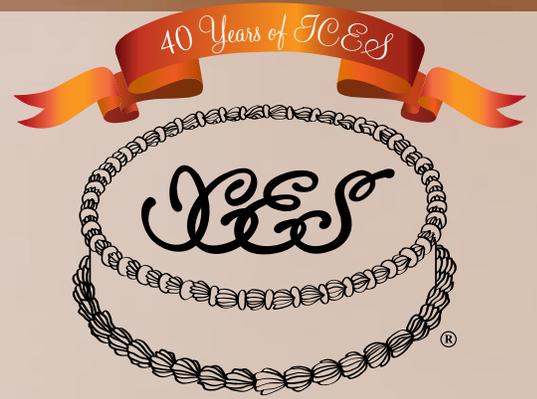


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The Royal Poinciana Flamboyant Flame Flower

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the Details



The Royal Poinciana Flamboyant Flame Flower

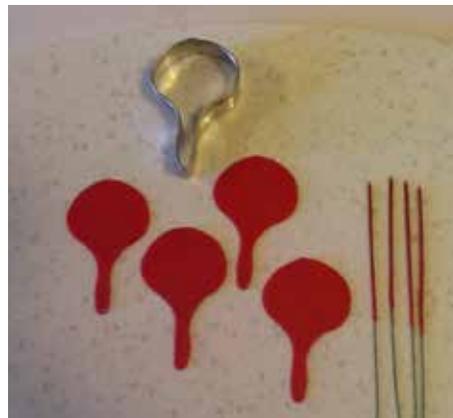
Jeanne Thompson-McKenzie, Brooklyn, NY



Award winning Sugar Artist Jeanne McKenzie's passion for sugar flowers led her to create this stunning sugar Flamboyant Flame flower. These flowers are large with four spreading scarlet or orange-red petals up to 8 cm long and a fifth upright petal called the standard which is slightly larger and spotted with yellow and white. This cake claimed a gold medal (First place) at the 146th Societe Culinaire Philanthropique Show in New York.

Materials

- The Flamboyant Cutter (Sunflower Sugar Art)
- Fern Leaf Cutter
- Small rolling pin
- Ball tool
- Flower wire
 - 26 gauge (green)
 - 30 gauge (green, white)
- Green floral tape
- Gumpaste in the following colors:
 - Red
 - Green
 - White
 - Pastel green
- 1 tablespoon of yellow super-fine sugar crystals
- Foam pad
- Red edible fine tip marker
- Dusting colors (Crystal Colors LLC):
 - Ginkgo
 - Crystallized candy lime
 - Kiwi
 - Sour apple
 - Honeysuckle
 - Poinsettia
 - Forsythia yellow #5
- Edible glue
- Lemon Extract



Instructions:

First, using the smooth petal cutter, cut and vein four flower petals from the red gumpaste, then wire using the 28 gauge green wire. Next, using the ball tool, place each petal on the foam board and lightly frill the edges while creating a slight cup in the middle of the petal. Set the petals aside to dry on a bumpy foam board to create shape.

To create the fifth flower petal, first color a small piece of white gumpaste with a touch of the Honeysuckle color to create a pale yellow. Roll out the gumpaste and cut the petal using the variegated petal cutter. Vein and wire this petal with the 28 gauge green wire as previously done and using the ball tool again thin out and frill the edges. Brush the tip of this petal red using the Poinsettia color, with the deepest coloring at the very edge of the petal and fading inwards. Taking the red edible marker, create several short lines on the uncolored part of the petal to create a speckled affect. Set this petal aside along with the others on the textured foam pad.

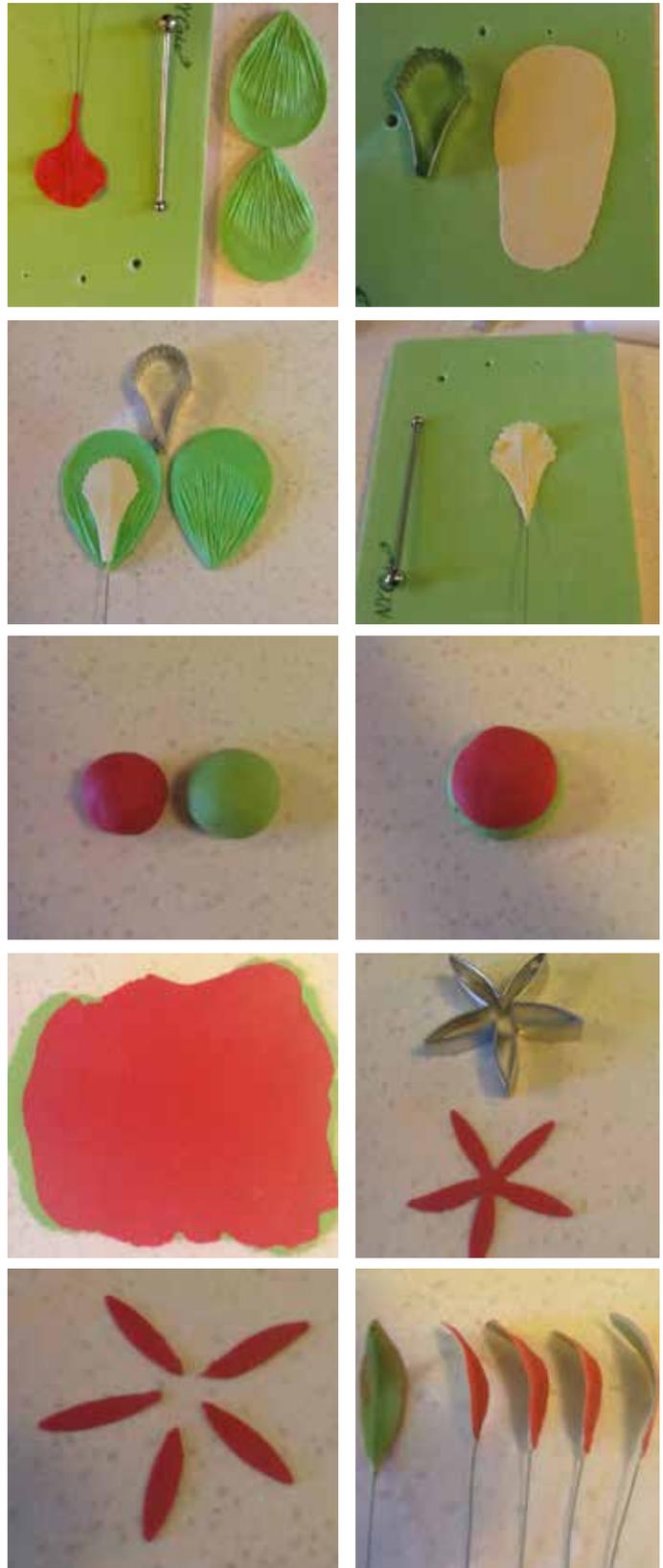
To create the smaller petals on the underside of the arrangement, take two equal parts of red and pastel green gumpaste, evenly place one on top of the other, and roll out the two colors together. Cut using the five-pointed petal cutter, and separate the petals using a stucco knife. Separation of the petals at this stage makes wiring easier, which should be done with the 30 gauge green wire with the red side of the petal facing upwards.

To create the flower stamens, first color the white 30 gauge wire red, which is done using the Poinsettia color previously used for the petals and lemon extract. Mix the two together and brush color onto the 30 gauge white wire. Cut the wire into 4½ inch pieces, eight wires will be needed for each flower. At one end of each of the eight wire pieces, attach a small rice grain size of gumpaste. Allow to dry, then brush the gumpaste with edible gum glue and roll the stamen into the yellow sugar crystals to give a pollen affect. After all the stamens are dried, wire the eight together.

For the flower center, take a pea-sized amount of the pastel green gumpaste, and using a small baller tool, create a hole in the middle. With a small stucco knife, make five light lines around the exterior of the center. Now slide the flower center up to the base of the stamen arrangement.

To create the leaves of the arrangement use the fern leaf cutter and green gumpaste. Cut, vein and wire several leaves with the 30 gauge green wire. Brush these leaves with a mixture of the Gingko and Sour Apple colors. Create small branches of leaves, each with 5-7 leaves taped together. Tape these smaller branches together to create a larger fern branch.

The buds for the flower are a combination of red and pastel green buds. For the red buds, make various sizes of small, rounded balls, no bigger than the size of a pea. These balls are then to be placed on the end of 30 gauge green wires,



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dusted with super pearl dust and set aside to dry. The green buds assume more of a rounded-teardrop shape in which markings are made in a crisscross fashion with a stucco knife. These green buds are then dusted with the Crystalized Candy Lime color, and set aside to dry. Create separate bunches of the red and green buds, with about 10-15 buds in each.

For the assembly of the arrangement, start with the taped stamens as the center, and tightly tape the first yellow petal to it. Continue to tape the four rounded flowers, following with the smallest petals, which create a bottom layer of the petals. Finish off the flower with a piece of gumpaste shaped like a half pear and attach it to the base of the arrangement with edible glue. Lightly brush the inside of each petal with pale yellow dust, and follow with steaming and/or pearl dust.

For decoration of this cake, there are ten total flower arrangements. Six of the flowers are in a large arrangement at the front, three flowers form an arrangement at the side, and a single-flower arrangement is at the back.

Biography

Jeanne Thompson-McKenzie, Brooklyn, NY is a self-taught sugar artist and has been decorating cakes for 30 years. She started out experimenting on birthday cakes for her children, and her love for cake decorating has grown ever since. She has received both instruction and guidance from Betty Van Norstrand (Hall of Fame) and Beth Parvu, and served as New York ICES State Representative for four years. Jeanne was awarded the Gold and Silver medals for her works at this year's Societe Culinaire Philanthropique Show at the Jacob Javits Convention Center in Manhattan, New York City.

