

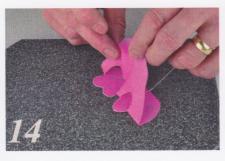
Stage 11 Secure the moulded flower centres to the cut out flower with sugar glue, then secure to the side of the cake.



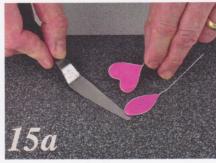
Stage 12 Cut 26q silver wire cut into approximately 17cm lengths. Each flower is made up of five petals, which I have formed in to hearts, and petal shapes. Use the handle of a wooden spoon or pastry brush to curve the shapes. (see template guide for the shapes)

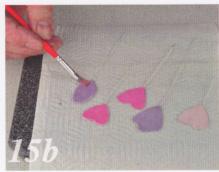


Stage 13 Lightly grease the board with vegetable shortening. Roll out flower paste thinly. With a little practice, and you will see the right thickness that is required. Brush one side of the wire with Gum glue. Place onto the paste and roll over with a small rolling pin.

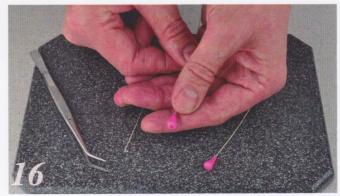


Stage 14 Peel the paste from the board towards you. You will see that the wire shape cuts the paste.





Stage 15 Slide a very thin angled palette knife under the petals to remove them from the board. Gently rub the edges of the wire with your finger to remove any small particles of paste. Then colour dust with lustre. Allow to dry.



Stage 16 Cut a piece of 26g white wire into three. Make a small "T" bar shape using a pair of tweezers at one end. Form a small cone shape of flower paste then dip the "T" bar into gum glue and insert into the cone of paste. Allow to dry. Make 12-14 cones.



Stage 17 Form flower paste into the lightly greased mould. Brush gum glue onto the dry cone shapes and then insert into the paste. Secure together firmly using your fingers at the base of the flower.



Stage 18 Bend the stem of the petals so that they can be taped around the flower centre. You can mix and match the shapes as you please, but a combination of the three different shapes interlocking each other gives the best effect.



Stage 19 Cut lengths of coloured straws, so that they protrude from the cake surface. I have used 2x 4.5cm, decreasing to 1x 3cm and 1 x 1.75 cm. Make an indent into the cake surface with a small cake skewer, Insert the straws showing the different heights.