

Fondant Roses Free-hand

By Edward Windsor

edibleartists
NETWORK MAGAZINE

How to create FONDANT ROSES *Free-hand*

A tutorial by
Edward Windsor



DAVID
Cakes

Tools & Supplies to create roses:

Fondant (color of your choice)
Scissors

David Cakes' approach to flower making embraces traditional old school, free-hand cake decorating techniques creating hand crafted flowers quickly and effectively.

Edward says, "When I look at a real rose, I see so many petals, so I never worry about counting how many petals I attach to a fondant rose. For me, it is about the finished flower looking natural and varied in its bloom formation."



Once your roses are created, an assortment can be secured onto your cake with royal icing piped leaves to complete the final cascading design.

With over twenty five years of commercial cake decorating experience at David Cakes retail store in Liverpool, England, UK, Edward shares his trade secrets as he shows how to create quick and easy free hand fondant rose blooms that can grace a wedding or celebration cake.



SUGGESTIONS ON PREPARING YOUR FONDANT

As the technique demonstrated embraces the old school bakery approach, realistically you have to experiment to find out which way works best for you

You can use either ready made colored fondant or add a drop of food color (liquid or gel) to white fondant to make a pale color.

If you want to make vibrant colored roses, you may be best using ready made colored fondant.

Once you unpack your fondant, mould the amount you require between your hands. The heat of your hands will soften the fondant ideal for creating the rose petal.

If your fondant is already soft, you could add tylose powder, but be aware it will set the fondant quicker and if you add too much it could result in cracks appearing as you work with it.

If your fondant is too hard, you can add a small quantity of vegetable shortening which will make your fondant softer. Be careful not to add too much!

Some people may choose to very lightly powder their fingertips with icing sugar or cornstarch.

START FORMING YOUR ROSE PETAL

1. Mold a small piece of fondant into a ball shape.
2. Flatten with the palm of your hands.
3. Place the flattened piece of fondant between your fingers and thumb.
4. Lightly smooth the edge to fan out the petal shape.



RIGHT OR LEFT HANDED?

Edward is right handed but uses his left hand to smooth out the fondant petal.

There again you have to use whichever hand you find most comfortable to create with, in order to achieve the result.

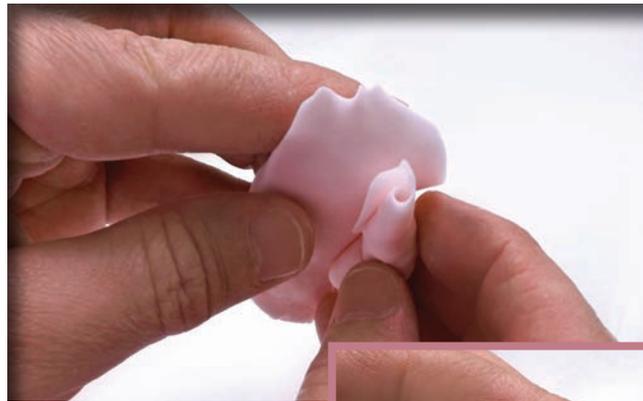
THOUGHTS WHEN MAKING ROSES FOR YOUR CAKE DECORATING BUSINESS

Having been creatively involved with David Cakes retail business for over 25 years, Edward says, "When there are 20 wedding cakes a week to produce, each decorated with over 30 fondant roses, realistically you have to work quickly in order to fulfill the commissions. Applying this free hand rose making technique meant David Cakes could produce beautifully decorated cakes quickly and effectively but also make the creative process viable in our retail business.

5. Spiral the petal to form the center of the rose.



6. To create the next petal repeat steps 1 to 5, then wrap the newly shaped petal around the spiraled fondant base.



DID YOU KNOW?

You can secure your petal to the rosebud with a simple squeeze of the fingers positioned at the base of the petal.

You could also apply a spot of moisture with a artists paintbrush that has been dipped in water. This will act like a glue to assist in securing the petal to the rose bud.



7. Overlap the petal to form a simple rosebud.

DECORATIVE IDEAS...

When decorating a cake with a posy or cascade of larger blooming fondant roses, you can place tiny rosebuds to fill and also enhance the floral display.

8. To create the next petal repeat steps 1 to 5, then wrap the newly shaped petal around the fondant rosebud base.



QUICK WAYS TO ADD COLOR SHADING EFFECTS TO YOUR ROSES

You can make your roses with white fondant then apply just one or many shades of colors with an airbrush.

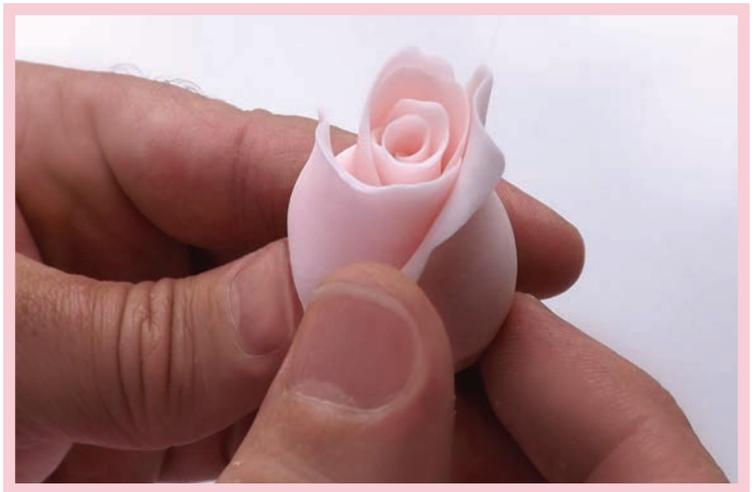
Alternatively, create your petals with two shades of semi-mixed fondant which will give a variegated effect to each rose.



LARGE OR SMALL? HOW BIG DO YOU WANT YOUR ROSE PETALS?

For a large rose petal, use larger ball of fondant.
For a smaller rose petal, simply use a smaller ball of fondant.

9. Repeat the technique and apply more petals until you have created your desired shape and sized rose.



GETTING READY FOR THAT BIG ORDER!

If you know you are going to require many roses for an upcoming celebration or wedding cake, consider making your roses in advance. Leaving everything until the last minute can create unnecessary stress that can take the fun out of your creative experience. Also, having roses made in advance means you are literally ready to decorate those last minute orders.



11. Secure your roses to your cake with royal icing piped leaves.



For more information about David Cakes free hand cake decorating techniques visit www.davidcakes.co.uk