



# Modern Sugar Ranunculus

with Steph Lawshe

# What You'll Need

## TOOLS

- Rolling board or smooth surface
- Foam Pad (CelPad)
- Gum paste
- Set of Rose Petal Cutters or Ranunculus Cutters (sizes 1 1/16" to 2")
- Cornstarch or Powdered Sugar Pouch/Shaker
- Fine tip paintbrush
- 1" Styrofoam ball glued to an 18g wire
- Tylose glue or pasteurized eggs in a small dish
- Shortening
- Styrofoam block for holding flowers in
- Rolling Pin
- Shell Tool or Dresden Tool
- Ball tool
- Piping tips with various size opening or drinking straws
- Set of calyx cutters
- Pair of small scissors
- Small paint brushes for dusting
- Petal dusts in desired colors
- Pasta machine (optional)
- Wire Cutters
- Small bits of foam or tissue



# Specialty Tools & Supplies

## Where to buy Specialty Tools & Supplies

- Ranunculus Cutter Set - [https://www.sugarartstudio.com/cutter\\_coleccion\\_ranunculus.php](https://www.sugarartstudio.com/cutter_coleccion_ranunculus.php)
- Ranunculus Leaf Cutter - [https://www.amazon.com/dp/B078FMJB9R/ref=cm\\_sw\\_em\\_r\\_mt\\_dp\\_U\\_4JCwDb5GVS3EW](https://www.amazon.com/dp/B078FMJB9R/ref=cm_sw_em_r_mt_dp_U_4JCwDb5GVS3EW)
- Leaf Veiner - [https://www.sugardelites.com/Multi-Purpose-Leaf-Veiner\\_p\\_815.html](https://www.sugardelites.com/Multi-Purpose-Leaf-Veiner_p_815.html)
- Cel Pad - [https://www.sugardelites.com/CelPad\\_p\\_697.html](https://www.sugardelites.com/CelPad_p_697.html)
- Ball Tool - <https://sunflowersugarart.com/product/extra-large-ball-tool/>
- Dust Colors - [https://sunflowersugarart.com/?s=petal+dust&post\\_type=product](https://sunflowersugarart.com/?s=petal+dust&post_type=product)
- Shell Tool - [https://www.sugardelites.com/Modeling-Tool-Blade-Shell-PME\\_p\\_1704.html](https://www.sugardelites.com/Modeling-Tool-Blade-Shell-PME_p_1704.html)
- Styrofoam Balls - [https://www.amazon.com/dp/B01N66TE4E/ref=cm\\_sw\\_em\\_r\\_mt\\_dp\\_U\\_WdDwDbSCX11TE](https://www.amazon.com/dp/B01N66TE4E/ref=cm_sw_em_r_mt_dp_U_WdDwDbSCX11TE)
- Tylose Powder - [https://www.amazon.com/dp/B0013GMLRA/ref=cm\\_sw\\_em\\_r\\_mt\\_dp\\_U\\_VeDwDbJHH03R0](https://www.amazon.com/dp/B0013GMLRA/ref=cm_sw_em_r_mt_dp_U_VeDwDbJHH03R0)
- Kitchenaid Pasta Roller Attachment - [https://www.amazon.com/dp/B01ENK4W9M/ref=cm\\_sw\\_em\\_r\\_mt\\_dp\\_U\\_WjDwDb5H28P50](https://www.amazon.com/dp/B01ENK4W9M/ref=cm_sw_em_r_mt_dp_U_WjDwDb5H28P50)
- Paint Brushes for Dusting - [https://www.amazon.com/dp/B07GH7WGC3/ref=cm\\_sw\\_em\\_r\\_mt\\_dp\\_U\\_tlDwDb3SZV764](https://www.amazon.com/dp/B07GH7WGC3/ref=cm_sw_em_r_mt_dp_U_tlDwDb3SZV764)
- Gel Paste Color Set - [https://www.amazon.com/dp/B00KCUXRLC/ref=cm\\_sw\\_em\\_r\\_mt\\_dp\\_U\\_GmDwDbVY172ZQ](https://www.amazon.com/dp/B00KCUXRLC/ref=cm_sw_em_r_mt_dp_U_GmDwDbVY172ZQ)
- 18g Floral Wire - [https://www.sugardelites.com/Wire-18-Green-Sunrise\\_p\\_3831.html](https://www.sugardelites.com/Wire-18-Green-Sunrise_p_3831.html)
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# Class Overview

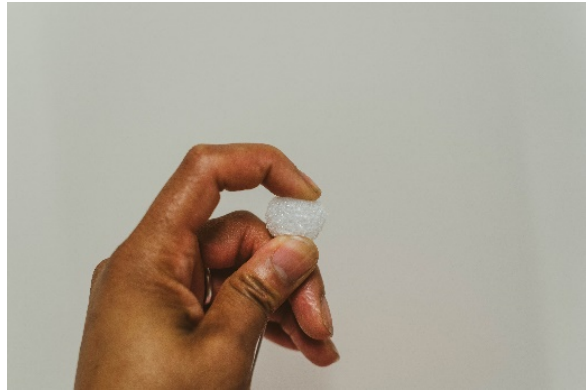
**Before you begin....**

If you are using a set of rose cutters (I use the set of 6). Remove the smallest cutter from the set. Make sure to turn them upside down and flatten the widest part ever so slightly.

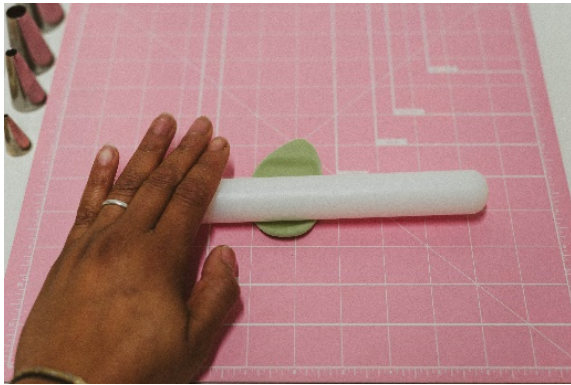


## Step 1 - Prep the center

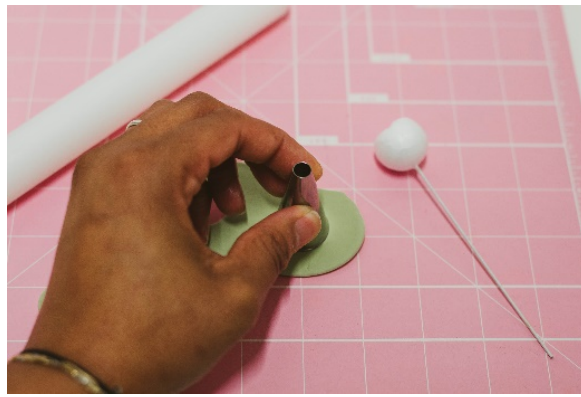
- Start with a 22mm Styrofoam ball that is glued to an 18-gauge wire. Make sure to flatten the top of the ball down.



- Roll out a moderately thin layer of green Gumpaste and cut out a circle shape big enough to cover the top of the Styrofoam ball. (use the wide end of a frosting tip or circle shaped cutter).



- Brush a small amount of glue on the back of the circle and attach to the Styrofoam ball. Press gently to adhere the edges, but do not flatten the paste or it will thin it out more.

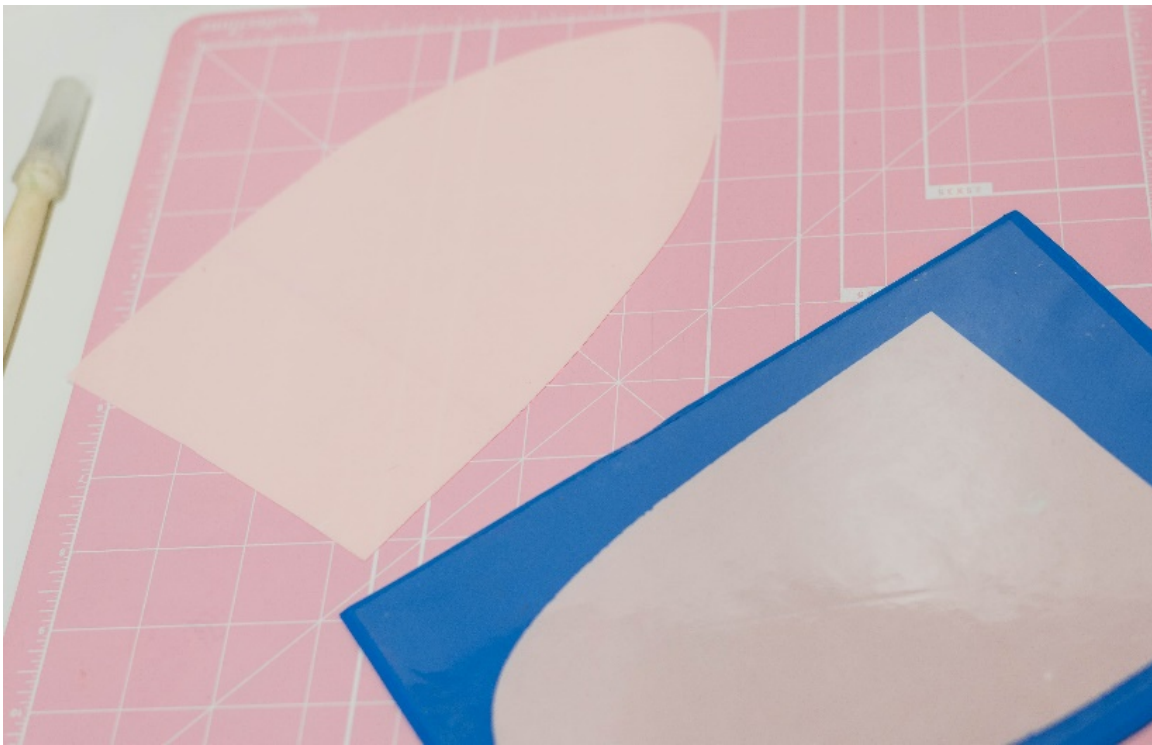


- While the paste is still soft, press concentric circles into the disc using different size circle frosting tips or straws. This will create the illusion of tight layers of petals in the center of the flower. Set aside.



## Step 2 - Cutting out and shaping each petal

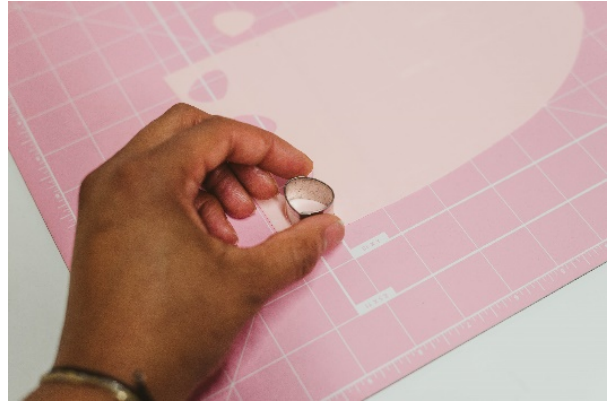
- Roll out a thin layer of white paste (or any color of your choice). I use a Kitchenaid attachment and normally roll it out to 6 or 7. If you're using a hand-turn pasta machine, roll out your Gumpaste to #8 thickness. You want the paste to not be paper thin but thin it enough to have a delicate petal.



- Place rolled out Gumpaste you are not using into a Ziploc bag or petal protector to keep it from drying out while you cut out your petals.



- First Layer - cut out 4 or 5 petals using the small petal cutter (sometimes you need an extra petal. 5 petals will give the center a round shape as well) . \_



- Using the fan tool vein each petal. Stroke from top to bottom, working from one side to the other. Do about 3 to 4 strokes on each petal, try not to be too hard or you can tear the edges of the petals.

Turn petals over so the veining is now on the backside. You want the veining to show on the outer edges of the petals...gives it more of a realistic appearance. This step is optional, if you prefer to not vein the petals the proceed to the next step 😊.

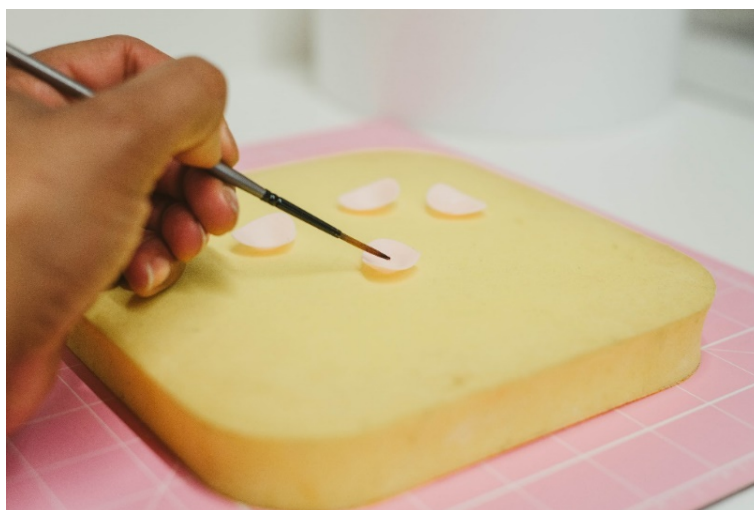




- Using the ball tool cup each petal, starting in the center of the petal and working out to the edge. Use a gentle circular motion that gradually gets larger as you work out to the edge of the petal. Be sure to cup the entire petal, this will give them a nice delicate look and allow you to create space between layers.



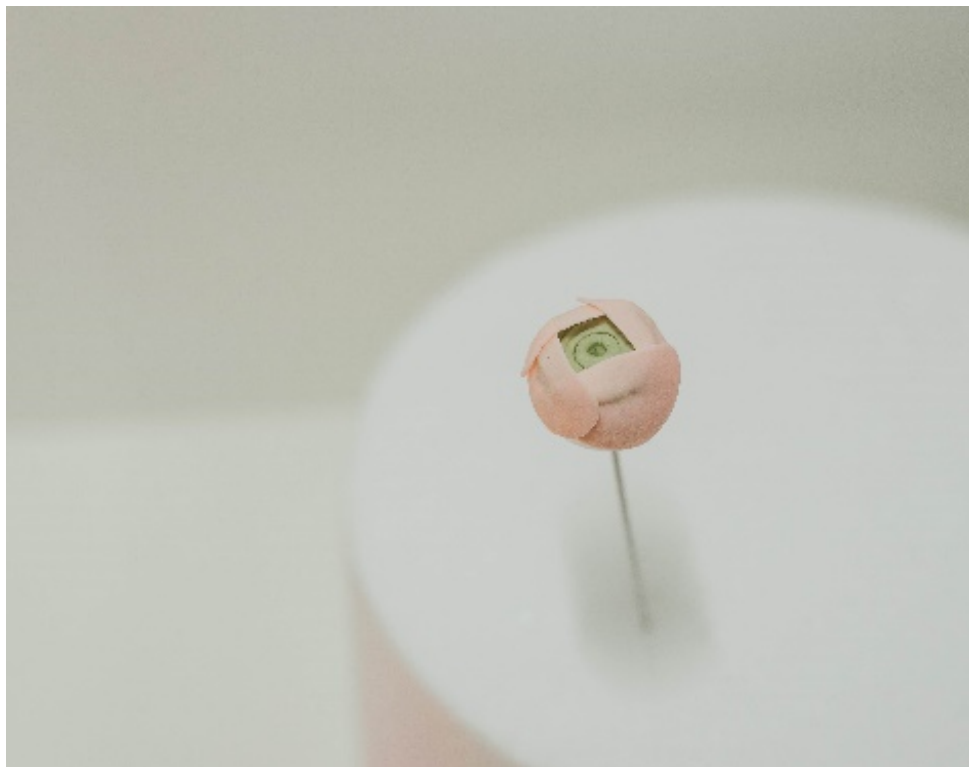
- Brush a small amount of glue to the lower half of the petals. Remember a little bit of glue goes a long way, so use it sparingly.



- Repeat these steps for each row of petals.

### Step 3 - Assembling the Sugar Ranunculus

- Attach the four petals to the ball around the center so the petals cover at least half of the green disc. When attaching the petals make sure to overlap each one and tuck the last petal under the first to the finish the row. The center should resemble a small square and be a little lower than the petals, which helps create some depth. If the center is too small or too wide, gently push your petals inward or outward until you get the desired look you want.



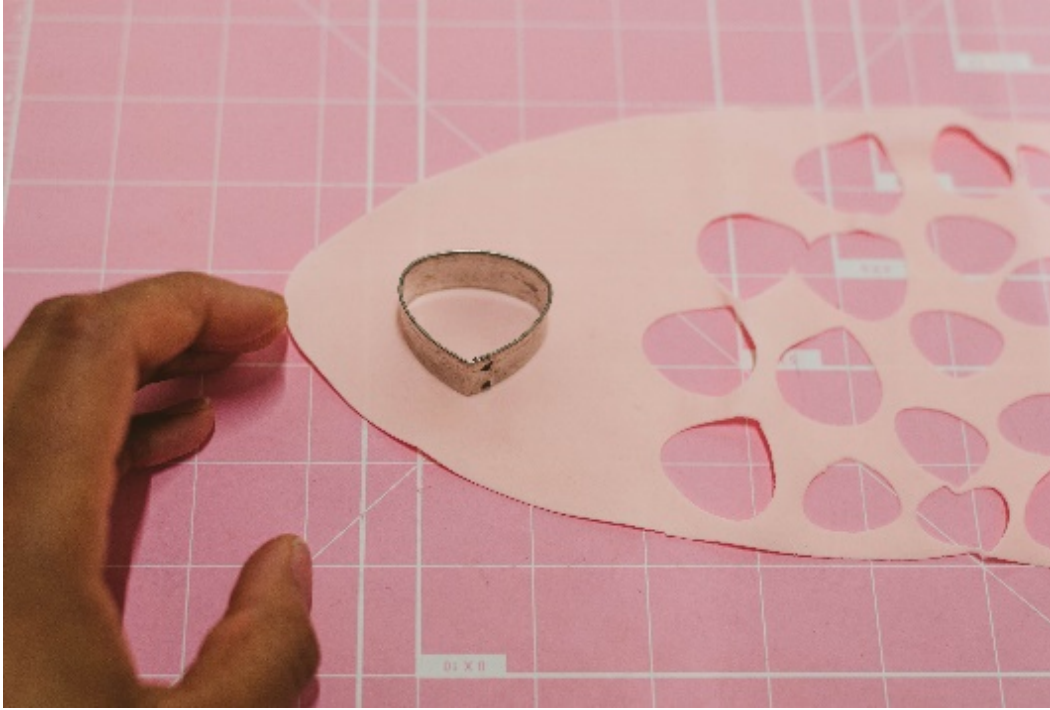
- Second Layer - Using the small cutter (#1) cut out 4 to 5 petals. Repeat the same process in Step 2. Attach petals by laying them across the previous layers where they overlap, making sure to tuck the last petal under the first. This will create a delicate round shape. Make sure to keep the layers at the same height.



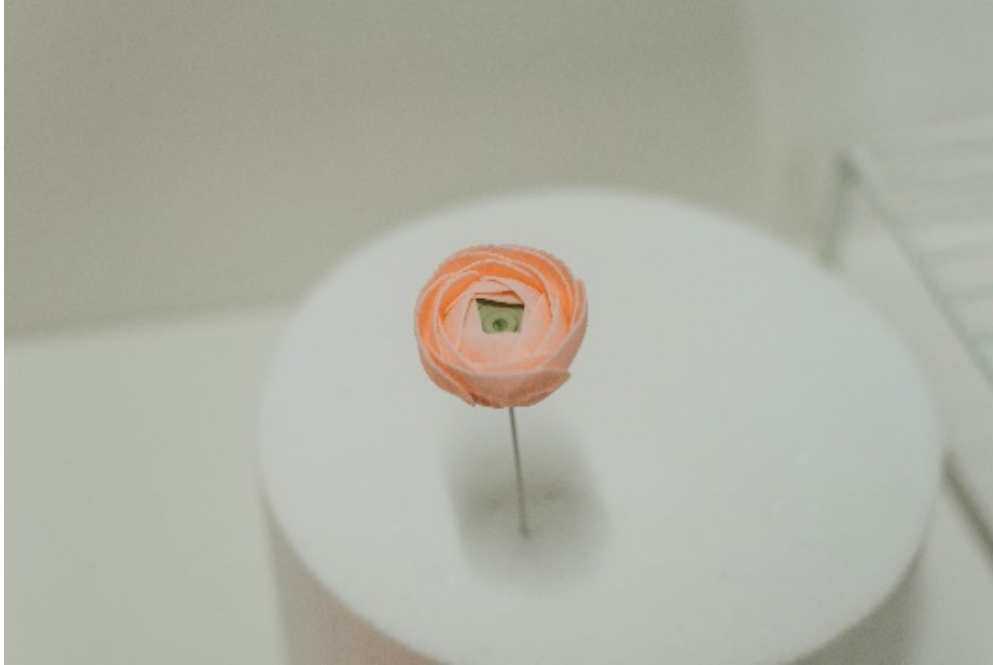
- Third Layer - Cut out 6-7 petals using the medium size cutter (#2). Repeat the petal shaping process in Step 2 and attach the petals as instructed in Step 3.



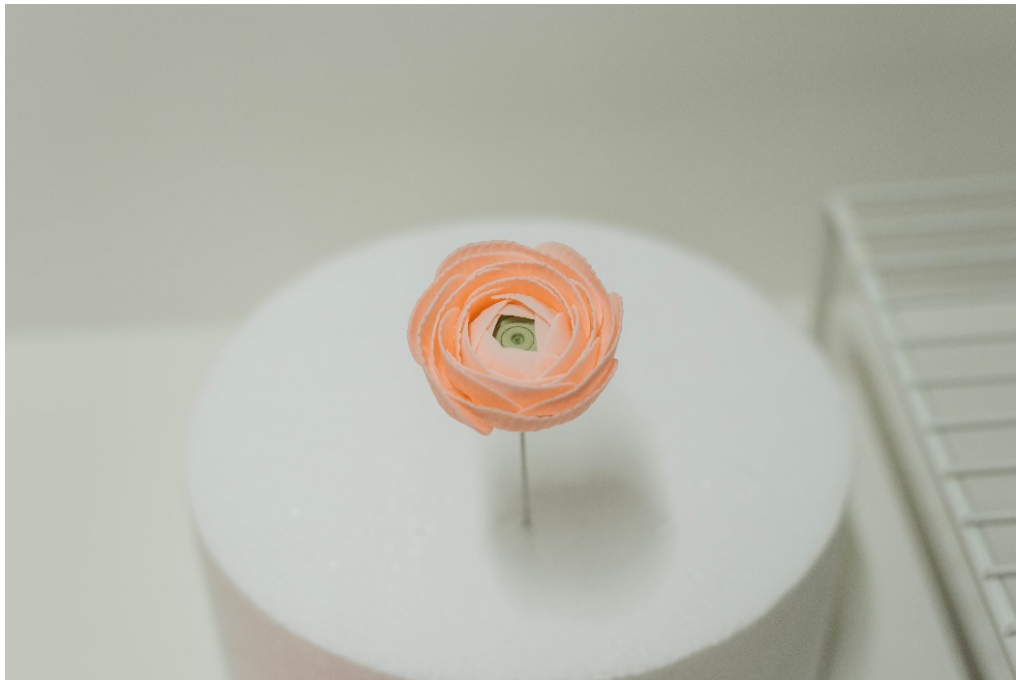
- Fourth Layer - Cut out 7-8 petals using the large size cutter (#3). Repeat the petal shaping process in Step 2 and attach the petals as instructed in Step 3.



- Fifth Layer - Cut our 7-9 petals using the last largest cutter (#4). Repeat the petal shaping process in Step 2 and attach the petals as instructed in Step 3.



- Make sure to space your petals evenly around the ball. As you do each row, the flower should appear to be opening. Trim any excess Gumpaste on the bottom to give it a cleaner look.

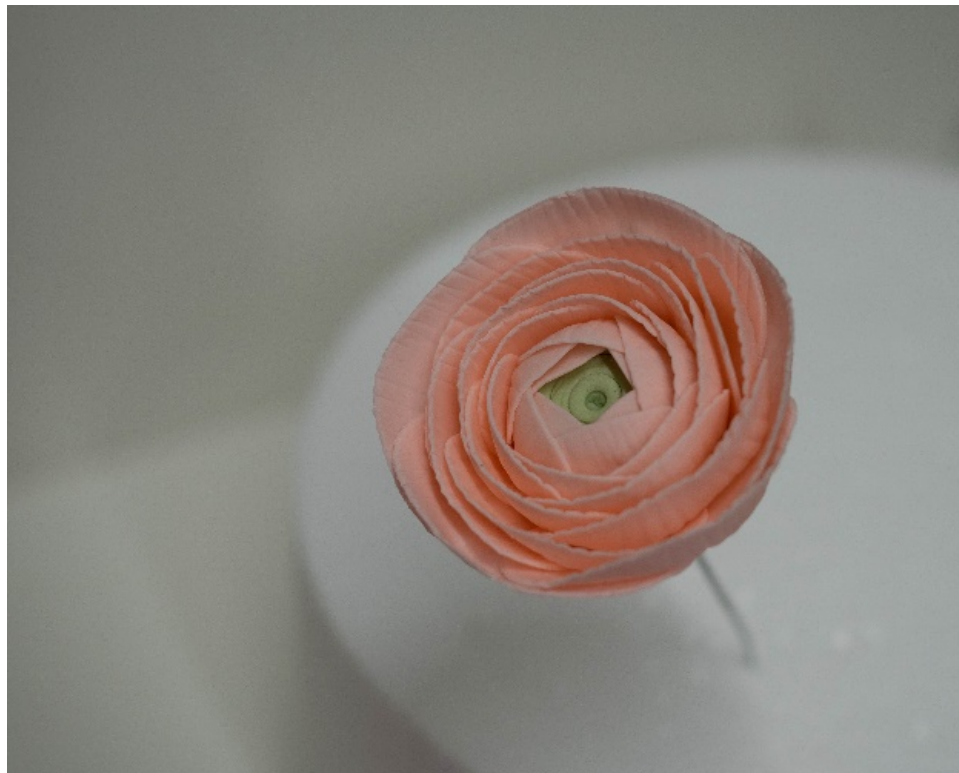


- If petals are too closed in, use small pieces of Styrofoam and stick them between the petals you want to open up.
- Hang flower upside down to dry completely.



#### Step 4 - Adding the finishing touches

- Once your flower is completely dry, I like to dust the center with moss green luster dust to add some depth.
- If your ranunculus is another color other than white, I recommend using a petal dust color that is slightly darker and lightly dust the petals to help them look more realistic.



# *Gumpaste Recipe*

recipe adapted from Nicholas Lodge

## Ingredients

4 large or XL fresh egg whites\* - I prefer the XL eggs

2 pound bag of powdered sugar 10x

12 level teaspoons tylose powder\*\*

4 teaspoons vegetable shortening

1. Place the egg whites in a heavy duty mixer bowl fitted with the flat paddle.
2. Turn the mixer on high speed for 10 seconds to break up the egg whites.
3. RESERVE 1 CUP of the powdered sugar and set aside.
4. Turn the mixer to the lowest speed and slowly add the remaining sugar.
5. Turn up the speed to medium and beat for about 2 minutes. During this time, measure the Tylose into a small bowl.
6. Mixture should look thick and shiny, like meringue. If coloring the entire batch, add the color at this stage, making it a shade darker than the desired color.
7. Turn the mixture to slow and sprinkle the tylose in over a 5-second time period. Next, turn the speed up to high for a few seconds. This will thicken the mixture.
8. Scrape the mixture out of the bowl onto a work surface that has been sprinkled with the reserved 1 cup of powdered sugar. Place the shortening on your hands and knead the paste, adding enough sugar to form dough that is soft but not sticky. You can check by pinching with your fingers -- they should come away clean. Wrap in plastic wrap and place in resealable bags.
9. Place in the refrigerator for 24 hours if possible before using, to allow paste to mature.
10. Before use, remove from refrigerator and allow the paste to come to room temperature. If needed, take a small amount of shortening on your fingertips and knead into the paste. If you are coloring the paste, add the color at this time.



11. Always store the paste in resealable bags and return to refrigerator when you are not using. Paste will keep under refrigeration for approximately 6 months. You can keep the paste longer by freezing. If you will be freezing a batch of paste, allow it to mature for 24 hours in the refrigerator first before placing in the freezer.

12. Make approximately 2 pounds of paste.

\* Large egg whites can vary a great deal from region to region. If you find that paste is too stiff to work with, try adding a little more egg white in the first stage of the recipe.

\*\* Chef Lodge's recipe was created using Tylose powder. While there are several other great gum agents available (Gum Tragacanth, Gum-Tex, CMC), they cannot be directly substituted in this recipe. CMC powder is similar enough to Tylose to use in this recipe, but strengths vary greatly, so you will need to experiment with amount of CMC to use with the other ingredients to make a work- able paste. (My personal experience with CMC has been that it is stronger than the Tylose powder found in the States, and therefore I use a bit less when making this recipe).

International Sugar Art Collection/Nicholas Lodge [www.nicholaslodge.com](http://www.nicholaslodge.com)



# Resources

## Where to buy tools

- Frans Cake and Candy - [www.franscakeandcandy.com](http://www.franscakeandcandy.com)
- Global Sugar Art - [www.globalsugarart.com](http://www.globalsugarart.com)
- CK Products - [www.ckproducts.com](http://www.ckproducts.com)
- Sugar Art Studio (ranunculus cutters and silicone molds) - [www.sugarartstudio.com](http://www.sugarartstudio.com)
- Sunflower Sugar Art (petal dust and ball tool) - [www.sunflowersugarart.com](http://www.sunflowersugarart.com)
- Sugar Delites (rose cutters) - [www.sugardelites.com](http://www.sugardelites.com)
- Flour Confections - [www.flourconfections.com](http://www.flourconfections.com)
- Amazon (fondant, premade Gumpaste and Tylose powder) - [www.amazon.com](http://www.amazon.com)

## Gumpaste Recipe

Nicolas Lodge - <https://www.nicholaslodge.com/blog/nicholas-lodge-s-tylose-gumpaste>

Video Instruction - <https://www.youtube.com/watch?v=VHiEiJGiHy8>