

HOW TO MAKE NO WIRE GUMPASTE CARNATIONS



In this tutorial I will show you how to make gum paste carnations without using floral wire

ITEMS YOU WILL NEED:

- Gum paste colour of your choice and green (in this tutorial I have chosen white as I intend to colour the edges of the carnations at a later stage)
- Scalloped cookie cutters (4.5cm and 5.5cm)
- Star cutter (3cm)
- Non-stick work board
- Rolling pin
- Modelling stick (or you can use the end of a toothpick)
- Toothpicks
- Baking paper
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Foam square to dry carnation
- Medium flower former
- Egg carton
- Cling Wrap or plastic bag
- Soft paint brush
- Edible glue

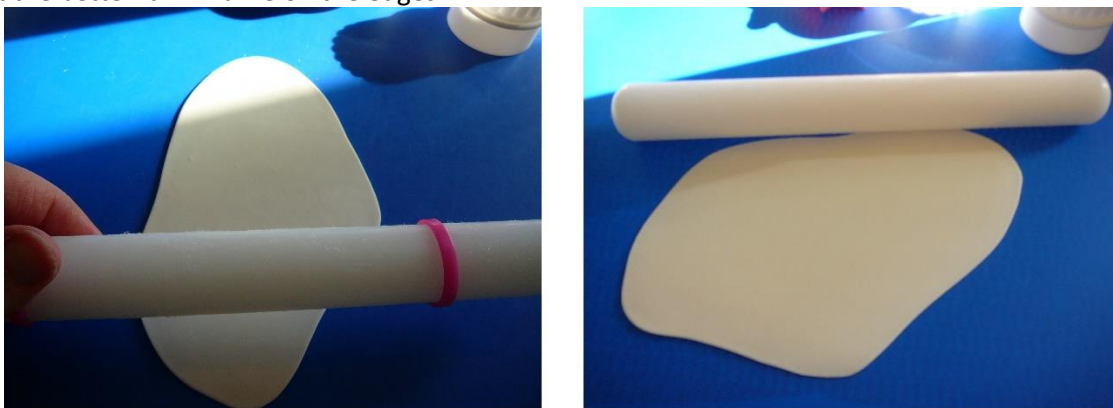
STEP 1

Choose 2 scalloped cookie cutters that you think is the most appropriate size for your carnation – I used a 4.5 cm and 5.5 cm cutter which make carnations slightly smaller than a real carnation.



STEP 2

Spray your board with a small amount of Sprink to stop your fondant sticking, knead gum paste until soft and pliable and roll out to the pink level on the roller and then remove the level and roll out thinner (about 2 mm). The thinner the fondant the better it will ruffle on the edges.



STEP 3

Cut out 2 large and 2 small scalloped circles with the cutters. Wrap your excess gum paste in cling wrap and store your cut circles under some cling wrap or in a plastic bag so they do not dry too fast.



STEP 4

Place a small circle on the baking paper and using the modelling stick (or use the end of a toothpick) gently roll it from the bottom of a scallop to the top of that scallop so that you gently frill the edges (make sure you keep the stick flat on the board).

Rather than lifting the gum paste up, just turn your baking paper around as you go and working bottom to top on each scallop frill the entire circle as shown below.



STEP 5

Put a small amount of edible glue in the centre of the circle, then push a toothpick in through the centre, stopping just as the end of the toothpick passes the end of the circle – shown in the 3rd picture below.



STEP 6

Fold the circle in half, then take the sides and fan them out and form into the centre of the flower, gently shape until you are happy with the shape – then stick the toothpick into the foam board upside down to dry whilst you make the next set of petals.



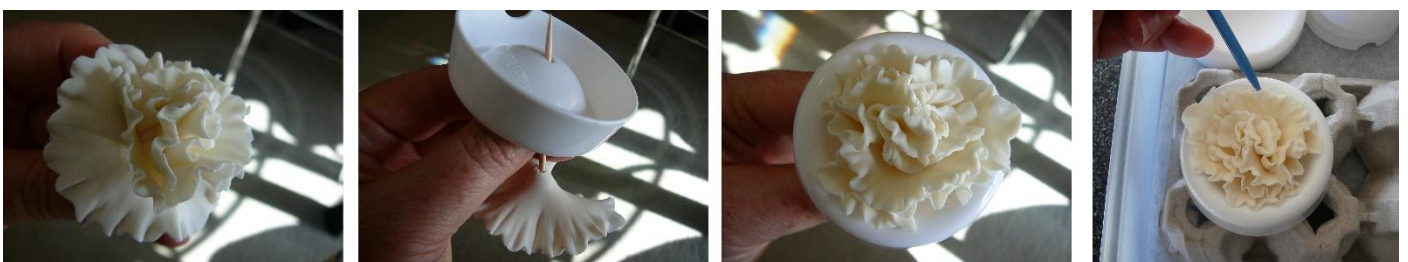
STEP 7

Take the next small circle and frill as per Step 4 above. Put a small amount of glue on the circle and taking your centre petal, push the circle through the toothpick and gently shape the new petal around the centre piece until you are happy with the shape – then place upside down to dry whilst you do the next petal.



STEP 8

Take a large circle and frill as per Step 4 above. Put a small amount of glue on the circle and taking your centre petal, push the circle through the toothpick and gently shape. I then place my carnation into a flower former and sit on top of an egg carton – I then do a final shape of the petals until I am happy with the look. I put it into the former rather than hang upside down again because at this stage the carnation is getting quite heavy and can pull out of the foam.



STEP 9

Repeat step 8 with the final large circle, shape your carnation and then leave in the flower former too dry for at least 1-2 hours before working on the flower base as this will make it easier to handle.



STEP 10

To make the calyx take a small amount of green gum paste and knead until soft. Shape into a bulbous shape, then flatten the larger end with your fingers as shown below.



STEP 11

Place the flattened end on the board and using the star cutter cut out.



STEP 12

Turn over and using the modelling tool open up the centre of the gum paste to form the calyx. Put a small amount of glue on the back of the carnation.



STEP 13

Push the toothpick through the centre of the gum paste and shape the calyx around the carnation and toothpick. Once finished place on a tray to dry.

