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What About Candied Flowers For Cake Decorating

So what is Cake Decorating really all about? The following report includes some fascinating information about Cake Decorating--info you can use, not just the old stuff they used to tell you.

Edible flowers are often used as a garnish or as an ingredient in salads. While not all flowers are edible, there are many out there that are. Very few supermarkets carry edible flowers, but they are available at specialty markets that carry gourmet produce. These flowers can be stored up to a week in the refrigerator as long as they are wrapped well. This is fine if they are to be used in a salad, but when they are used in cake decorating they need to be fresh.

You should never eat flowers that have been sprayed with pesticides. Some of the most popular edible flowers are:

Nasturtiums have a Peppery flavor, Chive blossoms taste like a mild sweet onion, Roses, Violas and Pansies taste a bit like grapes. Other edible flowers are apple blossoms, almond, lavender, borage, chamomile, lovage, lemon, orange blossoms, plum blossoms, peach blossoms, and squash blossoms. We also have daisies, chrysanthemums, geraniums, marigolds, jasmine, lilacs, and violets.

Candied Flowers

Candied flowers are great for desserts and in cake decorating. Here is a recipe to make your own.

Time to prepare: 8 hrs. and 15 minutes

Yield: 2 dozen flowers.

Hopefully the information presented so far has been applicable. You might also want to consider the following:

1/4 cup beaten egg whites

1/2 cup superfine sugar

2 cups edible flowers of your choice

Clean and blot flowers dry with a paper towel. With a paint brush, brush on a thin layer of egg white on each side of the flower petals or blossoms. Place flowers into a shallow bowl of superfine sugar and sprinkle more sugar over the flowers so that they are coated. Make sure all of the flower has been sprinkled with sugar. Remove flowers and place them on a sheet of waxed paper. Sprinkle each flower with another layer of sugar, again, make sure the entire flower gets a layer of sugar.

Allow flowers to dry on the waxed paper for 8 hours. Store these tasty treats in an airtight container at room temperature until they are needed.

We are seeing more real flowers and fruit in cake decorating than ever before. The addition of these wonderful edible gifts of nature, gives the cake an elegant look. Whether you are making a wedding, anniversary, retirement, birthday, or a cake for any special occasion, you will get many compliments on your choice of decoration.

Cake decorating can be a bit frustrating and time consuming, but once you learn the techniques and utilize the newest ideas when cake decorating, you will find that it can be fun, rewarding, and lucrative. Most cake decorators have an artistic background, or artistic talent.

If you are thinking of starting a cake decorating business in your home you will need to keep up with the latest trends in cake decorating to be able to offer your clients new unique and wonderful choices. As with anything designs get old, while some will stick with the traditional white or ivory for a wedding cake, but there are those who want to step out of the mold and have a little color in their wedding cake.

About the Author

By Anders Eriksson, now offering the **host then profit** baby plan for only \$1 over at [Host Then Profit](#)

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