

“Rustic Elements”



Create the icing sheet clay. The recipe is available at www.nicholaslodge.com Click on “Recipes & Templates” and print off the PDF recipe.

Hop over to YouTube ([YouTube.com/c/NicholasLodgeSchool](https://www.youtube.com/c/NicholasLodgeSchool)) and watch the video on making the clay.

Hop back over to Icing Images to purchase the Icing Sheets to make the clay. Please use this affiliated link for the purchase of the Icing Sheets, Wafer Paper and Paper Potion:

<http://www.icingimages.com?afmc=29>

By using this link Nicholas will receive credit for creating this great, new innovative product!

Thank you!

The Flower Pro NL Collection and Katy Sue Designs molds used in his project are available at:

www.nicholaslodge.com

Small Antlers:

1. Use No. 12, grease mold with shortening, press pale grey clay into mold, roll across with rolling pin and skim off with Flower Pro Flexi Scraper.
2. Turn over mold and peel back mold, reshape if needed and then dry in a food dehydrator for about an hour at 115F / 46C.
3. Dust/paint color of choice. Lightly rub with shortening or lightly spray with spray lacquer.
4. Can be used on cookies and spaghetti may be inserted if desired to use in cupcakes. (See my YouTube video on Reindeer Cupcakes.)

(Cookie shown was covered in marbled rolled fondant and textured with Katy Sue Designs wood grain, cut to shape and dusted with grey dust, lettering done with needle tool end of the Companion Tool then toothpick dipped into Rainbow Dust Silver Edible Paint and pushed into dots to give rings the look of rivets.

Large Antlers: (Grey)

Use No. 14 ball of paste for main part of antler and No. 12 for small part and No. 6 for the end part of antler. Use 18g wire if making 3-D. (See the Nicholas Lodge Antler video on his YouTube channel.)

Pine Cones:

Large: No. 11/7g

Medium: No. 10 small/5g

Small: No. 8 small/2g

Make one half, dry, repeat and attach dry half to the soft half with piping gel or NL Super Bond. Toothpick or spaghetti can be used.



Pine Needles:

Can be made with twisted floral tape. (See Flower Pro Pine Cone YouTube or wafer paper to make edible when used on cupcakes, etc.)

Taking Icing Images Premium Green Wafer Paper, cut strip 1 3/4" / 45mm wide and length or width of wafer paper. Using 5 Blade Herb Scissors (available from Amazon.com) cut needles 1.5" / 38mm deep. As you cut, realign the scissors to make the secondary cut to create fine needles.

2. Cut into 3/4" / 20mm sections, dust needles both sides using green dusting powder of choice. I used moss and forest green. Turn over to the matt/rough side and apply a little NL Super Bond and fold in half, then a little more and fold in quarters and roll into a tube using a little cornstarch/cornflour on your fingers. Brush ends with Paper Potion and pinch and roll open up and trim a little off to cauterize the end. Let dry.

3. Once pine cones are dry and dusted, slide a No. 6 small ball of paste up wire or spaghetti and attach with NL Super Bond. Mold around to form a cone shape and attach pine needles using NL Super Bond.

4. Mix a little brown dust into Paper Potion and paint at base of needles to give a natural color. Let dry.

Note: Ones on spaghetti offer totally edible option which is great for use on cakes and cupcakes!

Wafer Paper Moss:

Put green wafer paper into coffee grinder and place into a zip-top bag and add moss green powder. Use as needed on elements using piping gel to attach.

Barbed Wire: (Grey)

Press clay into greased Chain Mold by Katy Sue Designs. Skim off like small antler. Remove, paint with Rainbow Dust Edible Silver Paint then mix a little orange dust into the silver to look like rust and paint on here & there as accents.

Other molds used or shown were:

Katy Sue Designs - Driftwood, Dreem & Word Stones

Created in brown, painted letters silver and rubbed off excess with damp napkin to shade.

Driftwood: dusted grey/brown, added moss with piping gel.

Ferns: Flower Pro Ferns, see Flower Pro Bok 1 or the YouTube videos.

Ivy: Flower Pro Maple, Gingko & Ivy.

See YouTube or Flower Pro Book 3 scheduled for release in late summer of 2020.

Continuous tree bark: Brown Renshaw Rolled Fondant or modeling chocolate. Dusted grey/brown and steamed.

Medium Log: Made in white modeling chocolate and dusted grey/brown and lightly steamed.

Owl: As shown on display cake.



Watch how to make the Icing Sheet Clay at:

[YouTube.com/c/NicholasLodgeSchool](https://www.youtube.com/c/NicholasLodgeSchool)

And while there, please subscribe to the
Nicholas Lodge YouTube channel.

www.nicholaslodge.com

Follow on Facebook at Chef Nicholas Lodge &
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members.katysuedesigns.com