

HOW TO MAKE AN EASY GUM PASTE ROSE

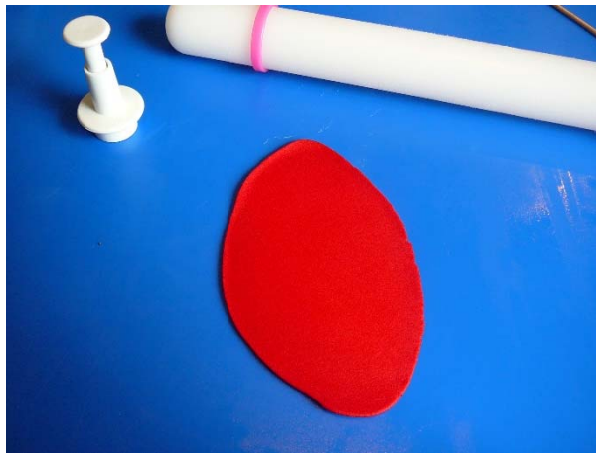
In this tutorial I will show you how to make a quick, easy gum paste rose to use on children's birthday cakes or cupcakes.

ITEMS YOU WILL NEED:

- Gum paste – colour of your choice
- Plunger circle cutter or you can use a piping tip (for this tutorial I used a circle cutter with a 1.5cm diameter and a 1M piping tip to make the larger rose)
- Non-stick work board
- Rolling pin
- Small tapered spatula / or knife for lifting the circles
- Tooth pick
- Sharp knife
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Cling Wrap – to wrap your excess gum paste
- CMC edible glue
- Small paint brush
- Flower Formers (if you don't have these you can use Flower Forming Cups, rounded bottom muffin tins or egg cartons)

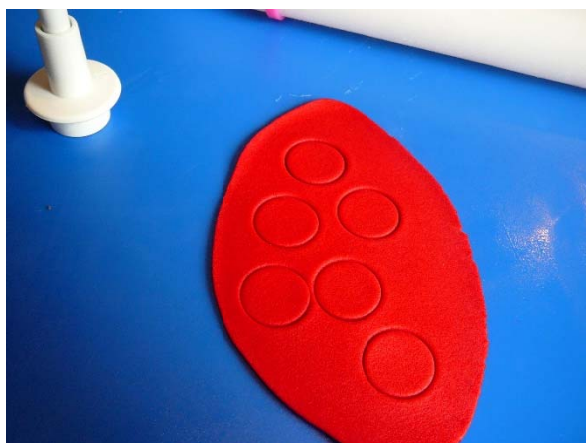
STEP 1

Choose the cutter / tip you wish to use to make your rose. Spray your board with a small amount of sprink to stop your gum paste sticking, knead it until soft and pliable and then roll out as thinly as you can (1-3mm thick). The thinner it is the easier it will be to roll up.



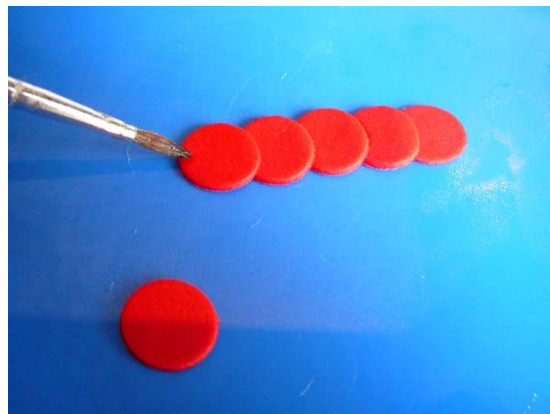
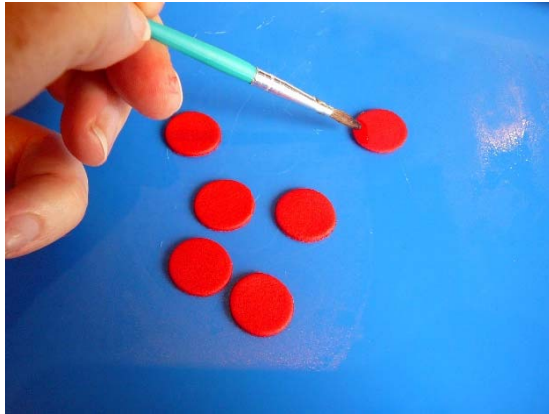
STEP 2

Cut out 6 circles with the cutter. Wrap your excess gum paste in plastic /cling wrap straight away.



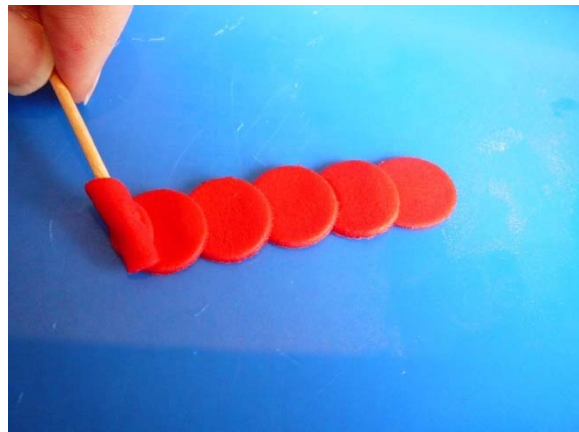
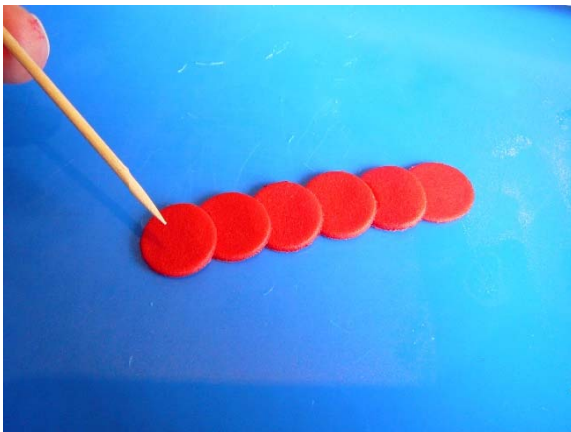
STEP 3

Place a very small amount of glue in the corner of one circle and then place another circle on the glued area, continue this until you have glued all 6 circles together.



STEP 4

Take the toothpick and start to roll up the circles around the toothpick. When you have rolled onto the 2nd circle you can remove the toothpick and continue to roll up all the circles forming a rose shape.



STEP 5

Take your rose and gently tease out the petals with your fingers to the shape you are happy with. You will need to remove some of the excess gum paste from underneath the rose – do this with your sharp knife. Place in your flower former to dry.



STEP 6

If you want to make bigger roses than the ones illustrated above take your 1M piping tip and cut out your 6 circles using the tip and then follow the same instructions above to create a large rose. The photo below shows the difference in size using the small round cutter and the 1M piping tip.

Once your roses have dried for a number of days you can store in an airtight container for many months or until you need to use them.

