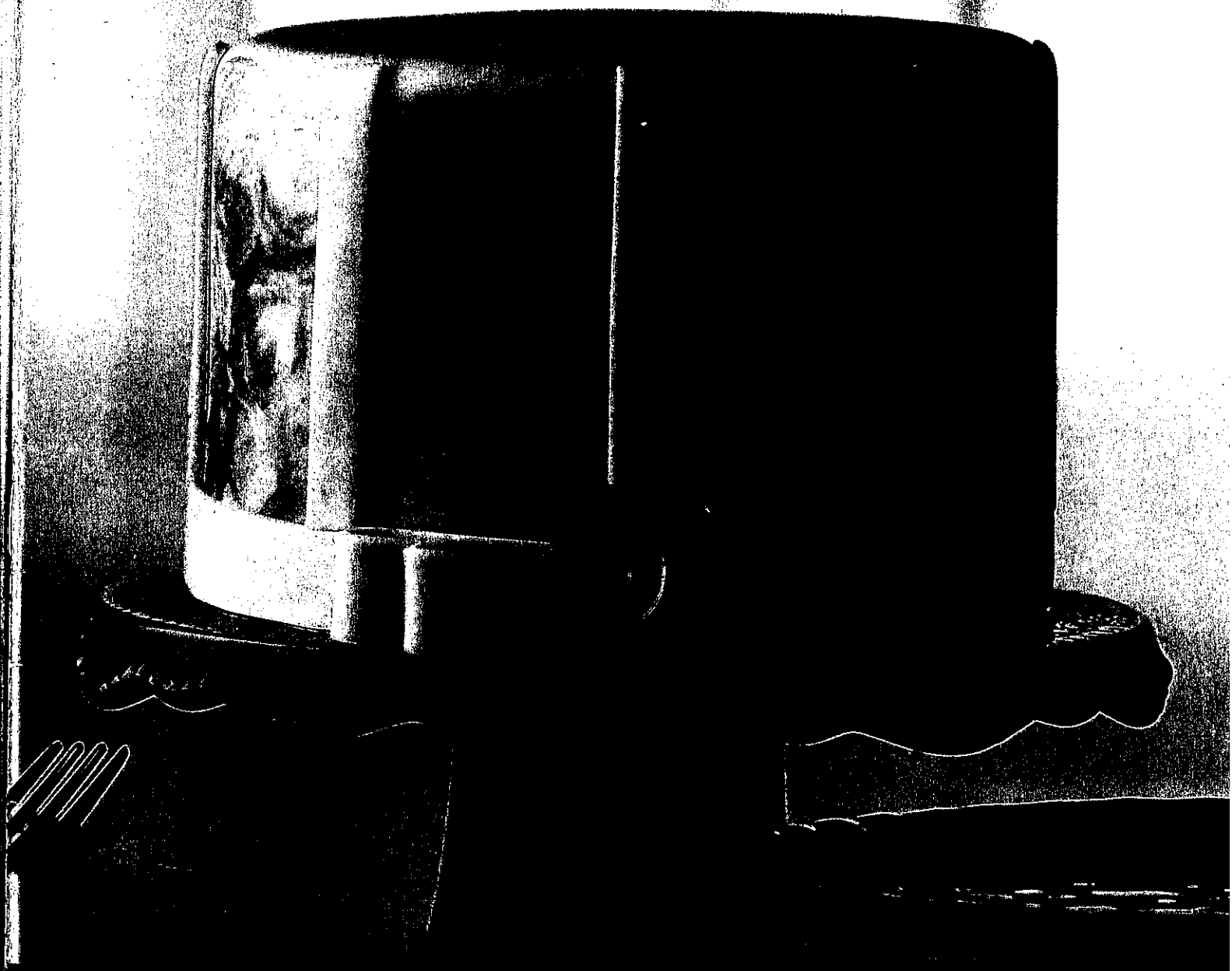


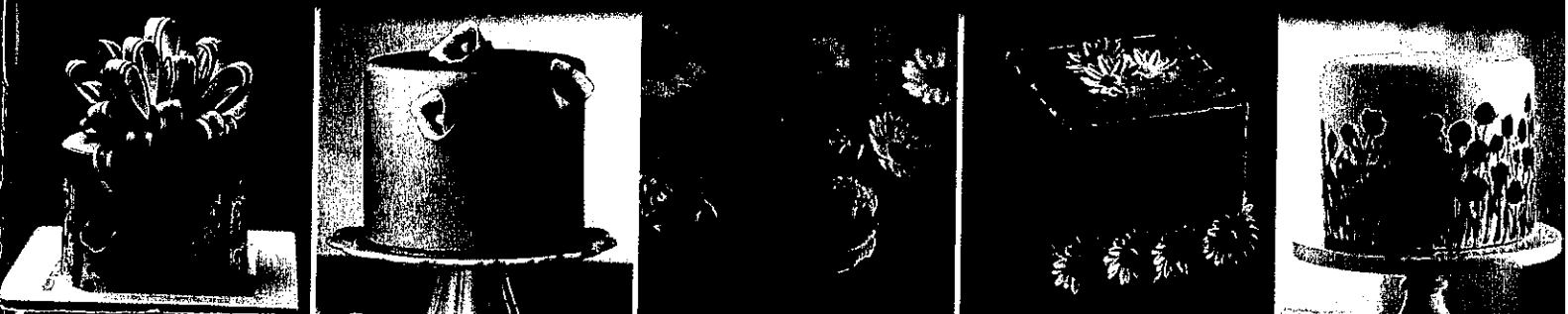


The Wilton Method of Cake Decorating®

Course 3
STUDENT GUIDE



Fondant and Gum Paste



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B

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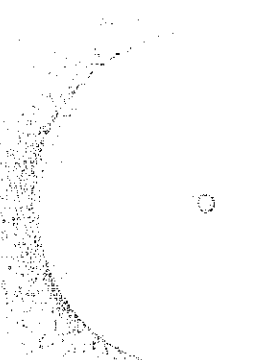
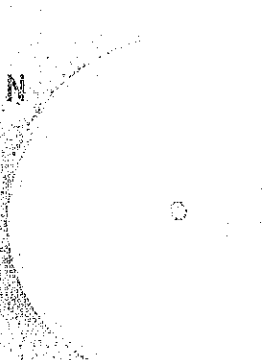
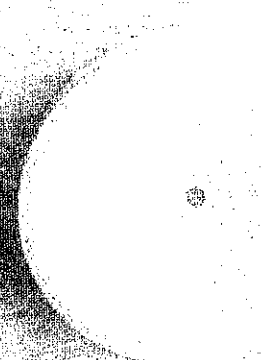
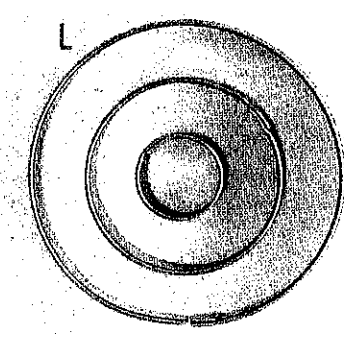
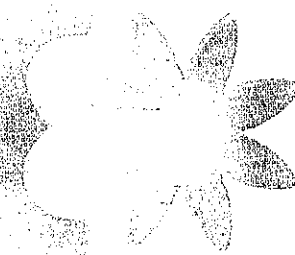
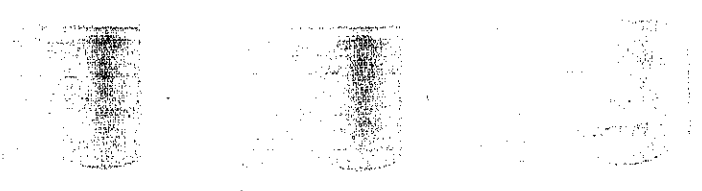
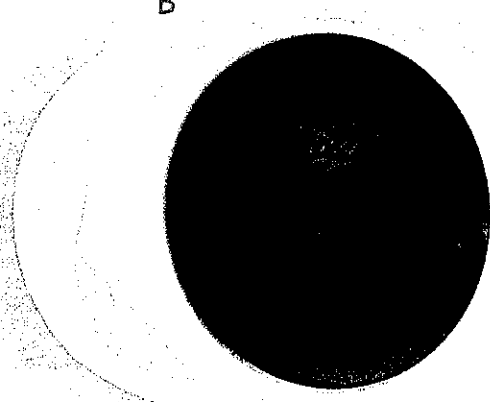
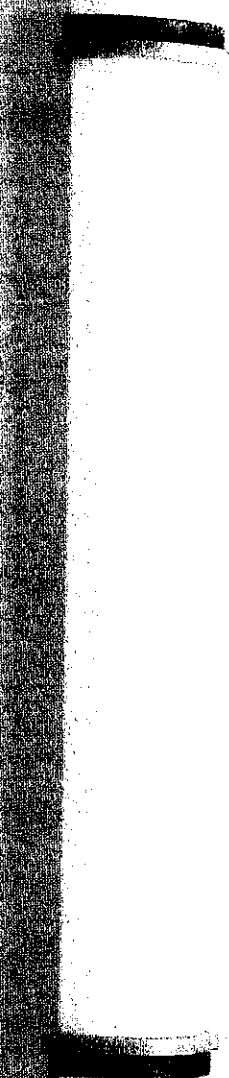
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Course 3 Fondant and Gum Paste Kit Contents

- A. 9 in. (22.8 cm) Fondant Roller with Purple and Pink Guide Rings
- B. Dust-N-Store Dusting Pouch
- C. Straight Scallop Cutter
- D. 2-Piece Mum Cutter Set
- E. 5-Piece Rose Cutter Set
- F. Thick Fondant Shaping Foam
- G. Thin Fondant Shaping Foam
- H. Decorator Brush
- I. Modeling Stick
- J. Ball Tool
- K. Veining Tool
- L. 3-Piece Round Fondant Cutters
- M. Practice Board
- N. 3 Small Flower Forming Cups
- O. Calla Lily Former
- P. Calla Lily Cutter



E



G



P

Lesson 1

Getting Started

Please bring the following items to the next class.

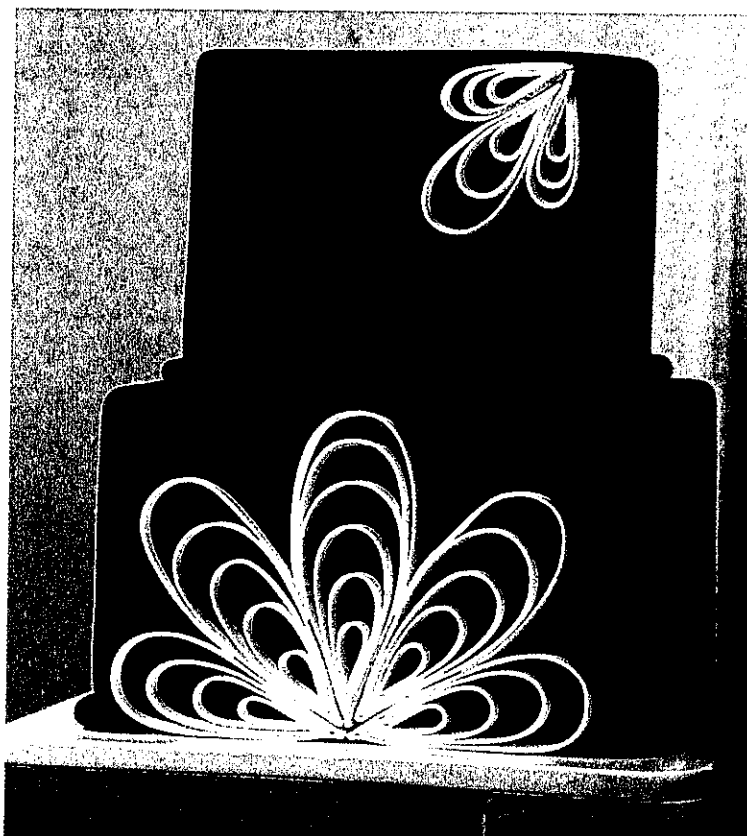
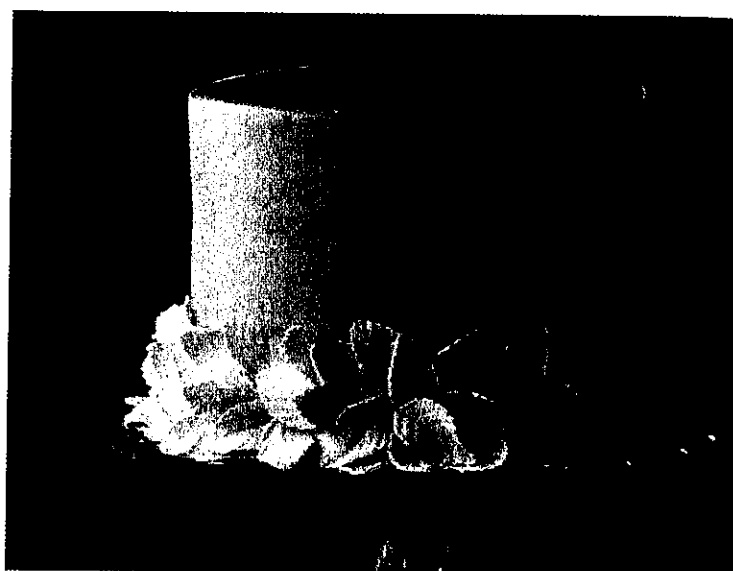
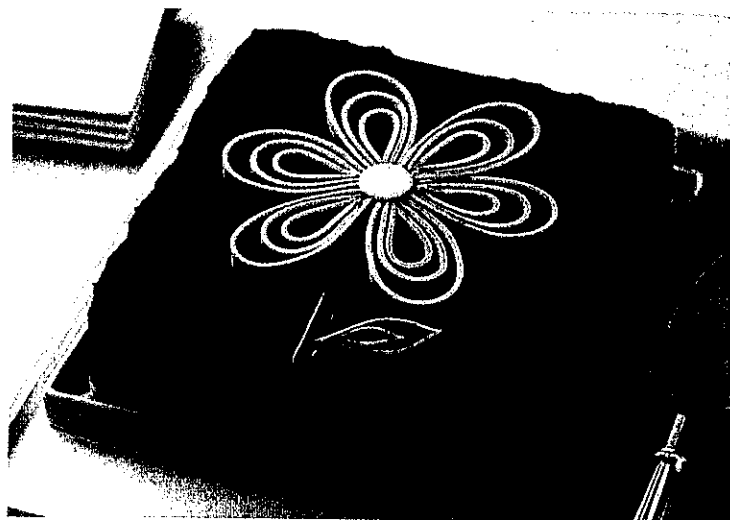
FROM HOME

- Disposable cloth or paper towels
- Pencil or pen and paper
- Cutting tool or small knife
- Plastic wrap
- Parchment paper
- 2 - foam cups
- 2 - plastic cups
- Solid vegetable shortening (2 tablespoons [11.7g])
- Small bottle of water (squeeze bottle recommended)
- 1 tablespoon [6.5g] EACH of cornstarch and confectioners' sugar in a small bowl
- Small container for gum glue adhesive
- 2 to 3 quart size (7 in. x 7 ¾ in. [17.8 cm x 19.6 cm]) plastic bags
- 1 gallon size (10.56 in. x 10.56 in. [26.8 cm x 26.8 cm]) plastic bag for cleanup
- 8 pieces of uncooked spaghetti
- Plastic Ruler
- Repositionable glue stick
- Large rolling pin (or 20 in. [50.8 cm] fondant roller)
- Container for transporting and storing finished flowers and bows

WILTON PRODUCTS

- Contents of Course 3 Kit:
 - Straight Scallop Cutter
 - 2-Piece Mum Cutter Set
 - Calla Lily Cutter
 - Calla Lily Former
 - 5-Piece Rose Cutter Set
 - Modeling Stick, Ball Tool and Veining Tool
 - 3-Piece Round Fondant Cutters
 - Dust-N-Store Dusting Pouch
 - Decorator Brush
 - Thick and Thin Fondant Shaping Foam
 - Practice Board
 - 3 Small Flower Forming Cups
 - 9 in. (22.8 cm) Fondant Roller with Pink and Purple Guide Rings
- Roll-N-Cut Mat
- 1 package White Decorator Preferred Fondant (24 oz. [680 g])
- 1 package Ready-To-Use Gum Paste (16 oz. [453 g])
- 2 - 8 in. (20.3 cm) Cake Circles
- 9 in. (22.8 cm) Tapered Spatula

What You'll Be Able to Make After Lesson 1



Fondant and Gum Paste 101

Discover the difference between these two dough-like icings. Each has properties which make it best for certain types of decorating, but they often work well together. A 50/50 fondant and gum paste mix softens gum paste to give you more time to decorate before it dries, which is perfect for bows, ruffles and garlands.



Fondant

- Use for covering the cake and making cutouts, appliqués and more!
- Will not dry as hard as gum paste. Also, it will stay soft when applied over buttercream icing as a covering for cake.
- Wilton Decorator Preferred Fondant is available in white and many different colors.



Gum Paste

- Use for flowers and other applications when you want to roll sections out very thin and have them dry quickly and completely.
- Use for most flowers, especially those that incorporate thin, ruffled edges.
- Whenever possible, use pre-colored fondant instead of icing color to tint gum paste. Pre-colored fondant is easier to blend into gum paste, and makes it easier to control shades of color.

Making a 50/50 Fondant and Gum Paste Mix

Gum paste is added to fondant for making bows, ruffles and garlands because the mixture will hold its shape better than fondant alone. It sets up faster and firmer. It's suggested for flowers with minimal ruffles.

- Knead 6 oz. (170 g) fondant.
- Knead an equal amount of gum paste.
- Knead the fondant and gum paste together.

Handling and Storing Fondant and Gum Paste

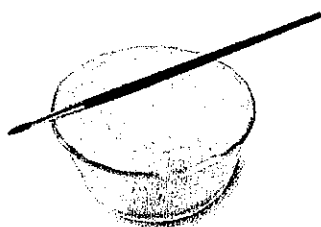
- Fondant and gum paste pick up dirt and lint very easily. Be sure your hands and work surfaces are very clean before handling.
- When kneading small amounts of fondant or gum paste, stretch, twist and fold it as if you were pulling taffy. When kneading large amounts of fondant or gum paste, knead as if you were kneading bread dough.
- Fondant and gum paste should be kneaded until soft and pliable before rolling.
- If fondant or gum paste is too soft or sticky to roll, knead in a little confectioners' sugar.
- Because fondant and gum paste dry out quickly, they should be kept covered or wrapped in plastic wrap and stored in a plastic bag when not being used.
- To store leftover fondant or gum paste, roll into a ball or a log shape, coat with a thin film of solid vegetable shortening and wrap in plastic wrap. Place in an airtight container.

Helpful Hint

To avoid any marks on fondant or gum paste, make sure all utensils have been washed well in warm, soapy water, rinsed and dried thoroughly prior to use.

Making Gum Glue Adhesive

- This easy-to-make mixture is used to attach fondant or gum paste decorations to each other—just brush on your decorations.
- To make, break about ¼ teaspoon (1 g) of Wilton Ready-To-Use Gum Paste into very small pieces. Dissolve pieces in about 1 tablespoon (15 mL) water. Let rest about 1 hour.
- Mixture will be ready to use even if some pieces have not dissolved. Store unused portions covered in the refrigerator for up to 1 week.



Lesson 1

Tinting Fondant and Gum Paste

For easy and quick tinting results, tint white fondant or gum paste by blending with pre-colored fondant, which is available in many colors.

Note: To avoid confusion, we will refer to gum paste that has been tinted with fondant as gum paste even though it contains a small amount of fondant.

Using Pre-Colored Fondant

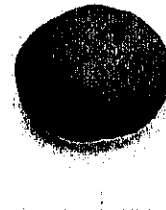
White fondant or gum paste
Pre-colored fondant in color of your choice



- Knead the desired amount of white gum paste or fondant until soft and pliable.



- Knead a small amount of pre-colored fondant into white gum paste or fondant by stretching and folding.
- Continue kneading gum paste or fondant until color is thoroughly blended into white.



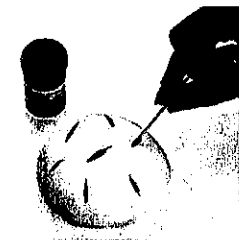
- Knead in additional pre-colored fondant until desired color is achieved.
- Wrap each color tightly in plastic wrap and store in a plastic bag.

Using Icing Colors

White fondant or gum paste
Icing color in color of your choice
Toothpicks



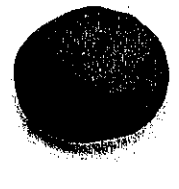
- Cut off the desired amount of white fondant or gum paste and roll into a ball, kneading until soft and pliable.



- Using a toothpick, add dots of icing color in several spots.



- Knead color into your fondant or gum paste ball, stretching and folding until color is evenly blended.

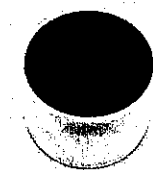


- Knead in additional icing color until desired color is achieved.
- Wrap each color tightly in plastic wrap and store in a plastic bag.

Helpful Hint

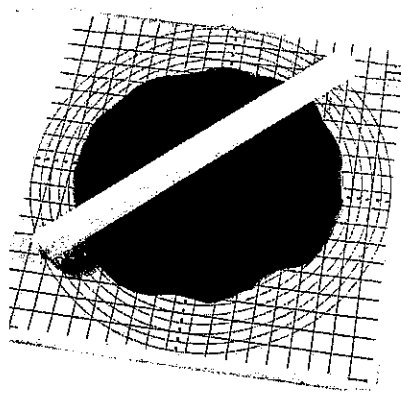
Purple fondant and gum paste made with icing color tend to fade when exposed to light. To reduce fading, add a small amount of rose icing color. You may also want to tint it a little darker shade of purple to compensate for fading.

Preparing the Dust-N-Store Dusting Pouch



This food-safe, reusable dusting pouch is ideal for working with fondant and gum paste. The convenient storage container makes filling and dusting work surfaces and tools fast and easy. To fill, twist off purple lid and fill pouch with cornstarch or confectioners' sugar. Twist lid on cup to close. To use the pouch, twist off larger white ring to remove the pouch from storage base. Dust your work surface or tools, and replace the pouch in the storage container when done.

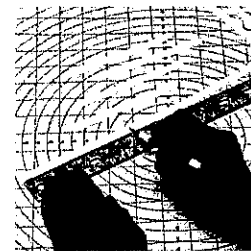
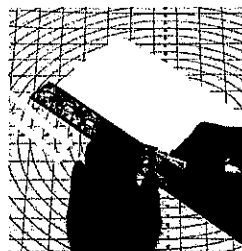
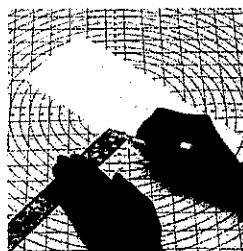
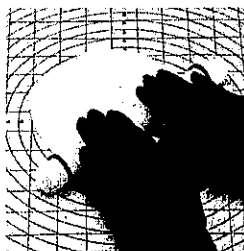
Rolling Out Fondant or Gum Paste



- As a general rule, when rolling fondant, use solid vegetable shortening on the rolling surface so the fondant stretches as you roll.
- For techniques where you want the fondant to slide on the surface, such as cutting out shapes, ruffling or modeling, dust the surface with cornstarch or confectioners' sugar. Pick up and rotate the fondant or gum paste as you roll (do not turn over). Dust the surface as needed. This will make it easier to cut and move pieces later.
- Knead fondant or gum paste until pliable before rolling. It is recommended to use the Wilton Roll-N-Cut Mat when rolling out fondant or gum paste. The pre-marked circles and grid will help with sizing.
- Place the fondant or gum paste ball in the center of your work surface and flatten it with your hands.
- Use medium pressure and the palms of your hands to push the fondant roller when rolling.
- Always roll from the center to the edges.
- Do not turn the fondant over when rolling. Always roll on the same side of the fondant.

Cutting Strips

Solid vegetable shortening
 Roll-N-Cut Mat
 9 in. (22.8 cm) fondant roller
 with pink guide rings
 50/50 fondant and gum
 paste mix
 Plastic ruler
 Cutting tool or small knife
 Parchment paper
 9 in. (22.8 cm) Tapered Spatula



- Prepare work surface with shortening.
- Use fondant roller with pink guide rings to roll out fondant/gum paste to $\frac{1}{16}$ in.

- Use ruler and cutting tool to mark fondant/gum paste into $\frac{1}{2}$ in. (9.5 mm) widths.

- Cut fondant/gum paste into strips.

- You will need the strips in the following quantities and lengths. These strips will be used to make the projects that follow.

Looped Bow

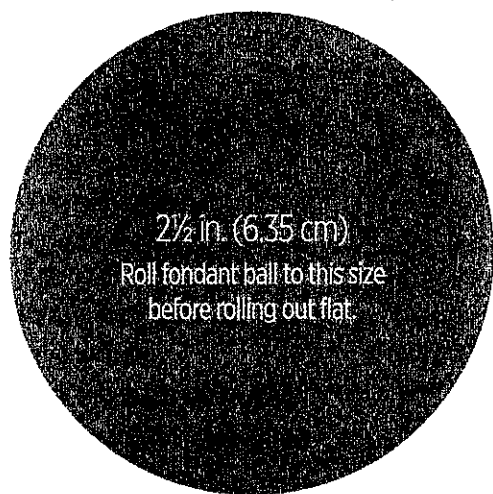
- 18 strips, each 5 in. long (12.7 cm)

Mini Bow

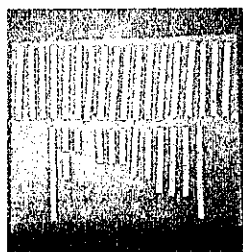
- 1 strip, 6 in. long (15.2 cm)
- 3 strips, each $1\frac{1}{2}$ in. long (3.8 cm)

Quilling

- 3 strips, each $2\frac{1}{4}$ in. long (5.7 cm)
- 2 strips, each $3\frac{3}{4}$ in. long (8.2 cm)
- 1 strip, $4\frac{1}{4}$ in. long (10.7 cm)
- 2 strips, each $4\frac{1}{2}$ in. long (11.4 cm)
- 1 strip, $6\frac{1}{4}$ in. long (15.8 cm)



50/50 Fondant and Gum Paste
 Sizing Circle for All Strips



- Cover the strips with parchment paper to prevent drying as you work on each project.

Lesson 1

Making Loops

Previously made fondant/gum paste strips: 18 strips, 5 in. (12.7 cm) long

8 in. (20.3 cm) cake circle

Filled Dust-N-Store dusting pouch

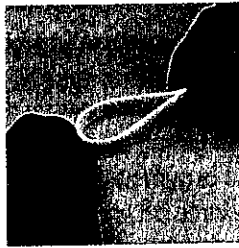
Gum glue adhesive

Decorator brush

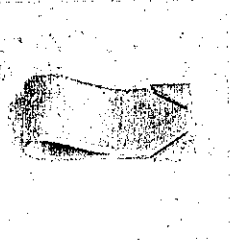
9 in. (22.8 cm) tapered spatula



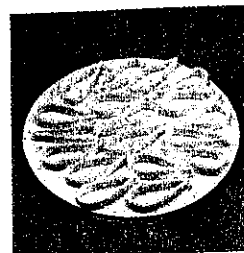
- Dust surface of 8 in. (20.3 cm) cake circle.
- Use brush and gum glue adhesive to cover one short end of strip.



- Fold strip over and gently press ends together to form a loop.



- Use tapered spatula to cut end of strip to form a point.



- Stand loops on their sides on cake circle to dry.
- Bow will be assembled later in Lesson 2.

Bow with Tails

Previously made fondant/gum paste strips:

1 strip, 6 in. (15.2 cm) long;

1 strip 1½ in. (3.8 cm) long for knot;

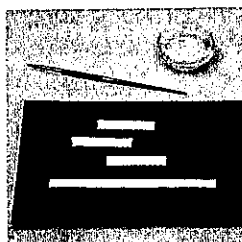
2 strips, each 1½ in. (3.8 cm) long for tails

Practice board

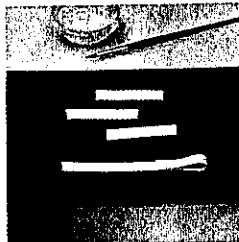
Decorator brush

Gum glue adhesive

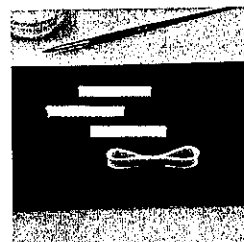
Cutting tool or small knife



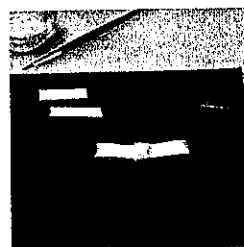
- Gather fondant/gum paste strips, practice board, gum glue adhesive and decorator brush.



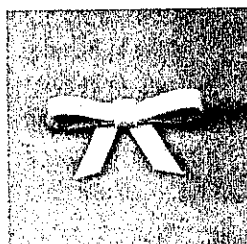
- Use brush and gum glue adhesive to cover one short end of 6 in. (15.2 cm) long strip.
- Fold strip over to the center and gently press to form a loop.
- Repeat to form loop on opposite side.



- Stand bow on its side to dry.



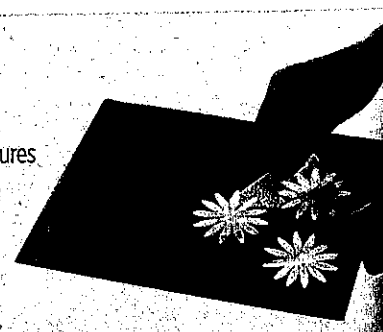
- Use brush and gum glue adhesive to cover one short end of 1½ in. (3.8 cm) long strip.
- Wrap around center of bow for knot.



- Use brush and gum glue adhesive to attach two strips, each 1½ in. (3.8 cm) long to back of bow for tails. Use cutting tool to trim ends of tails at an angle.

Storage Board

Place cut pieces under flap until you're ready to work. Board features ample space for storing multiple petals and leaves when making flowers. Use the back side to roll out fondant for small details.

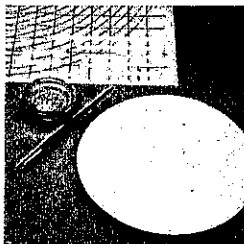


Quilling

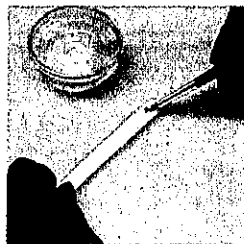
Previously made fondant/gum paste strips. For large teardrop shape: 1 strip, 2¼ in. (5.7 cm) long; 1 strip, 4¼ in. (10.7 cm) long; 1 strip, 6¼ in. (15.8 cm) long. For small teardrop shapes: 2 strips, each 2¼ in. (5.7 cm) long; 2 strips, each 3¼ in. (8.2 cm) long; 2 strips, each 4½ in. (11.4 cm) long

8 in. (20.3 cm) cake circle
Filled Dust-N-Store dusting pouch

Gum glue adhesive
Decorator brush



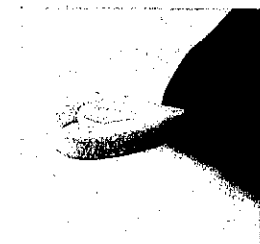
- Dust surface of 8 in. cake circle.
- You will need to make one large teardrop shape and two small teardrop shapes.



- Follow the same steps for assembling each size teardrop.
- Begin with the smallest strip. Use brush and gum glue adhesive to cover one short end of strip.



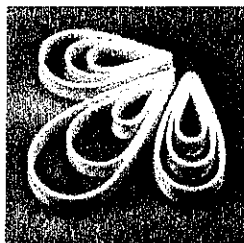
- Fold strip over and gently press ends together to form a loop.



- Fold the medium length strip around the small strip. Brush ends with gum glue adhesive. Align the ends, and press together to attach.



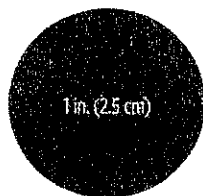
- Repeat for the largest strip to form the completed teardrop.



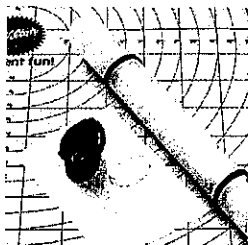
- Repeat to make another small teardrop and a large teardrop.
- Stand teardrops on their sides on cake circle to dry.

Leaves

Green gum paste
Roll-N-Cut Mat
9 in. (22.8 cm) fondant roller with pink guide rings
Rose leaf cutter
Filled Dust-N-Store dusting pouch
Thin fondant shaping foam
Veining tool
Solid vegetable shortening
Paper napkins



50/50 Fondant and Gum Paste Mix Sizing Circle for Leaves



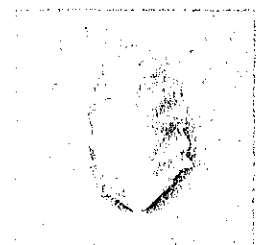
- Dust Roll-N-Cut Mat.
- Use fondant roller with pink guide rings to roll out gum paste less than 1/16 in. (1.5 mm) thick.
- Cut leaves using rose leaf cutter.



- Dust thin foam with dusting pouch.
- Place leaf on thin foam.
- Mark vein lines using small end of veining tool, starting with center line.
- Add secondary veins on both sides of center vein.



- Fold leaves in half along center vein to shape.
- Unfold and place leaves on crushed paper napkins to dry.



Note: Brush leaves with Color Dust or Pearl Dust and Lemon Extract to make green if desired.

Lesson 1

Mum Base

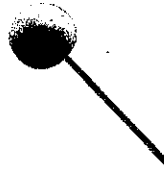
Ready-to-use gum paste (refer to sizing circle below)

Roll-N-Cut Mat

Uncooked spaghetti

Gum glue adhesive

Foam cup



- Roll gum paste into $\frac{1}{2}$ in. (1.27 cm) ball. Use circle below for a reference size.
- Use one circle plus $\frac{1}{2}$ circle and roll into a ball for your mum base.
- Dip end of spaghetti into gum glue adhesive and insert all the way into the mum base.
- Place the spaghetti with the mum base into the bottom of an inverted foam cup to dry.



Gum Paste Sizing Circle for Mum Base

Rose Base

Ready-to-use gum paste

Filled Dust-N-Store dusting pouch

Roll-N-Cut Mat

Large rose cutter

Uncooked spaghetti

Gum glue adhesive

Foam cup



- Roll gum paste into $\frac{1}{2}$ in. (1.27 cm) ball.
- Roll one end of ball to elongate into a teardrop shape.
- Dip end of spaghetti into gum glue adhesive and insert spaghetti into wide end of ball, all the way to the point. This is your rose base.
- The height of the rose base should be the same size as the distance across the base of one of the petals of the large rose cutter.
- Place spaghetti with the rose base into the bottom of an inverted foam cup to dry.



Gum Paste Sizing Circle for Rose Base

Helpful Hint

Lightly coat your hands with solid vegetable shortening to keep fondant and gum paste from sticking.

Carnation Base

Ready-to-use gum paste
Filled Dust-N-Store
dusting pouch
Roll-N-Cut Mat
Medium round fondant cutter
Solid vegetable shortening
Modeling stick
Thin fondant shaping foam
Veining tool
Practice board



Gum Paste Sizing
Circle for Carnation Base



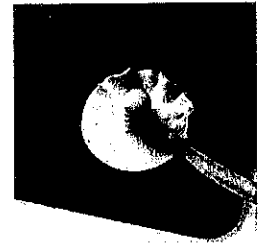
- Roll gum paste into a $\frac{3}{4}$ in. ball.
- Roll one side of ball between your fingers to form a light bulb shape with a stem about $\frac{3}{4}$ in. (1.9 cm) long.
- Dust work surface.



- With your fingers flatten the large end to form a circle around the stem and place flat side down on work surface.
- Use modeling stick to roll flat portion very thin, rolling from center to edges.



- Center round fondant cutter over stem and cut.



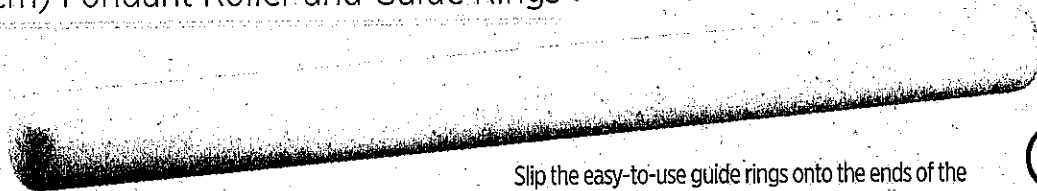
- Move base to thin foam that has been dusted.
- Hold small end of veining tool like a pencil (at about a 30° angle).
- Press heel of tool down on outer edge of circle and pull out.
- Continue working all the way around edge, overlapping the impressions. (This will thin and possibly tear the edges, and that's okay.)



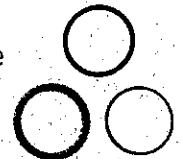
- Set aside to dry, flat side down.

20 in. (50.8 cm) Fondant Roller and Guide Rings

The extra-wide, non-stick smooth design is perfect for rolling out fondant to cover cakes.



Slip the easy-to-use guide rings onto the ends of the fondant roller to achieve the perfect thickness every time. Includes $\frac{1}{16}$ in. (1.5 mm) blue, $\frac{1}{8}$ in. (3 mm) orange and $\frac{3}{16}$ in. (4.4 mm) gold rings. Set/3.



Lesson 1

Be Inspired! Loops

We end each lesson with a section of inspiration to give you more ideas to keep you decorating! Use that inspiration and the techniques you learned in each lesson to create your own cakes and sweet treats. Isn't it amazing how you can add dimension, motion, color and excitement to a cake with just simple strips of fondant? Place the loops into bow formations to decorate the tops of cakes and cupcakes, or add flowing design elements to cake sides.



Getting Ready for Lesson 2

Please bring the following items to the next class.

FROM HOME

- Disposable cloth or paper towels
- 2 - small foam cups
- 2 - small plastic cups
- Pencil or pen and paper
- Cutting tool or small knife
- Plastic wrap
- Solid white vegetable shortening (2 tablespoons [11.7 g]) in a small bowl
- Small bottle of water (squeeze bottle recommended)
- Small container for gum glue adhesive
- 2 to 3 quart size (7 in. x 7¾ in. [17.8 cm x 19.6 cm]) plastic bags for cleanup
- Pre-made gum paste rose bases

WILTON PRODUCTS

- Contents of Course 3 Student Kit (refer to p. 2-3)
- Roll-N-Cut Mat
- Ready-To-Use Gum Paste tinted as follows:

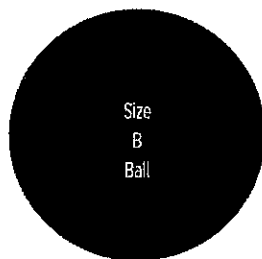
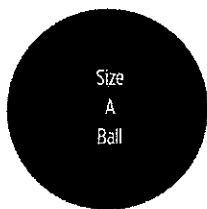
Size A Ball

- One ball tinted yellow for calla lily centers

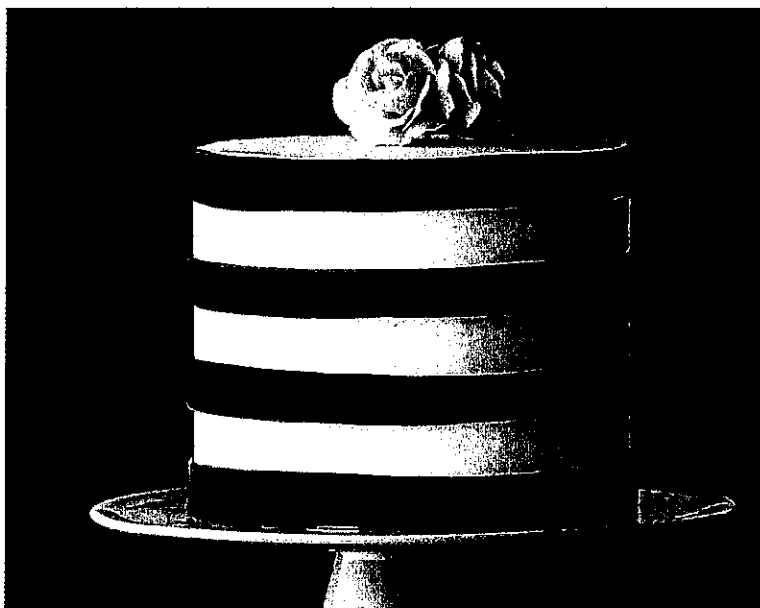
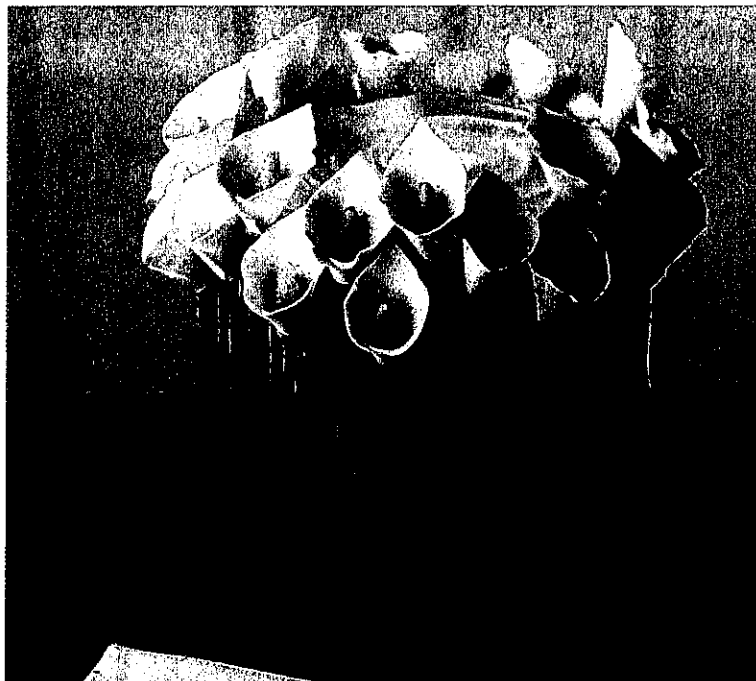
Size B Ball

- One ball tinted color of choice for roses
- One ball kept white for calla lilies
- One ball kept white for bow

- 18 loops made in Lesson 1
- 9 in. (22.8 cm) Tapered Spatula
- 1 in. (2.5 cm) Candy Cups (optional)
- Yellow Colored Sugar (optional)
- Orchid Pink and Leaf Green Pearl Dust Edible Accents (optional)



What You'll Be Able to Make After Lesson 2



Lesson 2

Getting Started

Please have the following items ready for class.

FROM HOME

- Disposable cloth or paper towels
- 2 – small foam cups
- 2 – small plastic cups
- Pencil or pen and paper
- Cutting tool or small knife
- Plastic wrap
- Solid white vegetable shortening (2 tablespoons [11.7 g]) in a small bowl
- Small bottle of water (squeeze bottle recommended)
- Small container for gum glue adhesive
- 2 to 3 quart size (7 in. x 7¼ in. [17.8 cm x 19.6 cm]) plastic bags for cleanup
- Pre-made gum paste rose bases

WILTON PRODUCTS

- Contents of Course 3 Student Kit (refer to p. 2-3)
- Roll-N-Cut Mat
- Ready-To-Use Gum Paste tinted as follows:

Size A Ball

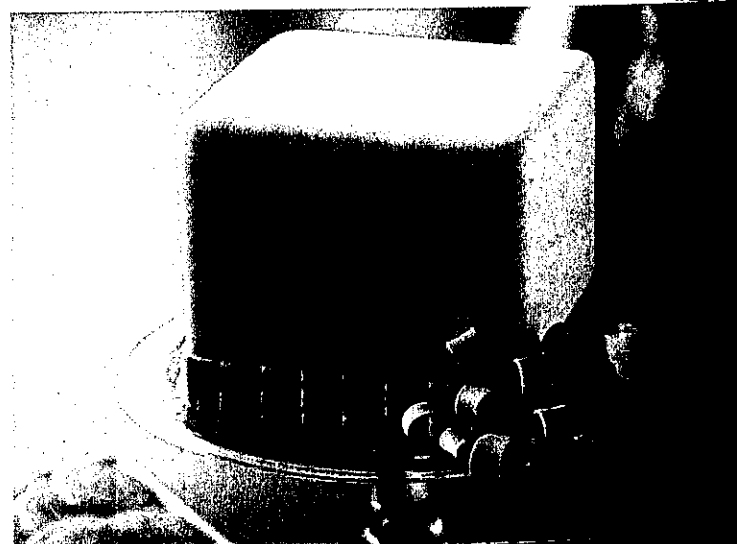
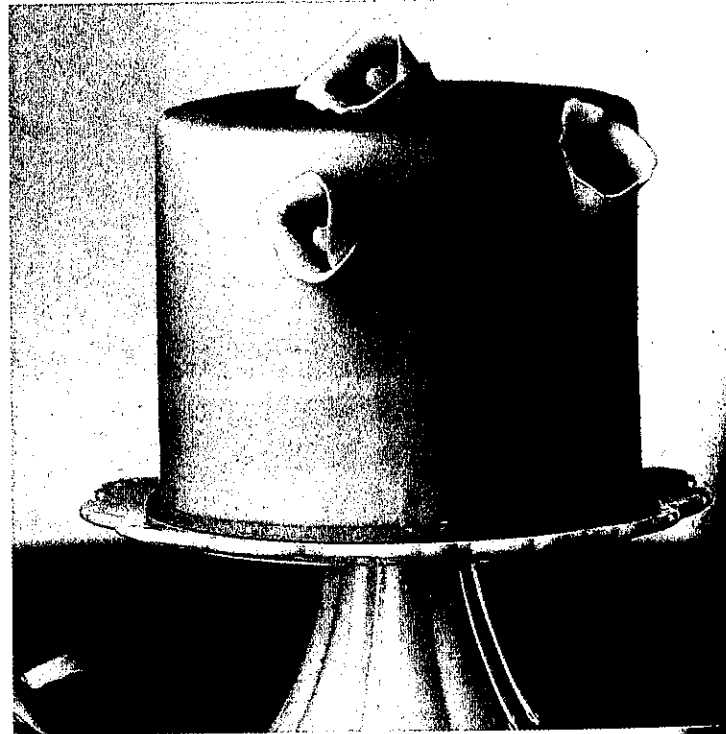
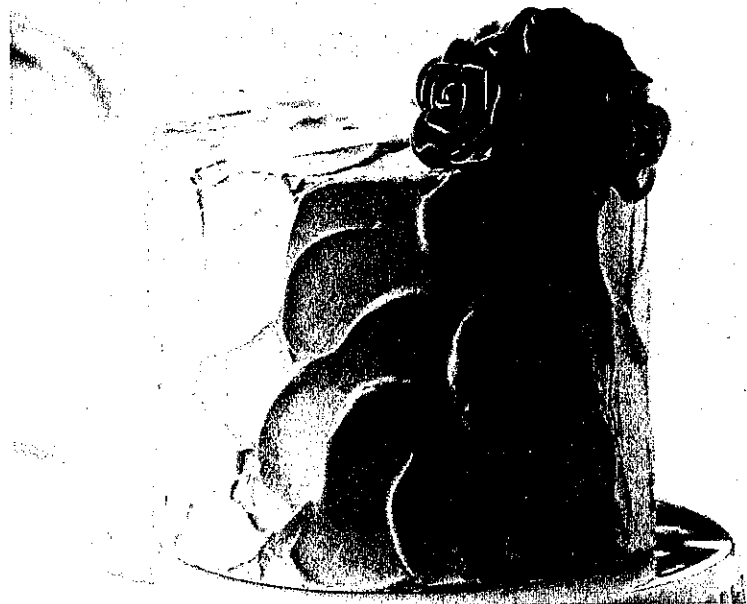
- One ball tinted yellow for calla lily centers

Size B Ball

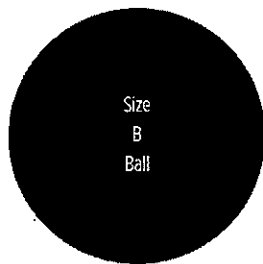
- One ball tinted color of choice for roses
- One ball kept white for calla lilies
- One ball kept white for bow

- 18 loops made in Lesson 1
- 9 in. (22.8 cm) Tapered Spatula
- 1 in. (2.5 cm) Candy Cups (optional)
- Yellow Colored Sugar (optional)
- Orchid Pink and Leaf Green Pearl Dust Edible Accents (optional)

Examples of What You'll Be Able to Make After Lesson 2



Size
A
Ball

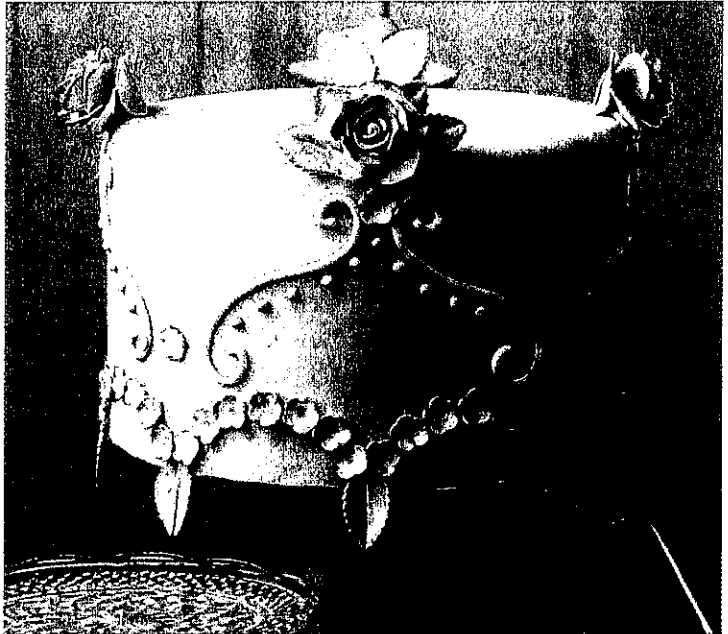


Size
B
Ball

Basic Principles of Floral Cake Design

Size and proportion:

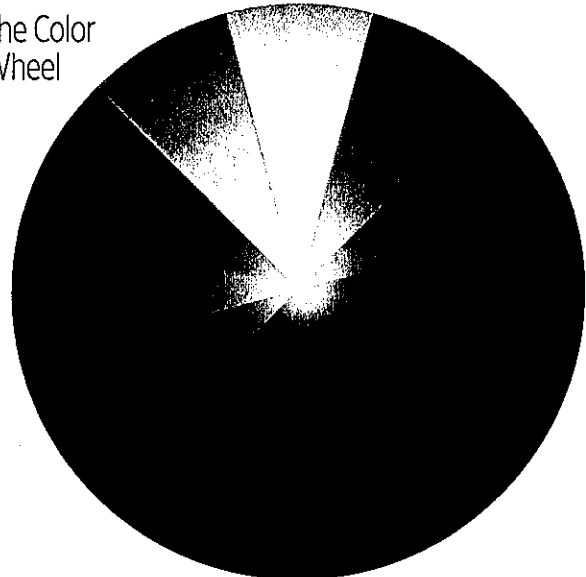
- Think about the size of your flower arrangement in relation to the size of your cake. If it is too large, your cake may look too crowded. If it is too small, it may look lost on your cake.
- The largest flowers are used as the focal point of your arrangement with small flowers used as fillers. Flowers are usually smaller and are spaced further apart as you move away from the focal point.
- If borders are used, their size should also be kept in proportion to the size of the cake.



Color:

- Use colors that complement each other.
- Choose colors that reflect the theme or occasion.
- Find inspiration for color and design from shades and patterns you see in nature and home decor.
- Choose colors based on the season.
- Flower choices may also influence colors.
- Use varying shades of the same color to achieve a monochromatic effect.

The Color Wheel



Wilton Ready-To-Use Fondant Multi Packs

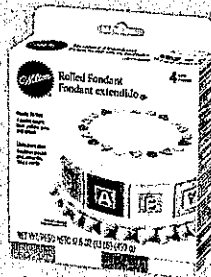
Convenient 4-pack assortments make it easy to tint white fondant and gum paste with consistent results! They're also perfect for making multicolored flowers and borders. Each 17.6 oz. (499 g) package contains four 4.4 oz. (124 g) packs. Certified Kosher.



Primary Colors
Green, Red,
Yellow, Blue



Neon Colors
Purple, Orange,
Yellow, Pink



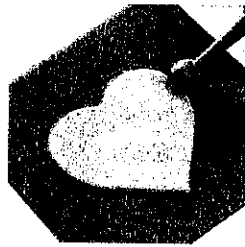
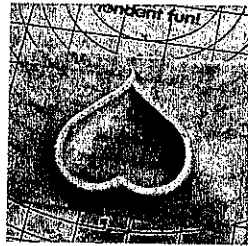
Pastel Colors
Blue, Yellow,
Pink, Green



Natural Colors
Light Brown, Dark Brown,
Pink, Black

Calla Lily

- White gum paste
- Yellow gum paste
- Roll-N-Cut Mat
- 9 in. (22.3 cm) fondant roller with pink and purple guide rings
- Thin fondant shaping foam
- Ball tool
- Calla lily cutter
- Calla lily former
- Filled Dust-N-Store dusting pouch
- Decorator brush
- Gum glue adhesive
- Medium round fondant cutter
- 9 in. (22.8 cm) tapered spatula
- Yellow colored sugar



Petal

- Lightly dust Roll-N-Cut Mat and then form.
- Use fondant roller with pink guide rings to roll out a small piece of white gum paste less than $\frac{1}{16}$ in. (1.5 mm) thick.
- Cut with calla lily cutter.
- Move to thin foam.

- Use ball tool to thin edges.
- Hold ball tool like a pencil and position it on the thin foam, just touching edge of gum paste.
- Slide ball tool around petal edge, keeping it mostly on the thin foam, to "outline" and thin the petal. This will create a slight ruffle.

- Lightly dust calla lily former.
- Position calla lily former over petal with wide end toward point of the petal and pointed end of calla lily former at the indented end of petal.

- Wrap one side of petal around calla lily former. Brush edge of rounded portion with gum glue adhesive.

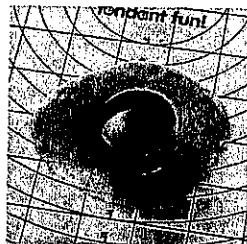


$\frac{1}{8}$ in.
(2.22 cm)
Gum Paste Sizing Circle for Calla Lily Petal



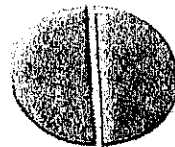
- Wrap the other side of petal so it overlaps first petal; attach to make a cone-shaped flower with gum glue adhesive.
- Use fingers to gently furl the edge of overlapping petal.
- Stand calla lily former upright and set aside to dry.
- Calla lily will be assembled later (page 19).

*** Note:** Do not allow the center to dry completely before assembling the calla lily or the bottom may not conform to the shape of the flower.



Center (spadix)

- Use fondant roller with purple guide rings to roll out a small amount of yellow gum paste $\frac{1}{8}$ in. (3 mm) thick.
- Cut circle with medium round cutter.



- Use cutting tool or small knife to cut circle in half.
- Use one half to make the center.



- Roll half of circle into a ball and elongate to about 1 in. (2.5 cm) long for the calla lily center.



- Brush the top $\frac{3}{4}$ of the center with gum glue adhesive and roll in yellow sugar.
- Set aside to partially dry*.

Helpful Hints

- In general, use solid vegetable shortening to roll out fondant to help it stretch out (i.e., rolling out fondant on Roll-N-Cut Mat or Wilton Cake Dividing Chart to cover the cake).
- Dust with cornstarch and confectioners' sugar when you do not want the fondant or gum paste to adhere to the surface (i.e., on the fondant shaping foam when you want the fondant or gum paste to slide freely or to get a cleaner cut when making flowers).

Rosebud and Rose

Ready-to-use gum paste, tinted in desired color

Filled Dust-N-Store dusting pouch

Roll-N-Cut Mat

9 in. (22.8 cm) fondant roller

5-piece Rose cutter set

Practice board

9 in. (22.8 cm) tapered spatula

Thin and thick fondant shaping foam

Ball tool

Wilton candy cups (optional)

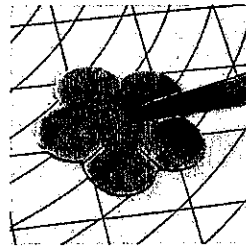
Decorator brush

Pre-made rose bases (Lesson 1)

Gum glue adhesive



Gum Paste Sizing Circle for Rose



Rosebuds

- Use dusting pouch to lightly dust Roll-N-Cut Mat.
- Use fondant roller to roll out gum paste paper-thin. (You should be able to read through it.)
- Use large rose cutter to cut three blossom shapes.
- Place two blossoms under practice board flap while you work on the remaining blossom.

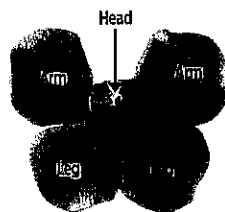
- Use spatula to cut a ½ in. (1.27 cm) slit between each petal toward center of blossom.

- Dust thin foam and place blossom on it.
- Hold ball tool like a pencil and position it on thin foam square, just touching edge of the gum paste.
- Slide ball tool around petal, keeping it mostly on the thin foam to “outline” and thin petal edge.
- The ball tool should only touch the edge of the petals to ruffle.

- Dust thick foam.
- Move blossom to thick foam.
- Cup center by lightly pressing in center of blossom with the ball tool.



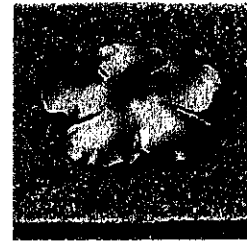
- Use prepared gum paste rose base.
- Brush rose base with gum glue adhesive.
- Insert spaghetti into center of blossom and thread up to the bottom of rose base.



- Visualize the five-petal blossom as a stick figure, with the petals corresponding to the “head,” “arms” and “legs.”
- Brush the “head” petal with gum glue adhesive and wrap around rose base.
- Brush one “arm” and the opposite “leg” about halfway up with gum glue adhesive; overlap edges and attach to cover center wrap.



- Repeat with last two petals, centering them over seams of previous two petals.
- Stop at this point for a rosebud.



- Continue to make Medium-Size Roses
- Prepare next blossom as you did for the rosebud.
 - Move blossom to thick foam square.
 - Using ball tool, press two “arm” petals to cup.
 - Turn blossom over and cup the “head” and two “leg” petals.
 - Flip the blossom back over; cup the center.



- Brush center of blossom with gum glue adhesive and thread onto spaghetti.
- Brush two “arm” petals with gum glue adhesive about halfway up and attach, centering them over seams of two petals of the previous row.

Rosebud and Rose (continued)



- Brush remaining petals with gum glue adhesive about halfway up and attach, spacing them evenly around flower.
- Stop at this point for a medium-size rose.

Continue to make Full-Size Roses

- Prepare the next blossom as you did for the rosebud and medium-size rose.
- Move blossom to thick foam.
- Use ball tool to cup all petals.

- Turn over blossom and cup the center.
- Brush center and halfway up the petals with gum glue adhesive.
- Thread spaghetti through center of blossom.

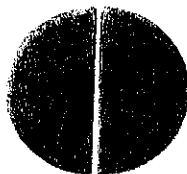
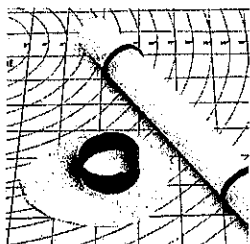
- Invert the rose and let petals fall into place naturally.
- Gently press petals against base to attach.

Calyxes

Calla Lily Calyx

Green gum paste
Filled Dust-N-Store
dusting pouch
Roll-N-Cut Mat
Practice board

9 in. (22.8 cm) fondant roller
with pink guide rings
Medium round cut-out
fondant cutter
Gum glue adhesive
Decorator brush
Completed calla lily on
calla lily former
Cutting tool or small knife



- Lightly dust Roll-N-Cut Mat.
- Use fondant roller with pink guide rings to roll out a small amount of green gum paste less than $\frac{1}{16}$ in. (1.5 mm) thick.
- Use medium round cutter to cut one circle.

- Use cutting tool or small knife to cut circle in half.
- Brush small amount of gum glue adhesive on one of the half circles.

- Using half circle, position the center of straight edge so it overhangs the point of the cone on the side opposite the flower seam.
- Wrap around the calla lily base and press gently to attach.
- Try to line up the overlap of the calyx with overlap of flower.
- Set aside to dry.

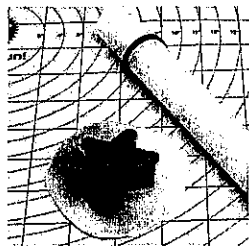


Gum Paste Sizing Circle for Calyxes

The amount of gum paste indicated by the circle will be enough for the calla lily and rose calyxes, as well as leaves. After you roll out the gum paste to the proper thickness, place it under the practice board flap and keep it for all three bases as well as the leaf.

Rose Calyx

Green gum paste
Filled Dust-N-Store
dusting pouch
Roll-N-Cut Mat
9 in. (22.8 cm) fondant roller
with pink guide rings
Rose calyx cutter
Gum glue adhesive
Decorator brush
Completed rose



- Lightly dust Roll-N-Cut Mat.
- Use fondant roller with pink guide rings to roll out green gum paste less than $\frac{1}{16}$ in. (1.5 mm) thick.
- Cut with rose calyx cutter.
- Brush calyx with gum glue adhesive.
- Thread spaghetti through center of calyx.
- Gently press calyx up against sides to attach.
- Set aside to dry.



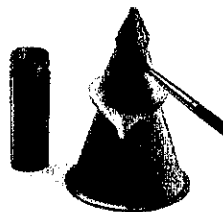
Helpful Hint

Before you begin the full-size rose, use a toothpick to punch a hole in the center of a Wilton Candy Cup. When you finish the rose, thread the spaghetti with the rose through the hole. The candy cup will support the petals while they dry.

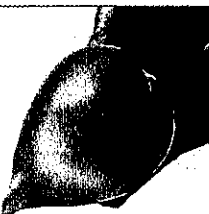


Assembling the Calla Lily

Completed calla lily on calla lily former
Calla lily calyx
Calla lily center
Gum glue adhesive
Green Pearl Dust edible accents
Decorating brush



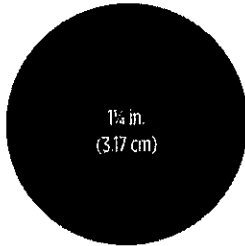
- For a more realistic look, brush outside of calla lily with green Pearl Dust edible accents beginning at the calyx and gradually fading in color as you reach the top of flower.
- Brush gum glue adhesive on bottom of calla lily center. Insert center into flower and gently press to attach.



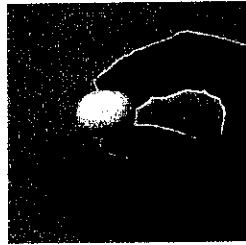
Lesson 2

Assembling Loops: Finished Bow

50/50 fondant/gum paste mix
8 in. (20.3 cm) cake circle
18 previously made loops
from Lesson 1



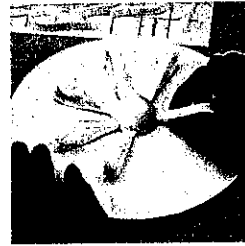
Gum Paste
Sizing Circle
for Bow Center



- Roll fondant/gum paste mix into a ball.



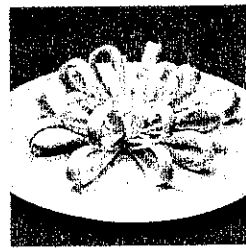
- Use fingers to gently press ball onto center of cake circle to adhere.



- Begin at the bottom edge and insert approximately seven loops spaced evenly around the ball.



- Insert approximately six more loops into ball, above the bottom row of loops.

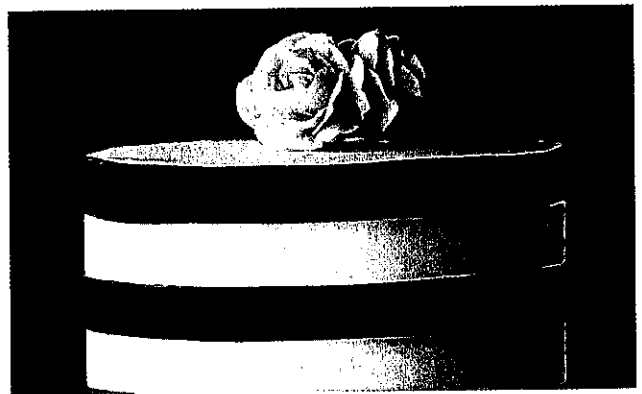
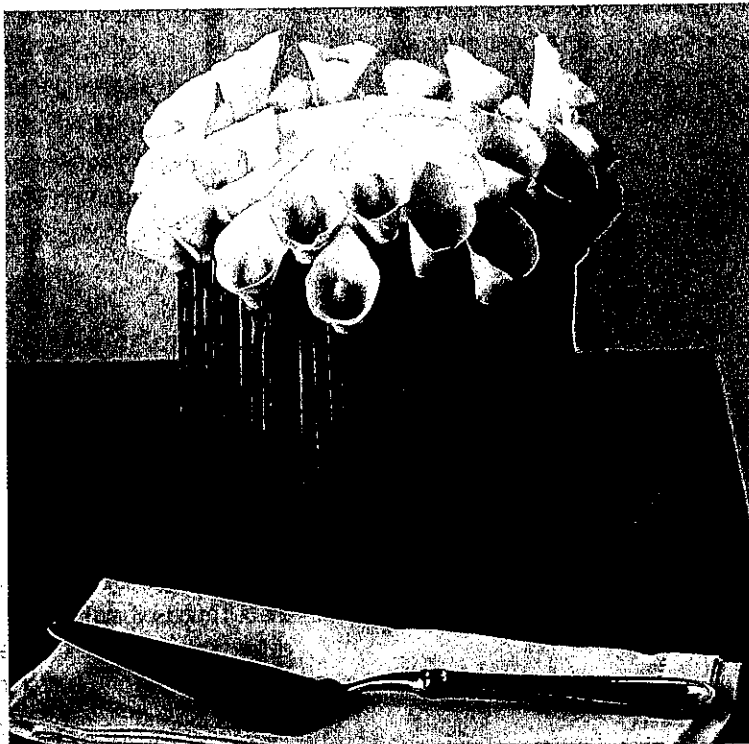


- Insert additional bow loops to fill in the center of the bow.

Be Inspired! Flowers and More

We end each lesson with a section of inspiration to give you more ideas and get you decorating! Use that inspiration and the techniques you learned in each lesson to create your own cakes and sweet treats.

Flowers decorate cakes in many ways, such as being placed on tops or sides and as borders. Whether your cake design is simple or elaborate, these flowers will inspire you for your next cake or sweet treat creation!



Getting Ready for Lesson 3

Please bring the following items to the next class.

FROM HOME

- Disposable cloth or paper towels
- 2 – small foam cups
- 2 – small plastic cups
- Pencil or pen and paper
- Plastic ruler
- Plastic wrap
- Small bottle of water (squeeze bottle recommended)
- Solid vegetable shortening (2 tablespoons [11.7 g]) in a small bowl
- Small container for gum glue adhesive
- 2 to 3 gallon size (10.56 in. x 10.56 in. [26.8 cm x 26.8 cm]) plastic bags for cleanup
- 2 to 3 quart size (7 in. x 7¾ in. [17.8 cm x 19.6 cm]) food storage bags
- Mum bases (made in Lesson 1)
- Carnation bases (made in Lesson 1)
- Container for transporting and storing finished flowers

WILTON PRODUCTS

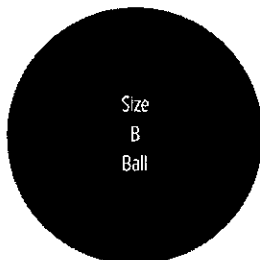
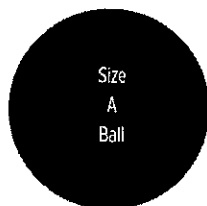
- Contents of Course 3 Student Kit (refer to p. 2-3)
- Roll-N-Cut Mat
- Ready-To-Use Gum Paste (16 oz. [453 g]) tinted as follows:

Size A Ball

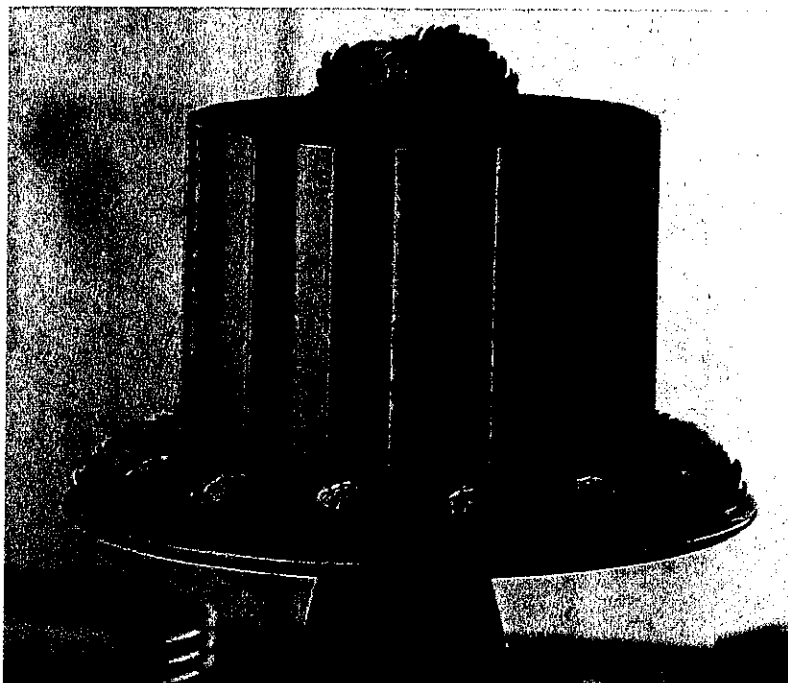
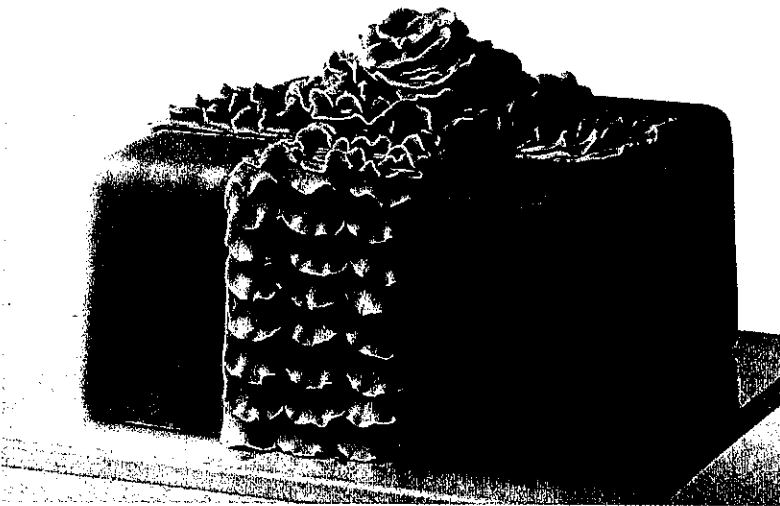
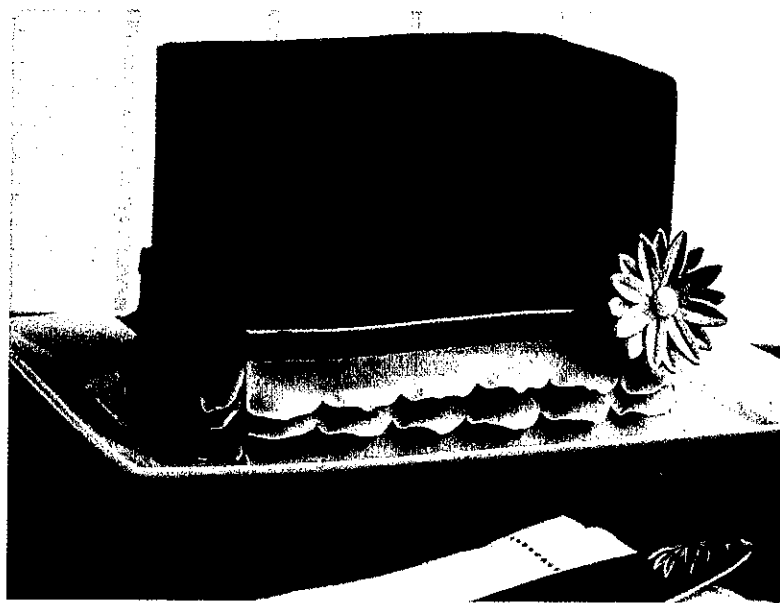
- One ball kept white for daisy
- One ball tinted yellow for daisy centers
- One ball kept white for carnation

Size B Ball

- One ball in color of choice for mum
- 50/50 fondant and gum paste mix in color of choice for ruffles
- 9 in. (22.8 cm) Tapered Spatula
- Yellow Colored Sugar (optional)



What You'll Be Able to Make After Lesson 3



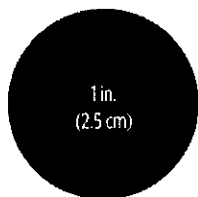
Lesson 3

Daisy

Ready-to-use gum paste
Filled Dust-N-Store
dusting pouch
Roll-N-Cut Mat
9 in. (22.8 cm) fondant roller
with pink guide rings
2-piece mum cutter set
Thin fondant shaping foam
Practice board
Veining tool
Decorator brush
Gum glue adhesive
Yellow gum paste
Yellow colored sugar
Small flower forming cups



- Lightly dust Roll-N-Cut Mat.
- Use fondant roller with pink guide rings to roll out small amount of white gum paste very thin (less than $\frac{1}{16}$ in. [1.5 mm]).
- Cut two daisy shapes using mum cutter.
- Place one daisy shape on dusted thin foam.
- Place other daisy shape under flap of practice board.
- Pull small end of veining tool down center of each petal beginning at the point and working toward center of daisy shape, to form petals.
- Repeat with other daisy shape.
- Brush center of one shape with gum glue adhesive.
- Attach second shape on top of first so petals are positioned in-between petals of first shape (as shown).
- Roll small pea-sized piece of yellow gum paste into a ball and flatten.
- Use thin side of veining tool to stick in ball for handling.



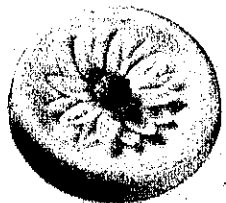
Gum Paste Sizing Circle for Daisy Petals



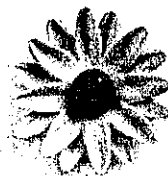
Gum Paste Sizing Circle for Daisy Center



- Brush one side of ball with gum glue adhesive and dip in yellow sugar.



- Attach ball to center of daisy using small amount of gum glue adhesive.
- Dry daisy flat or place in flower forming cup to dry.



- Store your finished daisies until you are ready to place them on your cake. Use the Form-N-Save flower storage set for storing and transporting your freshly made icing flowers.

Helpful Hint

You can also place your completed flowers in a covered box (not in an air-tight sealed plastic container). Store boxed flowers in a cool, dry place.

Mum

Ready-to-use gum paste tinted in desired color

Filled Dust-N-Store dusting pouch

Roll-N-Cut Mat

9 in. (22.8 cm) fondant roller with pink guide rings

2-piece mum cutter set

Practice board

Thin fondant shaping foam

Modeling Stick

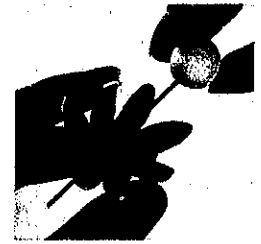
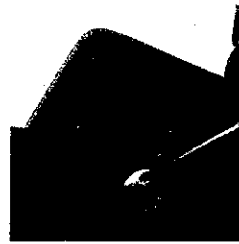
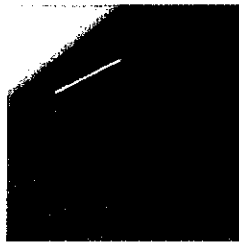
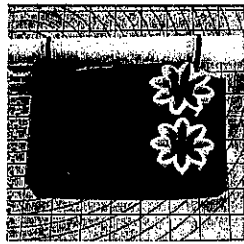
Decorator brush

Gum glue adhesive

Pre-made mum base (from Lesson 1)

Small flower forming cups

Foam cup



- Lightly dust Roll-N-Cut Mat.
- Use fondant roller with pink guide rings to roll out a small amount of tinted gum paste very thin (less than 1/16 in. [1.5 mm]).
- Use mum cutters to cut six shapes. Place under flap of practice board.

shape and place on thin foam.

- Use round end of modeling stick to shape each petal by pulling the tool from the point to the base of each petal.

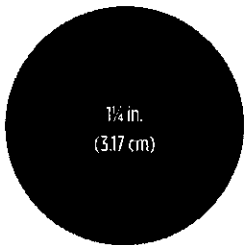
and sides of the mum base with gum glue adhesive.

center of petal with spaghetti. Cup petals around mum base and press petals to base to attach.

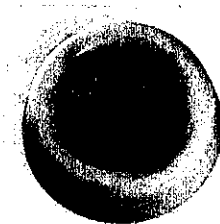
- Brush the bottom

- Poke a hole through

- Remove one small



Gum Paste Sizing Circle for Mum Petals



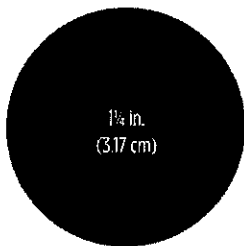
- Following previous steps, repeat petal shaping on additional mum shapes.
- Attach each shape to the base immediately after shaping.
- Repeat the process with all shapes to assemble the flower.

- Thread spaghetti through the hole in the flower forming cup.
- Then place former cup on top of a foam cup so the spaghetti is inside the cup.
- Allow to dry completely.

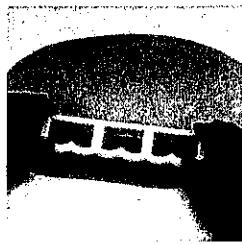
- This is a completed mum.

Ruffle/ Layered Ruffle

Fondant tinted in desired color
Filled Dust-N-Store
dusting pouch
9 in. (22.8 cm) fondant roller
with pink guide rings
Straight scallop cutter
Ball tool
Thin fondant shaping foam
Decorator brush



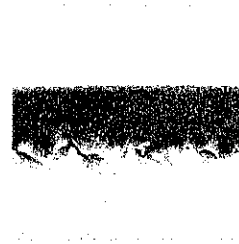
Gum Paste Sizing
Circle for Ruffle and
Ruffle Swirl



- Lightly dust Roll-N-Cut Mat
- Use fondant roller to roll fondant $\frac{1}{16}$ in. (1.5 mm) thick.
- Cut out number of ruffle shapes needed with straight scallop cutter.



- Position scallop strip on dusted thin foam. Use the ball tool to gently move along the edge of the ruffle to thin the edge.



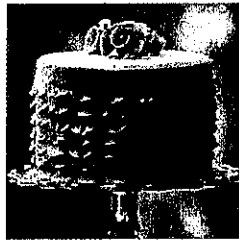
- This is the completed ruffle.



- Prepare enough ruffles following directions, to cover sides of cake.
- Position the first ruffle at the bottom of cake. Use damp brush to attach.
- Attach the next ruffle above the first, allowing ruffled edge to show.



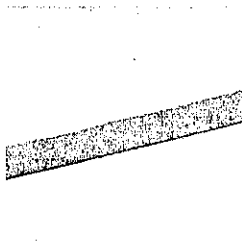
- Repeat to attach ruffles to the top edge of the cake.



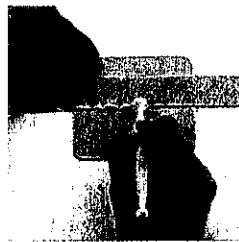
- This is completed layered ruffle.

Ruffled Swirl

Fondant tinted in desired color
Filled Dust-N-Store
dusting pouch
Roll-N-Cut Mat
9 in. (22.8 cm) fondant roller
with pink guide rings
Plastic ruler
Ball tool
Thin fondant shaping foam
Cutting tool or small knife
Decorator brush



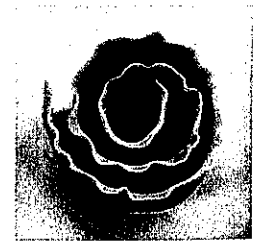
- Lightly dust Roll-N-Cut mat.
- Use fondant roller to roll fondant to $\frac{1}{16}$ in. (1.5 mm). Cut a strip, 8 in. (20.3 cm) long x 1 in. (2.5 cm) wide, with knife.



- Position fondant strip on dusted thin foam. Use the ball tool to gently move along one edge of the strip to thin and ruffle the edge.



- Begin at one end and roll the strip into a spiral shape with the ruffled edge on top.



- This is the completed ruffle swirl. Use damp brush to attach to cake.

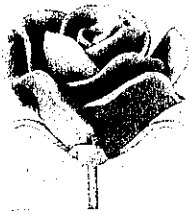


- Decorate cupcake tops with ruffle swirl flowers or try pinching the bottom together to create a ruffle swirl rose.

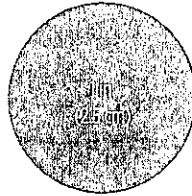
Flower Base and Petal Sizing Guide

For easy reference we have collected all the ball sizes referenced through this course. Use this page when you practice your flowers at home.

Rose



Base



Petals



Calyx

Calla Lily



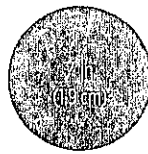
Petal



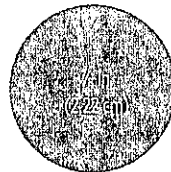
Calyx

See
page 16
for center

Carnation



Base

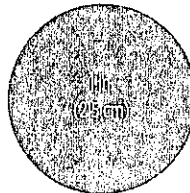


Petals

Daisy



Center

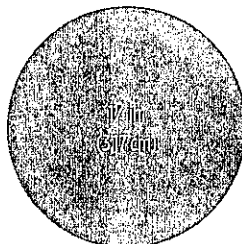


Petals

Mum



Base



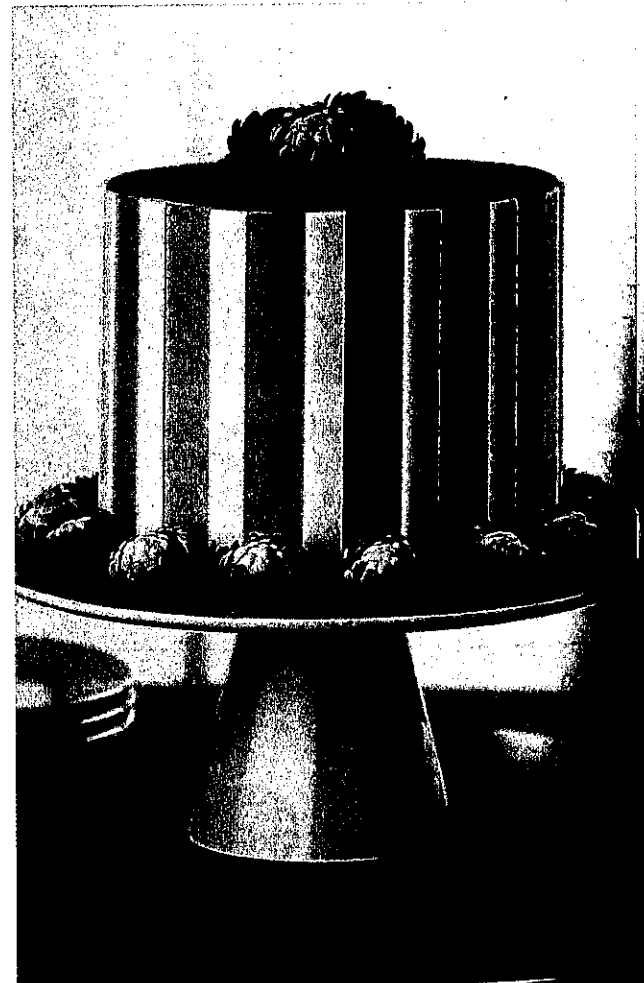
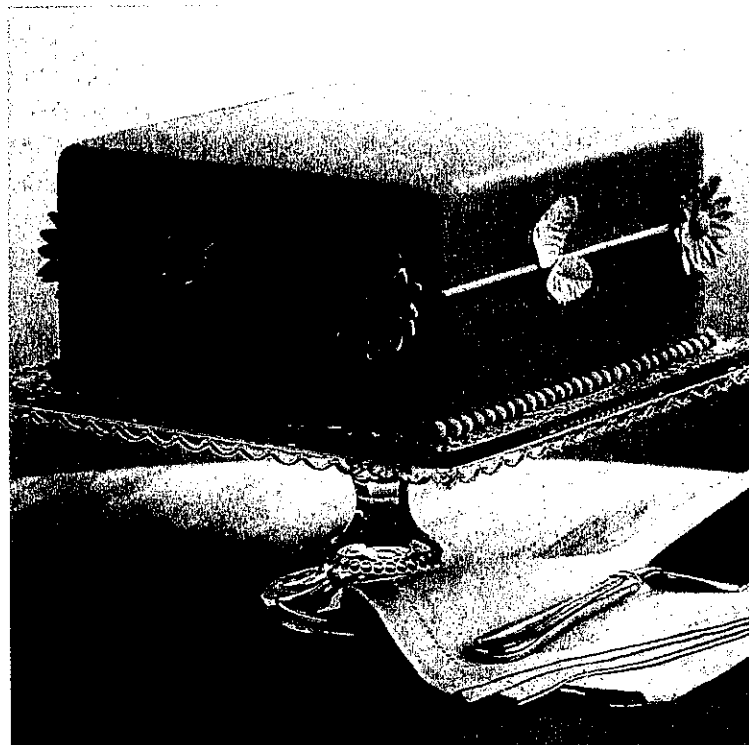
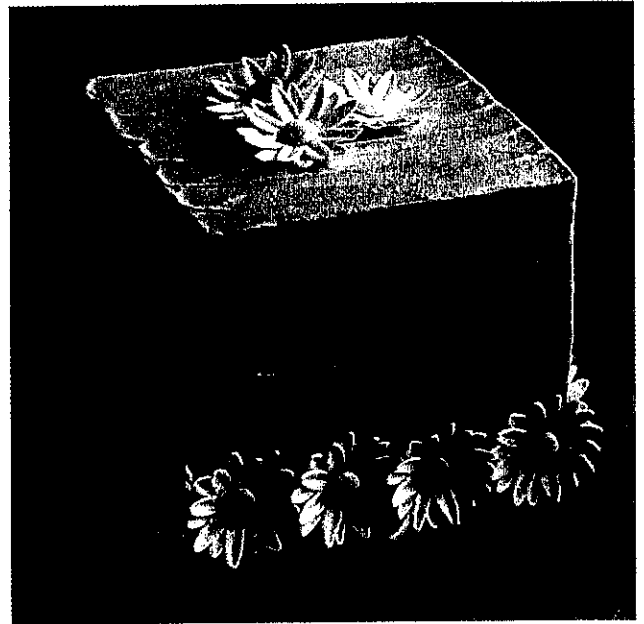
Petals

Lesson 3

Be Inspired! Blooming Colors

We end each lesson with a section of inspiration to give you more ideas and to get you decorating! Use that inspiration and the techniques you learned in each lesson to create your own cakes and sweet treats.

The colors of the flowers on your cake will tell everyone about your celebration. Use seasonal shades, contrasting colors, or tone-on-tone designs to make your most stunning cake and sweet treat designs.



Getting Ready for Lesson 4

What You'll Be Able to Make After Lesson 4

Please bring the following items to the next class.

FROM HOME

- Cake design sketch (template on page 36)
- 1- or 2-layer 8 in. (20.3 cm) cake, leveled, torted and filled (optional), lightly iced smooth and ready to decorate (on cake circle)
- Cake base (your choice)
- Cake carrier or box for transportation
- 6 in. (15.2 cm) cake pan (to elevate cake when covering with fondant—could use any 6 in. [15.2 cm] surface with at least a 3 in. [7.6 cm] height)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Toothpicks
- Plastic wrap
- Parchment paper
- Small bottle of water (squeeze bottle recommended)
- Solid vegetable shortening (2 tablespoons [11.7 g]) in a small bowl
- 1 tablespoon (7.5 g) EACH of cornstarch and confectioners' sugar in a small bowl
- Small plastic cup or bowl for gum glue adhesive
- 2 - small foam cups
- 2 to 3 quart size (7 in. x 7¾ in. [17.8 cm x 19.6 cm]) food storage bags
- 1 gallon size (10.56 in. x 10.56 in. [26.8 cm x 26.8 cm]) plastic bag for cleanup
- Repositionable glue stick
- Large rolling pin (or 20 in. [50.8 cm] fondant roller)

WILTON PRODUCTS

- Contents of Course 3 Student Kit (refer to p. 2-3)
- Roll-N-Cut Mat
- Fondant Smoother
- Piping Gel
- Flowers from previous class (if being used on final cake)
- Gum Paste to complete your design and additional flowers
- 1 package Decorator Preferred White Fondant (24 oz [680 g]) to cover final cake

Fondant tinted as follows:

Size A Ball

- One ball in color of choice for cut-outs
- One ball in color of choice for for inlays

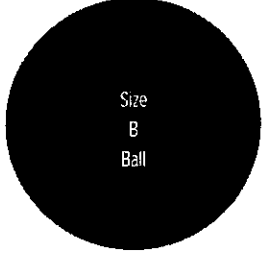
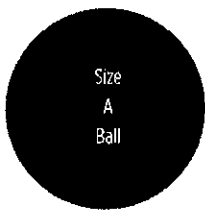
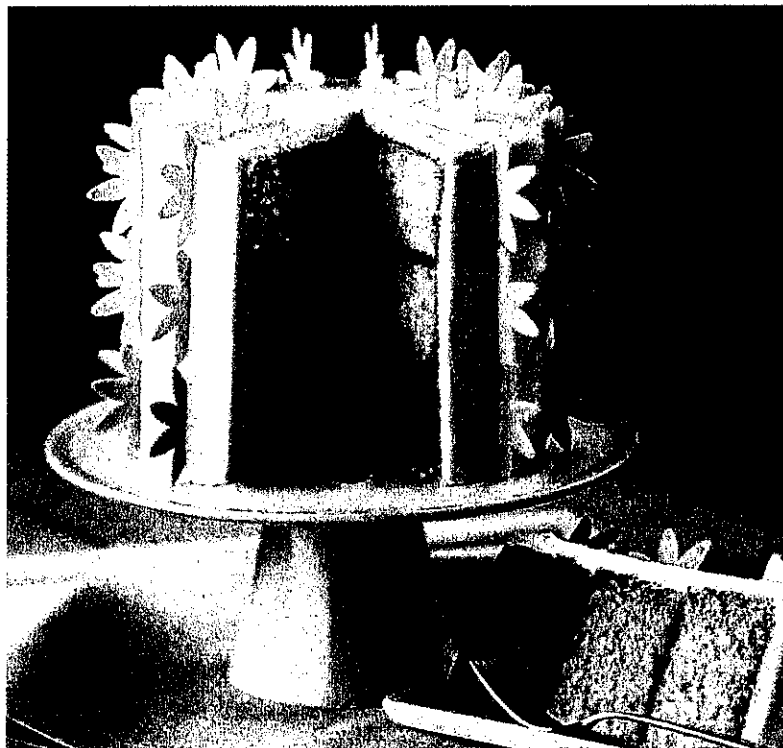
Size B Ball

- One ball in color of choice for ball and rope border

9 in. (22.8 cm) Tapered Spatula

Icing Colors (Pink, Violet, Teal, Moss Green and Black or similar colors)

Candy Melting Plate (optional for mixing painting colors)



Getting Started

Please bring the following items to the next class.

FROM HOME

- Cake design sketch (template on page 36)
- 1- or 2-layer 8 in. (20.3 cm) cake, leveled, torted and filled (optional), lightly iced smooth and ready to decorate (on cake circle)
- Cake base (your choice)
- Cake carrier or box for transportation
- 6 in. (15.2 cm) cake pan (to elevate cake when covering with fondant—could use any 6 in. [15.2 cm] surface with at least a 3 in. [7.6 cm] height)
- Disposable cloth or paper towels
- Pencil or pen and paper
- Toothpicks
- Plastic wrap
- Parchment paper
- Small bottle of water (squeeze bottle recommended)
- Solid vegetable shortening (2 tablespoons [11.7 g]) in a small bowl
- 1 tablespoon (7.5 g) EACH of cornstarch and confectioners' sugar in a small bowl
- Small plastic cup or bowl for gum glue adhesive
- 2 - small foam cups
- 2 to 3 quart size (7 in. x 7¼ in. [17.8 cm x 19.6 cm]) food storage bags
- 1 gallon size (10.56 in. x 10.56 in. [26.8 cm x 26.8 cm]) plastic bag for cleanup
- Repositionable glue stick
- Large rolling pin (or 20 in. [50.8 cm] fondant roller)

WILTON PRODUCTS

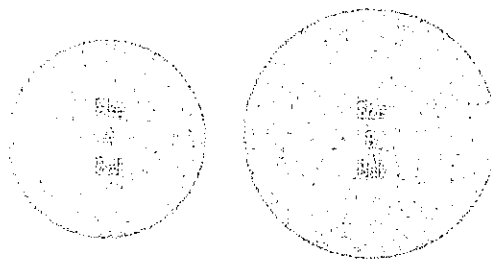
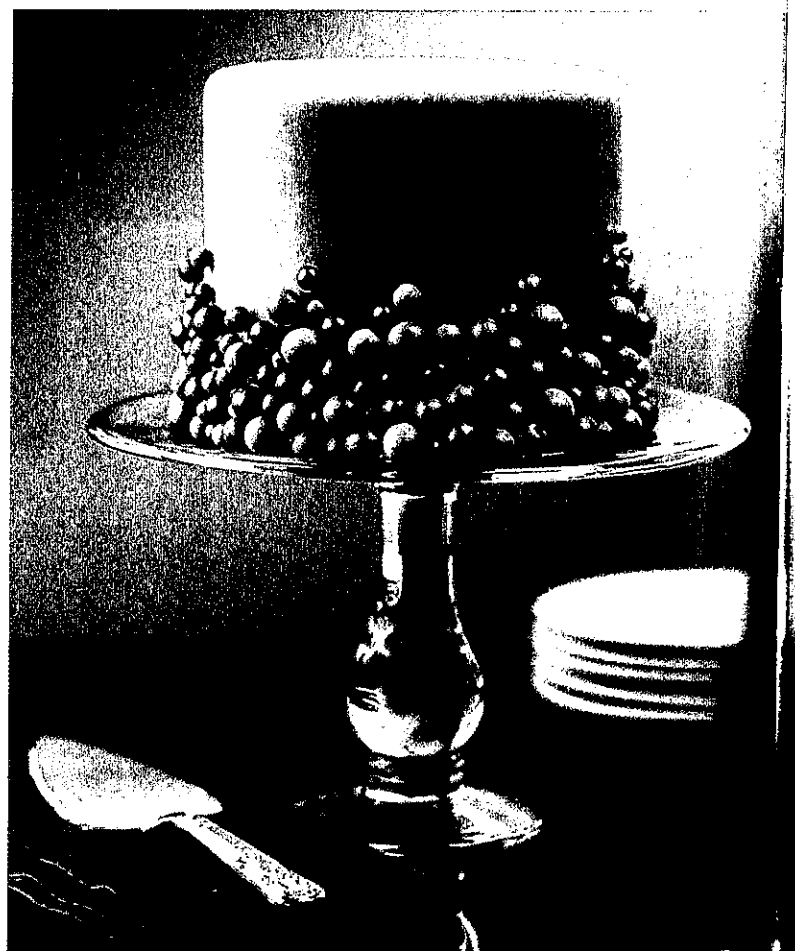
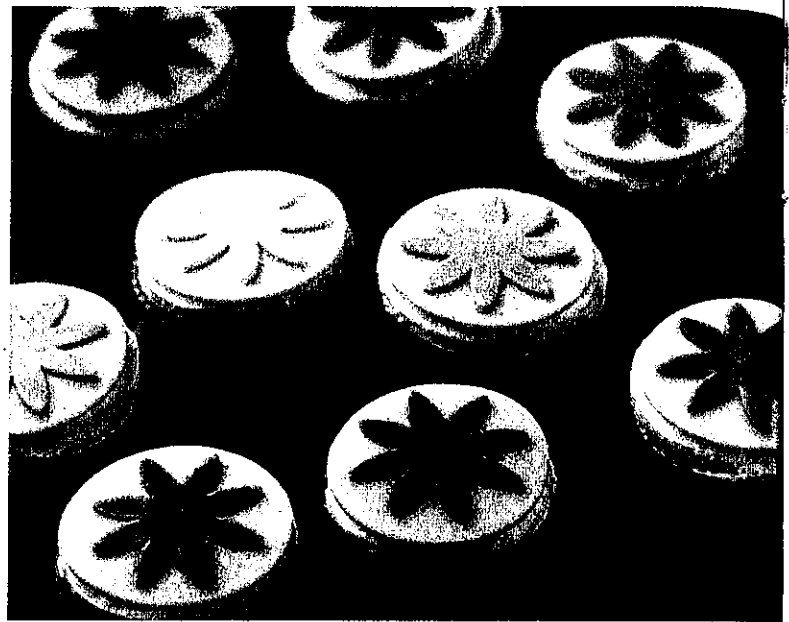
- Contents of Course 3 Student Kit (refer to p. 2-3)
- Roll-N-Cut Mat
- Fondant Smoother
- Piping Gel
- Flowers from previous class (if being used on final cake)
- Gum Paste to complete your design and additional flowers
- 1 package Decorator Preferred White Fondant (24 oz [680 g]) to cover final cake
- Fondant tinted as follows:

Size A Ball

- One ball in color of choice for cut-outs
- One ball in color of choice for for inlays

Size B Ball

- One ball in color of choice for ball and rope border
- 9 in. (22.8 cm) Tapered Spatula
- Icing Colors (Pink, Violet, Teal, Moss Green and Black or similar colors)
- Candy Melting Plate (optional for mixing painting colors)



Covering a Cake With Fondant

Decorator Preferred Fondant

Piping gel or white decorating gel

Solid vegetable shortening

Roll-N-Cut Mat

One box 24 oz. (680 g)

Large rolling pin or

20 in. (50.8 cm) fondant roller

Fondant smoother

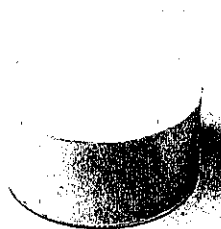
6 in. (15.2 cm) round cake pan

Iced 8 in. (20.3 cm) round cake on a cake circle the same size as cake

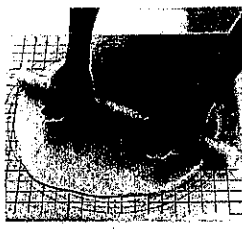
9 in. (22.8 cm) tapered spatula

Modeling stick

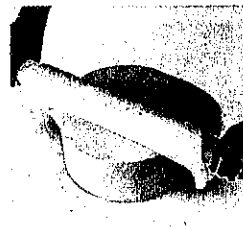
Filled Dust-N-Store Dusting Pouch



- Spread 1 in. (2.5 cm) band of piping gel around the bottom of your lightly iced cake, or use white decorating gel to pipe a curving line around cake base.



- Spread a thin film of shortening on Roll-N-Cut Mat. Knead fondant until soft and pliable and flatten. Use fondant roller to roll out fondant sized to your cake (using markings on Roll-N-Cut Mat).



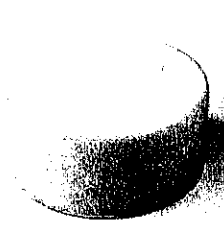
- Position cake pan, bottom side up on work surface. Position cake on top.
- Gently lift fondant over rolling pin or 20 in. (50.8 cm) fondant roller and position on cake.



- Gently press fondant against cake top and sides to attach, being careful not to stretch fondant.
- Trim off excess fondant using tapered spatula.



- Move cake to work surface.
- Smooth and shape fondant on cake using palm of hand or fondant smoother.
- If an air bubble appears, pierce it with the modeling stick and smooth area again.



- Your fondant-covered cake is now ready to decorate.

Helpful Hint



You can also invert fondant with Roll-N-Cut Mat and position over cake. Peel mat away from fondant instead of using the rolling pin or 20 in. (50.8 cm) fondant roller.

Lesson 4

Ball Border

Decorator Preferred fondant in white or tinted your choice of color

Filled Dust-N-Store dusting pouch

Roll-N-Cut Mat

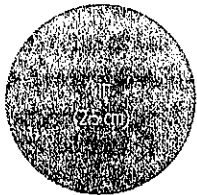
9 in. (20.8 cm) fondant roller with purple guide rings

Small or medium round fondant cutter

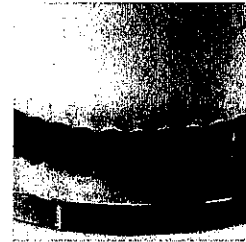
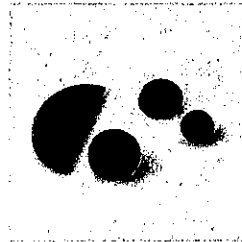
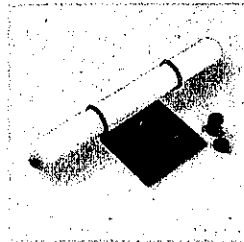
9 in. (22.8 cm) tapered spatula

Decorator brush

Gum glue adhesive



Gum Paste Sizing Circle for Ball Border



- Lightly dust Roll-N-Cut Mat.
- Use fondant roller with purple guide rings to roll out fondant $\frac{1}{8}$ in. (3 mm) thick.
- Cut circles using small or medium cutter, depending on ball size desired.
- Roll shapes by hand to form balls.
- Brush cake base with gum glue adhesive; attach balls.

Rope Border

Decorator Preferred fondant in white or tinted your choice of color

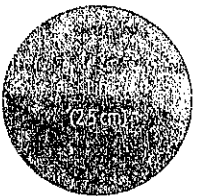
Filled Dust-N-Store dusting pouch

Gum glue adhesive

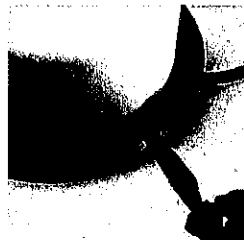
Decorator brush

9 in. (22.8 cm) tapered spatula

Ball tool



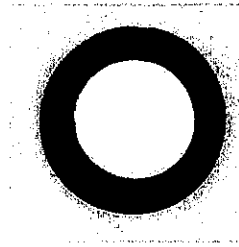
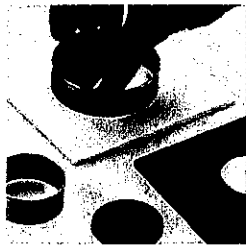
Gum Paste Sizing Circle for Rope Border



- Lightly dust Roll-N-Cut Mat.
- Roll a piece of fondant into a rope, about $\frac{1}{4}$ in. (6 mm) dia., sized to your cake diameter.
- Brush cake base with gum glue adhesive.
- Position rope, overlapping the ends.
- Use tapered spatula to cut end at overlap point to create an even seam.
- Press gently to attach.
- Smooth seams with fingertips.
- If desired, imprint rope by pressing ball end of ball tool evenly around entire border.

Cut-Outs and Overlays

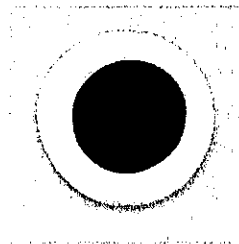
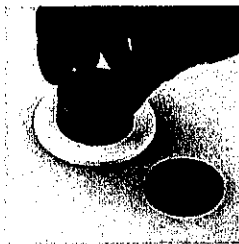
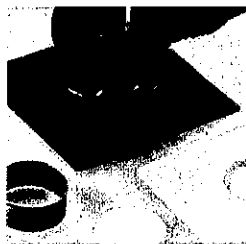
Decorator Preferred fondant tinted in two colors
 Filled Dust-N-Store dusting pouch
 Roll-N-Cut Mat
 9 in. (22.8 cm) fondant roller with purple guide rings
 Large and medium fondant cutters
 Decorator brush
 Gum glue adhesive



- Lightly dust Roll-N-Cut Mat.
- Use fondant roller with purple guide rings to roll out two different colors of fondant, separately, $\frac{1}{8}$ in. (3 mm) thick.
- Cut desired shapes using different size cutters. Remove any excess fondant around the edges.
- Attach smaller shape to larger one with gum glue adhesive.

Inlays

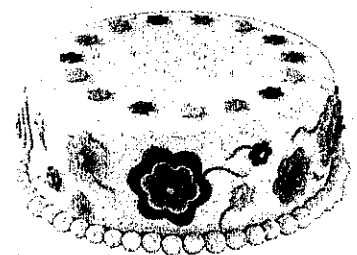
Decorator Preferred Fondant tinted in two colors
 Filled Dust-N-Store dusting pouch
 Roll-N-Cut Mat
 9 in. (22.8 cm) fondant roller with purple guide rings
 Large and medium fondant cutters
 Toothpicks
 Fondant smoother (optional)



- Lightly dust Roll-N-Cut Mat.
- Use fondant roller with purple guide rings to separately roll out two different colors of fondant, separately, $\frac{1}{8}$ in. (3 mm) thick.
- Cut out shapes using different size cutters.
- Using smaller cutter, cut a shape from center of your larger cut shape. Lift out piece with a toothpick.
- Position contrasting color piece inside opening in your larger shape. For large inlays, lightly smooth area with fondant smoother. For small inlays, smooth seams with fingertips.

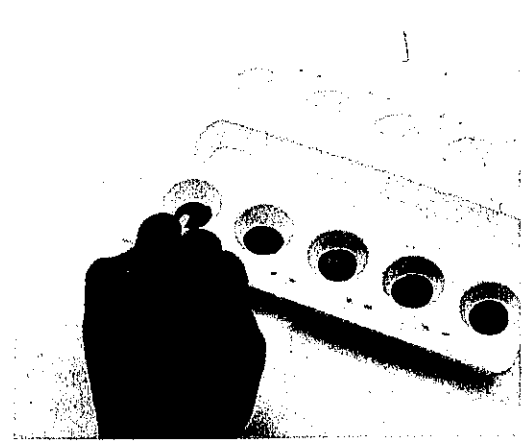
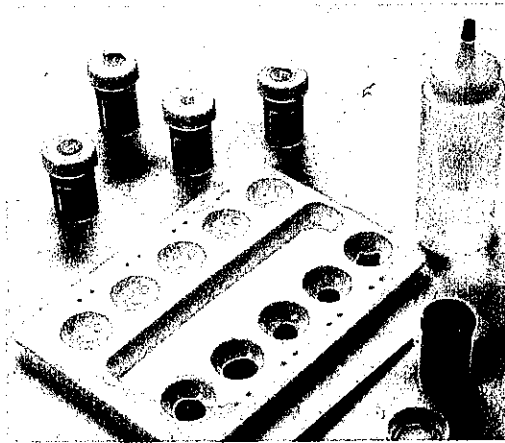
Helpful Hint

Cookie cutters make great cut-outs for fondant. Use large cutters with smaller cutter insets to add details and color.



Fondant Painting

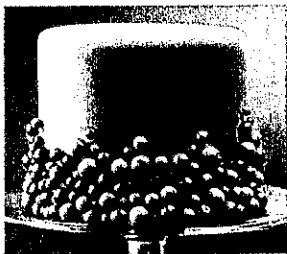
Wilton icing colors: pink, violet, black, teal, moss green
 Candy melting plate (optional)
 Squeeze bottle with water
 Decorator brush



- Select icing colors for your project. For class and this project, we will use pink, violet, black, teal and moss green.
- Prepare your colors. Use brush to add color to melting tray. Add small amounts of water to obtain a paint-like consistency. Note that the more water you add, the less saturated the color will be.
- Roll out a piece of fondant to practice your design.

Helpful Hint

Painting can also be done with Wilton Color Dust and Pearl Dust edible accents. Mix a small amount with Wilton Pure Lemon Extract and brush on color. Allow time for the color to dry and then paint a second coat, if necessary. Repeat until desired hue or effect is reached.



- Use brush and pink color to paint floral shapes. Clean the brush every time you use a different color.



- Add violet color floral shapes.



- Combine pink and violet colors to paint high-lights on the floral shapes as shown.



- Next paint outlines around the floral shapes.

Fondant Painting (continued)



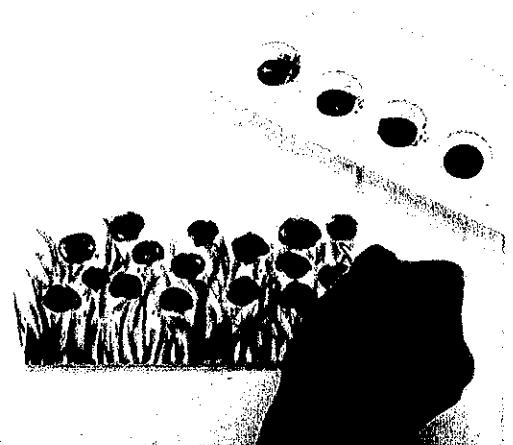
- Continue to use black color to paint lines for stems.



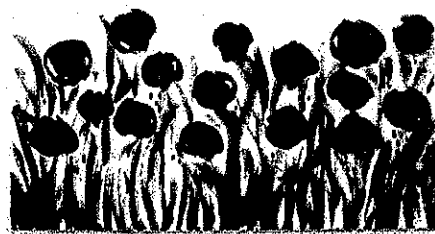
- Add teal color to paint lines for stems.



- Next, use moss green color to paint lines for stems. Colors will mix, which adds blending to the painting.



- Finally, use black color to paint small clusters of three dots for interest and dimension.



- Here is the completed painted fondant design. Use this technique to create and paint your own designs on fondant.
- To practice how to paint on the side of your cake, place a piece of fondant onto the practice board with a small amount of vegetable shortening and use stand to prop up.
- Practice painting.



Lesson 4

Be Inspired! Final Cake Design

You are ready to design your final cake! Use the template below and gather inspiration from everything you learned in Course 3. Think about the flowers, techniques and different design elements to add to your design!

