

# Modern Textures in Rolled Fondant: Rugged Effect

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## Supplies

- Green and black fondant
- Textured rolling pin
- Royal icing
- Fondant tape cutter
- 5 petal gumpaste blossoms in assorted sizes
- Gold or silver pearls (dragees)
- Gold dust/vodka or lemon extract
- CMC (Tylose) gum glue
- Green sugar sprinkles
- 3 x 3 cm square cutter
- Bead mold
- Ball tool

## Bottom Tier

Step 1: Measure the circumference of the cake to determine how long the band of fondant will be. Roll out a piece of fondant about 7mm thick and then emboss with a textured rolling pin. Using a strip cutter cut a strip 3.5 cm wide.

Step 2: Do the same with white fondant, but cut two strips 1 cm wide. Using water attach a thin strip of white fondant to the base of the cake, then add the green textured strip above the white strip. Then add the other white strip above the green one.

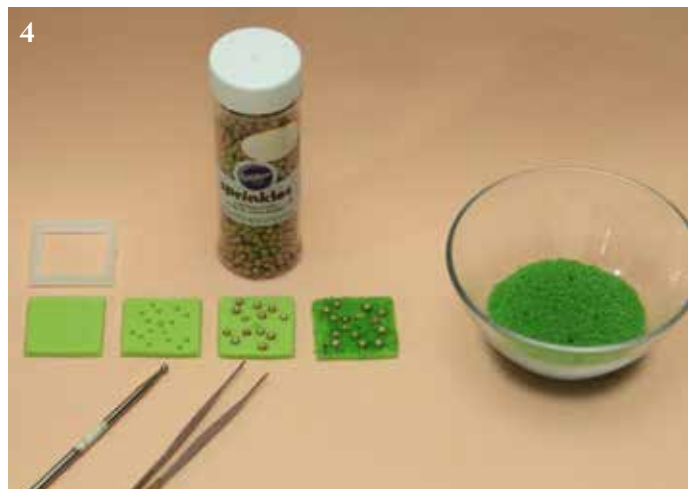
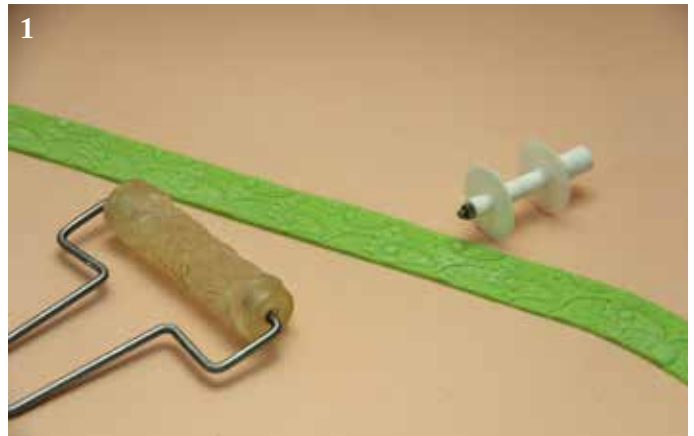
Step 3: Paint the small white strips using gold dust mixed with alcohol. Attach the different size blossoms, scattering them on the green band, centers can be made using a brooch mold to add dimension.

## Top Tier

Step 4: Roll out the green fondant and cut some squares using the 3 x 3 cm square cutter. Mark with a small ball tool the places where the gold pearls will be attached. Lightly brush the square with CMC (Tylose) glue, avoiding the holes (indentations) so the silver pearls can be placed in. Sprinkle the green sugar making sure it's completely adhered. Remove, shake, and now proceed to attach the pearls with a dot of Royal icing.

Step 5: Using water on the back of the decorated squares to adhere them to the cake, shifting them into the position of a diamond. Start the first row of decorated squares at the bottom of the cake making sure to leave a distance of approximately 8mm in between each square for the pearls. Attach the rest of the shifted squares to the cake. At this point attach a gumpaste 5 petal blossom to add dimension to the design.

Step 6: Make the beads out of black fondant beads using a mold. Complete by embellishing them with a silver pearl in the center of each black fondant pearl. Note: Add a pinch of CMC (Tylose) to the fondant in order to provide strength to the fondant. This will help when creating beads.



**About the Author of  
"Modern Textures in  
Rolled Fondant:  
Rugged Effect":**

Dalila Cabrita de Peña, is a Venezuelan award winning sugar artist, Instructor and Judge. She has taught and demonstrated in Nigeria, Panama, Argentina, Puerto Rico and at ICES Conventions in the United States. She has studied sugar craft at the world renowned Wilton® Cake Decorating School, PME® in Chicago, IL and The International Sugar Art Collection in Atlanta, GA with Nicholas Lodge. Her work has graced the pages of cake decorating magazines around the world, including Cake Central, the ICES Newsletter and American Cake Decorating. Dalila holds two gold medals from the Cake International Competition in Birmingham, England. 🍰

