



## How To Make

## The Easiest Ranunculus Ever

Create beautiful sugar flowers using the Easiest Ranunculus Ever cutter set. Use a modelling icing or florist paste so that the petals hold their shape and remember to graduate the colour of the petals so that the flowers look realistic! Make the centre of the flower a deeper tone and colour the outer petals in a paler hue (or vice versa if preferred).

### What you need

- Fmm Easiest Ranunculus Ever cutter set
- Sattina 3 in 1 modelling paste or Squires florist paste
- 9" round ended non-stick rolling pin
- Cornflour pouch
- Edible glue
- Foam pad
- Sugarflair paste food colourings Kiwi, Tangerine & Fuchsia Pink
- Cupcake cases (to set flowers in)
- Paint brush



1.

Start by rolling a little icing into a ball which will sit neatly in a petal of the smallest cutter.



2.

Using the larger cutter, mark the top of the ball, pressing the cutter into it 3 or 4 times to form a criss-cross pattern in the icing.



3.

Dust your work surface with cornflour then using the smallest cutter, roll out and cut 3 lots of petals in graduating shades of colour. Leave the icing for a couple of minutes to firm up a little before shaping the petals.



4.

Move the icing onto a foam pad and using the rounded end of your rolling pin, thin the edge of each petal.



5.

Cup each petal down one side by pressing the end of your rolling pin firmly into the icing.



6.

Turn the icing over and repeat down the other side, cupping each petal.



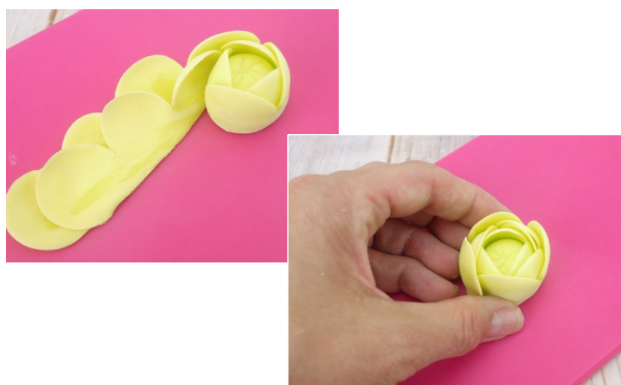
7.

Take off the foam pad and brush a line of edible glue half way up the petals you have just cupped.



8.

Fold in half, press firmly along the fold and brush another line of glue half way up the petals.



9.

Roll tightly around the centre bud so that the petals cup inwards.



10.

Repeat the process again, thinning and cupping the next layer of petals and wrap around the previous layer.



11.

Take the last layer of petals cut out using the smaller cutter and repeat once again wrapping the petals tightly around the flower.



12.

Now cut out two larger sets of petals, still graduating in colour and allow to dry for a few minutes. A handy hint is to run your finger over the back of the cutter to achieve a clean cut edge.



13.

Repeat the process of thinning the petals and cupping, then wrap both cut outs around the flower.



14.

Place the flower into a cupcake case (you may have to open the case up slightly) and use a small brush to separate the petals a little.



15.

Leave to dry then attach to your cake with royal icing. You can also place a little modelling paste under the flower on the cake to set the flower at an angle.



