

Sweet Peas

Make 4 with tip 104. Back petal (A): Hold the bag at a 45° angle to the surface. Hold bag with fingers facing you directly. The wide end of the tip should rest on surface, with the narrow end slightly above the surface. Start squeezing and rotate the bag keeping the same distance from the surface as you move the bag. Stop squeezing and pull the tip away.



Center Petal (B): Hold bag at 45° angle to the surface with the wide end of the tip against the bottom of the base petal and narrow end pointing straight up. Squeeze the bag and lift the tip slightly off the surface (about 1/4 in.) as the icing curls. Continue to squeeze without changing position. Stop squeezing and return the tip to the surface. Now pull tip away.



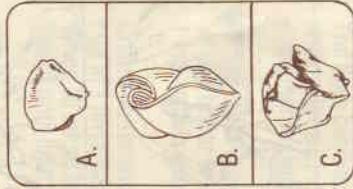
Side Petals (C): Position bag as for the center petals, but slightly to the left of it. Follow the same procedure as you did for the center petal, squeezing and while the petal curls, lift the tip, stopping your pressure and lowering the tip back to the surface before pulling away.



Half Rose

(A) Make back petal the same as the sweet pea back petal (A) above.

Make a rosebud (B) atop back petal: Hold tip 104 at a 45° angle so that end of bag points to the right, finger tips gripping bag facing you. Touch wide end of the 104 to surface, point narrow end to the right. Squeeze, move forward 1/4 in.; hesitate so icing fans out, then move back as you stop pressure.



Make overlapping petal. Hold bag in same position as above with end of tip touching inside right edge of base petal, narrow end of tip pointing slightly up above base petal. Squeeze as icing catches inside edge of base petal and rolls into interlocking center bud. Stop pressure; touch large end back to surface and pull tip away.

Make side petals (C): Position bag and tip as you do for sweet pea petals shown above (C) making one to left & one to right.