

HOW TO MAKE FONDANT DAISIES



In this tutorial I will show you how to make fondant daisies to use on cupcakes or cakes. The tutorial covers a large and small daisy and also shows you 2 different ways to make the flower centre depending on what moulds and cutters you may have available to use.

ITEMS YOU WILL NEED

- Fondant – you can use one colour and then use edible dust to colour the flower centre or you could use 2 different colours – one for the centre and one for the petals
- Daisy cutters – in this tutorial I have used a large and medium cutter and also a medium and small plunger cutter
- Flower centre mould
- Foam mat
- Flower formers – medium or small. If you do not have these you could use a small plate or any item that has a concave shape to help form the flower's shape.
- Ball tool
- Modelling stick
- Non-stick work board
- Soft paint brush
- Edible glue
- Edible dust

LARGE DAISY

STEP 1

In this large daisy example I am using a flower centre mould. In the next daisy example I will make a centre without using the mould. You can use whichever method you prefer.

Take a small amount of fondant, knead until it is soft and pliable, push into the mould, remove excess fondant and then turn the mould upside down and push the centre out onto the board and allow to dry whilst you are making the petals.



STEP 2

Knead the fondant until soft and pliable then rollout until it is about .5mm thick and using the large daisy cutter cut out a daisy petal.

Place the petal onto the foam mat, use the ball tool and gently shape the petal by running the tool from the tip of the flower petal point into the centre of the petals. This will soften the edges and make the petals look a little more realistic.

Place into a medium flower former.



STEP 3

Make the second set of petals by repeating step 2 with the large daisy cutter and gluing the second petal on the first set of petals. Try to glue so they sit between the first set of petals and so the petals do not sit on top of each other



STEP 4

Repeat step 2 and 3 using the small daisy cutter. Your daisy will end up with 2 large petals and 2 small petals as shown in the last photo below.



STEP 5

Glue on your flower centre and allow to dry before using on your cake or cupcakes. You can use edible dust to highlight the centre or give depth to the daisy if you wish.



SMALL DAISY

STEP 1

Knead the fondant until it is soft and pliable, roll out to approximately 5mm thick and using the medium and small daisy cutter cut out one petal of each size.

Place the petals on the foam mat and using the ball tool gently shape the petal by running the tool from the tip of the flower petal point into the centre of the petals. This will soften the edges and make the petals look a little more realistic.



STEP 2

Place the larger petal into the flower former and then glue the smaller one on top.

Take a very small ball of fondant (in this example I am using yellow for the centre). Glue the ball into the centre of the petals and then use the pointy end of the modelling stick make your flower centre.

Allow to dry before using on your cake or cupcakes.

