

decorating made easy™



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color

WEDDING
INSPIRING IDEAS™
FROM
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Components Needed

FON-15PW	15 lb Fondant - White
FT-20514	14" Silver Drum
SPS-10	10" Single Plate Separator Round
SPS-8	8" Single Plate Separator Round
SPS-6	6" Single Plate Separator Round
GC-10SO	(12) Original Frosted Columns with Collar

Decorating Tubes Needed

#3 Dots, vines, flower centers

Airbrush Colors Needed

AB-5119 Pink - Flowers
AB-5133 Burgundy - Flowers

Icing Colors Needed

SQ-5301 Leaf Green - Entire cake
SQ-5304 Lemon Yellow - Entire cake
(add a small amount to leaf green)
SQ-5309 Brown - Vines, flower centers
SQ-5302 Pink - Dots (light and dark)

Instructions

1. Cut large pink flower shapes out of fondant, set aside to dry.
2. Cut small flower shapes out of fondant. Form flowers into cup shapes, set aside to dry.
3. When flowers are set, airbrush with pink.
4. When dry, airbrush lightly around the edges with burgundy. Set aside to dry.
5. Using a small amount of icing, adhere the small flowers to the large flowers.
6. Pipe centers.
7. Cover cake in fondant.
8. Use a small amount of icing to glue the flowers to the layers.
9. Pipe vines and dots.

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

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