

Burlap Fabric Gumpaste Flower Tutorial



Ginger Soave - www.theicingonthecake-ginger.com





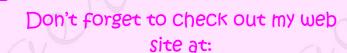
Supplies:

Rolling Pin

Ivory Fondant/GP mix 50-50
4oz.

Wilton Burlap Roller $2\frac{3}{4}\times1\frac{1}{2}$ inch square cutters Dogwood brown- by Crystal Colors

Brown Luster Dust
Gum Glue and paintbrush
Dusting makeup brush (2)
Large Wilton Flower Former
Wilton Button Mold (pink)
Wilton Veining tool-use thin edge
SmartyStix-thickness strips
Self Healing Mat



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STEP 1: Using the 1/16th thick SmartyStix, roll out ivory fondant/GP.



STEP 2: Cut 5 squares with the large Cutter and 1 small square.



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STEP 3: Make impressions on front and back side with the Burlap roller. Using the smallest side of the veiner pull out edges, it's ok if some break, it will look more realistic!



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STEP 4: Once all 5 squares have the edges pulled with the veiner, dust all squares (including the smaller square) with the Dogwood Brown dust (front & back).



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STEP 5: Once they are all dusted you will need to misshape them a tad like this: Kind of distort them like real Burlap. Note: be careful pulling them, they can crack and break.



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STEP 6: Take 1 square and fold it into a triangle. Then fold it again in the same manner.





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STEP 7: Place your smallest square onto a piece of wax paper. Put some gum glue on the smaller square. Place the folded square on the edge.





STEP 8: Do this with the remaining 4 squares, you will need to scrunch them around the square to make them all fit.





STEP 9: Place into large flower former and add pieces of paper towels to prop up the fondant/GP until it dries.



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STEP 10: Make buttons for the center using the Pink silicone mat. Put the fondant/GP into the mold and freeze for 5-10 minutes (it's easier to release from the mold frozen a tad)



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STEP 11: I used the smaller button for my flower, feel free to use whichever fits your flower best. After removing from mold, dust button with brown luster dust. Add a bit of gum glue to the center of the flower and put the button in the middle. Be careful not to push the button too hard it will still be soft.





STEP 12: Roll a thin strand of fondant/GP and place it in the button holes. You are all done with your Burlap Flower, I hope you enjoyed the tutorial.



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