

decorating made easy™



©2010 Bakery Crafts. All Rights Reserved.

ethnic character

WEDDING  
INSPIRING IDEAS™  
FROM  
**BAKERY  
CRAFTS**®  
www.bakerycrafts.com  
800-543-1673

# ethnic character



## Components Needed

FON-15PW	15 lb Fondant - White
FT-90516	16" Gold Drum
SPS-12	12" Single Plate Separator Round
SPS-10	10" Single Plate Separator Round
SPS-8	8" Single Plate Separator Round
SPS-6	6" Single Plate Separator Round
GC-10SO	(16) Original Frosted Columns with Collar
GP-MK5-W	Gum Paste Large Rose - White

## Decorating Tubes Needed

#2 Scrolls, Stars, dots

## Airbrush Colors Needed


AB-5152 Gold - Roses, entire cake  
AB-5116 Super Red - Roses  
AB-5103 Orange - Roses  
AB-5104 Yellow - Roses

## Icing Colors Needed

SQ-5319 Egg Yellow - Entire cake, stars, dots  
SQ-5309 Brown - Entire cake (add some brown to egg yellow to give a golden color)  
SQ-5303 Orange - Stars, dots  
SQ-5316 Super Red - Scrolls, stars, dots

## Instructions

1. Airbrush roses. (Airbrush the gold roses with yellow first, this will help give a more golden color when applying the gold airbrush. Add some yellow to the orange roses.) Set aside to dry.
2. Cover cake in fondant.
3. Airbrush all layers gold.
4. Pipe scrolls.
5. Pipe stars and dots.
6. Assemble cake.
7. Place roses.

 **Warning: Choking Hazard - Small Parts.**  
Not for children under 3 years.

©2010 Bakery Crafts®. All Rights Reserved.

Gum Paste is not meant to be eaten. Sizes may vary.

WEDDING  
INSPIRING IDEAS™  
FROM  
**BAKERY  
CRAFTS®**  
www.bakerycrafts.com  
800-543-1673