



# F.M.M.



SUGARCRAFT

***EASTER TIME***

***Project No 19***



*Alphabet Upper Case  
Flowers & Fruits  
Daffodil Cutters  
Geometric Set  
Multi Ribbon Cutter  
Straight Frill Set 1  
Embosser Chicks*



*See the FMM Catalogue  
for the full range of  
products.*

(see overleaf for instructions)

F.M.M. Products are widely available. Contact your local stockist or F.M.M. for further information.

# Easter Cake

by Jo Marcangelo

## YOU WILL NEED

23 cm (9 in) square fruit cake (coated with pale green sugarpaste)  
Flower paste  
Paste food colouring: daffodil yellow, marigold, leaf green  
Powder colour : blue, yellow, brown  
Clear alcohol  
Edible glue  
Icing sugar and cornflower for dusting

## PREPARATION

Prepare the cake by coating both the board and cake in pale green sugarpaste obtained by mixing lincoln green with the white: ratio 50 g lincoln green to 1 kg white.

1 The scalloped border is made from sugarpaste blended with a small quantity of flower paste. Roll out a long strip approximately 7-8 cm (2.5 -3 inches) wide. Use the large scalloped cutter from frill set 1 to cut the top edge of the paste.

2 Trim the paste approximately 5 cm (2 inches) wide. Emboss a design with the chick embossers one to each scallop alternating the design. Gently roll up the paste and unroll around the cake, secure with clear alcohol or edible glue.

3 The bottom ribbon border is also made from a blend of sugarpaste and flower paste rolled out finely. Assemble the ribbon cutter using the plain cutting wheels and the stitch wheels, set with a larger spacer. Roll the cutter firmly along the paste. Paint the base of the cake with alcohol or edible glue, roll up the paste and attach to the cake.

4 Roll out some white flower paste approximately 2-3 mm thick and cut out 11 squares, set aside to dry on your firm foam pad. Leave to dry.

5 Using cornflour to dust the board and orange coloured flower paste. Cut out required letters pressing firmly, the letters will remain in the cutter but a sharp tap will remove them easily. Comprehensive instructions are given with alphabet cutters. The paste must be rolled finely for these cutters to work well. Allow to dry.

6 Dampen the backs of the letters and place on top of each square. Support each letter on a palette knife and gently ease into position.

## Daffodils

7 Roll out yellow coloured flower paste thinly until you can see through it. After cutting out the trumpet shape, frill the longer edge using the cocktail stick.

8 Paint some edible glue onto one straight edge and wrap it around a dowel, overlapping the moistened edge. Carefully pinch the bottom of the paste to form a neat cone shape, set aside to dry.

9 Roll out some yellow paste (coloured lighter than the trumpet) very thinly. Use the petal cutter to cut out two shapes. Place the petal shapes onto the veining mat and press gently to impress the markings. Transfer the petals to the firm foam pad and soften the edges using a ball tool.

10 Paint a little edible glue onto the centre of one set of petals and place the other set on top to make a set of six petals. Paint edible glue on the centre of the petals and gently push the prepared trumpet in position.

11 Stick the 'tiles' onto the cake with a very little edible glue and a ruler underneath to keep them straight.

12 Roll out some fine sausage shapes in green, moisten and place as stems. Secure stems and daffodils with edible glue.

13 Roll out a small piece of green flower paste, emboss with the veining mat. Then cut out two leaf shapes freehand, soften the edges with a bone tool then moisten the backs and place by the stems on the cake top.

## Butterfly

14 Make a butterfly from white flower paste, rolling the paste out finely and using cornflour for dusting. The butterfly is included in the Flowers and Fruit Set, remember to press the paste into the cutter to obtain the embossing details before releasing by tapping the paste out. Dry over a piece of card shaped into a 'V'.

15 Mix blue and yellow dust colours separately with small amounts of clear alcohol and use these mixtures to paint the butterfly. Attach the butterfly with edible glue.

## Variations:

The design of this cake is very versatile, it may be used to decorate a number of celebration cakes from birthday, retirement and Christmas by simply changing the 'letter tiles' to suit the occasion. The Scalloped border can also be impressed with different embossers depending on the theme of your cake.

## EQUIPMENT FMM Products\*

Smoothers\*  
Rolling pins large and small\*  
Straight Frill set no1\*  
Embossers - Chicks\*  
Multi-Ribbon Cutter\*  
Alphabet and Number Cutter Set\*  
Firm foam Former Pad\*  
Flowers and fruit cutter Set\*  
Geometric Set\*  
Daffodil cutters\*  
Veining Mat set 1\*  
Ball Tool\*  
Bone Tool\*  
30 cm (12 in) square cake drum (Culpitts)  
Cocktail Stick  
Wooden Dowel  
Stamens (optional)