



To Mum x-X-x

A Bouquet Of Flowers Cake Topper

Let's Get Started

This sweet bouquet cake decoration can be created in advance on an icing covered plaque or decorated straight onto a cake, iced cupcakes or cookies. You can use ready-made sugar blossoms or make your own blossoms, cutting them out using blossom plunger cutters and coloured sugarpaste.

For the cake we used Sattina golden delight cake mix which is deliciously moist and super quick and easy as you just mix with water and bake!



Step 1. Painting The Stems

The stems of the flowers look a little more realistic if you use two different greens. We used the Sugarflair foliage green and lime green blossom tint powders mixed with a little rejuvenator spirit to create paints: you can use water but once painted it takes a little longer to dry.

With a fine brush, paint with one colour crossing the stems about a third of the way up, then paint using the second colour.


Shopping List

For The Decoration:

- Sugarflair foliage green and lime green blossom tint food colouring
- Fine paint brush, 3mm pink ribbon
- Pink sheer ribbon
- 25g pack of mixed colours sugar blossoms
- Mini white pearl balls, edible glue
- Cake Star push easy small alphabet cutters
- Sattina pretty lilac sugarpaste
- Rejuvenator spirit or a few drops of water

For the Cake:

- 500g golden Madeira cake mix
- 500g Sattina white sugarpaste
- 6" round cake tin
- 8" white cake board

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Step 2. Adding The Flowers

Before you attach the blossoms, dip a fine tipped paint brush into some edible glue and paint small oval shapes over the stems and a few at the end of a couple of stems.

Carefully attach edible white mini pearls to the glue and brush any 'stragglers' away! Attach a variety of different colours and sizes of blossom with a dab of edible glue and finish with a satin bow where the flower stems cross over.



Step 3. Creating The Lettering

The easiest way to add 'MUM' is to cut the letters out using push easy alphabet plunger cutters. Simply roll out a little sugarpaste in a matching colour to the flowers, press the letters onto the icing then push down the plunger to release the letter.

Attach to the cake with edible glue and finish with a pretty ribbon around the side tied with a bow.

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