

# Tulip Pot Tutorial

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Final product

## Materials

Cake	Leaf double sided veiner
Buttercream	Half egg chocolate mold
Terra cotta colored fondant	Half ball chocolate mold
Green fondant	24 gauge dark green wire
Ribbon and strip cutters	18 gauge white wire
Star tip number 21	Ball tool
Shortening	Foam board
Fondant smoother	Brushes
X-acto™ knife	Pink, green and plumb petal dusts
Sugarcraft gun	Dark green floral wire
Pink gumpaste	Edible lacquer spray
Green gumpaste	Drinking straws and coffee straws
Set of tulip petal cutters	Chocolate cookies
Tulip double sided veiner	



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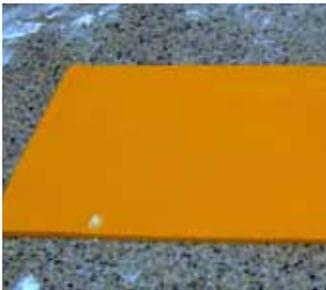
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1. First let's start with making the grass on the cake drum. Roll out green fondant and cut a free form curved pattern with an X-acto™ knife.
2. Take a star tip such as a number 21 and stipple the fondant with the tip repeatedly over the entire surface to give it the grass texture.
3. Use a Sugarcraft gun to extrude a border string around the outer edge of the grass.
4. Give the fondant grass a light brushing of shortening to restore its sheen.
5. Stack up three layers of cake, each 7 inches in diameter and 2 inches high. Place a cake cardboard on top that measures 5.5 inches in diameter.
6. Carve the cake, creating the taper by keeping the tip of the knife at the other edge of the cake while keeping the upper end of the blade butted against the cardboard.
7. Hold the knife in this position as you rotate the cake around (using a turntable) and carve off the excess cake.
8. This will create the tapered cake shape (cake is presently upside down).
9. Turn the cake over so the cardboard is under the cake.
10. Ice it in buttercream.
11. Color fondant a terra cotta color by using a combo of orange, brown, and a touch of red. Roll out a strip long enough to wrap around the cake with excess length. Roll it to about 1/8 inch thick.
12. Roll the strip up from each end.
13. Spritz the cake with sterile water and apply the wrap around the cake.
14. Overlap the extra length on the back and cut through both pieces together.
15. Remove the excess fondant and smooth the seam together. Do not be concerned with this layer of fondant being perfect as there will be a second layer.
16. Use a wad of excess fondant and a smoother to smooth the fondant all over the cake. You can insert a skewer into the cake and through the board to prevent it from sliding around while you smooth.
17. Trim excess fondant off the top with kitchen scissors leaving a bit extending over the top edge of the cake.
18. Repeat the exact process again with another layer of fondant. This will give you an extremely smooth finish.
19. Cut through both overlapping layers of fondant, remove the excess, and create as clean a seam as possible.
20. Smooth the entire surface again.

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21. Back seam is shown here.
22. Place the cake on the presentation board. It can be secured down with a little icing or melted chocolate.
23. Roll a strip of fondant and use a strip cutter to create a strip for the top edge of the pot.
24. Roll the strip up bandage style.
25. Apply piping gel along the outer top edge of the pot.
26. Unroll the strip around the pot and create a seam in the back the same way as above.
27. Use a palette knife to straighten and adjust the trim piece.
28. Use a fondant smoother to get a level top edge.
29. Use a thinner strip cutter to cut a strip for the pot's bottom border.
31. Create the flower stamens using white gumpaste in the silicone push mold.
32. After they are dry, dust stamens in moss green petal dust.
33. To create the pistol, attach a yellow sausage of gumpaste onto the end of an 18 gauge wire.
34. Use your thumb and forefinger to create three pinch marks around the top of the sausage.
35. Three pinch marks shown here.
36. Dip the tips of the stamens in gum glue and insert them around the base of the pistol.
37. Allow this to dry.
38. Use the smaller of the petal cutters and cut three pieces.
39. Insert a petal into the double sided silicone veiner.
40. Apply the top of the veiner and push down with heavy pressure.
41. Thin and ruffle the petal edges with a ball tool on a foam pad.
42. Place the petals over an egg shaped mold, serving as a former.
43. After 10 or 15 minutes the petals should be firm enough to transfer them into the half ball chocolate mold that will serve as the former to build the flower in. Make sure each compartment of the mold has a hole in the bottom of it in order to slide the floral wire through. Overlap each petal, using water or gum glue to attach the petals to each other.
44. Use a circle cutter to make a disc of gumpaste in the same color.
45. Glue the disc of gumpaste onto the center of the overlapping petals.
46. Brush the bottom of the wired stamens with water or gum glue; insert the wire through all of the petals and through the hole in the base of the former as well.
47. Use food safe cotton balls or paper towels to prop up the petals.
48. Here are three flowers with the first row of petals and stamens in place drying. Allow them to dry for 24 hours.
49. Cut three petals with the larger tulip petal cutter and repeat the thinning and ruffling process.
50. Again, lay them on the egg shaped former until they firm up.



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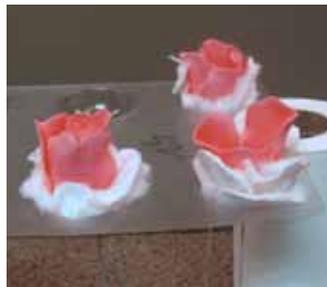
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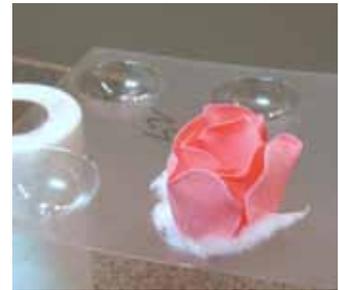
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51. Attach them to the outer side of the flower, overlapping each petal, using water or gum glue to adhere them. Let that hang upside down for 30 minutes or more.
52. When the petals can hold their own shape well, you can reinsert the flower into the half ball former, and prop the outer petals to the degree of openness that you like, using cotton balls.
53. While those are drying, proceed with making the leaves.
54. Roll out a strip of green gumpaste.
55. Apply shortening liberally to the lower half of the strip and lay 24 gauge green wires on the bottom section.
56. Fold the upper half the gumpaste over and adhere it to the bottom piece, sandwiching the wires in between.
57. Cut leaf shapes freehand using an X-acto™ knife.
58. Insert the leaf into the two sided leaf veiner press.
59. Press firmly.
60. The leaf will be veined, thinned, and shaped with that one motion.
61. Lay the leaf on crumpled up foil to dry, maintaining some bend and movement in the leaf.
62. Here are several leaves drying. Allow them to dry at least one day, preferably two.
63. Dust the leaf with touches of green petal dust and a bit of plum for accent.
64. Give the leaf one good coating with edible lacquer spray and allow to dry.
65. When the flowers are fully dry, they can get a light overall dusting with a pink dust (Cosmos was used here).
66. Do some highlighting with a darker pink dust (magenta) along the outer edges and up the middle outer vein of each petal. A light touch of luster dust is optional. Wrap the wires with dark green floral tape.
67. Insert straws down into the cake. This prevents the cake from coming in contact with either the wire or floral tape they are wrapped in.
68. The leaf wires can be inserted into coffee stir straws for the same purpose; then inserted into the cake.
69. Crushed chocolate sandwich cookies serve as the dirt.
70. And now step back and admire your beautiful tulip pot! 🍰



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