

HOW DO THEY DO THAT??

This month's tutorial is by the very talented Tami Utley. We are so excited to show you this beautiful technique.

1. I learned this technique from Paula Simon Stock back in 1996 at the ICES convention. Soon after, scrollwork cutters were made for her technique. I used gelatin gems and ready made pearls also on my cake

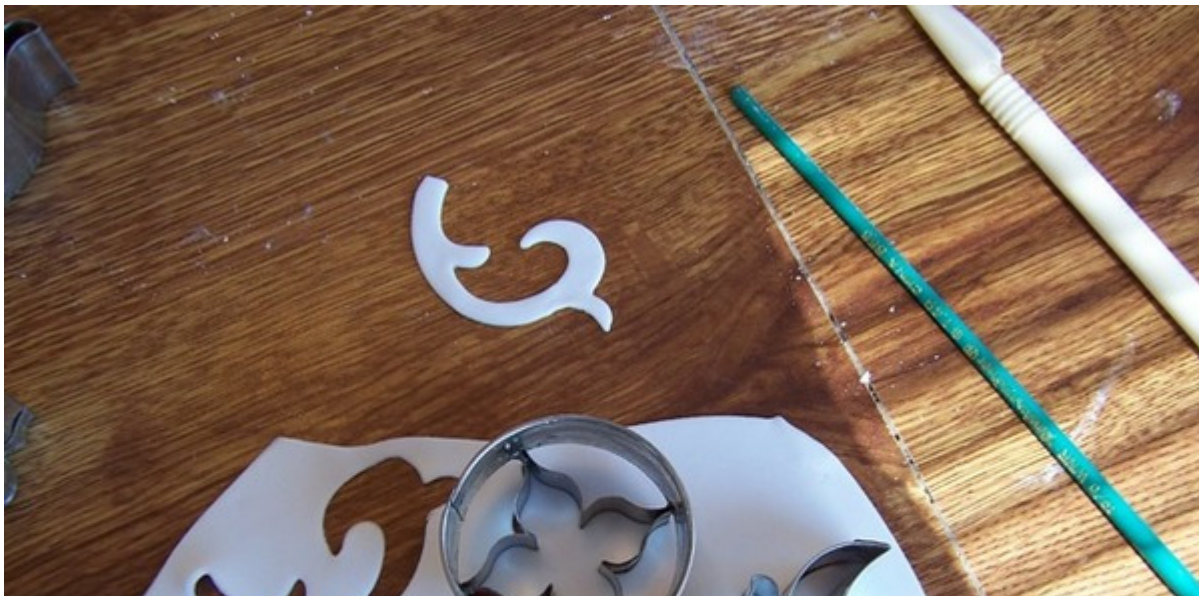


2. You will need a set of scrollwork cutters (feel free to mix and match with your flower cutters), shortening, a rolling pin, corn starch, board or surface to roll on, small paint brush and water, royal icing, gumpaste or modeling paste (fondant with tylose added) and a tip #1. I like to work on a colored surface cake with white gumpaste

white gumpaste.



3. Roll the paste thin, about 1/8". Use cornstarch under your paste when you roll to make sure the gumpaste moves freely when ready to cut. Cut with assorted cutters, giving a little shake when you press down.

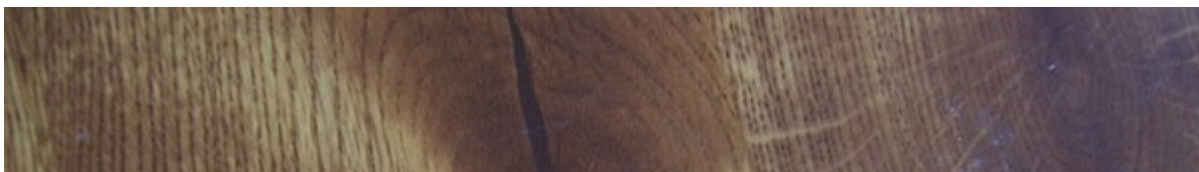




4. If the paste is still in the cutter after you cut, run your finger over the bottom edge (gently) to help remove any excess paste that did not cut cleanly.

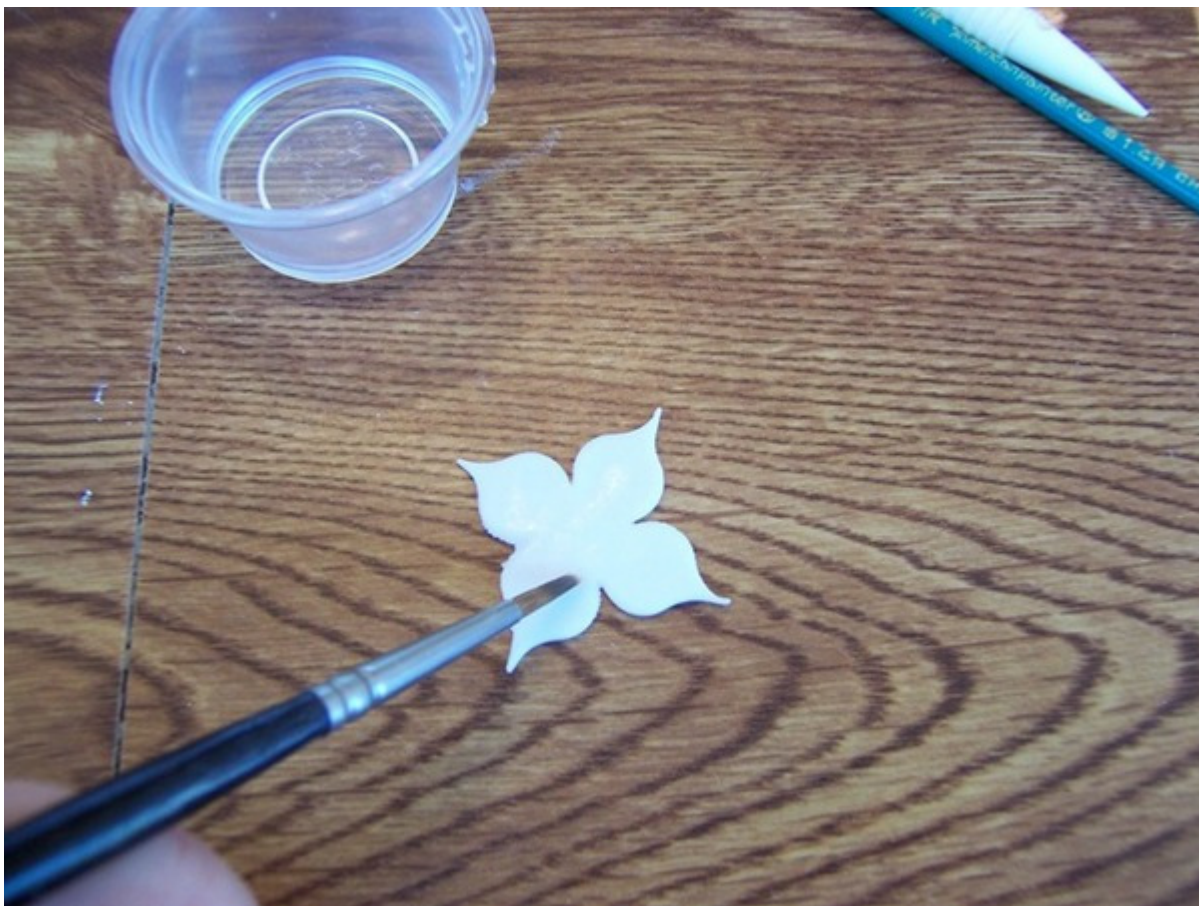


5. It's fun to just arrange the assorted pieces and come up with a design. It's best to have an idea of what you want to do before you start placing your pieces on your cake. It will keep the need to remove and replace pieces to a minimum.





6. Dab a small amount of water on the back of your cut shape and place onto the cake in the desired area, leaving space between cutouts





7. With a tip #1 and royal icing, outline each piece carefully. Try to touch your cut shape when you start to squeeze and then lift your hand up to let the icing drop into place, then touch down and stop squeezing at an inner or outer point of your shape.



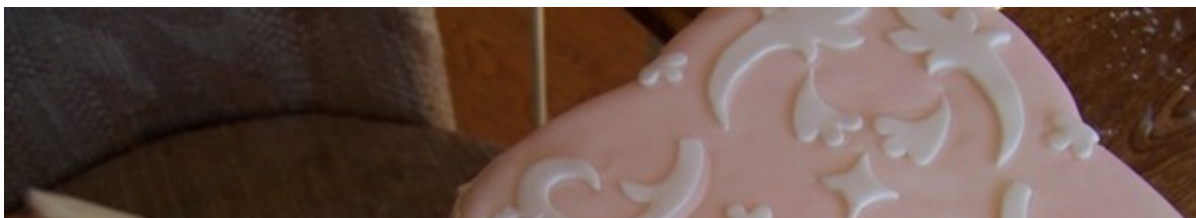


8. A small damp (not wet) brush can be used to neaten joins and move lines back into their proper place. It helps to keep your bag small, less than half full and hold it like a pencil squeezing with your thumb and forefinger for good control. Use the tip of your index finger (only 1 finger) on your other hand to help steady the tip on your bag.





9. Once outlined, begin to join the pieces with lines, like a stained glass window.





A BIG THANK YOU TO TAMI FOR THIS TOTALLY AWESOME TUTORIAL!!! If you would like to do a tutorial for our newsletter, please let me know the subject ahead of doing the work. If we give you the go ahead, we will pay you \$25.00 in store credit for your work. It's a win/win! Please consider submitting your idea. We hope you will use a product in our store in the tutorial, but not a requirement.

Tami used the filigree lace cutter set on this cake. Here's a link to that set:

<http://jenniferdontz.com/viewproduct.php?itemid=cut044>