

# The Daisy Chain Cake

This pretty 'Daisy Chain Cake' is made in the shape of a petal and is ideal for a christening cake or babies early birthdays.

**Step 1 – Cover the cake and board in shell pink sugarpaste. Emboss the base with the original small FMM daisy cutter**

**Step 2 – Make the shells using the FMM Shell Cutter. Mould a piece of paste into a smooth even sausage of approx. 5mm. Gently press the paste into the shell cavities. Close the cutter, turn it over and press firmly. Remove excess paste from the back of the cutter with an FMM Scriber tool. Open the cutter and gently press the upstands back into the shell cavities or if you prefer remove them with a sharp knife. With a dusted thumb, firmly run along each side of the shells to remove unwanted paste. To release, gently lift the shells from one end**



**Step 3 – Make the Daisy chains using an FMM Daisy Chain Cutter. Finely roll your paste to approx. 1mm and dust with cornflour. Place the cutter on top of the paste and press down firmly, slide the cutter backwards and forwards on the board, pick up and gently rub the paste with heel of your hand. With the cutting edge facing you pull the excess paste downwards away from the cutter. To achieve good embossing gently press the paste into the cutter before removing. Lift out the daisy chain supporting with your fingers as you remove it from the cutter. Before adding your daisies onto the cake, simply scribe the side of your cake with a line and use this line as a guide to place your daisy chains.**

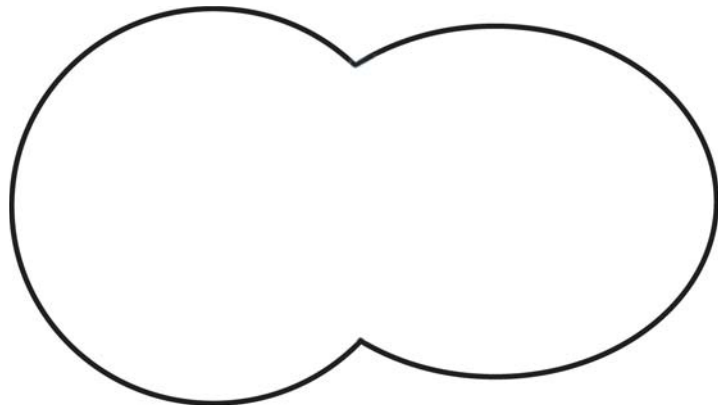


**Step 4 – Make the bootee. Using the template provided on this project sheet, trace the sole and back of the bootee and transfer onto a piece of card. Use this to cut out your sugar paste. To make the front of the bootee use the cutting part of the FMM Textured Lace Set ( for lace bootees shown overleaf use the lace part of this same set to decorate the front of bootee). To assemble, place edible glue around the bottom of the sole and attach the back of the boot then add the front to complete. Attach the daisies.**



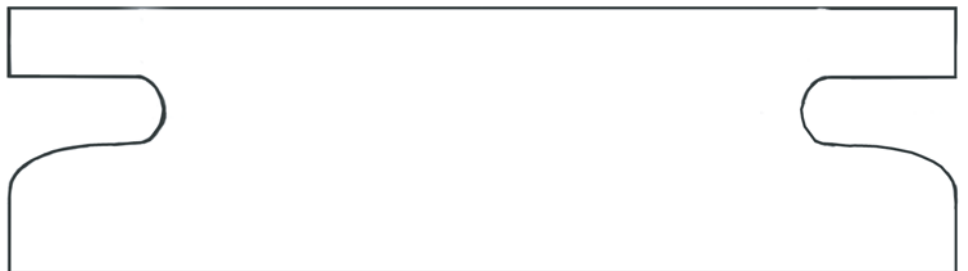
**Step 5 – Using the FMM upper case Script Lettering Set, simply tap out the letters of the name you choose.**

**Step 6 – To finish the cake off make further daisy chains and place around the bottom edge of the cakeboard using edible glue.**



**List of products required.**

**FMM Daisy Chain  
FMM Shell Cutter  
FMM Knife & Scriber  
FMM Upper Case Script Letters  
FMM Daisy  
FMM Textured Lace Set 2**



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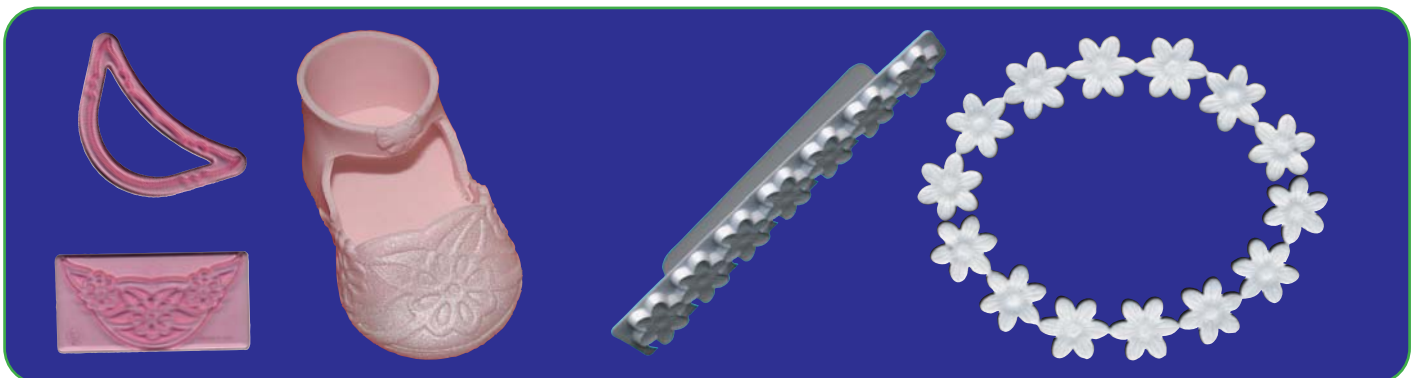
*Project No21*

*The Daisy Chain Cake*



*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.

To arrange a Shop, College or Group demonstration contact F.M.M.