

How do they do that???

This month's tutorial shows how easy and fun it is to use one of my favorite sets, the hydrangea set. For this particular wedding, I didn't have to use any wires so I always think of what medium to use to make the tastiest decorations. This one was a no brainer for me, I used my chocolate pearl clay. So, these were chocolate hydrangeas! My pearl clay is almost all chocolate. The couple LOVED the cake and the fact that the flowers were so tasty. I show step by step, my recipe for pearl clay in my DVD titled [Fun With Fondant Frills](#). This DVD is one of my favorites because it's all about the frills on a cake. That's the fun part, right? These chocolate hydrangeas just could not be any easier and fun to make. I'll show you the finished cake at the end. Ok, let's get started!

1. Roll out your pearl clay, somewhat thin. I think I put this through my Kitchen Aid attachment on number 2 or 3. Using the [hydrangea cutter/veiner set](#), cut out some pieces of the hydrangea flower. No need to cover, pearl clay takes quite a while to dry. We once cut out a side ribbon at a class of mine. Let it sit on the table and we checked it every hour to see if it was drying/cracking. After FIVE hours, it was not cracking. Sooo, no need to cover :-). Pearl clay does dry hard, but it takes a good amount of time to do so.





2. Place a cutout on the veiner. I put the veiner side with the hole in the center, down on the counter. Make sure you match up the notches on each side of the veiner. Press gently.



3. - This is what it should look like after you give it a gentle press. Nice veining....





4. - I like to give the veiner a little squeeze. This not only makes it release, it also shapes it quite nicely.



5. - I like to place these in some egg crate foam. It helps them to keep their shape.





6. - I used [Apple petal dust](#) and [Fern petal dust](#). A little more apple than fern :-). Mix together loosely. Use the blunt end of a bottle opener to get those darn hard to get off tops, off :-).



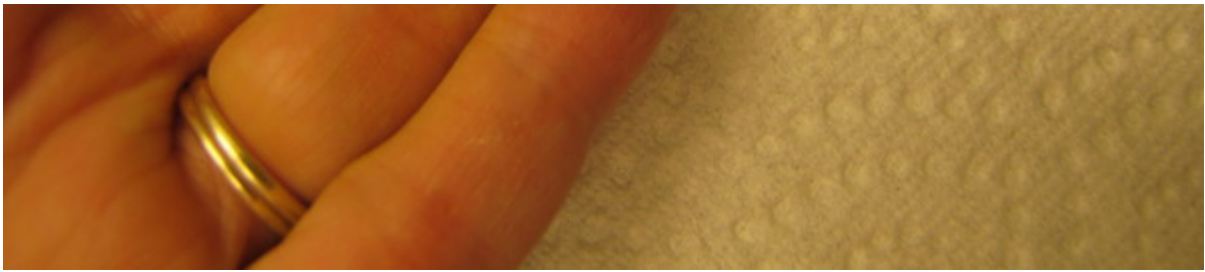
7. - Dust away! I actually found after doing a few of these,

that just taking my brush and twirling it in the center gave a very nice effect. You really don't want the entire blossom dusted. In nature, most hydrangea blossoms have some white showing on them.



8. - See the nice twirling effect :-) You can add a light super pearl if you wish, too. It will give you a little sparkle.





9. - I simply placed these on the cake with a dot of buttercream. Final touch was dotting the center with icing.



Now that can't get much easier can it!? And, they are CHOCOLATE!!! Yyummmmm!!!! Wha La! Here's the finished cake. I loved the way this came out. The couple was thrilled with it. I drove about 7 hours one way to deliver this cake. It was a gorgeous day and a beautiful drive through the Upper Peninsula of Michigan. Hope you enjoyed the tutorial!

