The Wilton Method: Mastering Buttercream - Flowers and Leaves with Wilton I

Chapter 1 - Introduction

Part 4 Overview

(light music) - In the final class of this series, I'm gonna show you some techniques for creating flowers and with that of course we're gonna need some leaves. I will show you how to make three different types of leaves using just one decorating tip. I'll show you how to make a drop flower and a swirl drop flower, also one of my personal favorites, the sunflower. We're also going to get into brush embroidery and cornelli lace. These floral techniques may look really hard to do but they're actually really easy and they work for any occasion.

Chapter 2 - Piping Flowers and Leaves

Leaves, drop flowers, and swirl drop flowers

- Let's get started today with learning how to make three different types of leaves, as well as the drop flower and the swirl drop flower. For this, I'm gonna use my handy little practice board right here, a tip 352, a tip 2D, and a tip number 3. So let's get started with those leaves. I have my bag prepared with my tip 352 and medium consistency icing. You're gonna hold your bag at a 45 degree angle at the six o'clock position. You want to make sure the two points of the tip are vertical. And you want to start by applying pressure to build up a base with your tip slightly touching the surface. And as you build up the base, relax your pressure as you pull the tip towards you and away. And that gives you the point to your leaf. Let me show you that one more time. So we have the tip slightly touching the surface, we're applying pressure to build up our base, and relaxing pressure as we pull it toward ourselves. And next leaf I'm gonna show you is very, very similar to that, it's called the ruffle leaf. So we're gonna do the same technique, but as we pull the tip toward ourselves, rock the tip back-and-forth in a ruffle motion. And that's the ruffle leaf. So you can see the ruffle leaf has a different look to the basic leaf by just changing just one part of the technique. For the stand-up leaf, we're gonna change the angle at which we're holding the bag. You want to hold the bag at a 90 degree angle now. Again, with the two points vertical to each other, and we're gonna build up that base, and pull the leaf up as we relax pressure. And that gives you a stand-up leaf. Let's see that one more time. The reason why it's great to learn different techniques for making leaves is when you look at flowers and nature, all the leaves look different. They're not the same. So when you put flowers on your cake it gives it a more natural look to kind of switch up the leaves you put with it. So now, let's learn how to make the drop flower. I have my tip 2D here with medium consistency icing. I'm gonna hold my bag at a 90 degree angle, and you want the tip just slightly touching the surface. Apply pressure to let the icing fan out to create the star. Once you get it the size you'd like it, stop pressure and pull your tip away. And you see there's a little hole in the middle. That's why we have our tip number 3 here. Again, medium consistency icing. We're using the dot technique and we're just gonna add a little center to our flower. There you go. It's beautiful and easy to do. I'm gonna show you that again, but I'm gonna apply a little bit more pressure so you can see how you can make the flower larger, just by applying more pressure. So I'm going to do it right next to my first one, and just gonna apply more pressure. Release pressure when I pull away. This goes back to our three essentials, just by changing the pressure I use the same technique but achieve two different looks. So with using what we've just learned, let's see the swirl drop flower. It's very similar. You're using the tip 2D in medium consistency icing and you're holding your bag at a 90 degree

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angle. However the difference with this one is instead of holding your bag like this you want to turn your wrist at just a quarter so your knuckles are facing at nine o'clock, for right-handed decorators, and three o'clock for left-handed decorators. So I'm gonna turn my wrist, and have my tip just slightly touching the surface, like I did with the first drop flower, and as I apply pressure, I'm gonna let my wrist turn back to it's natural position. Stop pressure and pull away. And then we have that center again, so I'm gonna take my tip number 3, and using the dot technique, just gonna give it a little center right there. Alright, let's see that one more time. So I have my wrist turned before I start my technique. My knuckles are at the nine o'clock position. And as I'm applying my pressure, my hand is going back to it's natural position. I'm stopping pressure before I lift up. And I'm using my tip number 3 to add a little center. Now that I've practiced my techniques, I'm gonna go ahead and put 'em on my cupcake. So I'm gonna start with my tip 2D and I'm gonna cover this cupcake with some drop flowers. Alright, so I'm just slightly touching the surface of my cupcake. Okay, and I'm always stopping pressure before I pull away. Just want to do three right next to each other here. Let me do my final one and then I'll go back in and add in my center. Okay. I have my tip number 3 right here already. Let me add in my center here. Here... And here. I'm gonna go to my second cupcake now and add some swirl drop flowers and once I'm done with that I'll add some leaves to both of them. So I'm gonna turn my hand before I start. Then I'm gonna apply pressure as my hand turns back to its natural position. Stopping pressure as I pull away. I'm gonna try and make this one just a little bit smaller. Just so I have different sizes on there. Okay. And then I turn my hand. Okay. Beautiful. So I have a large one here and two small ones right next to it. So I made my flowers today using buttercream, but another great hint is you can also very easily use the same technique and make 'em with royal icing and you can store 'em and use 'em later.

Sunflower

- Now, I'm going to show you how to make one of my favorites: a sunflower. The great thing about the sunflower is you actually already know how to make it, you just don't realize it, yet. It's a combination of three techniques I've already shown you all combined to make one beautiful flower. To make a sunflower, you're to going to need a tip number 12 with brown medium consistency icing. You can also use chocolate to add a little bit of flavor. A tip 352 with yellow icing, and tip number 16 with that same brown or chocolate icing. To begin, we're going to want to make a dot using the dot technique, so we're holding our bag at a 90 degree angle, so I'm using my tip number 12 and the dot technique to create about an inch dot. Now that I have my dot ready, I'm going to take my tip 352, and I'm going to create a row of petals surrounding that dot using the leaf technique. So, I'm going around my dot here, and it really helps when you're making a sunflower if you can turn your cake or cupcake or whatever you're working on, which is why I put my practice board on a turntable, makes it a lot easier. When you're making flowers too with a lot of different petals like this, an important thing I like to keep in mind is all your petals don't have to be perfect and match each other 'cause in nature, all the petals on the flower look different. Okay, so now I'm starting a second row of petals using the same technique, and I'm starting my petals in between the first row. I'm gonna have about two more petals here. All right, beautiful, you can already see my sunflower starting to take shape, I'm just going to add a little bit more detail with my tip number 16, and I'm going to go through the center, and I'm just going to add a bunch of stars. So, I'm going to use the same star technique that we learned to cover the center of my sunflower. Medium-consistency icing at a 90 degree angle, and always remember to stop pressure before you pull away, prevent those peaks. We're just going to go all along the center of my sunflower, and there we go. Now that we've practiced it on our

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practice board, let's go ahead and put that sunflower on a cupcake. So I have my tip number 12 all ready to go. I'm going to go ahead, I'm going to put my dot right in the center of my cupcake, okay. And I have it already on my turntable to make this next part a lot easier. I'm going to do my first row of petals using the leaf technique. All right. Now we're going to do our second row of petals, in between that first row. I love putting the sunflower on a cupcake, it just covers the whole cupcake, makes it look so friendly and beautiful. All right, about two more petals. Okay. Now we're taking our tip number 16, and we're going to use our star technique, and we're going to finish off that sunflower. There we go, beautiful, now it's ready to serve. This sunflower is a great example of how all the techniques we're learning can fit together to create something completely new.

Chapter 3 - Special Techniques

Brush embroidery

- Next, I'm gonna show you brush embroidery. This is a really impressive technique, and you can have a lot of fun with it. You can switch up patterns and colors and really get creative with it. All right, so let's get started. Everything I have here is I have my cupcake. It's really best to do this with a layer of buttercream underneath, so I'm gonna do it directly on my cupcake rather than on a practice board. I have a cutter right here. I have my bag fitted with a tip number three and medium consistency icing. I have a brush and some water all ready to go, and I also have a towel here just in case I need it. So I'm gonna begin by taking my cutter. I'm gonna make an imprint on my cupcake. I'm gonna kind of angle it a little bit so I get the full pattern. All right, so I'm using a cookie cutter right here, but you can also, if you'd like, you can just freehand a pattern. So I'm gonna take my bag right here and my tip number three, and I'm just gonna outline the pattern that I just imprinted on my cupcake. Want a good amount of icing, too. Okay, so now I'm gonna do the other side of my cupcake. Okay, beautiful. Now, I'm gonna take my brush, and I'm gonna dip it in just a little bit of water. You want your brush damp, but you don't want it soaking wet, and you're gonna take the brush, and you're gonna brush the icing toward the center. You want quick strokes, and about every two to three strokes, I recommend dipping your brush in more water. This will keep distinct brush lines in your design. So I'm going as much to the center as possible, only because it gives it a really cool look. You want the strokes to look like that. Okay, more water here. Like I said, you want it damp, but you don't want it soaking wet, and you don't want a ton of icing on your brush, which is why cleaning it off is a really good hint here, too, and I'm kind of turning my cupcake, as you see, so I can do the same motion. Okay, coming around the center here. Just about done. Just a few more. About one more right here. All right. If you want more icing, too, to brush to the center, you can use a larger round tip. So you can leave the cupcake like this 'cause it's beautiful just as it is, or you can add a little bit more detail to it. I have another bag fitted with a tip number three and a little bit of a darker pink icing. I'm gonna freehand a heart in the center of my first heart. All right. Okay, and I'm gonna use the same brush embroidery technique and brush that toward the center. Go back to this one. Okay. And I can only fit about two hearts on here, but if you were doing this on a cake, you could even add another layer to it. There we go. This is a technique you may not expect to be able to use in cake decorating, but it has such a beautiful effect.

Cornelli lace and variations

- The final technique I'm gonna show you is called the cornelli lace. It's a very beautiful random design, it looks gorgeous on a cake. All right, so let's get started. I have a bag fitted with a tip number three and thin consistency icing. You can thin down your icing using water or corn syrup to

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add more elasticity. So I drew a little square with icing on my board here because a very important thing with cornelli lace is you always wanna start and end at the edge. So it would be the edge of your cake or the edge of your cupcake, so that's what I drew my little square for. We're gonna start at the edge and I'm holding my bag just slightly off a 90 degree angle. And there's real no method to the madness here, it's just a series of s's and c's. You wanna lift the tip off of the surface so your icing stays nice and rounded. Make sure the lace never crosses and you always wanna end at the edge of your surface. So now that I practice on my practice board, I'm gonna go ahead and do that on the top of my cupcake right here. I'm gonna start at the edge and start piping my lace. You can really have fun with this one too because it really is just a random design. Wanna make sure you cover the whole surface though. There we go! The cornelli lace is really just a random pattern so you can keep it really tight together, you can make it very loose, make it your own. With all the techniques that we learned, you can do amazing things with them. Look at all these gorgeous treats I have in front of me. I have this cake here that's been covered in brush embroidery flowers finished off with a gorgeous shell border. I have a cupcake here that's covered in swirl drop flowers as well as one that's covered in drop flowers. We have the cupcakes that we did today and I did a little green heart in the middle here. I have this cornelli lace cake with a bead border right here and I have this cake right here, that's a combination of all the techniques we've learned in this series. I have a rosette right here, a drop flower, some grass, some dots, and some stars and an elegant design cascading down the side. The great thing about butter cream is not only is it delicious, but with some decorating bags and tips you can create tons of different designs for all of your celebrations.

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