

Easy Fondant Rose



QUICK REFERENCE GUIDE

PETAL LAYERS:

- CONE: Larger piece of fondant formed into a cone shape.
- BUD: 1 petal wrapped around cone, placed higher than the top of the cone.
- FIRST ROW: 3 petals - overlap when adding.
- SECOND ROW: 5 petals - overlap when adding.
- OPTIONAL THIRD ROW: (If you want a larger rose) 5 petals - overlap when adding.

TIPS:

- Use fondant for this easy rose, since it will stick to itself and not dry out on you.
- Pull off larger chunks of fondant to make larger roses.
- Let your completed rose dry at least overnight.
- Add a toothpick before setting aside to dry if you'll be attaching to the side of a cake.
- Once dried, you can dust these with petal dust if desired.

INSTRUCTIONS:

FOR THE CONE:

- Pull off a chunk of fondant and roll into a cone and set it aside.

FOR THE BUD:

- Pinch off one small piece of fondant. Make sure it's a smaller piece than the cone. Flatten it into a circle using your fingers.
- Attach around the cone. Make sure to attach higher up onto the cone.

FOR THE FIRST ROW:

- Pinch off three smallish bits of fondant. These need to be smaller than the cone.
- Roll them into balls.
- Take one and flatten into a circle with your fingers.
- Attach around the bud.
- Flatten two more petals and attach to the rose. Make sure to overlap the petals a bit. Set the rose aside.

FOR THE SECOND ROW:

- Pinch off five more bits of fondant and roll into balls.
- Flatten them into circles and attach them to the rose like the previous row, making sure to overlap them a bit.
- If you want a larger, or fuller rose, you can now add another row of five petals. Make these petals slightly larger than the previous row.
- Now, if the bottom of your rose is a little bulky, you can either cut it off with some scissors, or just twist the bottom and pull off the excess fondant.
- Adjust the petals and open them up a bit. Set aside to dry fully.