

decorating made easy™



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ethnic influence

WEDDING
INSPIRING IDEAS™
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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.

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