



Perfectly Piped Petals

BY DEEPA PATHMANATHAN



Buttercream flowers are **timeless**; these delicate, edible accents are the **perfect adornment** to just about any cake, cupcake, or cookie, and are suitable for any occasion. Learn to pipe **three sensational buttercream flower designs** with this detailed step-by-step tutorial created exclusively by **Deepa Pathmanathan** of **Sweet Sprinkles**, the cake boutique. Deepa explains, “These buttercream flowers are a bit of a departure from the usual roses we see on cupcakes, I wanted to show how **versatile** and **beautiful** these flowers can be.”



Buttercream Chrysanthemum

COMPONENTS

Buttercream icing in 7	7 piping bags	No. 2 for White
Wilton colors: Sky Blue,	6 couplers	No. 4 for Juniper Green
Golden Yellow, Leaf	Wilton tips	No. 1A for Brown
Green, Juniper Green,	No. 1 for Christmas Red	No. 81 for Sky Blue
Brown, White, and	No. 2 for Golden Yellow	No. 352 for Leaf Green
Christmas Red		
Prepared iced cupcakes		

1. Dollop a ball of brown buttercream in the middle of the cupcake with tip 1A.



2. Using tip 81 and some Sky Blue buttercream, hold the bag at a 45° angle and start piping the first petal, ensuring that the rounded end of the tip points down. Pipe slowly, starting from the base of the center brown ball and pull out to ½ inch for each petal.



3. Pipe all around the outer circumference of the brown buttercream to finish the first row of petals.



4. Continue piping rows of petals, pulling upward from the base of the brown buttercream ball, ensuring that all the petals are the same length.

Deepa notes: Remember to place the new row of petals in between the petals of the previous row.



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5. With tip 1 and some yellow buttercream, pipe small dots of buttercream in the center of the flower.



6. With tip 2 and some white buttercream, pipe the stamens all around the outer ring of the yellow dots.



7. With tip 1 and yellow buttercream, pipe small dots on the tip of the white stamens to give the illusion of pollen.



8. Pipe a few red dots in the center amidst the yellow dots using a bag fitted with tip 1.



9. Pipe a few white dots also in the center with tip 2.



10. Using tip 352 and Wilton Leaf Green buttercream, pipe the leaves with the pointed end of the tip visible on the top and the bottom.

Deepa notes: You should see a pointed tip to the leaf and not the "V" shape while piping.



11. Using Juniper Green buttercream fitted with tip 3, pipe short stems on the outer edge.



12. To create the little white blossoms, use tip 1 and white buttercream icing to pipe a small dot on the ends of the green short stems.



Buttercream Zinnia



COMPONENTS

Buttercream icing in 6	6 piping bags	No. 1A for Brown
Wilton colors: Black,	5 couplers	No. 24 for Golden
Golden Yellow, Leaf	Wilton tips	Yellow
Green, Juniper Green,	No. 2 for Black	No. 97 for Violet
Brown, and Violet	buttercream	No. 352 for Leaf Green
Prepared iced cupcakes	No. 3 for Juniper Green	

1. Dollop a ball of brown buttercream in the middle of the cupcake using tip 1A. Fill a piping bag fitted with a No. 97 tip with Violet buttercream. Holding the bag at a 45° angle, with the wide end of the tip touching the surface of the cupcake and the narrow end pointing out, start piping the first petal of the first row in a up and down motion (twice).



2. Continue piping the petals, using the same motion, all the way around the center brown ball.

Deepa notes: Make sure to slightly overlap the previous piped petal.



3. Pipe the second row of petals, on top of the first row, all the way around the ball.



4. Repeat the above step for the third and fourth row respectively.



5. Now with piping tip 2 and some black buttercream, fill the center of the flower with small piped dots.



6. Using yellow buttercream fitted with tip 24, pipe the pollen all around the outer corners of the black dots.



7. With tip 352 and Wilton Leaf Green buttercream, pipe the leaves with the pointed ends of the tip visible on the top and bottom, so you can see a pointed tip and not the "V" while piping.



8. Using Juniper Green buttercream fitted with tip 3, pipe short stems on the outer edge of the flower and then using black buttercream, pipe short twigs in between the stems.



Buttercream Dahlia



COMPONENTS

Buttercream icing in
4 Wilton colors: Leaf
Green, Black, White,
and Christmas Red
Prepared iced cupcakes
4 piping bags

4 couplers
Wilton tips
No. 60 for Christmas
Red
No. 2 for White

No. 7 for White
No. 2 for Black
No. 1A for White
No. 352 for Leaf Green

1. Dollop a ball of white buttercream in the middle of the cupcake using tip 1A.



2. Fill a pastry bag, fitted with tip 60, with Christmas Red and white buttercream, $\frac{3}{4}$ th and $\frac{1}{4}$ th respectively. Holding the bag at a 45° angle with the wide end of the tip facing down and the narrow end facing up, start piping the first petal from the base of the white ball. Pipe slowly as you pull out to about $\frac{1}{2}$ inch for each petal. Continue using the same motion all around the base to form the first row of petals.



3. Pipe the second row of petals in the same way, ensuring that the petals are placed between the two petals in the lower row.



4. Continue to pipe three more rows of petals, pulling the tip upward from the base. Make sure that all of the petals are the same length and are placed between the petals of the previous row.



5. As you move further upward and toward the center of the flower, reduce the length of the petals for each new row until the ball is completely covered with petals.



6. With tip 352 and Wilton Leaf Green buttercream, pipe the leaves with the pointed ends of the tip visible on the top and bottom.

Deepa notes: Make sure you can see a pointed tip and not the "V" while piping.



7. With tip 7 and some white buttercream, pipe thick short stems in the gaps around the flower.



8. With tip 2 and some black buttercream, pipe small dots all around the white short stems piped in step 7.



9. With tip 2 and some white buttercream, pipe short stems, between the spaces, on the outer edge of cupcake.



Deepa Pathmanathan was introduced to the beautiful world of baking in the year 2013. She was instantly seduced by buttercream, practicing day and night until she mastered the medium. Deepa resides in Coimbatore, India, where she is a baker by profession and a cake artist by passion. She recently opened Sweet Sprinkles, where she creates custom cakes, made with the finest ingredients, for all occasions.

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