

Equipment:
Flowerpaste (I use Squires)
Paste colours
Letter templates (see additional file)
Craft knife
Palette knife
Rolling pin
Non-stick board



1. Take 2 equally sized balls of flowerpaste, approx 2cm diameter, and colour one or both with paste colour.



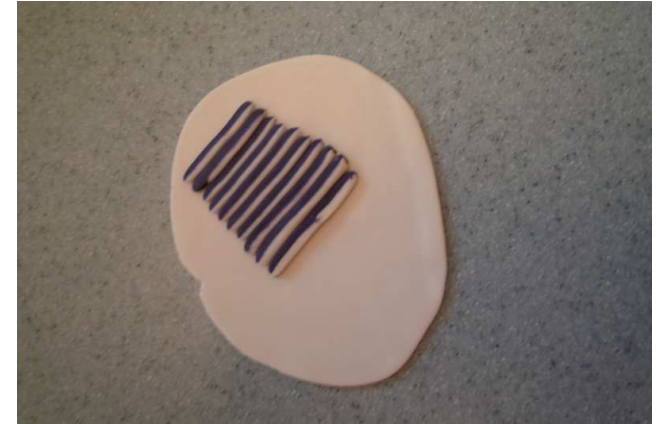
2. Roll each piece into a rough rectangle of equal size and thickness, approx 2cm wide and 6cm long.



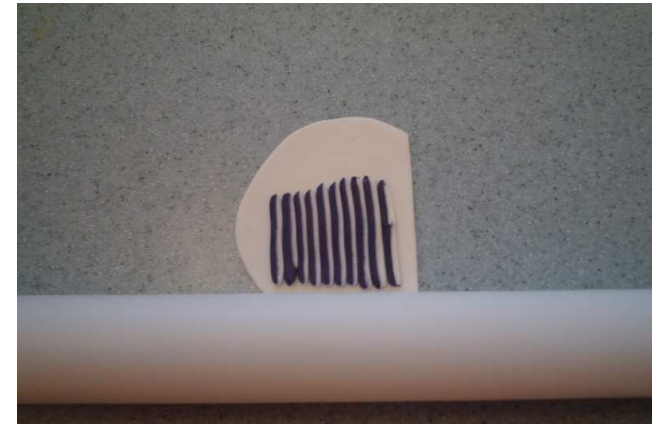
3. Place one piece on top of the other and roll together to a thickness of approx 2-3mm.



4. Use the palette knife to cut off the rounded end then start cutting slices approx 1mm thick from the slab. The thicker your slices, the thicker the stripes on your finished paste so feel free to experiment.



5. Thinly roll out a piece of flowerpaste the same colour as your lighter paste. Place the stripes on this backing sheet, pushing them closely together and pressing gently. Here I've used white but if I had, for example, yellow and green, I'd use yellow. This helps disguise any hairline cracks in your paste.



6. Turn the stripes so that they are in the direction you would roll and begin rolling, thinning both layers and bonding them together. Rotate through 90° and roll across the stripes. Continue rotating and rolling until the paste is as thin as you'd have it for a 'fleshy' flower.



7. Place your letter template on the paste – angular letters look good with the stripes running along their length or at a 45° angle so play around until you're happy with the effect.



9. Peel the spare paste away from the letters, ensuring all your cuts are clean. Use a small circle cutter for the dots or to remove the centres from letters. Using a palette knife, lift the letters and position on your cake.



8. Carefully cut round each letter with a new blade; the sharper your blade, the cleaner your letter will look.



See Patterned Paste 2 for more techniques

Kathryn's Cakes

Patterned Paste 1 –
Preparing your Basic Paste



by

Kathryn Kelly

www.kathryns-cakes.co.uk

TIP:

If you prefer, you can cut your slices with a new, clean scalpel. Cut confidently to achieve a clean edge.