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› Wilton Gum Paste Flower Cut-Outs Set Instruction Manual

Wilton 191000001

Wilton Gum Paste Flower Cut-Outs Set Instruction Manual

Model: 191000001

INTRODUCTION

This instruction manual provides comprehensive guidance for using your Wilton Gum Paste Flower Cut-Outs Set. Designed for both beginners and experienced decorators, this 28-piece set allows you to create a variety of realistic gum paste flowers for cakes, cupcakes, and other desserts. Please read these instructions carefully before use to ensure optimal results and product longevity.

PRODUCT OVERVIEW

The Wilton Gum Paste Flower Cut-Outs Set includes 28 pieces crafted from durable plastic, featuring contoured tops and printed flower icons for easy identification. The set is designed to help you create a wide array of floral designs.

Included Components:

- 24 Assorted Gum Paste Flower Cut-Outs (e.g., Daisy, Phalaenopsis Orchid, Hibiscus, Ranunculus, Gardenia, Dogwood, Rose, Lily of the Valley)
- 2 Mini Cut-Outs/Ejectors (Lily of the Valley, Hydrangea)
- 1 Impression Strip (Hydrangea and Lily of the Valley)
- 1 Instruction Book for 10 Different Gum Paste Flowers



Image: The complete Wilton Gum Paste Flower Cut-Outs Set, including various cutters and the instruction book.



Image: A close-up view of the colorful gum paste cut-outs, showcasing their different shapes and sizes.

Your browser does not support the video tag.

Video: An overview of Wilton's baking and decorating tools, demonstrating their use in various culinary creations.

SETUP

1. **Unpack:** Carefully remove all 28 pieces from the packaging.
2. **Inspect:** Check all cut-outs and the impression strip for any damage or defects.
3. **Clean:** Before first use, hand wash all components in warm, soapy water. Rinse thoroughly and dry completely.
4. **Prepare Workspace:** Ensure your work surface is clean and lightly dusted with cornstarch or powdered sugar to prevent gum paste from sticking.

OPERATING INSTRUCTIONS: CREATING GUM PASTE FLOWERS

This section outlines the general steps for creating gum paste flowers using your Wilton cut-outs. Refer to the included instruction book for specific designs and detailed techniques for 10 different flowers.

General Steps:

1. **Prepare Gum Paste:** Knead your gum paste until it is smooth and pliable. If it's too sticky, dust with a little cornstarch. If too dry, add a tiny amount of vegetable shortening.
2. **Roll Out Gum Paste:** On a clean, smooth surface lightly dusted with cornstarch or powdered sugar, roll out the gum paste to a thin, even thickness (typically less than 1/16 inch for petals).
3. **Cut Out Shapes:** Select the desired flower cut-out. Press the cutter firmly into the rolled gum paste to cut out the shape. For cut-outs with ejectors, press down, then lift and depress the plunger to release the shape.
4. **Shape Petals/Leaves:**
 - Place the cut-out shape onto a foam pad.
 - Use a ball tool or veining tool (not included in this set, but commonly used in gum paste work) to thin the edges of petals and create realistic veins. Gently ruffle the edges for a natural look.
 - For specific flowers, use the impression strip to add texture as indicated in the instruction book.
5. **Assemble Flowers:**
 - Allow individual petals and leaves to dry slightly on a curved surface or flower former to maintain their shape.
 - Once partially dry, use edible glue or a small amount of water to attach petals around a central bud or wire (wires not included) to form the flower.
 - Continue adding layers of petals, allowing each layer to set slightly before adding the next, until the desired flower is formed.
6. **Drying:** Allow the finished gum paste flowers to dry completely, which can take several hours or overnight, depending on humidity and thickness. Store them in an airtight container once dry.

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Video: Demonstrates the use of Wilton Fondant Shaping Foam, a useful tool for shaping gum paste petals and leaves.

Tips for Best Results:

- Work quickly with gum paste as it dries fast. Keep unused portions covered tightly.
- Use a thin layer of shortening on your hands and tools to prevent sticking.
- Experiment with different colors and dusting powders to add realism to your flowers.



Image: A beautifully decorated two-tier cake featuring large, intricate pink gum paste flowers and green leaves, demonstrating potential results.



Image: A close-up shot highlighting the fine details and realistic appearance of pink gum paste flowers and buds.

MAINTENANCE

- **Cleaning:** After each use, hand wash all cut-outs, ejectors, and the impression strip in warm, soapy water. Use a soft brush if necessary to remove any gum paste residue.
- **Drying:** Ensure all components are thoroughly dried before storage to prevent water spots or damage.
- **Storage:** Store the set in its original packaging or a clean, dry container to protect the pieces and keep them organized.
- **Avoid Dishwasher:** Do not wash in a dishwasher, as high temperatures can warp or damage the plastic components.

TROUBLESHOOTING

- **Gum Paste Sticking to Cut-Outs:**

Ensure your work surface and cut-outs are lightly dusted with cornstarch or powdered sugar. You can also lightly coat the inside of the cutters with vegetable shortening.

• **Gum Paste Cracking/Drying Too Fast:**

This indicates the gum paste is too dry. Knead in a small amount of vegetable shortening or a few drops of water. Work quickly and keep unused gum paste tightly wrapped in plastic wrap.

• **Flowers Losing Shape During Drying:**

Ensure petals are not too thick. Use flower formers or crumpled foil/paper towels to support delicate shapes while they dry. Allow sufficient drying time.

SPECIFICATIONS

Brand:	Wilton
Model Number:	191000001
Material:	Plastic
Number of Items:	28 (cut-outs, ejectors, impression strip, instruction book)
Product Dimensions:	0.61 x 5.94 x 5.94 inches
Item Weight:	1.44 ounces
Care Instructions:	Hand Wash Only

WARRANTY & SUPPORT

For information regarding product warranty, returns, or technical support, please refer to the official Wilton website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

ASK A QUESTION ABOUT THIS MANUAL

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Example: How do I reset this device or fix this error?

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Model number, symptoms, what you tried, or the section of the manual you are using.

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