

# Fabric Flowers

by Tami Utley



edibleartists  
NETWORK

## Modified Fondant Appliqué

A Tutorial by Tami Utley

This cake is such a simple technique and fun to play with. Any cookie or gum paste cutters in your arsenal can be used in addition to different shaped cutters. The design can be colored for a fun party or left monochromatic for a more elegant look. The best part is, the sky is the limit for creativity.

### *Materials needed for design & assembly*



- Fondant
- Non-stick rolling pin
- Assorted flower and leaf cutters (assorted sizes of five-petal blossom, carnation, garrett frill, and assorted sizes of daisy, rose leaf, any others desired)
- Assorted gum paste tools (dogbone, large ball/shell, small ball, veiner, Dresden)
- Large flower former
- Soft, thick foam pad
- Firm foam pad
- Small paintbrush
- Tylose powder or CMC (or a 50/50 mix of gum paste to fondant)
- Water



Tami is an ICES approved teacher with over 20 years of experience. She has written articles for various cake magazines and for ICES. She currently teaches in San Diego at a local cake shop and on Yummy Arts. Please visit Tami at [www.sugarartbytami.com](http://www.sugarartbytami.com).





Cover a double barrel 6" cake with fondant and work while fondant is soft and fresh. Roll the fondant approx. 1/8" for all appliqué pieces. Use cornstarch or shortening to keep the fondant from sticking to the rolling pin and surface. Remember, cornstarch will dry the fondant and shortening will make it soft, so what is used will depend on the weather and conditions.

Work will need to be completed somewhat quickly so the fondant doesn't dry or crack before the design is completed. For very dry areas, use a thin layer of shortening over the fondant and cover with plastic wrap over areas not yet being worked.

## *Large five-petal focal flower*



1. Roll out a small piece of fondant and cut with a large, five-petal blossom cutter first.

2. Place a small amount of water on the back of the flower, making sure to dampen to the edge.

3. Place onto cake and press a large ball tool that is slightly smaller than the petal size into the center of each petal. Press down firmly to leave an indentation in the fondant. This should indent both the flower petal and the fondant covering the cake.

4. Drag or draw the ball tool from the petal tip toward the flower center as if using a pencil. Be sure not to roll the ball tool.

5. If the edge of the petal raises up, press it gently back onto the cake.

6. Use a veining tool, toothpick or knife tool to draw three lines as veins into each petal.

7. Roll out fondant and cut a smaller sized flower. Attach with water to the center of the larger focal flower.

8. Press with a smaller ball tool (or dogbone tool) to create indentations for each petal, again dragging the tool from the petal tip to the center of the flower for each petal. Make sure the edges of the petal do not raise up, if they do, gently press them down to be flush with the cake.







9. Use the veining tool to make three veining lines in each petal.

10. Use a ball tool to press into the center of the flower firmly to create a hollow round center.



## *Filler flowers used to fill in small areas*



1. Use a small ball tool or the end of a paintbrush to press into the fondant five times in a circle, close together.

2. Press again, this time drawing or dragging the tool from the center of each petal outward, lifting slightly with the tool to create five petal shapes with dimension. This completes this flower.



3. Roll out fondant and cut small flowers from various cutters (two different carnation cutters were used).

4. Attach flowers to cake with water in groups. Use a ball tool and drag/draw from the end of each petal toward the center of the flower. Notice the fondant will lift in the center, giving dimension.



5. Draw with a veining tool from the outside edge toward the center of each petal.

6. This same process can be repeated with any shape/size cutter to fill in areas between focal flowers.



## Daisy shape or thin petal flowers



One

1. Roll and cut out the fondant with a large daisy cutter. Place on cake with water as before. Press with a dogbone or Dresden tool on each petal and drag/draw from the tip to the center to cup each petal.

2. Layer a smaller daisy shape on top of the larger daisy and cup each petal as before.



Three

3. Emboss the center with any tool (a shell tool was used).

4. Press into the center of the flower with a ball tool to create an indentation.

5. Now use a ball tool and veiner to create a design on the cake surface around the outside of the same flower between each petal.



Two



Four



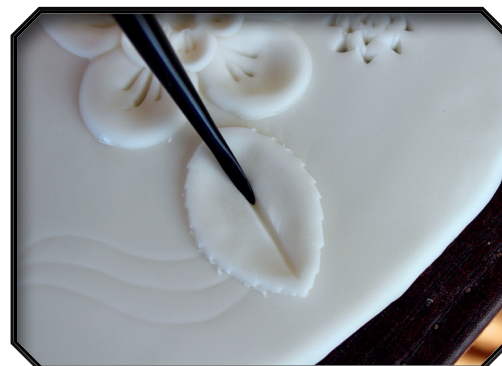
Five

## Leaves

1. Roll fondant and cut out a small rose leaf. The leaf will increase in size as it is worked, so start with a smaller size. Attach the leaf to the cake with water.



2. Use a large ball tool to roll around the center of the leaf, pressing down to indent and moving toward the edges. Press down the edge of the leaf gently so it is flush on the cake.



3. Use a veining tool or toothpick to draw the center vein, then the side veins if desired.

For a free-standing flower, a little tylose powder or CMC should be added to the fondant so it will dry firmer. Add  $\frac{1}{2}$  tsp tylose or CMC per cup of fondant and knead together. This flower could be made from 50/50 paste or plain gum paste.





One

## Large single flower

1. Roll fondant out thinly and cut with a Garrett frill or large scalloped cutter. Place on a piece of soft foam and drag/draw with a ball tool from the tip to the center of each scallop to create an indentation.



Two



Three

2. Next cut out a large daisy that will fit inside the large scalloped flower. Place on soft foam. Draw with a dogbone tool from the tip of each petal to the flower center, creating an indentation.



Four

3. Place the daisy onto a firm foam pad and vein down the center of each petal.



Five & Six

4. Repeat with the five-petal flower cutter, this time using a ball tool to indent the petals on the soft foam.

5. Then place on firm foam pad and draw three vein lines in each petal.



Seven

6. Repeat once more with a smaller five-petal flower cutter.



Eight

7. Use a little water to attach all flower pieces together, starting with the Garrett frill flower, then add the daisy centered on top, then the larger five-petal flower, and lastly the smaller five-petal flower.



Nine

8. Place the stack of flowers on soft foam and press firmly into the center with a ball tool.

9. Place into a flower former to let dry.

10. Once dry, attach flower to top of cake with fondant or royal icing.



Ten

The flowers can be colored with petal dusts to match any occasion.