



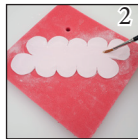
THE EASIEST ROSE EVER STEP-BY-STEP

This cutter has been designed to make the easiest and quickest sugar roses ever! The best paste to use is a 50/50 mix of sugarpaste and modelling paste kneaded together. Dust your work surface with cornflour using the FMM Dab-a-Dust and roll out the paste 1-2mm thick.

1. Cut out the paste, place on an FMM Foam Pad and thin around the edges with the end of a small rolling pin or FMM Ball Tool. Dab with more cornflour if needed.



2. Brush a line of edible glue the length of the paste just above the centre line.



3. Fold in half and press firmly along the fold. Brush another line of edible glue along the bottom edge.



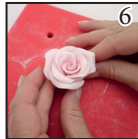
4. Start rolling tightly from one end to create the centre of the rose.



5. Keep rolling, shaping the petals as you go.



6. One strip of petals will create a medium sized rose.



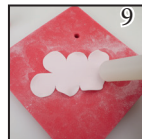
7. To make a larger rose add another strip of petals.



8. For buds and small roses cut the paste at an angle into 2 smaller shapes.



9. Thin the edges and repeat stages 2 to 4.



10. Roll up tightly and shape into a rose bud or small rose.



To attach and angle your rose on a cake, cut excess paste off at a slant at the base with a sharp knife.

You will need:-

- The Easiest Rose Ever Cutter
- 50/50 mix of sugarpaste & modelling paste
- FMM foam pad
- Small rolling pin or FMM ball tool
- FMM Dab-a-Dust
- Cornflour
- Edible glue
- Paint brush
- Sharp knife



www.fmmsugarcraft.com
call: +44 (0) 1442 292 970
email: sales@fmmsugarcraft.com