

Rainbow Pride Cake

**A Collaboration by
Nicholas Lodge & Sidney Galpern**



Simple Molded Rose

The Simple Molded Rose can be created using many mediums. Modified Rolled Fondant, 50/50 Paste (equal portions of gumpaste and rolled fondant), Modeling Chocolate/Chocolate Clay, or Marzipan/Almond Paste.

This style of Rose can be used on cakes, cupcakes, entremets style cakes, Gateau, etc. and is very popular especially made of Marzipan in Switzerland, France, and Italy...in fact in many parts of Europe.

Modified Rolled Fondant:

To modify rolled fondant take 115g/4 oz. and add 1/4 level teaspoon of Tylose Powder and 1/4 teaspoon of vegetable shortening. Mix together and place in a zip top bag for 15 minutes to firm up! This is a very easy recipe and can be made in a smaller or larger quantity scaling in

grams or ounces using a digital scale...such as 230g/ 8 oz.(1/2 pound) add 1/2 teaspoon of Tylose and 1/2 teaspoon of shortening or, 460g/ 16 oz. (one pound) add 1 teaspoon of Tylose and 1 teaspoon of shortening.

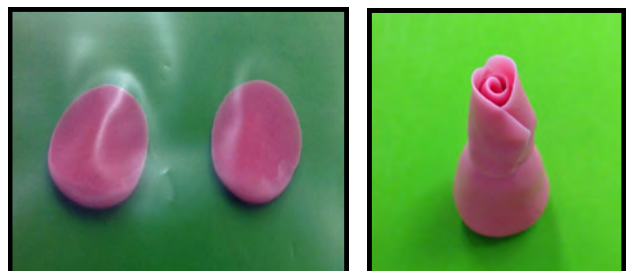
Modified Rolled Fondant can be used for modeling, pressing in to molds, and for matching fondant color when you want the same color but, a little stronger paste.

To Create the Rose:

1. Start with a No. 12 ball of paste (this will sit in to the Size Guide hole with 1/3 of the ball below the guide and 2/3 above), form *into* a carrot shape 2-1/2" long. Fold over the top and pinch a "fish tail" shape approximately 1" wide and make thin to represent a petal. Fold the right hand side in towards the center and then roll the left hand side around to form a slight spiral, waist slightly if making

a mid to full rose. (If wanting a bud for a cupcake, cake, etc. waist and cut at an angle with scissors, let dry and attach to the surface piping a calyx if desired using royal icing or buttercream. NOTE: If making petit Fours you can start off with No. 6, 7, or 8 size carrot and proceed in the same way this will make a smaller rose bud.

2. Continuing measuring two No. 6 balls of paste, place in a plastic folder. Flatten and work the edge of one half of the petal using your finger to thin out (this is done on the edge away from you). Carefully remove and attach these two petals starting the first petal where the spiral finishes, then tuck the second petal inside the first to create the formation. Re waist slightly and if wanting to finish at this stage cut to remove rose from base.



3. For the mid-size Rose make three No. 7 balls of paste and made into petals as the smaller one and attached starting on an overlap of a petal and creating a spiral formation, re waist slightly and continue to full size or cut off and keep at mid-size.



4. If wanting to make a full blown Rose you will make these petals next so they can dry a little! Take five No. 9 small balls of paste (This goes through the hole in the Size Guide) and work these petals. Make each one separately and once made pinch back edge a little and dry a little in a plastic spoon. Continue with each one separately and continue with making all five petals, noting the one first made!



5. While the larger petals are drying continue to make the Full Size Rose using four No. 8 balls of paste. These are attached in a spiral formation pinching back slightly.



6. Now attach the slightly dry petals to form the outside row with a little piping gel. Cut off waste from the base. This can be re-kneaded and used for another rose. Use a little plastic wrap to form a ring to dry the roses in!



7. Simple cut out leaves using a PME Rose Leaf/Ejector would be ideal to finish the roses off and a simple calyx could be added or piped if desired. The leaves and calyx could be made in gumpaste or modified rolled fondant but using twice the amount of Tylose, but, not adding any additional shortening. The AUI Fondant green would be great for this project. It can be rolled out freehand, or, if you have a pasta attachment for your kitchen mixer you would go through on No.4. Once cut out, emboss on purple foam square from Wilton Foam Set and dry on foil, plastic wrap, or on multi-formers. Once dry attach using a little piping gel.

Rainbow Roses

50 grams Red Rolled Fondant
25 grams of orange, yellow, green (half bright green & half green) blue and bright purple

Products Used by Nicholas Lodge

in his *“Rainbow Pride Cake”*

available at

www.nicholaslodge.com

NLSG1	Size Guide
TP105	Tylose Powder
NL108	Flower Pro Mini Mat-Round/Green
NL88	NL Mini Mat (Square Mat)
FMM262	Dresden Tool
FOAM FORMER	Convoluted Foam-Single
FOAM FORMER2	Convoluted Foam-2 piece
NLSP002	Pack of 10 Spoon Formers
NL111	Needle Tip Applicator
T100	Mini Pallet Knife
NL1301	Cornstarch Pouch - Set of 2
1325	Blue Icing Spreader
28717	Metal Tweezers
28713	Fine Metal Tweezers
NLC0002	Companion Tool - “Nick Stick”
NLC0015	Flower Pro Flexi-Scraper
NL1150B	NL Mini Pad with Companion Tool
NL0135	NL No-Flip Flower Pad
NL87	NL E-Z Glue
NL86	NL E-Z Glue Roller
NL1000	NL E-Z Glue Roller Opener
T111	Spring-Action Scissors
NL0127	NL Multi Flap
4214	XL/XXL Ball Tool
NL1200	Small & Large Sticks-Set of 2
NL0121	Medium Pin
332355	Pump Brush



NLP030	Dove Grey Dusting Powder
MFP01	Rainbow Dust Gold Paint
MFP02	Rainbow Dust Silver Pant
EFP11	Rainbow Dust Pink Food Art Pen
EFP01	Rainbow Dust Black Food Art Pen
NLP01010	Super Pearl Dusting Powder
NL81505B	Rainbow Brushes-Set of 5
FMM426	Heart Cutter Set
FMM547	Easiest Rose Ever
NLS341	Unicorn Horn & Ears
PRO11	Pro Gel Red
PRO10	Pro Gel Purple
PRO07	Pro Gel Green
PRO08	Pro Gel Orange
PRO12	Pro Gel Yellow
PRO06	Pro Gel Baby Blue

Renshaw Americas Rolled Fondant:

RSO6141	Bright Green
RSO6138	Blue
RSO6147	Bright Purple
RSO6137	Red
RSO6143	Orange
RSO6148	Yellow
RSO6140	Green

***Nicholas Lodge Gumpaste Recipe is
available as a downloadable handout at:***

www.nicholaslodge.com

Click on Recipes & Templates

For making the Unicorn cookies see the video by Nicholas Lodge

on his YouTube Channel at:

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



International Sugar Art Collection, Inc.

6060 Dawson Boulevard • Suite E

Norcross, Georgia 30093-USA

770-453-9449 Phone

www.nicholaslodge.com

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