



**Project Series
No 8**

Educating and Informing Sugarcrafters Worldwide

Making beautiful Peony flowers

Enhance all kinds of cakes for all kinds of occasions with Peony flowers.



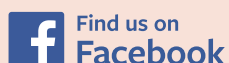
Cake for illustration purposes showing how the cutters can be used.

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 on how to use the cutters.

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Peony Flowers

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Equipment:

8" round sponge cake (6" deep)
6" round sponge cake (6" deep)
Round cake cards 6", 8"
11" round cake drum
Cake dowels
White Sugarpaste
Mint green flower paste

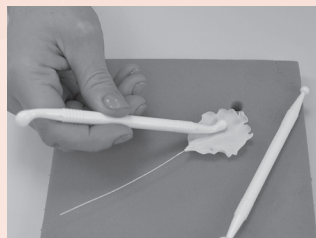
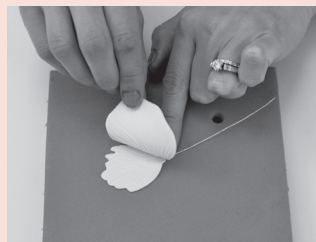
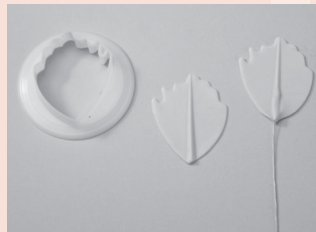
Small non-stick rolling pin
Geometric edging cutters
White flower paste
Peony cutters
Stamens
Pink Edible Glitter
Bone tool
Ball tool

Firm foam pad
Veining mats 5-8
Pink blossom tint and dusting brush
26 gauge florist's wire
White florist's tape
Grooved flower board
Edible glue & small paintbrush
Ivory ribbon

Preparation:

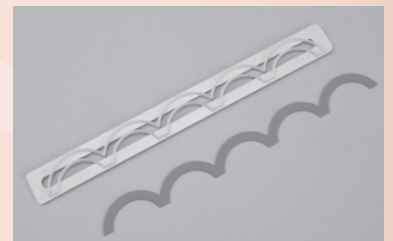
Cover the cake drum with white sugarpaste and set aside to dry. Fill and stack the cakes and secure each to their corresponding cake card. Cover the cakes with white sugarpaste and transfer the larger cake to the cake drum, securing with a little royal icing. Dowel the larger cake and stack the cakes, using royal icing again to secure.

1. Roll out white flower paste over a grooved board, cut three small petals ensuring the groove from the board is in the centre of the petal. Dip the end of the florist's wire into edible glue and insert into the ridge, pinching the paste carefully onto the wire at the base.
2. Place each petal onto the foam pad and add the veining detail by pressing the petal veining mat onto the petal.
3. With the petal still on the foam pad, soften and thin the edges using the ball tool. To cup the petals, use the bone tool, pull from the outside of the petal towards the centre. Place the petals into a flower former or apple dry to dry in a curved position. Make a further five medium sized petals, and seven large, using the same method as above. When completely dry, add colour with a pink blossom tint - start from the base of each petal and brush the dust towards the centre.
4. To make the centre, take three bunch of stamens and tape each using white florist's tape. For the pistils, take a pea sized amount of white flowerpaste and roll



into a tear drop shape. Make a small hook at the end of a piece of wire, dip in edible glue and insert into the fatter end of the tear drop. Curl the tip of the pistil slightly. Make three of these and set aside to dry. When dry, tape together and position the stamens around the pistils, taping each bundle into place. Brush the stamen heads with edible glue and sprinkle with the pink edible glitter.

5. To assemble the flower, carefully bend the petals back on the wire so they stand out from the centre. Tape the three small petals around the stamens - tape each petal individually before adding the next. Add the next layer of five petals and then the final layer of seven. Make three flowers in total.
6. Roll out mint green flowerpaste thinly and cut out several lengths of the curved edging. Brush the back lightly with edible glue and add to the cake.



TIP: Use a length of ribbon secured around the cake to act as a guide when adding the curves.

7. Add ivory ribbon to the base of each tier and around the cake drum. Arrange the peonies on the top of the cake and insert the wired stems into posy picks. Add mint green blossoms to the top of the cake if you wish.

LINK TO YOUTUBE FOR OPEN PEONY VIDEO TUTORIAL
<http://www.youtube.com/watch?v=9YN03xWMSbY>

NB:- The Peony petal cutter set includes full instructions to also make a closed, unwired flower.