



The Enchanted Cakebox
Cakes that make every occasion special



Tutorial: Supermarket Sugarpaste Rosebud

These rosebuds are very easy to make and look great on cupcakes and celebration cakes. For crisp edges, use flowerpaste coloured with colour paste, but any ready roll sugarpaste icing will do.

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.

Create 1 sausage shape, 3 hazelnut size balls and a small cone shape.



Step 2: Create the petal shapes

Gently press the sausage and balls in your hand to flatten one edge.



Step 3: Make the central bud

Wrap the flattened sausage around the cone with the thin edge at the top. This will create the centre of the rose.

Gently peel the end back to make room for the next petal.



Step 4: Add the petals

Position one of the petals, inside the edge of the bud and wrap around, again leaving a gap at the end for the next petal.



Step 4: Shape the petals

Continue adding petals to create your rosebud.

Once all the petals are in position, gently press down on the tips of the petals to open the flower.

Roll the base of the flower between finger and thumb and pinch off the excess.



Step 5: Add a leaf

Create leaves by flattening a small ball of green icing in the palm of your hand and form a flat egg shape.

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

