

## Creating Burlap Flowers

1. Run wafer paper through edible printer and print design of your choice. Up to 10 sheets of printed paper may be used.
2. Cut out 8 large hearts and 7 small hearts for each flower.
3. Place a thin layer of piping gel on the printed side of the heart to condition it.

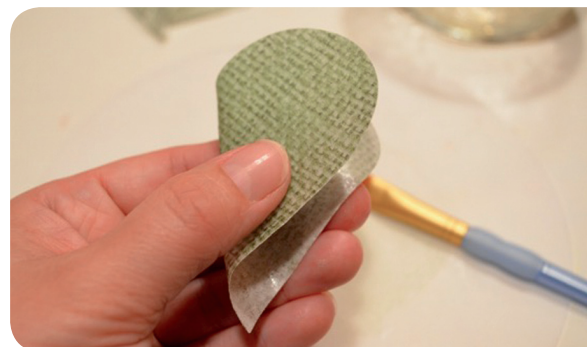


4. Avoid runny piping gel and opt for a thicker one when conditioning your wafer paper. Thicker gels will keep the paper from breaking down quickly.
5. Next fold heart in half.
6. Lightly crease the center of petal. Do not fold, just lightly crease.
7. Roll the sides of the petal back to create movement.
8. Repeat this step on all petals and lay each petal in a former or egg carton lined with plastic wrap and let sit for 20 minutes.
9. Using the Sweet Accents machine, place the Moroccan die cutter on the wafer paper, between your cutting plates. Run through the machine.
10. Take your punched lace pieces and coat them with a thin layer of piping gel on the printed side. You will need two per flower.



## Tools Needed:

- Three tiered cake covered in fondant (6, 8, 10)
- Wafer paper (2 plain & 10 printed)
- Susan Carberry Designs Button Mold and Burlap Mat
- FMM Rose Cutter (2 sizes)
- Spellbinders® Sweet Accents™ Machine & Snowflake Die
- Fondant for wheat filler and flower centers
- Modeling chocolate to build flowers on
- Piping gel & parchment
- Wood skewers for wheat filler
- Cake board
- Rolling pin, ball tool
- Corn starch & tylose powder
- Various petal dust & brushes
- Tip #4 & #6 and couplers
- Heart template (download @epicdelights.com)



## Assembling Flowers

11. Gather all your petals and lace.
12. Take a disc of modeling chocolate and lay it down on a piece of parchment. This will be your flower base.
13. Begin arranging your petals. (photos 10, 11, 12, 13, 14)
14. Use Susan Carberry Designs silicone button mold for the center of the flower. Dust with a golden bronze color.
15. Place a small disc of modeling chocolate on top of the lace to create a flat surface for your button. You may use a touch of piping gel to securely adhere it.

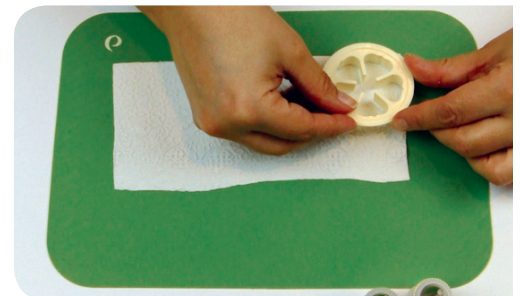
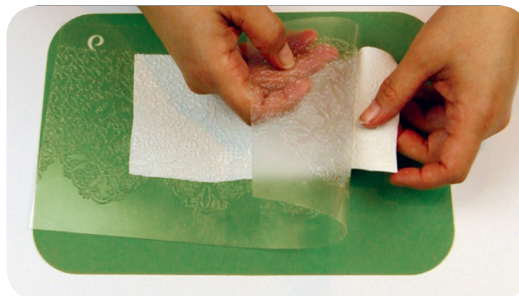




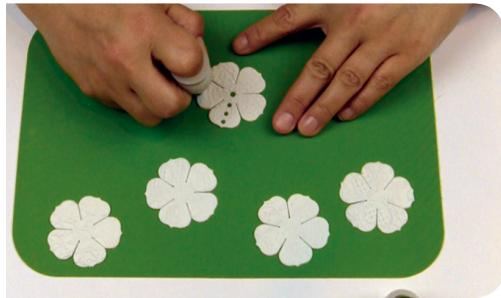
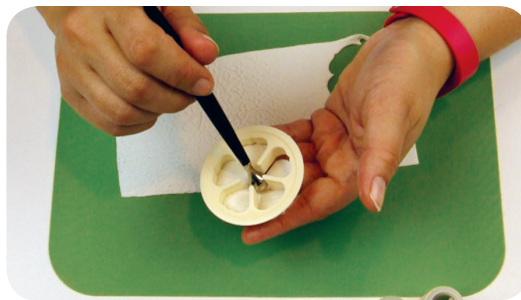


### Creating the Lace Brocade

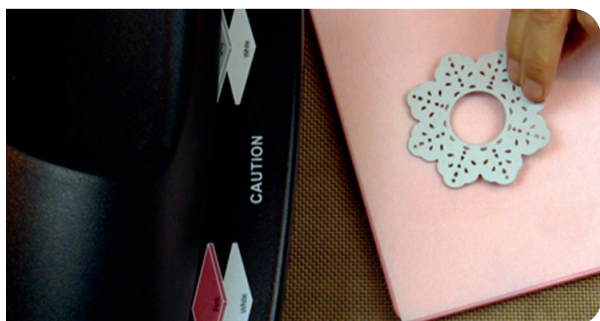
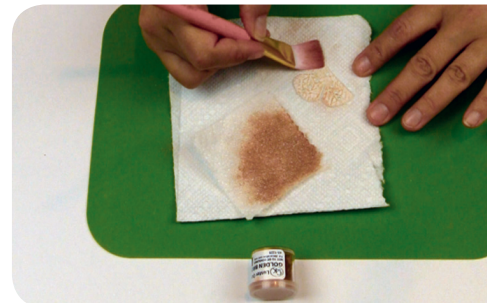
16. Add tylose powder (approx. 2 tsp per lb.) to white fondant.
17. Roll your fondant through a pasta roller or use a rolling pin. (1/4" thick).
18. Using a lace texture mat, lay it on top of the fondant.
19. Lightly roll over the texture mat.
20. Once imprinted, carefully peel back the mat from the fondant.
21. Next take your FMM rose petal cutter and cut flowers out.
22. Run your hand along the backside of the cutter to clean up any jagged bits.
23. Use a ball tool to pop the flower out of the cutter.
24. Once you have several small flowers cut out you can begin to add the lace detail. Take a #6 tip, and dot the center of the flower.







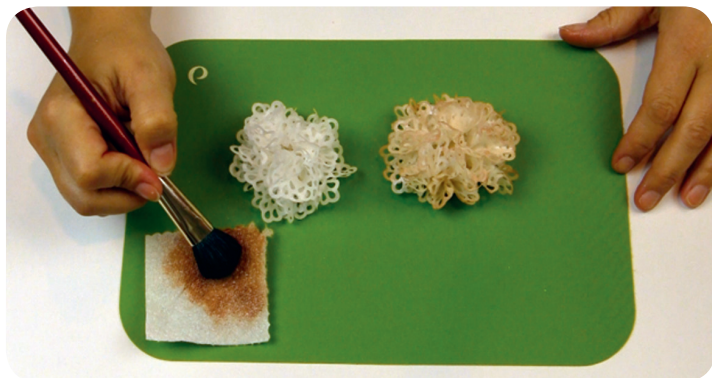
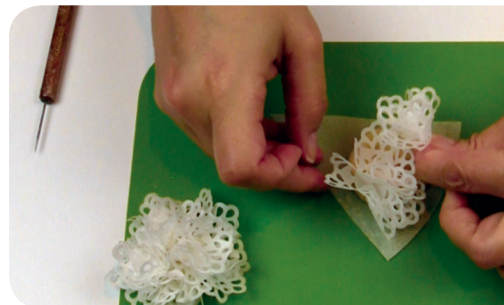
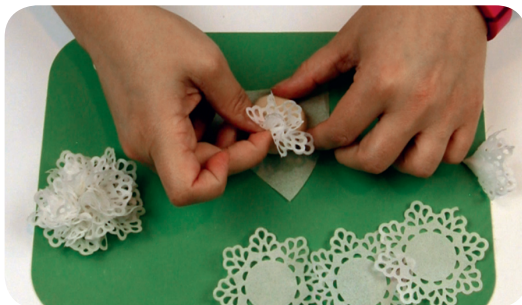
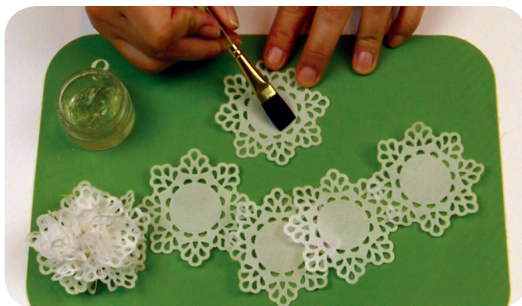
25. Take a #4 tip and add three dots in a row, on each petal.
26. Repeat the process several times with the small cutter and larger cutter. We will be using the larger flowers on the first and third tier.
27. Using an X-acto knife cut two of the petals off in a straight line. Repeat this for the bottom and top tier. The size of your tiers will determine how many flowers you need. If you are making these up all at once, store them in a Ziploc bag. When storing be sure to lay them on parchment in the bag to prevent sticking. You want the flowers to stay pliable, while at the same time you want the top of the flowers to be a bit dry to get the color effect in the next step.
28. Using the Golden Bronze color, drag your brush just over the raised part of the flower. The raised parts were created with the lace mat in the earlier step. Don't push the brush down into the flower, simply drag the color over the flower.
29. Repeat on the half petals.



## Creating the Lace Brocade

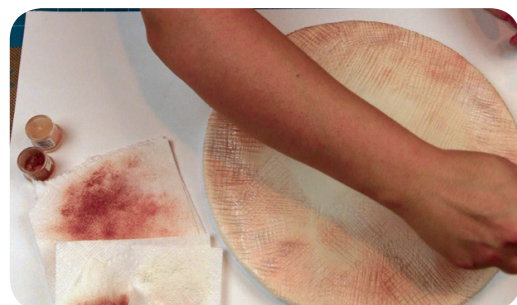
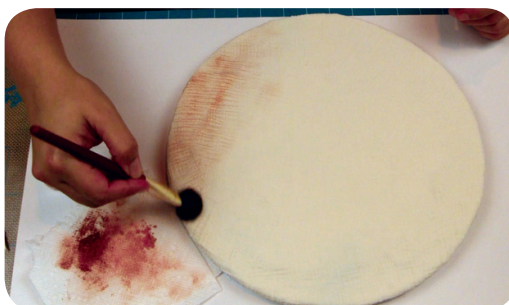
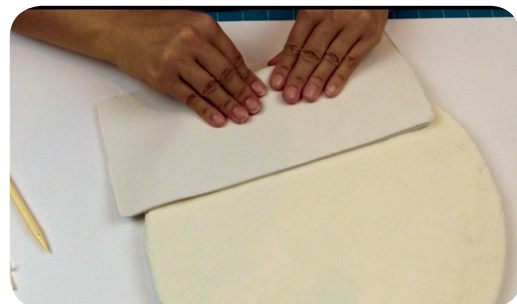
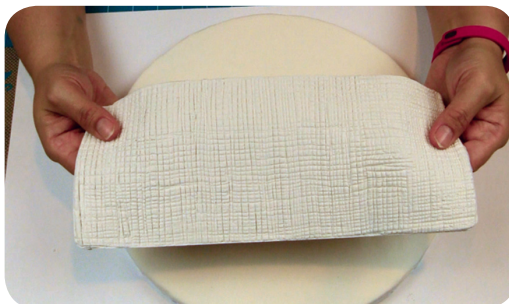
30. Using the Sweet Accents machine and the Moroccan die cutter, place on wafer sheet between your cutting mats. Roll through the machine. Pop out the little pieces left behind from the die cutter. You will need 4-5 of these per filler pieces.
31. Once you have all your pieces cut out, you will take a very thin layer of piping gel and brush it on the top side of the wafer paper lace piece. Once coated, you can begin the next step right away or set your pieces to the side and let them set for 10 minutes.
32. Once you have assembled your piece, it's time to dust them. Using the Golden Bronze color, dust the center of the filler piece. Work your way around the piece dusting the edges to create an antiqued look.





## Dressing Your Board

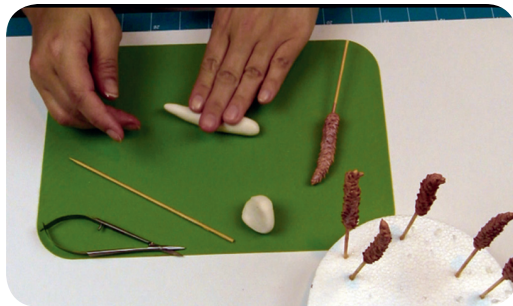
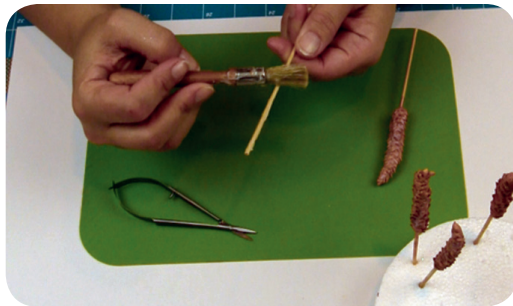
33. Cover a cake base with fondant. We will be using the Susan Carberry Designs burlap mat to imprint the pattern on the board.
34. Using the burlap mat, work around the base of your cake board imprinting the edge back to the center of the board.
35. Dust with the Golden Bronze color and a white Super Pearl. Once your board has firmed up you may place your cake on it.





## Creating Wheat Filler

36. Coat a skewer with shortening. Set to the side.
37. Take a small ball of fondant (with tylose powder) and roll into a log, tapering one end of the log.
38. Place tapered piece onto your prepared skewer. With small scissors, cut in and pull out and away creating texture to your piece.
39. Dust using Golden Bronze, Gold, Champagne, Copper and Buttercup.



## Adding the Lace Brocade

40. Place small half flowers around the base of the top tier, starting in the back, adhering with a little piping gel.
41. Use larger half flowers around the base of the bottom tier.
42. For the middle tier, attach the smaller whole flowers. Working from the back, place flowers all around the base. Place the second row of flowers in-between the row you just placed, to create a staggered pattern. Repeat all the way around the cake.
43. Once you have placed all your pieces, you can take a small amount of piping gel mixed with a pearl luster dust and pipe pearls in the center holes of each flower. This can be done on top and bottom tiers as well. Arrange your flowers and you are done!



Michele first picked up a pastry bag at the age of 6. She is a 4th generation baker and 2nd generation cake decorator. She is also the owner of Epicurean Delights in Kirkland, WA.

She's a graduate of the internationally acclaimed Wilton School of Cake Decorating and Confectionery Art and a former Wilton Method Instructor. Her training and education include Chez Boucher Culinary School in New England as well as an extensive education with some of the top sugar artists and teachers in the country. Including Nicolas Lodge, Susan Carberry, Colette Peters, Kathleen Lange and many more.

Her work has won several awards and been featured on several sites and publications. When she's not busy creating custom works of art for clients, blogging about caking and baking or shooting new sweet or savory "how to" videos, you can find her dem-ing and teaching sugar art classes at home and around the US. She's equally passionate about teaching as she is about culinary art.

You can find her newest video, "Vintage Cakes" on DVD or Video on Demand (VOD). Visit her website at [epicdelights.com](http://epicdelights.com) or on Facebook at [facebook.com/epicdelights](https://www.facebook.com/epicdelights) for more information or to connect with her.

