



Icing Images is proud to offer this Free Day Lily tutorial and template created by Chef Mike Terry, Certified Master Sugar Artist.

We are providing you this tutorial on Premium Wafer Paper from Icing Images. This wafer paper is superior in two major ways. First, you will notice

it is colored for you providing convenience and ease. Second, and more important is this wafer paper tastes great! Similar to the flavor of an ice cream cone, it does not detract from your cake should someone decide to eat it. The last thing any bakery wants is a customer taking a bite of any part of their cake and spitting it out because it is not palatable. You work too hard to make your cake taste awesome!

This wafer paper tutorial can also be found at <http://www.icingimages.com/edible-decorating-videos>. Use this tutorial to practice making beautiful lilies or get creative and airbrush or hand paint accents. Remember that wafer paper does not work well with water. If you do use water, then use very little!

Instructions are included for stamens and stem, however, you will have to provide your own floral wire (#30 gauge white wire) and flower tape.

1. Using the Template to the right, cut out all the petals, stamens and leaves. There are two sizes of petals. The narrow petals are to be used for the top of the flower. A top and a bottom cutout creates 1 petal. Leaves should be kept separate from the petals.

2. To create stamens and stem, bend a hook in the end of a 2 inch #30 floral wires. Lay the wafer paper stamens on a dry towel, & moisten using a mist sprayer with water or a water pen. Again, remember that wafer paper does not work well with water. Be sure to use very little water! Place wire on the end of the wafer paper strip, and roll it up on the bend of the hook. Moisten the rolled up stamen again and shape with your fingers.



3. Lay the petal face down using and moisten using a mist sprayer with water or a water pen and slightly moisten the back side of the petal. Place a 2-3" piece of floral wire $\frac{3}{4}$ of the way up the petal and sandwich the wire with another petal. Press the sandwich petals together. Note the backs of the petals are now sealed together. Wire all the petals together the same way, along with the leaves.



4. Start wiring the lily petals together using strips of white floral tape $\frac{1}{4}$ cm wide, starting with the small inner petals working your way to the outside larger petals finished flower. Remember there are 3 inner petals and 6 outer petals.

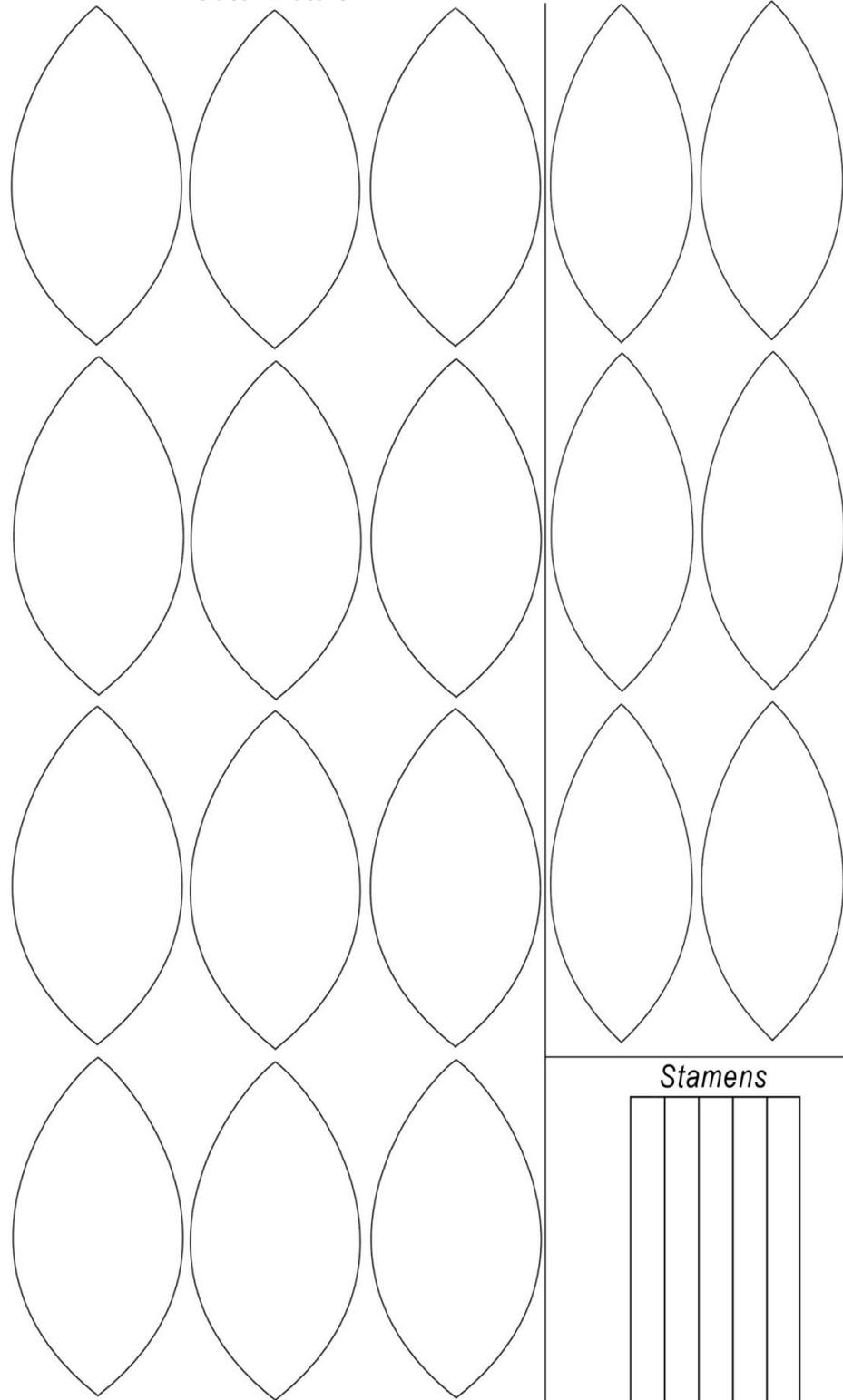


5. Create the leaves using the same method as you did with the petals. Add the leaves to the flower. The flower then can be misted lightly to shape the petals if needed. You can finish off your lily using your airbrush or dry brushed with Petal Dust or Rainbow glitter. For special occasions, the lily could be made out of printed wafer paper. Note: these flowers were airbrushed.

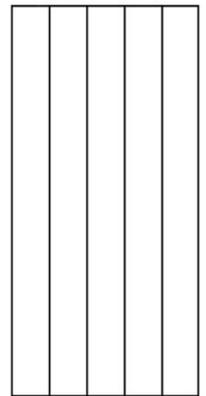


Outer Petals

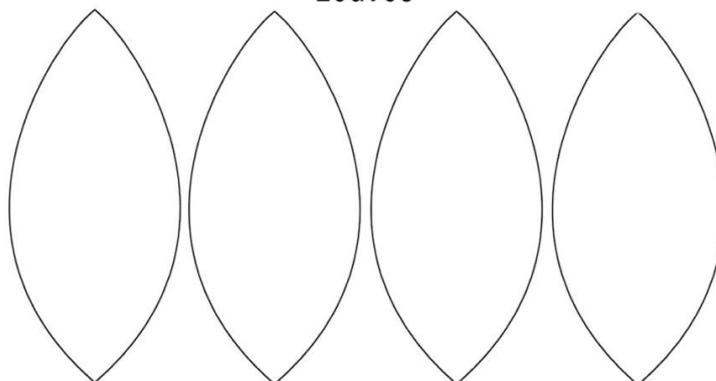
Inner Petals



Stamens



Leaves



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