

Fabric Flowers

by Norman R. Davis



edibleartists
NETWORK

Fabric Flowers

by Norman R. Davis

Supplies Needed:

- Fondant
- Silicone Impression Mat – Long Fur
- Basic fondant tools
- Round piping tip
- Pearl Shimmer spray
- Gum paste
- Vegetable shortening
- Edible decorative papers
- Circle cutters
- Ball tool
- Button and brooch molds
- Textured rolling pins (your choice)
- Mother of Pearl (or color of your choice) food safe dusting powder(s)



Norm is an award-winning Chocolatier and Pastry Chef and a Certified Master Sugar Artist. He is known for his White Chocolate Curl Cake and his three-dimensional chocolate figurines. For more information about Norm and his amazing work please visit www.thesweetlife.com.





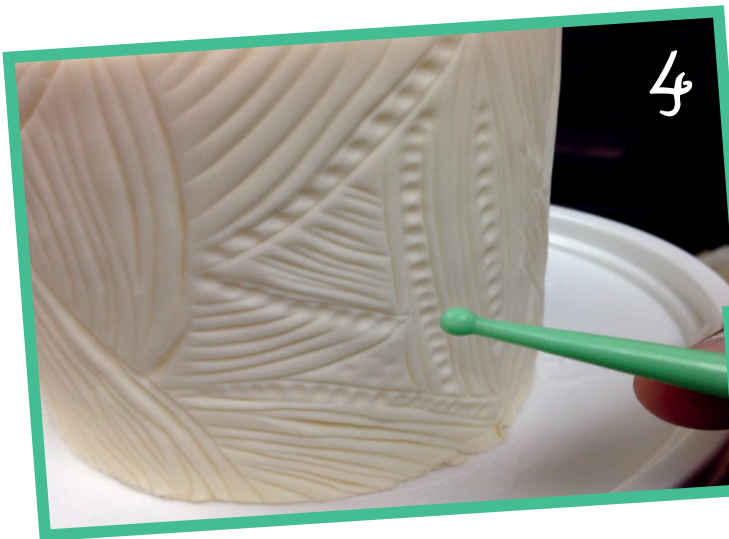
2

On the other tiers, I wanted to free hand a design. I just used many of the basic fondant tools.



3

By using many of the basic fondant tools, I could achieve many textures in my design. To give another texture, I used a round piping tip.



4



I then stacked my tiers together and sprayed them with pearl shimmer spray.

TIP: When I airbrush anything, I use an airbrush spray booth to avoid overspray in my studio. It greatly minimizes cleanup, and I think it is a must-have timesaver for cake artists.



6

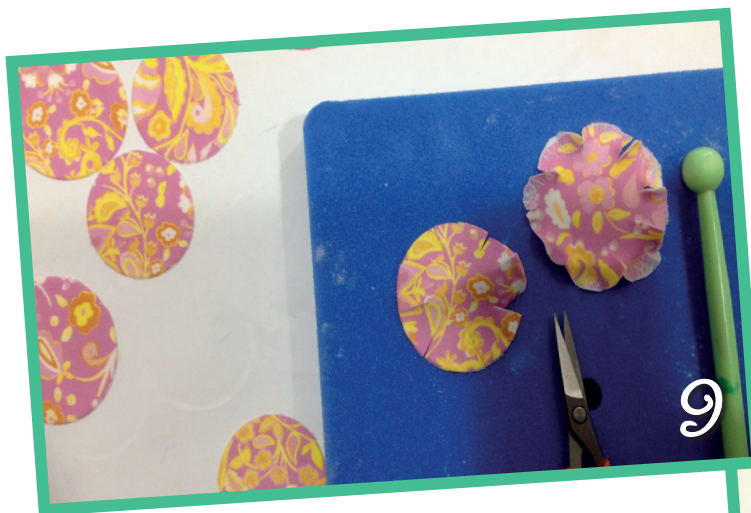
Using pearl shimmer airbrush coloring brings out the detail on the cake.



7

Roll out gum paste very thinly. Put some vegetable shortening on top of the gum paste and then adhere decorative papers of your choice.

Cut out about five circles in two different sizes of your choice, depending on what size flower you want to make. I used 1" and 1 1/2" circles.

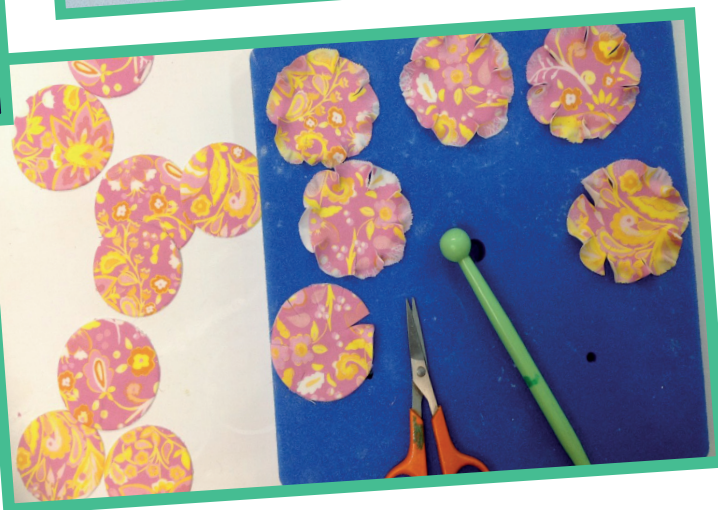


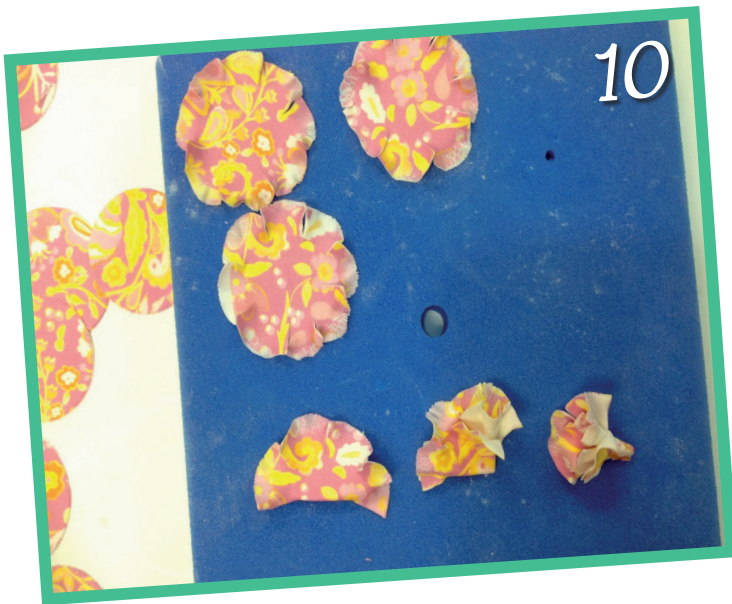
9



8

Cut the circle/petal in six but be careful not to cut too far. Then with a ball tool on the edges, give the circle/petal some life. Do the same for all the circles.





Fold the circle in half (white side against white), then fold again. This circle will now look like a carnation.

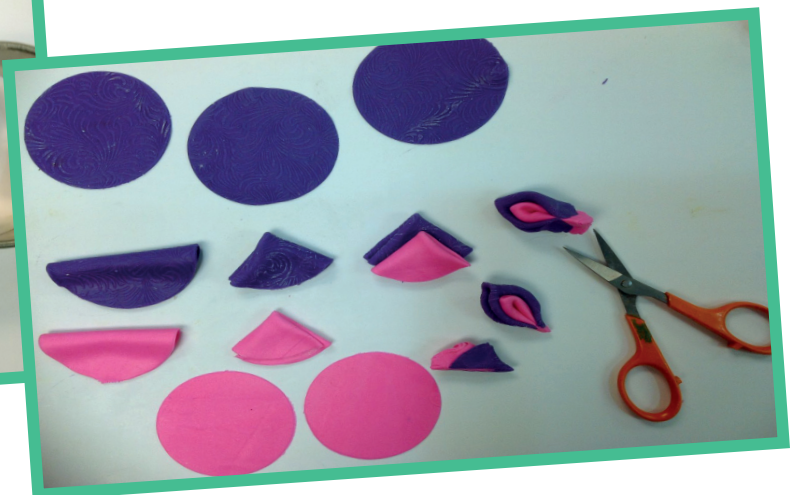
Place the carnation on a circle with water or gum glue. You may leave the center of the flower for a button or you may fill up the whole space with the carnation-shaped flower.



This fabric flower I wanted to be full. I placed a button in the center.



On the next fabric flower I used the Malayka texture rolling pin. You will need to cut out about 6 circles. Do the same thing with another color. Take all the circles and fold in half then fold in half again. Place the lighter color on top of the other. Make sure it's staggered. Now fold it again.





With small scissors cut the circle/petal at a slant. Place the petals on a circle with water or gum glue. Fill up the disk with the petals.



14

Make a button center or a brooch to finish off the flower.



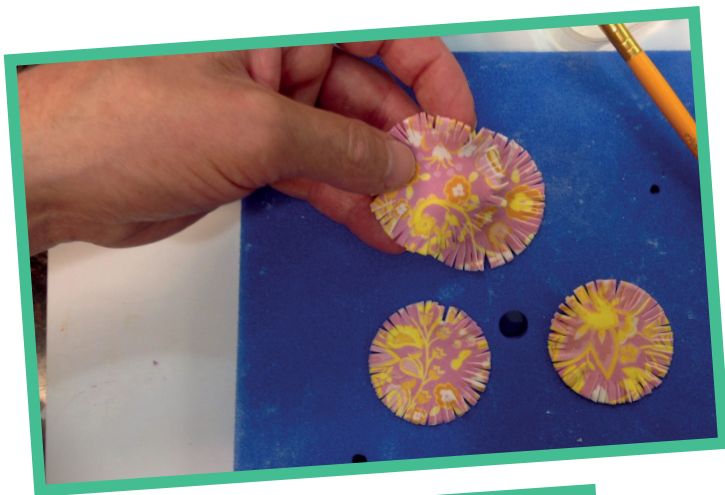
15



16



Roll out gum paste very thinly. Put some vegetable shortening on top of the gum paste and then place a designer paper of your choice on top of it. Using circle cutters in two sizes of your choice (I used 1" and 1 1/2" circles), cut out two circles of each size. Then, with small scissors, cut little slits around each circle.



Stack the circles on top of each other. Use some water or gum glue to adhere them together. Do a few with circles and stack them on top of the other circles. Use a ball tool and press the center down. Repeat with the remaining circles.



Place a painted button in the center of this flower.

When making leaves, I like to use a textured rolling pin - a linen one looks great. Cut a square, then fold top part into a triangle shape. Then pinch the bottom and cut off the extra.



I used mother of pearl dusting powder to bring all my flowers and leaves to life.



Remember to bring the buttons and brooches to life by painting them. This is a small detail but a very important one.



Now start placing your flowers onto the cake. Water, royal icing or gum glue will work. After each fabric flower, place your leaves. I find this to be the best way to make it all fit together.