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Cake & cupcake recipes & instructions:



Buttercream frosting recipe & instructions:



Website written tutorial & instructions:



Full cake decorating tutorial video:



## Step 1: Making Buttercream Frosting

- o NOTE: buttercream frosting can be made a day or two ahead of time and stored in airtight containers in the refrigerator.
- o Full recipe and instructions for vanilla buttercream frosting can be found at customcakesandcupcakes.com or use your preferred recipe.
- o Mix buttercream frosting in a stand mixer or hand mixer on low to medium speed or as per recipe.
- o Add a couple of tablespoons of powdered sugar to the buttercream to stiffen the consistency for piping and mix this well on lowest mixer speed. A good way to test for a stiff consistency buttercream is to scoop some up with a spoon, turn the spoon upside down, and if the



buttercream doesn't fall off the spoon, it is thickened enough. If it falls off the spoon, mix in some more powdered sugar.

- Color the buttercream with gel coloring, if desired. Make sure to use a gel-based coloring rather than a water-based coloring, so this doesn't thin out and water down the buttercream.
- Color will deepen with time, so the buttercream may be made a day or two in advance and stored in the refrigerator in an airtight container. If refrigerating, allow buttercream to warm up a bit at room temperature before using to make piping easier. Keep covered until ready to use. Stir well just prior to using to press out air bubbles.



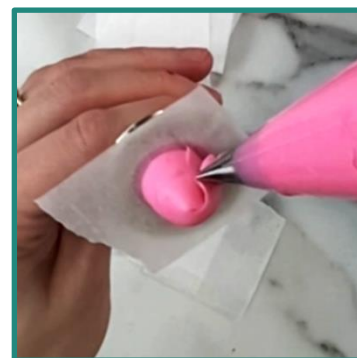
## Step 2: Preparing to Pipe

- Place either tip 103 or 104 (or another petal tip size if desired) into a piping bag and cut off the tip of the bag, so the piping tip sticks through but stays in place.
- Using a spoon or spatula, add the buttercream to the piping bag as shown. It can be helpful to place the piping bag into a tall glass and fold over when filling.
- Cut several 1"-2" squares out of parchment paper to use on the flower nail.
- Have a plate, cutting board, or other flat freezer-safe container ready.

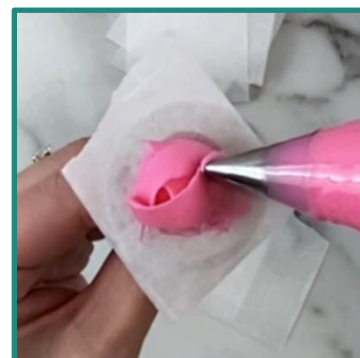


## Step 3: Piping a Rose

- Hold the piping bag in your dominant hand and hold the flower nail in your nondominant hand. Pipe a dot of buttercream onto the flower nail to hold a parchment square in place.
- Squeeze the piping bag to pipe a blob of buttercream onto the center of the parchment, then pipe a ring around this. Keeping the narrow end of the piping tip upward and the wide end downward, pipe a cone on top of this, resembling a rosebud to start from (see video).
- Make sure to hold the bag so that the narrow end of the piping tip is up, and the wide end is down when piping the petals. Pipe an arc-shaped petal, overlapping the cone, and release pressure fully. Pipe two more petals at this height, overlapping one another. See video.



- Begin the next row of petals just as described in the previous step, keeping the narrow end of the tip up, overlapping one another. Pipe 5 petals in this row.
- Continue to pipe rows of petals in this manner until the rose is as full as desired. Aim for an odd number of petals in each row, as this is how roses are typically found in nature. Start with 3 petals in the first row, then 5 in the second row, then 7, and so on.
- Buttercream roses take time and practice. Be patient and take your time.
- The Flower Nail Buddy is used as a stand for the flower nail if the rose can't be piped all in one sitting, to take a rest from piping or refill the piping bag, adjust hand grip, or attend to other tasks if needed.



### *Step 4: Freezing the Roses*

- After finishing each rose, carefully lift the parchment square from the nail and place it on a plate, cutting board, or other freezer-safe container or dish.
- Freeze the roses for 20 minutes or until firm to the touch.



## Step 5: Decorating with the Roses

- Have the dessert or treat ready before removing the roses from the freezer. Handle the roses quickly, as they will melt from the warmth of hands.
- Pipe a little buttercream where desired and place each rose on top.



## Alternate Method

- Rather than freezing, a rose can be piped directly onto the flower nail without a parchment paper square, then lifted directly onto a dessert using a small scissors or flower lifter. See video.

