



Sugar sweet techniques

In this recipe we explain you two techniques you can apply on every cake. First we explain you step by step how to make a beautiful bow. Besides that we tell you how to make a padded pattern.

Boodschappenlijstje



Patchwork Cutter Diamond Design

PWDIAMOND
€0.99



RD Essentials Edible Glue 25g

RD9345
€2.85

Other materials:

- Icing sugar to roll out on
- Two pieces of kitchen paper

The bow

Knead 150 gram fondant well. Roll it out on with icing covered work surface till a thickness of 3 mm. Prepare the multi ribbon cutter with the smooth wheels and put it on its widest stand. Make a long strip. Cut the strip in two equal pieces of approx. 12 cm long. Fold them double and paste the edges with glue. Add a bit of paper between the loop. Carefully squeeze the ends to each other and let them dry (with the paper) for at least one day.

Roll out the fondant again and cut out two small strips of approx. 3 cm wide with the multi ribbon cutter. Take a small piece of 5 cm wide and place this on your work surface. Lubricate it with some glue. Place it between the two loops and fold it around it. For the two ends of the bow, take two long strips and cut at the bottom in. Stick it onto the cake and put it below the bow with glue.

Patted pattern

Press the diamond cutter carefully but with a little pressure against the cake, go all the way around. Repeat this with the cutting wheel, this creates a deeper in print. Press a hole in every crossing. Fill this up with some edible glue and add a pearl to the crossing.