

# Ultimate Succulents, part 3:

Add your Flower Pro succulents onto cakes and learn how to use the Katy Sue Mini Succulents Pots Mould to decorate cupcakes and desserts.

*Chef Nicholas Lodge*



The Katy Sue Designs Mini Succulent Pots Mould offers an innovative option for creating mini succulents to complement the Flower Pro Ultimate Succulents Mould. These can be used to decorate cookies, cake pops and cupcakes as well as craft projects like cards, frames and jewellery. You'll also see in the episode, the pots and succulents can be trimmed to use separately for other applications, such as cake pops and mini cupcakes where the pop or cake represents the pot.

**Suitable pastes** include modified sugar paste / rolled fondant – take 60g of sugar paste in your chosen colour and add ¼ tsp of Tylose or CMC and ¼ tsp vegetable fat / shortening, this will make it comparable to flower paste / gum paste and is best for the mini succulents (that sit on the pots) as it will create a slightly firmer paste, especially suitable if not laying flat.

The pots can be created in modified paste but you only need to add ⅛ tsp of Tylose to the sugar paste / rolled fondant as the pots are a more basic shape.

Alternatively, add an additional 60g of sugar paste / rolled Fondant to the first recipe to soften it a little.

You can also use 50/50 paste (equal amounts of flower paste / gum paste and sugar paste / rolled fondant. FlexiPaste, marzipan and modelling chocolate are also suitable.

**For crafts** you can use Hearty Air Drying Clay, silver clay, polymer clay, resin, wax, etc.

**Note:** Don't use the same mould for cake and craft projects, you will need to purchase two separate moulds to use both mediums.

**Size Guide measures:** Looking at the mould from left to right, here are the recommended ball sizes:

### Striped pot

Pot: no.9

Succulent: no.9

### Hexagonal pot

Pot: no.10

Succulent: no.8

### Faceted pot

Pot: no.10 small

Succulent: no.7

