

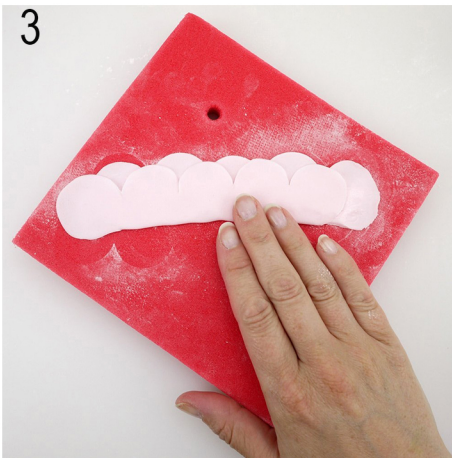
Rose Making Instructions



1. Roll out your icing/clay and cut out using your rose maker/cutter tool. Place onto a foam mat and gently thin out around the petal edges using a ball shaped sugar craft tool or rolling pin.



2. Brush a line of edible glue just above the center.



3. Fold and half and gently press together. Then brush another line of edible glue along the bottom straight edge.



4. Start rolling tightly from one end to form the center of the rose.



5. Continue rolling and gently forming the petals as you go. For fuller blooms, add another strip to the end and continue to roll up.



6. Your completed rose!