

HOW DO THEY DO THAT??

This month's tutorial is by the talented Tami Utley. I love it that Tami is always so willing to help me out with a tutorial. I'm excited to meet her in person at ICES this year. If you would like to do a tutorial, please let me know the content ahead. We will give you a \$25.00 store certificate for your efforts. It's really pretty easy, especially if you are already doing a cake with the techniques on it, just snap pics along the way :-)

Polka Dot Daisies

By Tami Utley

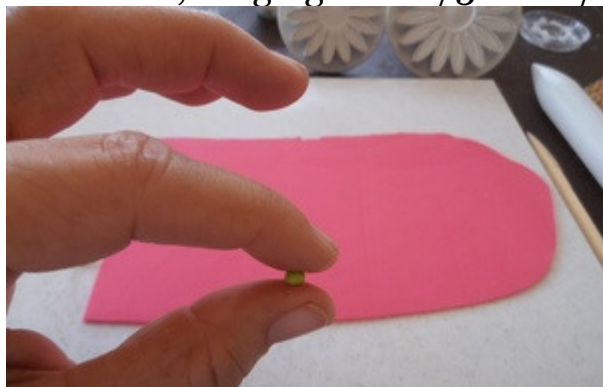
www.sugarartbytami.com

These can be made with a modified fondant (fondant with tylose mixed in) Approx. $\frac{1}{2}$ tsp tylose to 1 cup of fondant. To make stronger daisies, gum paste can be used. I am using the PME set of 3 [plunger daisy cutters](#)

1. Roll bright pink fondant through a pasta machine to number 3 (with a 9 being the thickest). If rolling the paste with a rolling pin, roll to about $\frac{1}{16}$ " thick.



2. Using a bright green fondant roll tiny balls, making sure they are not consistent, ranging from $\frac{1}{32}$ " to $\frac{1}{8}$ " in size.





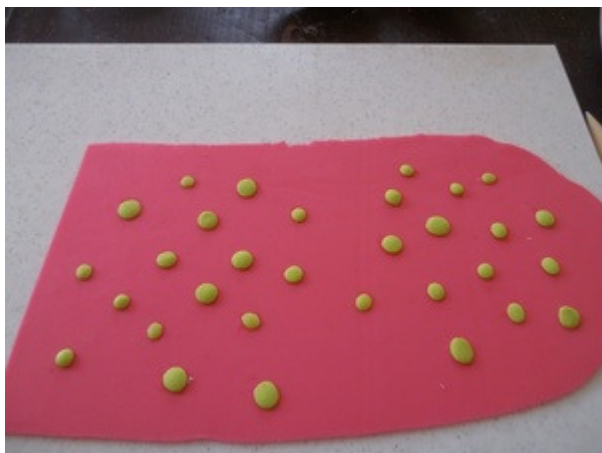
3. With a small paintbrush, dab a tiny bit of water onto the pink fondant and place a ball onto the spot.



4. Press down with a finger to flatten it. Tap with a cornstarch puff if some extra water is causing stickiness.



5. Continue to dab with water and place the small balls onto the fondant unevenly until enough of the pink fondant is covered with dots to cut 1 small and 2 large daisies.



6. Place the fondant back into the pasta machine and roll again on the same number.



7. The dots should now be embedded into the fondant.



8. With the largest daisy plunger cutter, cut out a daisy by placing the cutter on the fondant, pressing down and give a slight wiggle of the cutter to ensure the paste edges are cut. Make sure to impress the textured plunger into the fondant by pressing down on the plunger firmly before lifting the cutter.



9. If the paste is still on the cutter; use a finger to rub over the paste against the cutter to get smooth edges. Cut 2 large daisies.





10. Place one daisy into a flower former. Dab a small amount of water into the center and then place the second daisy on top making sure to stagger the petals so they are not directly on top of the petals of the first daisy.



11. Cut out one daisy with the smallest cutter in the same manner that was done for the largest cutter. Attach this with water to the center of the large daisy.

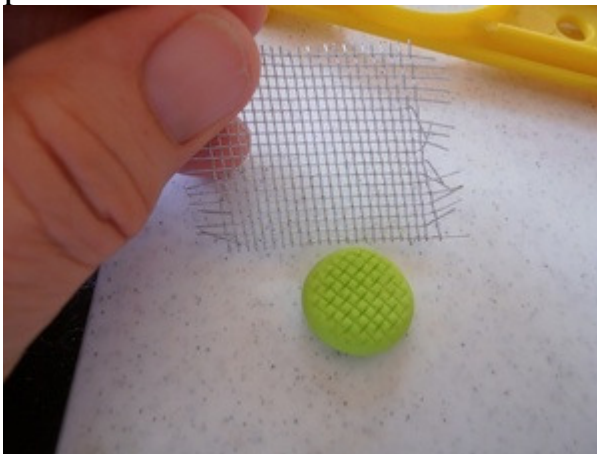


12. Take a small amount of green fondant and roll into a ball for the flower center.





13. Flatten slightly and either place in a daisy center mold to imprint, or use a small screen (I used an actual window screen) to imprint the center pattern onto the flattened ball.



14. Dab a small amount of water into the center of the daisy and place the center on top.



15. Let dry a few hours or overnight. Attach to the cake with icing or chocolate.



16. Try different color combinations or make a puddle face out of royal icing for the center and have fun!





Aren't they ADORABLE!!?? Thank you SO much Tami! I can just picture the different color combos in my head :-)