



◀ Rose Garland

Less formal, more fun! A dynamic swirling background wraps around the vivid rose center heart for a boldly romantic approach.

Pan: SweetHeart, p. 159

Tips: 4, 5, 6, 102, 352, p. 136-137

Colors: Rose, Red-Red, Kelly Green, p. 127

Recipes: Buttercream, Royal Icings, p. 111

Also: Flower Nail, p. 134; Cake Board, Fanci-Foil Wrap, p. 217, Meringue Powder, p. 126; waxed paper, toothpick

In advance: In royal icing, make 16 tip 102 roses with tip 6 bases; make extras to allow for breakage and let dry. Ice smooth 2-layer 3 in. high cake and mark center heart area with toothpick, 1½ in. from edge. Pipe tip 4 swirls on cake sides and top around marked area. Position roses on marked heart. Add tip 352 leaves. Pipe tip 5 ball bottom border. Serves 12.

▶ Bold and Blue

The classic fondant bow has more presence (and texture) than ever when coated with white nonpareils. The cool blue fondant cake sets it off perfectly.

Pan: SweetHeart, p. 159

Colors: Royal Blue, Violet, Rose, p. 127

Fondant: White Ready-To-Use Rolled Fondant (72 oz. needed), p. 122; Easy-Glide Fondant Smoother, Rolling Pin, Roll & Cut Mat, p. 125

Recipe: Buttercream Icing, p. 111

Also: Gum-Tex™ Karaya, p. 125; Piping Gel, p. 126; White Nonpareils Sprinkle Decorations, p. 128; Cake Board, Fanci-Foil Wrap, p. 217; paring knife, cornstarch, cotton balls

In advance: Make fondant bow (p. 117) using approximately 20 oz. of white fondant kneaded with 2 teaspoons of Gum-Tex for added strength. Reserve remaining fondant mixture to make streamers and flat ribbon. To make streamers, cut 1½ in. wide strips, 5 and 6 in. long; cut V-shapes at one end and pinch together other end to fit under loops. Place pan flat, back side up, and position streamers, placing cotton balls beneath to shape; let dry, then remove.

Prepare 2-layer 4 in. high cake for rolled fondant (p. 105). Tint 36 oz. fondant light blue; cover cake and smooth with Easy-Glide Smoother. To make flat ribbon, using reserved fondant mixture, cut a 1½ x 18 in. strip; position on cake, trim off excess, then remove. Brush tops of all bow pieces with piping gel and immediately sprinkle with white nonpareils; let set. Position bow pieces on cake. Tint half of remaining fondant violet/rose combination, half blue. Roll ¼ to ½ in. diameter fondant balls and attach to cake with damp brush. Serves 12.



◀ Truffling with Your Affections

This pretty candy dish is actually a ganache-coated cake, topped with rich truffles. Nothing says love like chocolate!

Pans: SweetHeart, p. 159; Cooling Grid, p. 160

Recipes: Buttercream Icing, p. 111; Ganache Glaze, p. 112; Truffles (2 recipes needed), p. 112

Also: Candy Melts® in White (1 pk. needed), Light Cocoa (4 pks. needed), p. 146; Cake Board, Fanci-Foil Wrap, p. 217; Parchment Triangles, p. 134; chopped walnuts, waxed paper

In advance: Make approximately 32 chocolate dipped truffles—some plain, some rolled in chopped walnuts and some topped with a swirl using melted white candy in cut parchment bag. Set aside.

Ice 1-layer cake smooth in buttercream. Position cake on cooling grid over drip pan and cover with ganache; let set. Position cake on foil-wrapped board. Position truffles on cake top. Cake serves 12.

†Brand confectionery coating.

The new SweetHeart Pan is Here!

Create heart cakes with a fresh, fun attitude! The SweetHeart pan has graceful curves that an exciting new look to Valentine desserts, birthday cakes, Mother's Day gelatin molds and Here's just a taste of the great things you can do!



▲ Vibrant Vines

Opposites attract as pastel and neon fondant come together on this energetic heart design. Great texture accents the shape, from the embossed strips on the sides to the layered flowers on top.

Pan: SweetHeart, p. 159
Fondant: Ready-To-Use Rolled Fondant in White, Pastel Yellow, Pastel Pink (24 oz. each), Pastel and Neon Multi Packs, p. 122; Funny Flower Cut-Outs™, p. 123; Green Brush-On Color™, p. 124; Easy-Glide Fondant Smoother, Roll & Cut Mat, Rolling Pin, Brush Set, Color Tray, Cutter/Embosser, p. 125

Recipe: Buttercream Icing, p. 111
Also: 2005 Pattern Book (Small and Large Heart), p. 222; Cake Board, Fancifol Wrap, p. 217; small plastic ruler, small paring knife
 Prepare 2-layer 3 in. cake for rolled fondant (p. 105); cover with yellow fondant and smooth. Combine Pastel Pink with Neon Pink fondant from Multi Pack to achieve pink color used. Roll out fondant ¼ in. thick and, using patterns, cut one large pink and one small white heart. Attach pink heart to cake and white heart to pink heart with damp brush. Mix orange fondant from Neon Multi Pack with 6 oz. white fondant. Cut out orange flowers using medium Cut-Out and pink flowers using small Cut-Out. Using damp brush, attach

small to medium flowers, then attach flowers to stems and leaves using Brush-On Color and be fondant ¼ in. diameter white balls for flower centers, at brush. Roll out large pieces of orange and pink thick and imprint lattice lines, ¼ in. apart, with wheel of Cutter/Embosser. Cut strips ¼ x 4½ in. fondant ¼ in. thick and cut ¼ in. x 4½ in. strips. T ends will rest with water. Press ends lightly and and attach between lattice strips, brushing area excess. Roll ¼ in. diameter white balls and attach center heart. Roll out white fondant ¼ in. thick a ¼ x 12 in. strips. Brush back with water and loos around bottom border. Serves 12.