

I am happy to introduce a new method of making sugar flowers using the Petalear™! I have teamed up with Marvelous Molds® and, together, we have developed a product that we hope you love just as much as we do!

The Petalear™ makes the process of producing sugar flowers easy, fast and less labor intensive. I find making small blossoms, like hydrangeas, to be very time consuming. One bulb of hydrangeas may require 12-15 individually wired hydrangeas. The traditional techniques involve a two to three day process from start to finish, remembering to allow for drying time. The basic set up for hydrangea production includes a few cutters in a variety of sizes, veinners, groove board, cell pad, ball tool and making centers a day before. The Petalear™ reduces the labor involved in manufacturing hydrangeas dramatically!

The Petalear™ is a silicone mold designed to omit several steps of the sugar flower making process. The mold is constructed with Dominic Palazzolo's tried and true blade cutting technology, includes my life-like flower qualities and is available in two sizes: medium and large. With a simple roll of a rolling pin (or fondant smoother), the mold gives you the hydrangea center, life-like veining and cuts out each blossom just for you. Once you remove the blossoms from the mold, you can wire them for individual blossoms, dry them in formers or lay them flat. You will never go back to making hydrangeas the traditional way again! The possibilities are endless.

I have included basic step-by-step procedures on how to work with the Petalear™ as well as what you can create with it.

Happy Flower Making to you all!

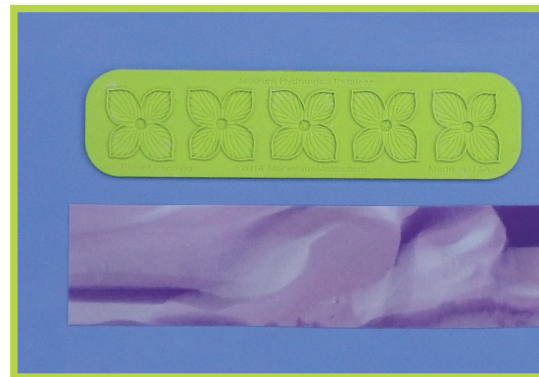
Tools Needed:

- Medium or Large Petalear™
- Gum Paste in 3 colors (blue, light purple & dark purple shown)*
- Egg Crate Form
- Gum Glue
- Shortening
- Dusting Brush
- 28 Gauge White Wire
- Rolling Pin

*Fondant or a combination of fondant and gum paste works great in the Petalear™.

Wired Hydrangea Pom Pom

1. Marbleize the blue, light purple and dark purple logs of gum paste. Roll out the gum paste to what I call "petal width", which is basically the width of card stock. I like to marbleize the gum paste because it adds to the life-like color quality these beautiful blossoms naturally embody. The marbling helps give you random light and dark areas like natural sunlight would. The best thing about marbleizing is it eliminates the amount of petal dusts you need when adding color which decrease labor costs too!



2. Press the strip of gum paste into the hydrangea cavity of the Petalear™. As you press, make sure to apply a good amount of pressure so the gum paste takes on the texture of the veining and the center of the hydrangea. If the gum paste is tacky during this process, apply a small amount of shortening to your hands. The shortening will prevent the paste from sticking to your hands. I don't recommend using powdered sugar or cornstarch as this will dry out your paste quickly.

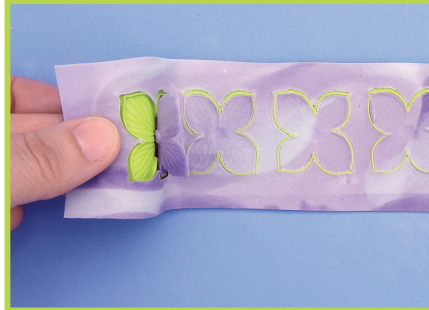
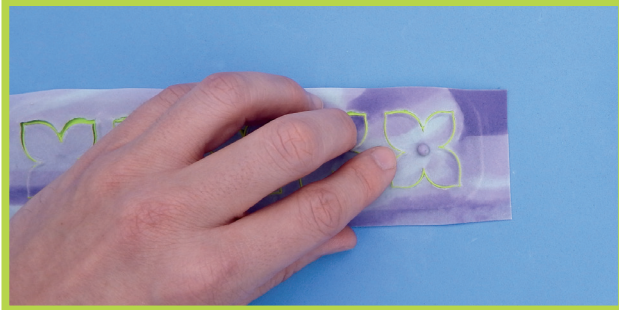




3. Roll over the blades of the Petalear™ with a rolling pin to cut out the paste. Depending on the paste you are using, a few rolling motions may be necessary.

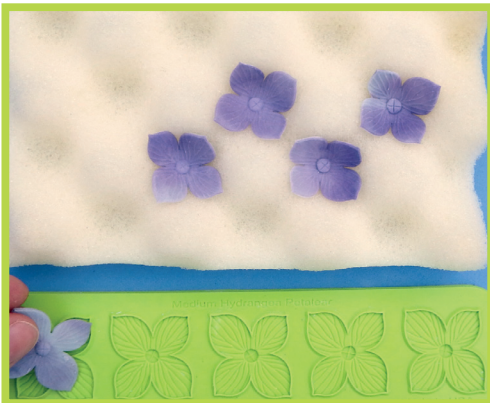


4. You can also run a fondant smoother over the blades to cut the hydrangea blossoms.

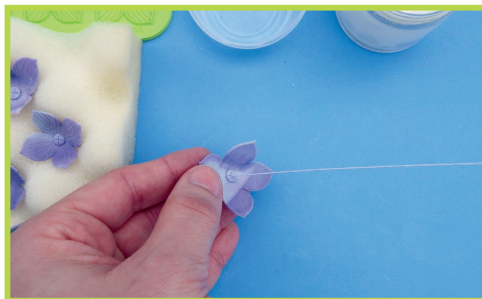


5. For individually wired hydrangeas, roll a 4mm sized piece of gum paste and press it into the center of the hydrangea blossom. The additional thickness in the center allows for the wire to fit nicely and secured.

6. Carefully remove the hydrangea blossoms from the Petalear™. You can remove the hydrangea blossoms individually or remove the strip of gum paste. Either way works well.



7. Allow the hydrangea blossoms to partially dry in the egg crate foam. Partially dried hydrangeas make the wiring process easier. Cut 28 gauge white wire into thirds (or your desired length). Hook one end of the wire with needle nose pliers. Don't make the hook too big or wide.



8. Dip the hook end of the wire into gum glue. Tap off the excess gum glue.

9. Carefully thread the cut end of the wire through the center of the hydrangea blossom.

10. Gently pull the hook through the hydrangea center. The hook end should secure itself into the thick part of the hydrangea center.

11. Hang the hydrangea upside down on a wire rack to dry. Overnight is best.





12. Dust the dried hydrangea blossoms before applying to the side of cakes or using as décor. Add color to your hydrangea blossoms with petal dusts. Here I used a combination of petal dust and luster dust. I enjoy the vibrancy of the rich elderberry petal dust combined with the luster of the Royal Intrigue.
13. Once the individual hydrangea blossoms have been dusted, it time to gather and tape to form them into a pom pom.

14. To begin, gather three medium sized hydrangeas. Start the tape about an inch below the base of the hydrangea.

The basics for making a pom pom of hydrangeas are easy. You can make pom poms with groupings of three, five, seven, nine, eleven, etc. Odd numbers are always best, visually.

To maintain a domed pom pom of hydrangeas, imagine an umbrella. An umbrella is higher in the center and tapers as it comes down.

You want to start the medium sized hydrangea blossoms higher in the center and lower as you add more medium sized hydrangeas. Fill in with the larger sized hydrangea blossoms to complete your pom pom.

15. Once you have the quantity of hydrangeas to complete your pom pom, tape the exposed wires completely with green floral tape.



The finished wired pom pom of hydrangeas. These hydrangea pom poms will look lovely on any cake!

Hydrangea Swags

To begin, follow steps 1 through 6 above, omitting step 5.

1. To form the hydrangea blossoms, place in egg crate foam to dry and hold their "cupped" shape. Overnight drying is recommended.
2. Dust hydrangeas as indicated in step 12 above.
3. To make swags, I find it easiest to make a template. Math plays an important role in all cake designs. To find dimensions, I typically use PI (3.14 x size of cake tier. Divide that number by the number of swags you want or need). Based on the math, I cut out a round piece of parchment and fold it in half.
4. Carefully place your template on the side of your cake. Lightly emboss the half circle with a Dresden tool. You will use this outline as a guide to form your hydrangea swags.
5. Pipe a small amount of royal icing at the base of the swag. Apply the large hydrangea blossom.
6. Continue adding hydrangea blossoms until you complete the swag. To further accent the swags, you can add some green leaves. To complete the swag, add a small ribbon where the swags meet for a very sweet look.

View photos for the Hydrangea Swags in our digital download.

These hydrangea blossoms can be used in swags, to create wired pom poms, or used as accents on any cake. Your imagination is your limit!



Los Angeles native, James Rosselle, is passionate about cake and where it has taken him. After graduating from the California School of Culinary Arts in Pasadena, CA, James eagerly approached an opportunity to work with master cake designer Ron Ben Israel in New York City. Much of James' artistry and technique is derived from the teachings of Ron Ben Israel and his emphasis on detail, creativity and color. James has also worked with acclaimed pastry chef Gale Gand, co-owner of TRU restaurant and creator of Food Network's "Sweet Dreams". Since 2007, four-time winner James Rosselle can be seen on the Food Network series 'Challenge' & 'Last Cake Standing'. In 2011, James was named one of the "Top Ten Cake Artists in North America", by Dessert Professional Magazine. James has teamed up with industry vet New York Cake, Premiere fondant company Fondarific, the leader in edible food coloring The Sugar Art, Marvelous Molds® with newest creation the "Petalear™" and Country Kitchen for his line of layered stencils. James can also be seen on HSN, representing Fondarific and his own line. You can see more of James' work at www.ellescakes.com.