

How Do They DO That?

This month I thought I would show you how to make the beautiful ruffle roses I made on the bottom tier of my son's wedding cake. They are a bit time consuming, but so worth the effort. Let's get started -



Tools needed:

* I prefer the larger cel stick that is in the [2 pc. set](#) but a [medium cel stick](#) also works well.

* My ruffles were pearl clay. I prefer to use this medium because it's the tastiest product out there for the job. Almost all chocolate. If you are not familiar with it, I show how to make it step by step on my Fun With [Fondant Frills DVD](#). I then

sell my cakes with "chocolate accents". Customers LOVE when they hear that the pearls, lace, ect are chocolate. :-)

* [Cel pad](#) or other VERY firm foam pad. No soft.

* Cornstarch puff

* Fondant covered cake. You could also do this on buttercream.

* A cup or glass with an approximate 3" opening.

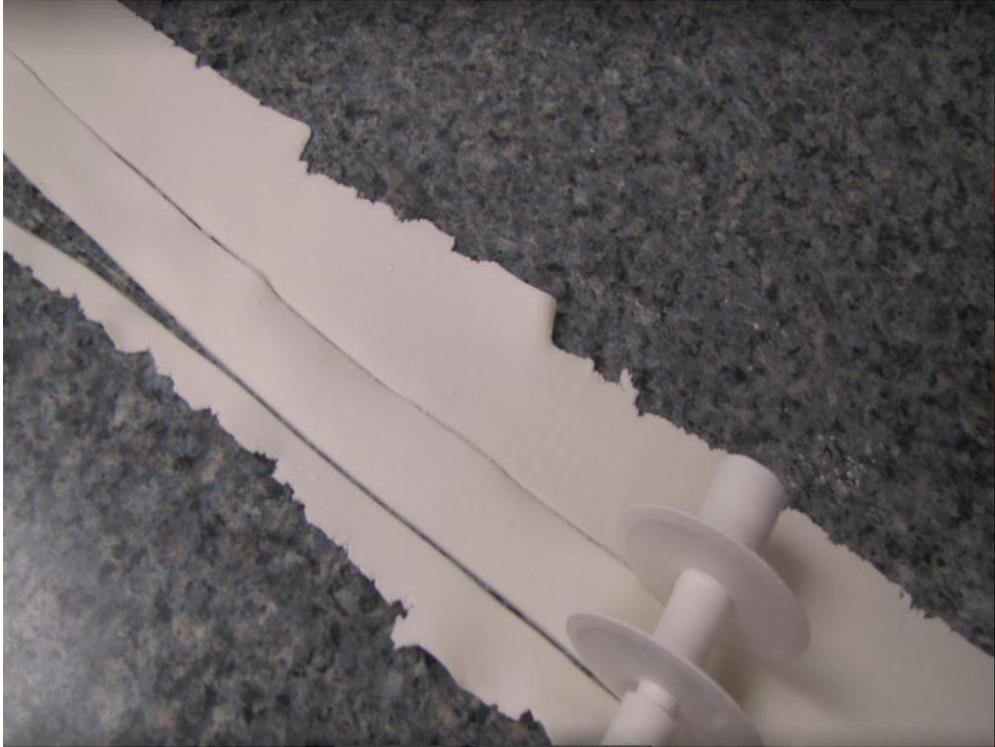
* [Multi-ribbon cutter](#)



1. To make an approximate 4" ruffle rose, I used a 3" cup. Press the cup into the cake so you can have a template to work on. I put around 1" of space between the imprints. Center your circles the best you can, on the side of the cake.



2. I rolled my paste in my Kitchen Aid pasta attachment on number 4. You will need about a 30" piece per flower. I cut the pearl clay in 3/4" strips using my multi-[ribbon cutter](#). I love this tool, if you don't have it, consider getting it. It's one of my favorite cake toys :-)



3. Place a strip of pearl clay on your [cel pad](#). Dust the paste with your cornstarch puff, very important so the stick doesn't stick :-). Taking the cel stick, holding it VERY flat to the cel pad, rub the paste with short firm strokes. I use the non-pointed side on the paste. This will ruffle the paste. I place the stick about 3/4" of the way up the width of the paste.



4. Moisten your circle template with a little water. Make sure the whole thing is tacky.



5. I like to start at the bottom of the rose, easing the paste around the outer part of your template circle. Make some

tucks along the way.



6. Just continue winding and making tucks. Don't worry if it looks a little flat right now.



7. Once you get to the center of your flower, moisten that area again with the water. To make the center I just make a quick twist of the paste and shove it in there :-) Take a tool and fluff the flower out coaxing it forward here and there.



8. Once you get the flowers done, then you will want to fill in around them with pieces of the ruffled chocolate paste. There

really isn't a sure way to do this, but this pic will give you an idea of how I did it. You see I'm using one strip, then put a tiny piece on in the part that is not covered. Just fill all the areas in.



You can leave the center of the flowers plain or add something if you wish. For my son's cake, just took a little squirt of buttercream to the flower center and added the tiny [brooch bling flower mini button](#). They looked SO pretty in there! Just a little sparkle. Here's a pic:



Hope you enjoyed the tutorial :-)