



THREE MACRAMES DESIGNS

- White modeling paste
- Crisco
- Cornstarch
- Extruder
- Single sided craft blade
- Cutting mat
- Fresh dry and damp towels
- Edible glue
- Paintbrush
- Global Sugar Art gold highlighter
- Faye Carhill signature gold lustre dust
- Lemon extract
- Baking paper (to put underneath the cake when you paint the patterns to avoid stains on the working counter)
- Non-slip pad (to keep the cake in place on the turntable)
- Turntable

Supplies and Resources



OMBRE CHEVRON IN BARGELLO ART

- Modeling paste tinted in 6 shades of teal
- White gum paste
- Scale
- Crisco
- Cornstarch
- Rolling pin
- Kitchen Aid stand mixer with pasta roller & fettucine attachments

- Ruler
- Small pizza cutter
- Cutting mat
- Edible glue
- Paintbrush
- CK confectioner's glaze
- Baking paper (to put underneath the cake when you glaze the patterns to avoid stains on the working counter)



- **To tint the modeling paste, Jessica used:**

- Wilton teal gel color
- Wilton moss green gel color

CRACKLED TEXTURE AND RUFFLES

- Dark teal, light teal, grey and white gum paste
- Crisco
- Cornstarch
- Extruder
- Rolling pin
- Kitchen Aid stand mixer with pasta roller attachment
- Small pizza cutter
- Paintbrush
- Edible glue
- Global Sugar Art gold highlighter dust
- Lemon extract

- **To tint the gum paste, Jessica used:**

- Wilton teal gel color
- Wilton black gel color

OPEN PEONY

- Light peach & green gum paste
- Light yellow ready-made stamen
- Crisco
- Corn starch
- Rolling pin
- CelPad
- CelBoard

Supplies and Resources

- Cutting mat
- 28-gauge white floral wire
- Green floral tape
- Squires Kitchen Multi-Flower Petal Cutter set 1, the 3 biggest cutters
- Big ball tool
- Small ball tool
- Giant rose petal veiners by Sugar Art Studio
- Edible glue
- Paintbrush
- Semi-sphere molds
- Aluminum foil
- Kinder Joy chocolate egg shells
- Peony calyx cutter, big size by Sugar Art Studio
- Dresden tool
- Styrofoam

- **To tint the paste, Jessica used:**

- Wilton creamy peach gel color
- Wilton moss green & juniper green gel colors

- **To dust the pistils, Jessica used:**

- EdAble Art oak green petal dust
- Roxy & Rich sage petal dust
- EdAble Art Cerise petal dust



- **To dust the flower, Jessica used:**
 - Crystal Colors Cotton Candy petal dust
 - Squires Kitchen Bridal Satin White satin lustre dust
- **To dust the calyx, Jessica used:**
 - EdAble Art oak green petal dust
 - Roxy & Rich sage petal dust
 - Crystal Colors Cherry For Katie petal dust

PEONY LEAVES

- Green gum paste
- 28-gauge white floral wire
- Green floral tape
- Pliers
- Nicholas Lodge plain leaf cutter, big size one
- Nicholas Lodge dogwood leaf veinners
- Fruit tray
- CelPad
- CelBoard
- Big ball tool
- Paintbrush
- Disposable cup
- Empty fondant pail (to receive excessive glaze from the leaves)
- Bamboo skewer
- Styrofoam

Supplies and Resources

- **To dust the leaves, Jessica used:**
 - EdAble Art oak green petal dust
 - Roxy & Rich sage petal dust
 - Crystal Colors Cherry For Katie petal dust
- **To glaze the leaves, Jessica used:**
 - CK confectioner's glaze
 - Lemon extract
- **To paint the leaves, Jessica used:**
 - Wilton teal gel color
 - Wilton moss green gel color
 - Americolor bright white color





GUM PASTE

Adapted from recipe by Nicholas Lodge

Ingredients

- 725gr very fine icing sugar
- 125gr fresh egg white
- 30gr tylose powder
- Shortening to condition

Preparation:

1. Sieve the icing sugar until very fine, reserve 25 gr to mix in later
2. Beat egg white at low setting of Kitchen Aid stand mixer using paddle attachment until it's broken.
3. Add 700gr icing sugar gradually at low setting until finishing all the amount; increase the speed to middle high and continue to beat until the mixture gets soft peaks.
4. Reduce to low setting again and add all the tylose powder at one time, beat at middle high speed until all ingredients are blended.
5. Transfer the mixture to the working counter into the reserved icing sugar and knead until the paste is smooth. Use shortening to condition while kneading if needed.
6. Divide the dough into small parts and cover each in several layers of cling film. Put the batches in a close box and store at dry cool place.



WHITE MODELLING CHOCOLATE

Adapted from recipe by Julia M Usher

Recipes

Ingredients

- 500gr white couverture chocolate
- 130gr light clear corn syrup

Preparation:

1. Cut the chocolate into small pieces, microwave it for 2 minutes at 400W.
2. Mix the chocolate and put it into the microwave again at the same setting for another 2 minutes; then mix it until it's completely melted. If needed, you can microwave it for another time in half a minute.
3. Add the corn syrup into the melted chocolate and fold the mixtures in 20 generous folds using a spatula.
4. Knead the mixture and squeeze out as much oil from the mixture as possible until the paste becomes very smooth and pliable.
5. Dab the excessive oil on the surface of the dough using a clean damp towel; then cover the paste in several layers of cling film. Store it at dry cool place.

JESSICA'S MODELLING PASTE

Ingredients:

(The portions can be adapted due to your climate conditions)

- 2 parts home- made gum paste
- 1 part home-made modeling chocolate

Preparation

1. The gum paste (Nic Lodge's recipe) and modeling chocolate (adapted from Julia M Usher's recipe) are made as described above.
2. Knead each paste separately until pliable again after it rests; then mix them together according to the portions indicated, then knead until the mixture is blended and smooth. Cover it in several layers of cling film and store at dry cool place if you don't use it right away.