What you need!

- FMM The Easiest Rose Ever Cutter
- 50/50 mix of Sattina Sugarpaste & Sattina 3 in 1 Modelling Paste
- FMM or PME Foam Pad
- Small Rolling Pin & Cornflour Pouch
- Edible Glue & Paint Brush
- Sharp Knife
- Stay Fresh Mat (optional)

Colours used to create the cascade of pink roses:
- Sattina Cerise Pink Sugarpaste (mixed with modelling paste)
- Sattina Candy Floss Sugarpaste (mixed with modelling paste)
- PME Raspberry Delight Powder Colour

How To Make The Easiest Sugar Roses Ever!

You won’t believe how quick and easy it is to make the beautiful roses on this cake; every single bud to large bloom was made using this one cutter. You can use sugarpaste, marzipan or flower paste but we have found the best icing to use is a 50/50 mix of sugarpaste and modelling paste kneaded together.

Dust your work surface with cornflour and roll out the paste to about 1-2mm thick, depending on how delicate you want your rose to look. Press the cutter firmly down on to the paste and cut out the rose petals. Place on to a foam pad and thin the edges with the end of a small rolling pin, dabbing with more cornflour if needed.

Brush a line of edible glue along the length of the paste, just above the middle.

Step 1

Handy Tip: To create a realistic rose, it really helps to have a photo or a fresh rose next to you while you work so that you see how the petals unfold.
Fold in half lengthways and press firmly along the fold. Brush another line of edible glue along the bottom edge.

Start rolling tightly one end to create the centre of the rose.

Now stand the rose up and continue rolling. It is important to rest the base of the rose on a flat surface so that the petals form correctly around the rose. Shape the petals as you go, curling the top edges to give the effect of the rose petals unfolding.

One strip of petals will create a small to medium sized rose.

Handy Tip: To save time, cut several strips of petals out in one go and keep them from drying out under a stay fresh mat.

To make larger roses, add further strips of petals following the same technique.

For buds and tiny roses, cut the paste at an angle into 2 smaller shapes.

Thin the edges and repeat stages 2 to 4.

Leave your roses overnight to dry. To angle your rose on a cake, cut excess paste off at a slant at the base with a sharp knife and attach with edible glue or royal icing. To add more depth to your roses, dust the centres with edible dusting tints. We have used PME Raspberry Delight Powder Colour.