

Wafer Paper Fantasy Flower

2015 Societe Culinaire Salon



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"Bianca", which means white in Italian, is what I entitled my competition wedding cake for the 147th Societe Culinaire Philantropique Show held at the Jacob Javits Convention Center in New York City. I wanted to create a very soft and airy, white cake to show oceans of love and light. The fantasy flower I chose to use to top my cake was inspired by a tutorial from "Avalon Cakes School of Sugar Art". Watching the tutorial not only gave me the "how-to" of the technique but the idea for this flower. From start to finish the cake took approximately 20 hours to complete.

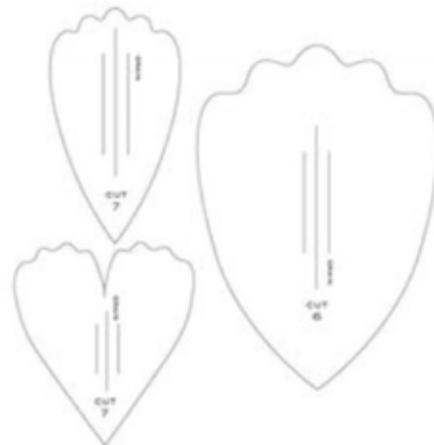
All the techniques created on this cake, especially the modern approach of the wafer paper techniques impressed the judges so much that it was awarded the Gold Medal/ First Place ribbon in the Wedding Cake Division. For more photos of the wedding cake entries please visit www.societeculinaire.com.

Materials

- Rice paper, 8"x11" sheets
- Scissors
- Ruler
- Brush
- Water
- Foam or cork board
- Some pins to hold the petals while drying
- Petal template
- Piece of fondant or gumpaste to finish the flower

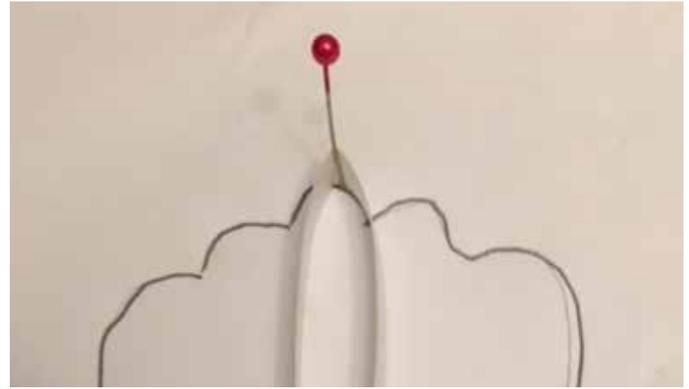
Instructions:

1. Print or draw out a template of your choice. I used a Peony cutter set for this flower. Place template on a piece of foam or cork board.





2. Cut ¼ inch wide, lengthwise strips of rice paper.
3. Make a small loop at the end of one strip of rice paper by dampening the end with a brush dipped in water. Put a pin through the loop and pin in place at the bottom of the petal template.



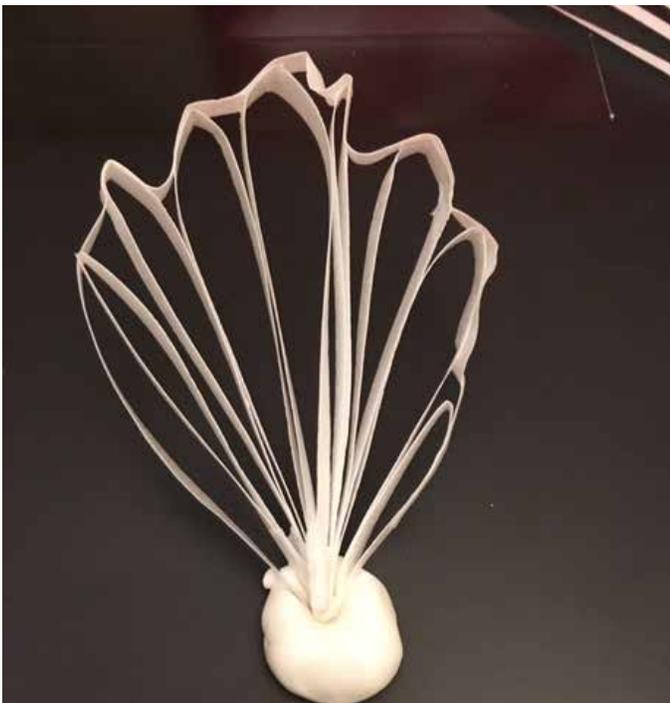
4. Place a pin at the top of the petal template, then run the strip up and around the top pin and back to the bottom. Dampen the rice paper and glue it at the bottom pin.



5. Repeat this process, using pins to hold the top loops of the paper petal. When a strip is not long enough to come back to the bottom attach it at the bottom and cut off the excess. Attach another strip at the bottom and continue on.



6. When you have covered the template completely take one strip and glue it around the outside edge of the petal to hold everything together. Use a toothpick or pick tool to push this strip in between the loops and additional pins to hold it until dry. If one strip is not long enough add another.



7. Let it air dry completely and then remove the pins.
8. You will need 5 large petals and 4 small petals.

Assembly:

Using a small piece of fondant or gumpaste attach the 5 large petals in a circle. Add more fondant in the center and attach the small petals. For the center I rolled one rice paper strip like a rose and glued it in the center, finishing it off with a silver bead.

The cake dummies used to build the cake were six 6" x 4" rounds for the bottom tier, a 12" x 4" round, a 10" x 5" round, an 8"x10" round, a 6" x 4" round and a 4" x 4" round. The cake board was covered with gumpaste flowers made by using a silicone hydrangea mould to match the little wafer paper flowers on the cake. The flowers on the cake were made using a paper craft punch.

The 8"x10" cake was cut in half vertically and one half was discarded. I replaced the missing half with wafer paper. Then I cut out a bride and groom silhouette from wafer paper and attached the pieces to the back of the paper on the cake. When it was dry I piped the wedding dress scrolls using royal icing on the front side of the wafer paper. To back-light the design a battery operated LED light was placed inside and behind the wafer paper.

