

HOW TO MAKE FONDANT CALLA LILIES

In this tutorial I will show you how to make fondant Calla Lilies to use on cupcakes or cakes.



ITEMS YOU WILL NEED

- Fondant – white, yellow and green
- Heart cutter – size will depend on how large you would like your flowers to be
- Circle cutter – 1 to 2 cm diameter – will depend on the size of your flower
- Foam mat
- Cone flower former (you could also make a paper cone)
- Ball tool
- Blade tool
- Non-stick work board
- Soft paint brush
- Edible glue
- Yellow sugar crystals

STEP 1

Knead the white fondant until soft and pliable then rollout until it is about 1/2mm thick and cut out a heart.

Place the heart onto the foam mat and using the ball tool gently run around the edge of the petal and gently soften the edges and give it a slight frill.



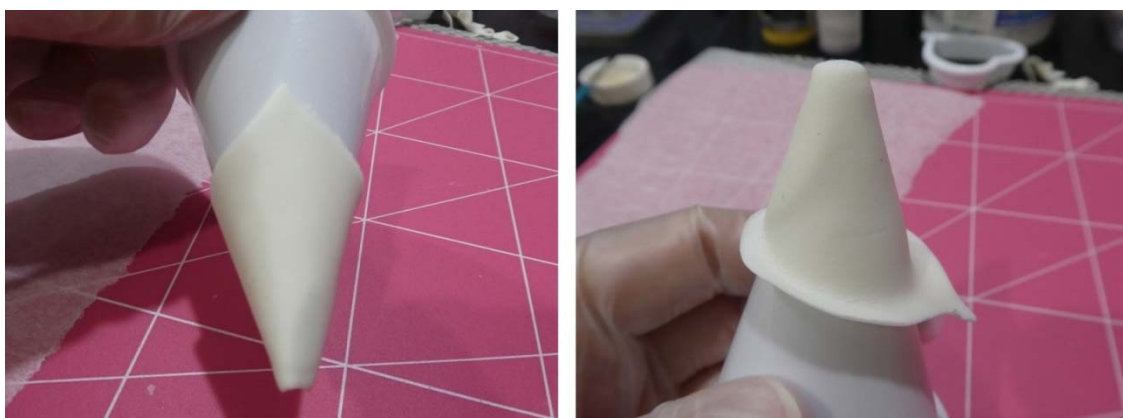
STEP 2

Take the flower cone former and place the tip of the former on the top of the heart in the centre (at the lowest point). Roll one section of the heart over the cone as per photo number 3 below and then run a small amount of glue on the edge of the heart and wrap around the cone.



STEP 3

Gently fold the fondant away from the cone and create the lip of the lily all the way around (as per photo 2 below)



STEP 4

Knead the green fondant until soft and pliable and then roll out a small amount and cut out a circle. Cut the circle in half and apply a small amount of glue on $\frac{1}{2}$ of the straight edge. Pinch the $\frac{1}{2}$ circle together to form a hat and glue over the tip of the flower petal as per the photos below.



STEP 5

Knead the yellow fondant until soft and pliable, roll out a small amount and cut out a circle. Cut the circle in half and using only one half roll into a sausage shape with a pointed end – this will form the stamen. The length will depend on your flower size. In this example the stamen is approximately 2cm long.

Brush with glue however only do the top ½ of the stamen and then roll in the yellow sugar crystals. Allow to dry.



STEP 6

When the stamens are dry enough glue them into the centre of the petals and allow to dry until you are ready to use on your cake or cupcakes.

