in this project sheet we will show you how to make these beautiful flowers in easy to follow steps.



**Quick & Easy
Carnation Cutters**

See the FMM catalogue for the full range of products.



Five Petal Rose Cutters

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



Rose Calyx Cutters

See overleaf for instructions.

Roses

1. When making roses the centres need to be dry, prepare them in advance. Make a hook in 22/24-gauge wire. Mould a cone shape of flower paste dip the hook into edible glue before inserting into the securing well.
2. Finely roll out the flower paste and for a full rose cut out 3 of the five petal shapes. Place onto a firm foam pad and soften the edges with a ball tool. Cover with a container until required.
3. Paint one petal lightly with edible glue. Thread the wire through the centre of the paste and wrap the first petal tightly around the cone. Attach the remaining petals in the following sequence, No3, No5, No2, and No4. To ensure that the rose does not become too tall, pinch off and remove any excess paste at the base of the cone.
4. Before attaching the remaining layers turn the shapes over, this will ensure that the softened edges will be curving outwards. Thread the bud through the paste. Lightly paint with edible glue once side of the petal and attach to the centre. Repeat with each petal in turn. Glue and attach the other sides of the petals, overlapping each one into place.
5. For the outer petals soften the edges further using a bone tool to obtain a stronger shape and thread the centre through the paste. Lightly paint with edible glue the base of the first petal and secure in place, stretching the paste if necessary to achieve the correct height. Attach the remaining petals in turn, creating an open or closed shape as required. These petals do not have to be overlapped and additional shaping can also be created using the fingertips. Complete by adding a rose calyx.



Spray Carnation-Dianthus

1. Mexican Hat Technique - Mould paste into a small ball and then a cone shape. Shape into a cone and then pinch the wider end to form a Mexican hat shape. Extend the rim further using a paintbrush handle or a small rolling pin.
2. Place the cutter over the cone and cut out firmly.
3. Add additional detail by placing the carnation shaped paste onto the Multi-Flower Veiner and cover with the plain mat before pressing firmly to emboss the veining.
4. Frill the edge of the paste by using a cocktail stick, rolled from side to side. Open up the centre of the flower by using a cone-modelling tool.
5. Attach 2 stamens to the end of a 26-gauge wire. Thread through the centre of the flower. Securing in place with edible glue. Neaten the back of the flower and complete by adding a calyx.



Traditional Carnations

1. For these flowers attach either a small piece of paste to a hooked wire or bind the end with floristry tape. This will ensure that the wire does not cut through the flower paste.
2. Roll out the paste finely and cut, vein, and frill the flower.
3. Paint the centre of the paste with edible glue. Thread the wire through the centre of the paste and fold the paste gently in half.
4. Using the finger tips gently push one side of the paste to the centre allowing it to gather and fold into a random shape. Repeat for the other side. Squeeze the base of the flower into a cone shape. Allow the flower to dry a little before adding on additional layers and a calyx.

