

## Beautiful Carnations

### Using The Easiest Carnation Ever Cutter

Create fabulously frilly carnations and romantic frills in no time at all with this set of two carnation cutters.

Between the two cutters you can make a variety of sizes from small carnations which measure approximately 30mm across to extra large ones approximately 70mm in diameter. Not only do the cutters create wonderfully quick and easy carnations, but double up as cutters to make romantic frills on cakes and cupcakes.

The best paste to use is Sattina Perfect Paste which is a 50/50 mix of sugarpaste and modelling paste kneaded together. This paste will set firm but allow you enough time to cut out and frill the carnation before drying.



#### Step 1



Before starting, dust your work surface with cornflour using the cornflour pouch and roll out the paste to approximately 1mm thick. Cut out the carnation and release the paste by pressing out each curve with your finger.

Leave the icing to dry for a couple of minutes so that it is easier to handle and frill – a handy hint is to cut out three shapes then by the time the third one is cut, the first one is ready to frill!

#### What you need

- The Easiest Carnation Ever cutter set
- Cornflour pouch
- Sattina Perfect Paste or 50/50 mix of sugarpaste & modelling paste
- Small non-stick rolling pin
- Edible Glue
- Frilling stick
- Paint brush



## Step 2



Place a frilling tool (Celstick) on the edge of the paste and work along all the snipped curves, rolling back and forth to create a frilly edge.

## Step 3



Brush a line of edible glue the length of the paste just above the centre line.

## Step 4



Fold the paste in half lengthways and press firmly along the fold. Brush another line of edible glue along the bottom edge.

## Step 5



Start rolling tightly from one end to create the centre of the carnation.

## Step 6



Stand the carnation upright on your work surface and continue to roll, frilling out the petals as you go. One strip of petals will create a small carnation.

## Step 7



To make a medium carnation, add another strip of petals.

## Step 8



To make a large carnation, add a third strip of petals.

## Attaching The Carnations



To attach and angle the carnation on a cake, leave to dry overnight then carefully cut excess paste off the back at a slant. Use edible glue mixed with modelling paste to form a sticky paste which will adhere the carnation firmly in place.

## Making Tiny Carnations



If you want to make tiny carnations (this is sometimes handy to fill in any gaps in a spray of flowers), cut out the paste as normal then make a diagonal cut widthways so you are only using half of the cutter. Frill and roll as before.

## Colouring Your Carnations



The lovely thing about carnations is that they come in a beautiful variety of colours. From pale hues with highlighted edges to deep vibrant shades, you can let your imagination run wild.

There are several ways you can colour your carnations:-

- ◆ Colour the icing first with paste food colouring then highlight the edge of the frills by brushing them with a blossom tint dusting colour.
- ◆ Make them from white icing then airbrush to the colour you require. You can still add highlights to the frills by airbrushing the carnations at an angle.
- ◆ For very pale shades, brush over lightly with blossom tint dusting colours.



## The Easiest Carnation Ever Cutter

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Available from  
[www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk)