

# ICES

International Cake Exploration Soci t 

*June 2017 / Volume 38, Issue 9 / 1,978 members*



# Embroidery Royal Icing Flowers



Hootie Owl Cake

---

Interview with  
Peggy Tucker

---

Virginia ICES  
Day of Sharing

[www.ices.org](http://www.ices.org)

# Embroidery Royal Icing Flowers

Katherine Van der Biest, Miami, FL



## Supplies

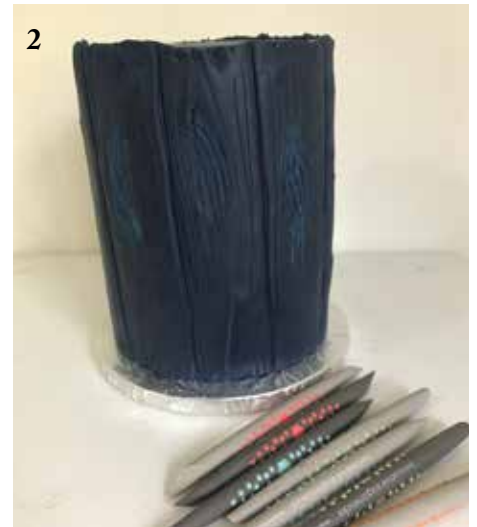
- Fondant (navy blue)
- 8" high x 6" diameter round Styrofoam™ cake dummy
- Gum paste modeling tools
- Round tip # 1 and piping bag
- Royal icing (deep green, mint green, red, orange, yellow and white)
- Big round paint brush (soft)
- 20" rolling pin
- Palette knife set
- X-ACTO® knife
- Cutting mat
- Edible CMC glue
- White food color

## Directions:

1. Cover the dummy with navy blue fondant and then attach seven navy blue fondant stripes (3" W x 8" H) next to each other by attaching them with edible glue.
2. Mark each strip using the gumpaste tools making wavy movements from top to bottom until obtaining a wood effect.
3. Let the fondant dry about two hours.
4. Wet the brush with white coloring and remove the excess paint with a napkin until the brush feels dry. Then with soft

and fast movements from one side to another (horizontally), paint the most pronounced marks of the texture of the cake giving it like a vintage appearance.

5. Let the white paint dry about 30 minutes.
6. Using the pointed palette knife, make the leaves with green royal icing. Take a little at the tip of the tool and apply to the cake and slide the knife down exerting pressure towards the fondant. Make at least seven leaves of different sizes by using more or less royal icing as desired leaving enough space to make the flower.
7. Using the round knife, start to make the flower with the red royal icing. The size of the flower depends on the number of petals. Place the royal icing drops in a round shape and slide the knife in. Repeat the procedure with the orange royal icing starting at the end of the red petals.
8. Finally change the knife to a thinner one and make the center of the flower by mixing the orange and yellow royal icing. Let it dry.
9. Repeat the procedure for a second smaller flower.
10. Finish the decoration making the pistils of the flowers and some ears using the tip # 1 and yellow royal icing.
11. Finally join the flowers with stalks of green royal icing and add any detail that can enrich your design.



*Photos continue on the next page.*



# Embroidery Royal Icing Flowers continued

