

## HOW TO MAKE FONDANT OMBRE PEONY ROSE PETALS TO USE AS A CAKE RUFFLE



In this tutorial I will show you how to make fondant ombre peony rose petals to use as a ruffle on a cake.

### ITEMS YOU WILL NEED:

- White and coloured fondant of your choice
- CMC Powder (the CMC powder helps the fondant dry quicker and hold its shape a little better)
- Peony rose petal cutters
- Non-stick work board
- Rolling pin
- Soft foam block
- Small tapered spatula / or knife for lifting the petals
- Balling tool
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Cling Wrap / plastic to cover your petals whilst you are working

### STEP 1

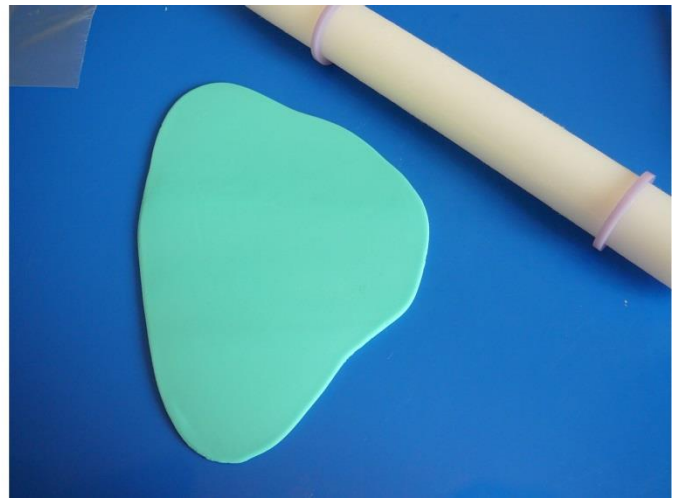
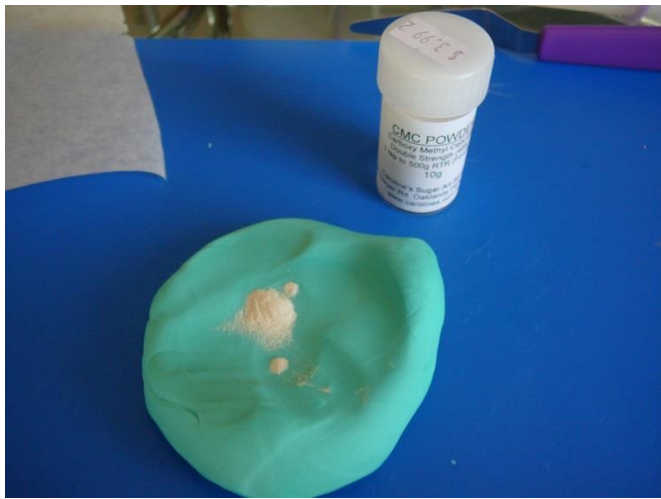
Choose the peony petal cutter that you think is the most appropriate size for your cake – it is your choice, the smaller the cutter the more petals you will need to make. For this specific cake I needed to make 18 petals of each shade with 5 different layers, so I made 90 petals different shades of the colour) using a cutter with a diameter of 4cm at the largest point as shown below.



### STEP 2

Add a small amount of CMC powder to your fondant and knead in well. Remember that the CMC will make your fondant dry quickly so you will need to work fast to shape your petals.

Spray your board with a small amount of sprink to stop your fondant sticking and roll out the fondant to about 3mm thick. The thinner the fondant the better it will ruffle on the edges.



### STEP 3

Cut out the peony rose petals with the cutter. Wrap your excess fondant in plastic and store your cut petals under some cling wrap or plastic so they do not dry too fast (I store mine in a gum paste storage board).



### STEP 4

Place a peony rose petal on the soft foam block and using your balling tool gently run it around the edge of your petal so that you gently frill the edges. You do not want too much ruffle – just enough to give interest but flat enough that when you place the petal on the cake it sits flat at the top edge. Place the petals on a tray to dry.

Once I had made the required number of petals in the darkest colour I then added white fondant to the coloured fondant to create a lighter shade and cut out the next row of petals, I then added more white to each row so that in the end I had 90 petals – 5 different shades – to use on my cake.



## STEP 5

Once dry you can store for weeks before using – I like to make my items at least a week or 2 before I need them so that I am not rushing to finish a cake and they are easier to handle when dry.

