

## Used to Make

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## What You Need

- Iced cake, placed in the center of a turntable
- Pastry bag fitted with a #18 open star tip and filled with icing

## Hints and Tips

A rosette can be made with almost any open star tip. Play with different tips to create distinctive looks.

# Rosettes

The number of projects in this book that make use of the rosette is an indication of how easy, useful and pretty these stylized flowers are. Interestingly, a large rosette is made slightly differently than a small one, ending with the tail on the outer edge rather than in the center (see variation, below).



**1** Holding the pastry bag at a 90-degree angle to the cake, with the tip hovering just above the surface, squeeze the bag with moderate pressure until the icing begins to balloon out. ■



**2** Move your hand in a tight circular motion while continuing to squeeze the bag. ■



**3** As you approach the end of one complete circle, reduce the pressure and lift the tip slightly so that the icing overlaps and the narrowed tail of the flower spirals into the center. ■



**Variation**  
**Large Rosette:** Use a #32 open star tip. ■ In step 2, move your hand in a loose circular motion. ■ As you approach the end of one complete circle, lift the tip slightly and overlap the icing on the outer edge, reducing the pressure so that the icing ends in a narrow tail on the outer edge. ■