

HOW DO THEY DO THAT?

April showers bring May flowers! This is a fantastic tutorial created by my good friend Laura Amodeo. She had to make a bazillion (ok, a couple hundred +) of these for a wedding shower :-). She recruited the wonderful Carol Lowe (MI) for help and pulled off this huge job (plus some wedding cakes, too) Geeze Louise Laura!! You ARE GOOD! Great job ladies!

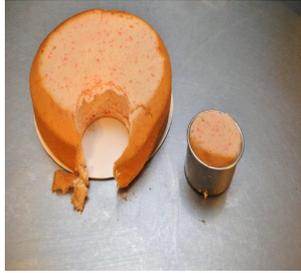
Mini Flower Pot Cakes

These adorable flower pot cakes are perfect for any special occasion. Be careful with your pricing though, they take forever!

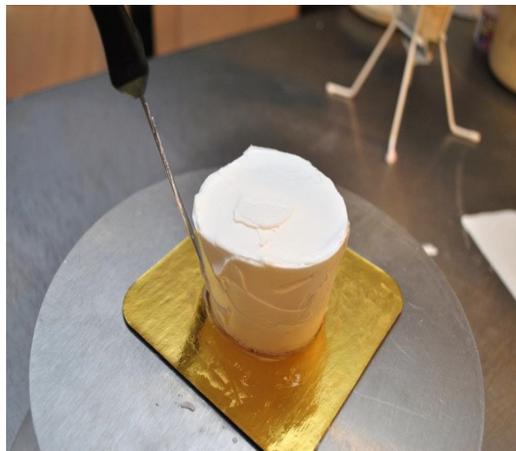
Step 1 Roll out any color gum paste to desired thickness on a pasta roller. (I took the roller down 3 settings, this veiner set has a tendency to tear thinner gum paste.) Using the five petal cutter and veiner set cut out approximately 15 - 20 flowers per flower pot. Press them into the veiner and put on formers to dry. If you do not have a former you can use crumbled foil or an empty egg carton, just don't dry flat. Side note: Laura used our [blossom cutter/veiner set](#). It is one of my favorite sets!!!

Step 2 Bake and cool a single layer cake of your choice, sheet, or any size. Use a 2 inch biscuit cutter to cut out individual cakes. Place on a small board. I used the 4 inch gold foil board from DecoPac.





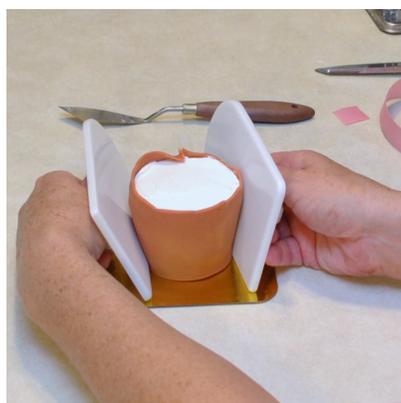
Step 3 Ice the small cake with butter cream (using an icing tip will make this process much easier). Take a metal spatula and angle the icing to resemble a flower pot. Icing will be thinner on the bottom than the top. Failure to angle the icing will result a misshapen flower pot. Place in fridge to firm up.



Step 4 Color fondant with a small bit of [Americolor chocolate brown](#) and [terra cotta](#). Roll out on a pasta roller. Take the setting down one or two times. Doing this will make sure your client doesn't get a thick mouthful of fondant and will keep the thickness consistent. Use a ribbon and measure the distance around the flower pot so you can cut a strip of fondant in the right size. Don't worry if it's too tall, you can easily trim any excess off the top. Wrap the fondant

SIZE. DON'T WORRY IF IT'S TOO TALL, YOU CAN EASILY TRIM ANY EXCESS ON THE TOP. WRAP THE FONDANT around the pot. Use a spatula to trim excess.

Step 5 Smooth the fondant with two smoothers. Make sure to angle it!



Step 5 Using the ribbon cutter, cut a thin strip about a half inch wide for the flower pot rim and attach with water. Its ok for the rim to sit a bit higher than the cake.



