

VOW FLOWER TUTORIAL





1. Roll Gumpaste or Mexican Paste through a pasta machine on its widest setting (0)



2. Cut out a 3" diameter 5 petal flower.



3. Mark the center of the flower with a toothpick, then cut along the side of the petal to that center mark.



4. Continue cutting along the side of each petal until you have five separate petals.



5. Roll the petal through the pasta machine vertically on the next smallest setting (1) then again on a (2) and again on a (3)



6. Roll the petal through the pasta machine horizontally on the next smallest setting (4) then again on a (5) and again on a (6)

Repeat steps 5 and 6 with the remaining petals. Cover the petals in plastic wrap immediately to prevent them from drying out.



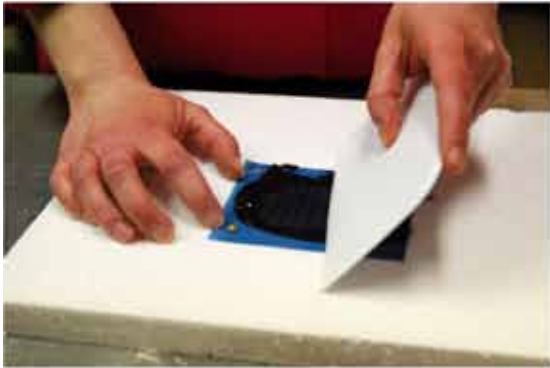
7. The petal will now be roughly the same shape that you began with, just larger and thinner. Brush both sides with cornstarch.



8. Place the petal on a styrofoam block and center the Vows Stencil on the petal. Pin the Stencil to the styro on two corners.



9. Use an offset spatula to spread thin piping consistency Royal Icing through the stencil onto the petal. Spread away from the pins.



11. Once the entire pattern is covered, use a bowl scraper to scrape the excess Royal off of the stencil (scrape away from the pins).



13. As soon as the Royal icing is dry, gently thin and ruffle the very edge of the flower with a ball tool.

Tip: Royal Icing for Mesh Stenciling should be soft piping consistency. If the Royal icing is too thick, it will not go through the stencil well, leaving parts of the design unprinted or pale. If the Royal is too thin, it will smear underneath the stencil.

Tip: Use enough pressure on the bowl scaper to remove the Royal icing down to the stencil. But be careful to not push too hard, or the gum paste petal underneath the stencil will either move or stretch causing the design to smear.

14. Repeat steps 7-13 with the rest of the petals. Be sure to work with one petal at a time and keep the unprinted petals under plastic wrap to keep them from drying out and cracking when you ruffle the edges with the ball tool.



10. Use the offset spatula to work the Royal through the rest of the stencil. Only spread away from the pins (not back and forth) to prevent the stencil from moving.



12. Gently peel the stencil off of the gum paste petal.



15. Tint the edges of the petals. Either mix Pink Petal dust with Vodka and use an airbrush, or brush dry petal dust onto the edges with a puffy paint brush.



16. Dry the five petals in a 9" diameter bowl overnight. If the bowl is flat on the bottom, put a small cake pan in it to keep the petals on the curved part of the bowl.



17. Roll more Gumpaste or Mexican Paste through a pasta machine on its widest setting(0)



18. Cut out a second flower



19. Roll the entire flower through the pasta machine on the next (thinner) setting(1)



20. Rotate the flower 1/4 turn, and roll through the pasta machine on the next setting(2) Then rotate another 1/4 turn and roll through on a (3) and rotate 1/4 turn and roll on a (4)



21. Use a ball tool to thin and ruffle the edges of the flower



22. Tint the edges of the petals. Either mix Pink Petal dust with Vodka and use an airbrush, or brush dry petal dust onto the edges with a puffy paint brush.



23. Dust a 9" diameter round-bottom bowl with corn starch. Dry the flower in the bowl overnight.

Tip: You can dry the flower on a ring of plastic wrap if you don't have a 9" diameter bowl.



24. Roll more Gumpaste or Mexican Paste through a pasta machine on its **third** widest setting. If your pasta machine's settings start on a (0), then roll to a (2) setting.



25. Cut out a third flower.



26. Cut the flower into five petals (same as in steps 3 and 4)



27. Roll the petal through the pasta machine horizontally on the next smallest setting (3) then again on a (4).



28. Roll the petal through the pasta machine vertically on the next smallest setting (5).

Repeat steps 27 and 28 with the remaining petals. Cover the petals in plastic wrap immediately to prevent them from drying out.

Mesh Stencil, ruffle, and tint the five new petals the same way you did the five larger petals (follow steps 7 through 15)



29. Dry the petals overnight in a Wilton Ball Pan, or a 6" diameter bowl dusted with cornstarch.



30. Roll a small ball of Black Mexican Paste.



31. If using the Gateaux Button Mold, dust the mold with corn starch and press the Gum Paste into the mold. Any flower center mold or round medallion mold would work.



32. Remove the Gum Paste Button from its mold, and brush it with a small amount of Silver Highlighter Powder mixed with Vodka.



33. After the petals have dried for at least 12 hours, cut out a 2" diameter circle of Gum Paste or Mexican Paste and pipe Royal Icing on it to hold the petals.



34. Attach the five large petals to the circle.



35. Pipe another ring of Royal Icing on the inside of these petals.



36. Attach the unprinted pink flower to the bottom row of petals. Make sure that each pink petal is between two of the large petals.



37. Pipe Royal Icing onto the back tip of the smallest petals and attach three of them to the unprinted flower. Be sure that each petal is placed between two pink petals.



38. Attach the final two petals.



39. Attach the Gum Paste Button or other center with Royal Icing. Now, go celebrate your cakey awesomeness while the flower dries for another day.



Necessary Equipment

- Pasta Machine**
- Gumpaste or Mexican Paste**
(Mexican Paste is simply equal parts fondant and Gumpaste mixed together)
- 5 Petal Flower Cutter, 3" diameter Or Giant Ruffle Flower Cutter Set**
(we used the largest cutter from Sunflower Sugar Art's Hollyhock Double Sided Set available here:
www.sunflowersugarart.com
Global Sugar Art's 3" Peony cutter would also work, and it is 1/4 the price. Available here:
<http://www.globalsugarart.com>
- Small Pizza Cutter**
(we used the PME cutting wheel)
- Traditional Vows Mesh Stencil Set**
- A firm Styrofoam Block**
- Black Royal Icing**
- Foam Pad for Rolling out Petal Edges**
- 3/8" or 1/2" diameter Ball Tool**
- Pink Petal Dust and a large puffy brush** (or an airbrush if you have one)
- Wilton 6" Diameter Ball pan** (or any 6" diameter round-bottom bowl)
- Two 9" diameter bowls** (with round bottoms *or do as we did, and place a small cake pan, roll of tape, or anything that is the diameter of the flat portion of the bowl in to keep the petals drying on only the curved portion of the bowl)
- 2" diameter fondant or cookie cutter**
- Button Mold**
(Available exclusively on our website, but you can use any flower center or round medallion mold you have)
- Silver Highlighter Powder or Lustre Dust**
- Vodka or high alcohol content Lemon Extract**
- Plastic Wrap**

Much of the equipment used in this tutorial is available at evilcakegenius.com