

Ruffles 101

KellyCreations

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recently created the cake pictured below
and was asked how she made the ruffles.

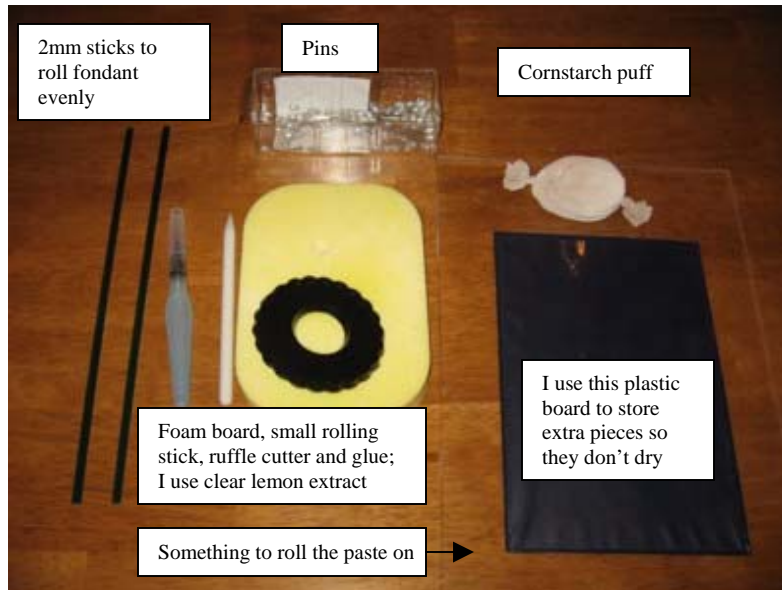
This How To tutorial shows her
step-by-step instructions
to beautiful ruffles.



Ruffles 101

By Kelly Creations

Here are the tools I use.



Roll fondant to about 2mm or 1/16" thick



Cut ruffles out of fondant with ruffle cutter



Place the extra pieces under plastic so they don't dry out. You can only work on one ruffle at a time.



Put some cornstarch on the foam to prevent sticking and transfer one piece onto the foam.



Place the stick like this



Rock the stick back and forth on each scallop.



Go all around.



This is what it will look like when you are done.



Cut the ruffle to open it.



Flip it over on the foam so it is right side down on the foam and apply your glue to the top inside curve.



Apply to cake.



Prop up with pins to make your ruffle stand out more.



Leave edges loose



Make another ruffle and attach.



Cut both pieces at once at a 45 degree angle.



Prop up your second ruffle with pins.



*****One important thing to remember*****

Once you have placed your first ruffle, place your second to the right side, then apply the third ruffle to the left of the first ruffle and keep going from one side to the other. If you just keep going around the cake in a circle the edges of the first piece will be too dry to join once you get around to it and it will crack off and be ruined. I hope this all makes sense.