

The Enchanted Cakebox
Cakes that make every occasion special



Tutorial: Supermarket Sugarpaste Mini-rosebud

These rosebuds are incredibly easy to make at home and can be used on cupcakes or celebration cakes. For best results, use flowerpaste coloured with colour paste, but any ready roll sugarpaste icing will work.

You will need:

- Red and green sugarpaste (ready roll icing)
- Vegetable oil
- Knife



Step 1: Knead the icing

Dip your fingers in vegetable oil and rub onto your hands and the table you will be working on.

Knead a small ball of icing until it is warm, smooth and does not crack when it is folded. This may take a few minutes.



Step 2: Flatten into a strip

Flatten the ball of icing in the palm of your hand to create a long thin piece that is thicker on one side.



Step 3: Roll into a spiral

Roll the strip to form a spiral.



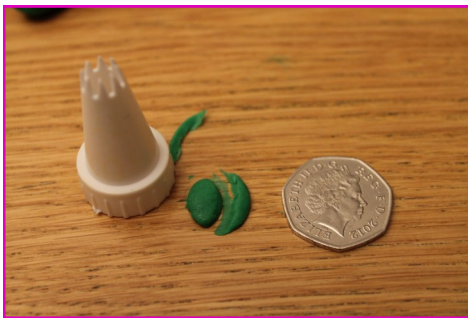
Step 3: Create the petals

Hold the base of the spiral between thumb and forefinger and gently roll backwards and forwards. This helps the petals to separate and forms the base of the flower.



Step 4: Remove the excess

Gently pinch off the base of the rosebud and press gently on the top of the petals to create the final shape.



Step 5: Add a leaf

Create leaves by flattening a small ball of green icing and cutting an oval shape with the base of a nozzle.

Mark veins with a knife and gently pinch the bottom end to add shape. Gently press the leaf onto the base of the rosebud.

