

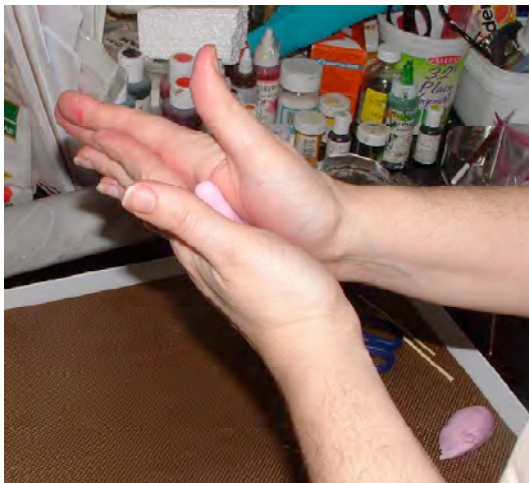
## ***How To... Ribbon Roses a la Choc-a-holic***

Note: this is MY version of these... there are many others out there!

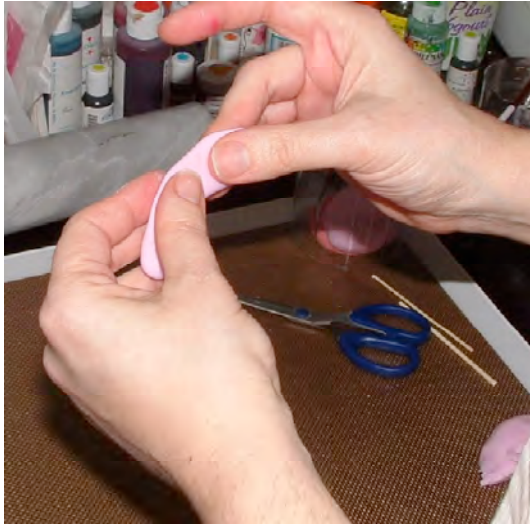
1. Grab a ball of fondant... I started with about an inch round for this one, but precision is not a big deal, so scale as you see fit!



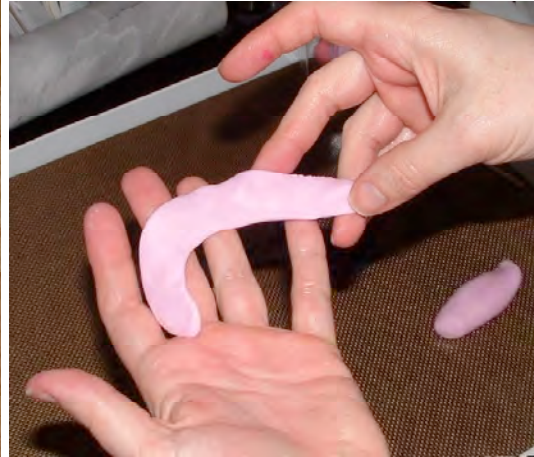
2. roll it into a sausage about the width of your palm... a little tapering at the ends is fine but not critical



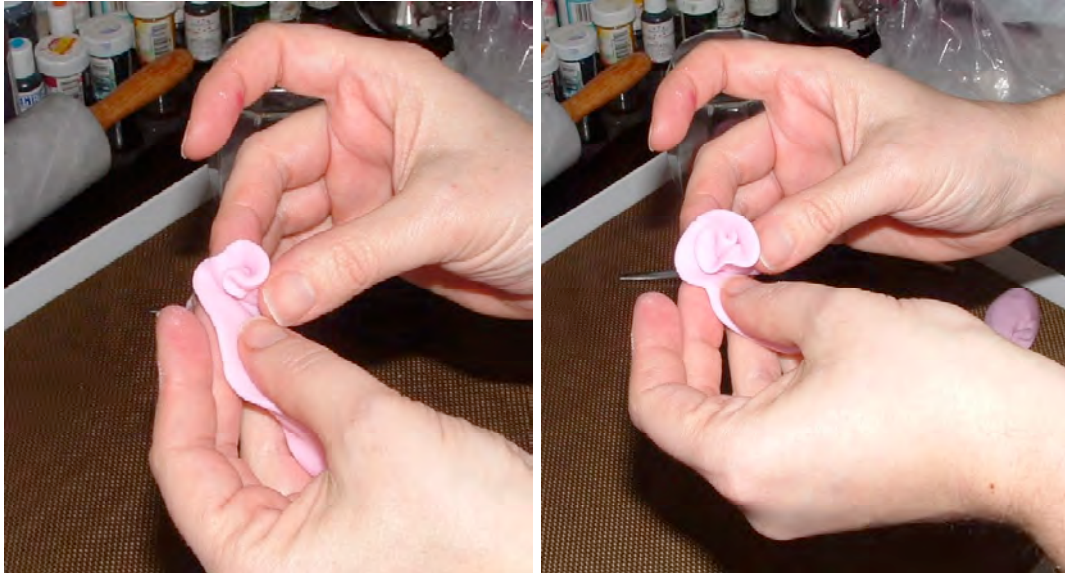
3. With your thumb & first or second finger, pinch to flatten the sausage, especially at the top edge. This will make it curl around some... that's fine. They also do not need to be perfectly even thickness... just pinch your way down the length!



4. When it's 1/2 – 3/4" high, lay it across your palm. Grab the end furthest from you and lift and turn it back under itself. (note... this step is optional if you don't like the twist back in the middle of your roses)



5. Now pull it back towards you by holding the bottom edge with your thumb & forefinger (or middle finger), pulling towards you as you turn it so you get the ruffles. If you just roll it instead of pulling, you will get a completely different look!



6. Using clean scissors snip off the excess at the bottom and add to it to start your next rose!



*Note: you can roll out your fondant & cut it into regular strips instead of hand forming each one, but I like the irregular look of the hand formed version.*