

CakeFlix

MASTER

Module 2 - Section 4 - Simple flowers, plunger cutter and hand moulded roses

Objective: Create a variety of sugarpaste/fondant flowers, marbled leaves, and a rose.

In completing each section the user will be able to:

- Create a marbled effect using sugarpaste/fondant
- Roll out sugarpaste/fondant to the correct depth
- Create sugarpaste/fondant marbled leaves
- Create a sugarpaste/fondant 7 flower display

Assessment criteria:

1. Create a set of neat plunger cutter flowers
2. Create marbled sugarpaste/fondant and use to make leaves
3. Produce a neat rose petal
4. Create the rose flower
5. Create a flower from a mould
6. Produce a display using the flowers and leaves created

You will Need:

TOOLS

Cutters

- PME plunger cutters - blossom set
- PME plunger cutters - daisy set
- PME plunger cutters - rose leaf set

Moulds

- Brush embroidery mould - Karen Davies
- Buttercream flowers mould - Karen Davies

Other

- Small plastic food bag
- Icing sugar shaker
- Small rolling pin
- Flower pad
- Egg foam pad
- Small knife
- Paint brushes No2 - No6

INGREDIENTS

Cake drums

- 2 x 4" round
- 1 x 6" round

Luster dusts

- Snowflake - Sugarflair
- Pearl white - Sugarflair
- Yellow (Lemon ice)
- Green (Frosty holy)

Petal dusts

- Pink

Sugarpaste

- 80g white - Renshaw Extra
- 100g hot pink - Renshaw Extra
- 100g pink - Renshaw Extra
- 100g pale pink - Renshaw Extra
- 100g dark green - Renshaw Extra
- 100g mid green - Renshaw Extra
- 100g khaki green - Renshaw Extra

Sprinkles

- White edible pearls
- Blue edible pearls
- Pink edible pearls

Other

- Tylo(S) powder

Supporting Notes:

Sugarpaste/fondant plunger cutter flowers, leaves, and hand-moulded roses are very useful for the decoration of inexpensive cakes and those where every part of the cake must be edible, i.e. no wires, posy picks etc..

Mediums to use

When using sugarpaste/fondant to make plunger cutter flowers, it is best mixed with some Tylo(S) powder or CMC/gum tragacanth. This is usually a pinch (as much as you can take between your thumb and index finger) kneaded into 200g of the paste you are using for making the flowers.

Any decorating medium, whether it's royal icing or sugarpaste/fondant with gum tragacanth added to it, is known as pastillage or modelling paste. If Tylo(S) powder is used, the paste may be rolled right away. If CMC/gum tragacanth is used, the paste should be prepared at least 12 hours before use, to allow the gums to develop in the paste. It should be wrapped in clingfilm or clear wrap and stored in a polythene bag.

Commercial flower paste is available to buy ready made, but will be more expensive than the mixes suggested above. However, when creating detailed or fine flowers ready made flower paste should be the preferred.

Plunger flowers

Plunger flowers are made by first dusting the surface with cornflour then rolling the prepared paste to a thickness of 1-2mm. Leave the rolled paste to dry for a few minutes, before cutting the flower out using the plunger cutter and leaving to dry on a flower pad. Run a finger around the cut edge of the flower to remove any excess paste and then using the plunger, push out the flower into a flower pad or sponge to obtain the 'cupped' shape. The flower is then left to air dry. Once dry, it should be stored in a cardboard box to prevent dust and

dampness affecting the flowers. They may be used as required and attached to the cake using sugar glue, or a small dot of royal icing. To enhance the appearance of the flower, the centres may be coloured with petal dust, or piped with a dot of yellow/pale green royal icing. Plunger cutter flowers may be made with small amounts of leftover paste to save wastage. They can be stored for future use as described above.

Marbled Leaves

Leaves may be made using marbled sugarpaste/fondant to give a more realistic look to the leaf. The marble is prepared by mixing three or four shades of green sugarpaste/fondant, until just smooth, before rolling out.

Select the proportions of colour in quantities that you want them to appear in the marble. Mix together with just a few folds, then cut through the middle to see the mix effect. When you are happy, roll the paste out then start cutting the leaves using the process mentioned above. The leaves may be cut freehand, or with commercial cutters.

Hand made rose

Hand made roses are made by pressing smooth balls of prepared paste into leaf shapes inside a polythene bag and attaching to a cone of sugarpaste. Make balls of paste of similar size and place in the polythene bag. From the outside of the bag, press into the centre of each with your thumb to flatten slightly and then using a finger, half on the paste and half off, smooth the top edge until it is very thin.

Three to five petals should be made at a time. They should then be attached to the cone almost immediately after shaping. This allows the petal to be attached while still soft and without using glue. The petals are built up in layers and should all be at the same height above the cone (otherwise the rose looks like a cabbage). Each leaf should have the top 2/3rds of the petal thinned to a very fine thickness. This gives the illusion that the entire petal is thin. The finished rose is then cut from the cone at an angle, to allow it to sit on the cake in such a way that all the petals can be seen.

A calyx may be added if the flower is going to be viewed from the side. To achieve the calyx, cut from green paste using a large calyx cutter and attach using edible sugar glue. This can be time consuming and often they are not needed on every flower, but be sure to consider this when pricing up the cake.

Flower moulds

Flower moulds may also be used, but must be washed and dried carefully before use. The paste surface should be dusted with cornflour prior to insertion into the mould. This prevents the paste sticking to the mould and also ensures that the mould shape is not clogged up with cornflour and therefore gives a good, neat replication of the design.