

## How do they do that????

This month's tutorial is again, by our very talented friend Tami Utley. I just love that Tami likes to help me out with the tutorials. They are always wonderful and I'm sure this one will not disappoint you. Ruffles are the **RAGE**, and Tami shows us how easy they are to make using the [Garrett frill cutter set](#).

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Ruffles with the Garrett Frill cutter by Tami Utley.

1. Created by Elaine Garrett many years ago, this technique can be used in many designs. You will need:

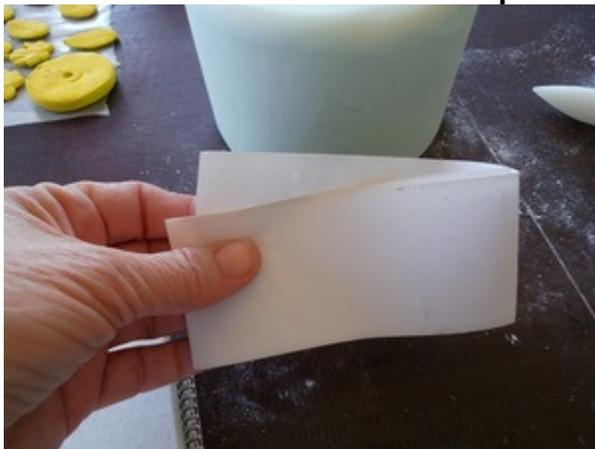
- Cake covered in fondant with the base border piped. (I did 6")
- a frill cutter (for the one Tami used, see [here](#))
- Tylose (see [here](#))
- Fondant
- Cornstarch
- rolling pin
- Toothpick
- knife tool
- small brush
- thin strip of paper (such as adding machine tape or register paper)
- Water



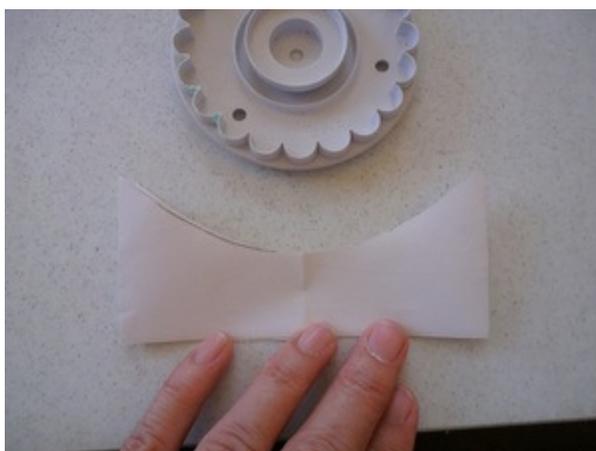
2. Mix about 1 tsp of tylose powder into ½ lb of fondant. Measure around the cake using a piece of adding machine tape.



3. Fold the paper in half and half again until the desired size of scallop is achieved.



4. Now fold in half one last time and mark the paper with a gentle curve. The bottom of the curve should just be slightly bigger than the cut size of the frill will be.



5. Cut and wrap the paper scallop around the cake with the straight edge on the base board. Mark the top of the scallops either with a pin or a pencil.





6. Roll the fondant thinly, about 1/16" thick. Make sure the fondant is not sticking to the surface by lifting it after every few rolls and dusting the surface with cornstarch if necessary. Alternatively, a pasta machine can be used.

This cutter has 2 different centers to give a thick or thin scalloped circle cut. The center can also be left out to cut a solid scalloped circle. For this frill, use the smaller center to give a thicker frill. Place the cutter on the fondant and press, giving a little shake to ensure a clean cut. If the fondant is still inside the cutter when you lift it, run your finger over the edges to smooth. Discard the center of the circle.



7. Rub a toothpick with shortening to 'season' it. This will help make sure it won't stick to your fondant. Keeping the cut fondant directly in front and close to the edge of the work surface, the toothpick should overlap the edge by 1/2". Roll back and forth once. Be sure to keep the tip

of the toothpick from poking the fondant. Notice the index of one hand helps roll the toothpick and the thumb and forefinger of the other hand keeps the toothpick positioned and angled to keep the tip level.



8. Lift the fondant and move the next scallop to the front work area. Roll back and forth once, then lift and move the fondant again.



9. The firmer the toothpick is pressed, the bigger the frill. It is very important the fondant move freely and not be stuck to the work surface. If desired, you can roll the toothpick over the previous frill with more pressure to make a bigger frill.

Cut a slit in the circle to open the frill up and flip it over. Paint a little water on the top straight edge of the frill.



10. Place the frill frill onto the cake, letting the frill just touch the base board at the lowest part of the scallop. It may be necessary to cut the frill to size if it is too long. On each end, turn the frill under  $\frac{1}{2}$ ". Lift the frill to fluff it out, using the paint brush handle and foam to help the frill keep its shape if necessary.



11. Repeat around the cake, overlapping the ends to hide the beginning and ending of each scallop.





12. A second row can be added on top of the previous scallop row. A small bead border will hide the top edge of the frill.



13. Frills can also be added in a straight row either to the top or bottom of the cake depending on which direction the opening of the frill is desired. This frill was done by starting at the top. Add the next row under it with the frill edge overlapping the bottom straight edge of the frill above it.





14. Continue down the side of the cake.



Wow!!! Great tutorial Tami! Now we all know how to use those cutters. The multi-ruffle look is very popular on wedding cakes now. We also have a large ruffle cutter which makes beautiful large ruffles for your cakes. See [here](#).

Thanks again Tami, much appreciated!

If you would like to submit an idea to us for a tutorial, we would love to see it. If you are making a cake anyway, take step by step pics. The rest is easy to fill in. We will give you a \$25.00 gift certificate to our store as a thank you.

Please e-mail me your idea.  
Jennifer@SugarDelites.com