

## HOW TO MAKE FONDANT ROSE PETALS FOR A PRINCESS DOLL CAKE



In this tutorial I will show you how to make fondant rose petals to use on a princess doll cake.

### ITEMS YOU WILL NEED:

- 50% fondant / gum paste mix - I prefer to use this as straight gum paste dries very hard and is not suitable to eat on the cake, however straight fondant is difficult to ruffle as it can be too soft and will not hold its shape well, or you can use Fondant and CMC Powder (the CMC powder helps the fondant dry quicker and hold its shape a little better)
- 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 (I use a gum paste storage board, however plastic or cling wrap works well)
- Soft paint brush
- Clear alcohol (I use vodka) or lemon extract
- Coloured shimmer dust

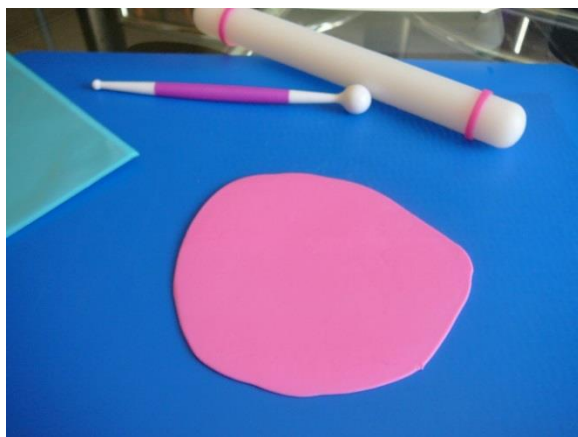
### STEP 1

Choose the rose 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 made 85 petals using a cutter with a diameter of 4cm at the largest point as shown below.



## STEP 2

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



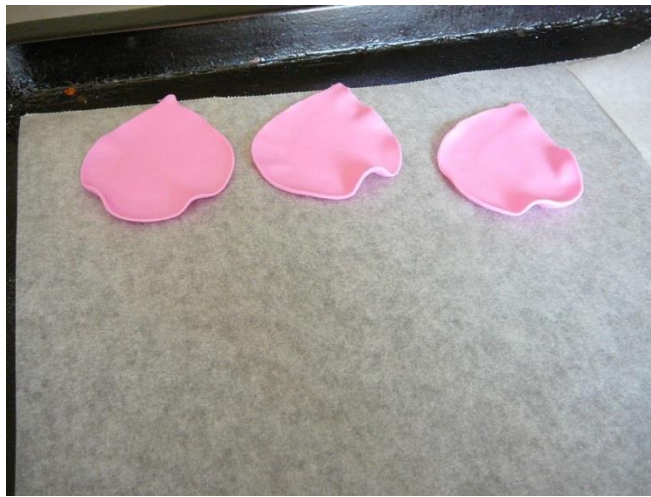
## STEP 4

Place a 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.



## STEP 5

Place the petals on a tray to dry. 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. However, for this cake I allowed them to dry for about 1/2 hour and then painted with a pink shimmer dust as detailed next.



### STEP 6

If you are going to paint your petals, mix your chosen dust with enough alcohol / lemon essence to make a runny paste. Too wet and it will run off the petals and too dry and it will be difficult to cover properly.



### STEP 7

Paint your petals and allow to totally dry (I left mine for 2 days) before storing in an airtight container, layered between paper towel, until you are ready to use them.

