

# Celebrate Fall

by Dianne Gruenberg



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NETWORK

## Celebrate Fall with Burlap & Seashell Cosmos

A Tutorial by  
Dianne Gruenberg

### What You Need:

- Cakes - round 14" x 4" and 6" x 4" covered in ivory fondant
- Cakes - hexagon 10" x 4" and 12" x 4" covered in caramel fondant
- Cake-drum 16" covered in ivory fondant.
- 2 — 6" cake rounds
- Antique white Platinum flower paste
- 50/50 paste (50% fondant, 50% gum paste)
- Petal dust-Sunflower, Kiwi, Poinsettia, Barley, Caramel and Mandarin
- Rolling pin - burlap textured
- Food pens - red, brown
- Royal icing - small amount
- Wire - 33g, 26g
- Mold - #8 buttons
- Mold - Flower Center -Silicone
- Veiner - Frilly Petal - Silicone
- Veiner - Poppy - All Purpose Silicone
- Cutters-large & small maple leaf, petal from large orchid set
- Cutters - 3 1/2", 3" & 1 1/2" circles
- Cutter - 2 1/2" square
- Clay Extruder
- Styrofoam ball 4"
- 8" rolling pin
- Ball Tool
- Brush water bottle
- Dusting brushes
- Work board (non stick)
- Fine pointed scissors
- Flower foam pad
- Floral tape-light green 1/4" width
- Pallet knife small
- Tweezers
- 10" square of foil
- Tea light
- Crimper - wavy line
- Wooden spool
- Shell tool
- Quilting tool
- Cutting wheel tool
- Ribbon Rose - pink 2 yds.
- Gum glue
- Piping Gel



Dianne is the owner of Avenues Sweet Choices Cake Decorating School in Michigan. She has been decorating for 45 years and has spent 25 years as an instructor and show judge. Twice she has been on teams on "Ultimate Cake Off" and once was the \$10,000 winner. She is the USA connection for Sugar City UK, a PME Approved Teacher for Diploma Courses, and Approved teacher for ICES and a USA Consultant for London Publishers. For more info visit her at [www.sweetchoices.com](http://www.sweetchoices.com)





## Step 1: Crimping

Crimping must be done on each cake and cake drum when fondant is first placed on the cakes. Crimp the design around the cake ½" from the edge of the cake or cake drum.

Place crimper on the edge of the cake pointed straight up and crimp around the cake just below the straight line of crimping.

With royal icing adhere the 14" cake to cake board. Place the two hexagon cakes on the 14".

## Step 2: Rope

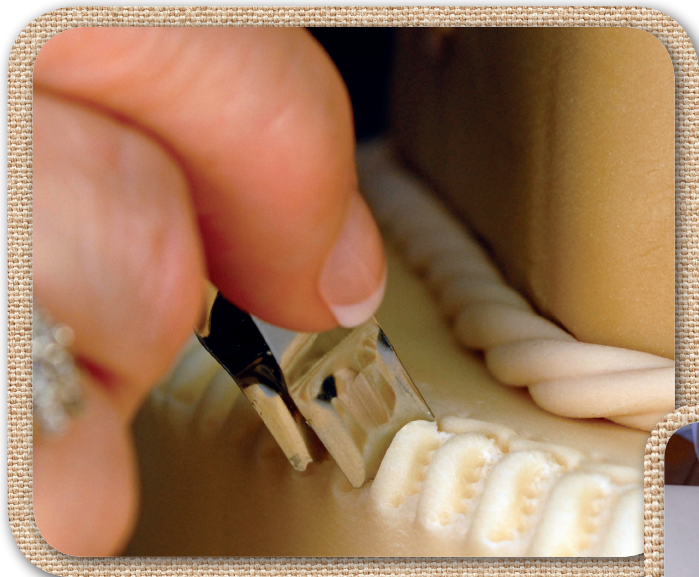
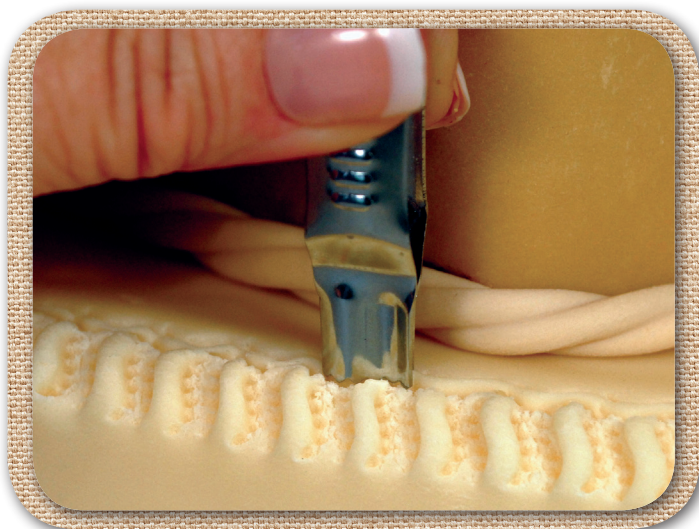
Mix the ivory fondant with a small amount of barley petal dust. Knead a small piece until warm and soft. Roll into small oblong shape and place in the bottom of the extruder. Rubbing a very small amount of shortening on your hands when rolling the oblong shape may help the paste to squeeze out smoothly. Take the rolled out piece, place your right hand on the rope and roll forward as you roll the opposite direction with the left hand until you get a nice even rope. Let the rope sit for a few minutes to firm up slightly before lifting and placing around the bottom of the cakes using water to adhere.



## Step 3: Emboss/Maple Leaves

Take the large maple leaf cutter and gently press into the fondant evenly. Emboss 5 of the panels on each of the hexagon cakes leaving one panel plain.

Mix a small amount of the ivory fondant with a little of the poinsettia petal dust. Roll out the pink paste with rolling pin and then roll again with the burlap textured pin. Cut out 10 small leaves. Dust leaves with kiwi green petal dust and overlay with mandarin dust. Let the leaves dry with a curve. Repeat cutting process for 10 large leaves. Using water, attach the leaves just below the embossed leaves on the cakes.





## Step 4: Spool

Using royal icing, glue 6" cake rounds to bottom and top of spool. Cover the center of the spool with fondant using gum glue to adhere. Make ropes using the small rope disc in the extruder. Wind the ropes around the bottom top of the spool and underneath the top of the spool using gum glue.



## Step 5: What is Burlap?

Burlap is a cloth that has been around for not quite two centuries and was made into bags to hold coffee, apples, potatoes etc. It has changed very little over the years, is very strong and is used in many of our everyday products. Today it is very popular in crafts and for wedding decorations. The textured rolling pin used has an imprint of burlap.



## Step 6: Burlap Flowerettes

Mix barley, small amounts of caramel and poinsettia petal dust in the 50/50 paste. Roll out the paste with a rolling pin and then with the burlap textured pin. Cut out circles with the 3 1/2" circle cutter. Outline the textured circle using the quilting tool. Pick up the circle and fold toward the center, pinching the back to make a flowerette. With gum glue, adhere the flowerette to the center pole of the spool.

28 are needed to cover the cake. Place them close together. With royal icing adhere the spool to the center of the 10" hexagon cake and then the 6" cake to the top of the spool.





## Step 7: Making a Burlap Pot

Roll out a piece of the colored 50/50 paste with a rolling pin and then with the textured pin. Cut out a 10" circle. A 10" cake pan works. Cut ¼" slits around the circle with a cutting wheel tool to look like raveling. A rope will be needed later.

Place the circle of paste over a Styrofoam ball that has been coated with a very light amount of piping gel. Immediately turn the ball over and place it on a vase or container where it can hang loose. Work with the pleats to make it look like burlap cloth. Tie a ribbon loosely around the pot 1 ½" + from edge to keep the pleats together.



## Step 8: Finishing Pot

Remove the pot from the form when it is firm enough to stand alone but still flexible.

This is when you can straighten the sides if needed. Carefully make a 2" hole in center of bottom of the pot with a wooden dowel. Let dry completely.

Using the extruder and small rope disc make a rope.

Place the rope around the pot where the ribbon was holding the pleats together.

Decorate the burlap as desired using the brown food pen. Crushed chocolate cookies were used for dirt inside the pot and adhered by gum glue.



## Step 9: Burlap Patch

Roll out the colored 50/50 paste with a rolling pin and then the textured pin. Cut out 2 patches with the square cutter. Using the cutting tool, cut ¼" slits in the top and bottom of the patch. Take the tweezers and tweeze together approx 5 of the slits at the bottom of the patch to look like tassels. Make tiny balls of paste and place on top of the tassels.

Place a ball of paste in the button mold. (No shortening or cornstarch/powder sugar is needed in the mold.) Flex the mold gently and remove the button. Take the red food pen and make the thread marks in the center of the button. Place the patch in the center of the blank panels on the hexagon cakes with water and adhere the button in the center of the patch.



## Step 10: Burlap Cream Flowers

Note: You never need to use shortening or cornflower/ powdered sugar on work boards when using Platinum flower paste. The paste needs to stick to the work board.

Make a form with foil. Roll out Platinum flower paste thinly on work board. Roll again with the burlap textured pin. Cut out 10 petals with the large petal cutter. Make a small round of paste and place in the foil form. Dust the petals with barley dust. Use the stitching tool & outline the petals. Place 5 petals in the former overlapping each one. Take the next five that have firmed up slightly and place around the petals in the former. Adhere with gum glue.

Cut a strip of the pink fondant. Use shell tool to ruff the edge. Roll the strip as you would a ribbon rose. Place in center of the flower. Make 3 flowers.



## Step 11: Burlap Yellow Flowers

Mix some Platinum Flower paste with sunflower dust. Roll out thinly on work board and then with textured rolling pin. Cut out circle with 3" cutter and a circle with small cutter. Cut the circle on one side. Using water, make small pleats around the circle. Adhere to the small circle. Place a button in the center. Make 3 flowers. ribbon rose. Place in center of the flower. Make 3 flowers.





## Step 12: Orange Leaves

Color a small amount of Platinum flower paste with mandarin color. Roll out the paste very thinly on the work board letting the paste stick to the board. Let the surface of the paste dry. Take a small ball of paste and insert a dry, white, 33g wire a distance almost equal to the length of the cutter. Squeeze firmly and twiddle (roll) back up to the tip of the wire. Flip rolled out paste over, cut out 5 leaves and place under plastic. Take a leaf and lay in the center of the poppy veiner. Take the paste covered wire (must not dry) and lie on the leaf to the end, cover with the back of veiner and press firmly. This will fix the wire to the leaf while veining it. Tape the leaves together with  $\frac{1}{4}$  width floral tape. Make 7 branches of leaves.

## Step 13: Flower Centers

Make a coil in the end of the 26g wire using the end of the small dusting brush. Place a ball of the sunflower colored paste in the flower center mold. Heat the coiled wire in the tea light until white hot. Immediately place in center of paste in mold and remove wired center. It is now ready to use with flower petals. Take brown food pen and make dots on the center.



## Step 14: Seashell Cosmos

Roll out white Platinum flower paste very thinly. Let paste stick to the board and dry on the surface. As with the leaves, take a small ball of paste and insert a dry, 33g wire a distance equal to the length of the cutter. Twiddle (roll) the paste to the end of the wire. Put the twiddled wire under plastic. Flip the paste over and cut out 8 petals. Place petals under plastic. Take one petal and place in the center of the Frilly Petal veiner. Place the twiddled wire in the center of the petal. Cover with the back of the veiner and press firmly. The petal is thinned and veined. Gently roll the petal in a tube and secure with a small amount of water. Make 8 rolled petals for each flower. Take petal and tape to the center with  $\frac{1}{4}$  width floral tape. Continue until all 8 petals are secured. Tape down the stem.

Place the twiddled wire in the center of the petal. Cover with the back of the veiner and press firmly. The petal is thinned and veined. Gently roll the petal in a tube and secure with a small amount of water. Make 8 rolled petals for each flower. Take petal and tape to the center with  $\frac{1}{4}$  width floral tape. Continue until all 8 petals are secured. Tape down the stem.



Bend the petals to stand straight up around the center. A small calyx can be placed on the back of the flower.

The pink petals are dusted with poinsettia dust on the front of the petal only after being wired and before rolling in a tube.





## *Step 15: Flowers In Pot*

Tape a branch of leaves to a cosmos flower. Place the flowers into the burlap pot. Push a wooden dowel in the center of the 6" cake with 2" sticking out. Place the burlap pot on the dowel to secure.

*Your Burlap  
Cake is  
Complete!*

