

## The Icing on the Cake

### Burlap Fabric Gumpaste Flower Tutorial



Ginger Soave – [www.theicingonthecake-ginger.com](http://www.theicingonthecake-ginger.com)



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### Supplies:

Rolling Pin  
Ivory Fondant/GP mix 50-50-4oz.  
Wilton Burlap Roller  
2  $\frac{3}{4}$  x 1  $\frac{1}{2}$  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 1/16<sup>th</sup> thickSmartyStix, roll out ivory fondant/GP.



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



## The Icing on the Cake

**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!



## The Icing on the Cake

**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).



## The Icing on the Cake

**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.



## The Icing on the Cake

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



## The Icing on the Cake

**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.



## The Icing on the Cake

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



## The Icing on the Cake

**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)



## The Icing on the Cake

**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.



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**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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Let your flower dry overnight before attaching to your cake. I would recommend using melted chocolate to adhere this flower since it is quite large. Try different sizes of square cutters for more flower variations. I hope you had a sweet time making this flower!! Don't forget to check back often to my web site for more cute tutorials! [www.theicingonthecake-ginger.com](http://www.theicingonthecake-ginger.com)

