



## Fondant Peach Blossoms and Leaves

 Vegetarian  Vegan  Gluten Free  Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



70 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1 blossom-making set with 1 1/2-inch, 1-inch, 1/2-inch, and 1/4-inch blossom cutters)
- 48 servings flower forms
- 48 servings cornstarch
- 1 cup paste food colorings: creamy peach green yellow
- 2 pound gum paste
- 48 servings gum glue
- 1 tablespoon meringue powder
- 1 cup powdered sugar

- 2 tablespoons warm water
- 1 inch cutter
- 2 small packages stamens yellow cut in half (144-count)
- 1 Leaf mold
- 1 inch cutter
- 2 packages stamens yellow cut in half (144-count)

## Equipment

- hand mixer
- cutting board

## Directions

- Sprinkle cutting board with cornstarch.
- Knead 1/4 cup gum paste at a time with a tiny drop of creamy peach paste food coloring, adding more food coloring a little at a time, if necessary.
- Roll gum paste to 1/8-inch thickness. (Cover remaining gum paste.)
- Cut out 1 petal of each size with 1 1/2-inch, 1/2-inch, and 1/4-inch cutters. Lightly dust coated doubled-sided mold with cornstarch; press each petal into mold. Return large petal to bottom half of mold. Lightly brush center with gum glue; top with 1/2-inch blossom.
- Brush center with gum glue; top with 1/4-inch blossom, pressing center of stacked blossoms together.
- Remove and place on flower forms to dry. Repeat, making 4 dozen blossoms.
- Repeat rolling and cutting gum paste procedure using 1-inch and 1/2-inch cutters. Return 1-inch petal to bottom half of mold. Lightly brush center with glue gum; top with 1/2-inch blossom. Gently press center; fold in half, and pinch bottom together, forming a bud.
- Beat powdered sugar, meringue powder, and 2 to 3 tablespoons warm water at high speed with an electric mixer until soft peaks form. Stir in a tiny drop of buttercup yellow coloring.
- Insert a coupler into a decorating bag; fit coupler with metal tip #14, and fill with powdered sugar mixture. Pipe a small dot of mixture in center of each peach blossom; insert 5 to 7 stamens in icing.
- Let dry 24 hours.

- Knead 2 to 4 tablespoons gum paste with a tiny drop of juniper green paste food coloring.
- Roll out to 1/8-inch thickness on a surface lightly coated with cornstarch.
- Cut out leaves with leaf cutter. Press onto leaf mold.
- Place leaves in flower forms to curve; let dry 24 hours. Repeat until you have 4 dozen leaves of each size.
- Cover and store in a cool, dry place.

## Nutrition Facts

**PROTEIN 0.09%** **FAT 0.07%** **CARBS 99.84%**

### Properties

Glycemic Index:1.92, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:3.3182609130669%

### Nutrients (% of daily need)

Calories: 70.31kcal (3.52%), Fat: 0.01g (0.01%), Saturated Fat: 0g (0%), Carbohydrates: 20.4g (6.8%), Net Carbohydrates: 3.51g (1.28%), Sugar: 2.44g (2.72%), Cholesterol: 0mg (0%), Sodium: 32.24mg (1.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.02g (0.04%), Fiber: 16.88g (67.54%), Iron: 1.11mg (6.17%), Calcium: 14.75mg (1.48%)