

This month's tutorial is by Aney Mathew. She shows us four different ways for making wonderful modeling chocolate rose pops. Let's get started -

Luscious Roses

There seem to be countless ways and methods for making roses. So here's another one that can be added to the list.

The technique for making the rose itself is the tried and tested one, but what sets these roses apart are their **centres**. Instead of using a big chunk of fondant for the centre, (which is not the really the tastiest option), we will look at other alternatives. Also, we will use **modelling chocolate for the rose petals** - which make them an undeniably **delicious combination**.

These are quick and easy to make and will keep your guests coming back for more.

So all in all, these yummy roses are keepers.

Option 1:

Cake pops are all the rage these days. So about making the cake pop in the shape of a cone and dipping it in chocolate? The centres are now ready and once the petals of modelling chocolate are wrapped around, as described below – these rose pops will not only surprise your guest but are sure to be a hit!

Option 2:

Hershey's kisses can be used for the centre of the rose and yes, modelling chocolate for the petals – an irresistible combination!

Option 3:

For the centre of these roses, we will use tiny, edible, wafer cones. These are light and yet sturdy, which means the final rose is light and scrumptious. Side note: Aney does find these wafer cones overseas. I'm not sure where you can get them in the states.

Option 4:

Use a small cone of rice krispy treat for the centre and modelling chocolate for the petals. These are so delicious, they'll be gone in no time!

Method:

Supplies needed:

Modelling chocolate for the petals

Rose centre – choose your preferred option from above

Piping gel for sticking the petals

Step 1:



Make 6 small balls of modelling chocolate.

Take one small ball, shape it into a cone and flatten it to resemble a petal. Wrap it around the centre (of your choice) as shown in the picture. Brush piping gel very lightly to make the edges stick.

Step 2:



Take two small balls and again shape them into small cones. Once again flatten them to resemble petals. Stick one end of one of one petal on the previously wrapped petal and leave the other end open. Tuck one end of the next petal inside this petal while wrapping the other end around the previous one. Now close the open edge of previous petal – as shown in the picture. Stick with a light brush of piping gel.

Step 3:



In this step we will use 3 small balls, that are to be shaped into cones. Flatten each into a petal shape and then as we did in the previous step, stick them in place. Make sure one end of each petal is tucked inside the previous petal, while the other end wraps outside the next one.

Your mini rose is now ready.

If you wish you may, add another row of 5 petals, for a larger, fuller rose. If you want to go a step further you could brush them with a little colour and jazz them up.



Hope you enjoyed this tutorial!

I know I enjoyed it Aney, and I'm sure our readers did, too. Thanks so much for sharing with all of us.

Here's the modeling chocolate recipe Aney uses. It's from the Joy Of Baking.com

[Modelling chocolate recipe from Joy of Baking.com](#)

Recipe:

White Chocolate Modeling Paste:

7 ounces (200 grams) [white chocolate](#), chopped

Method:

Melt the chocolate in a double boiler or metal bowl set over a pan of simmering water. Stir the chocolate until melted and smooth. Remove from heat and stir until smooth and cooled a bit.

Stir in the corn syrup. The chocolate will stiffen almost immediately. Stir until completely combined. Transfer the chocolate to a sturdy plastic freezer bag and refrigerate until firm (about two hours).

When the dough is firm, remove from the refrigerator, and [knead](#) it until it is soft enough to work with. If it is too hard, cut off small pieces, and [knead](#) until pliable. Grease the counter where you are working with oil or spray with Pam so the chocolate won't stick.

At this point you can make the chocolate into whatever shape you want.

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