



# F.M.M.

SUGARCRAFT



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

# TEXTURED LACE

The textured lace sets can be used with a wide range of pastes including, sugarpaste, mexican paste, flower paste, modelling chocolate and almond paste. When decorating a cake the choice of paste will depend upon how the lace is to be incorporated into the design, ease of handling and eating quality. The thickness of the paste will be decided by the chosen paste. A small quantity of flower paste can be blended into sugarpaste to obtain a finer finish and ease of handling if required. This blended paste will give the advantage of both the strength and flexibility of the flower paste, plus the softer eating quality of sugarpaste.

## Single

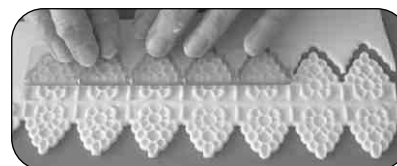
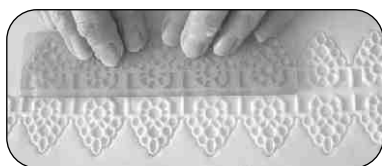
### *Simple Lace Borders - Textured Lace Sets 1 and 3*

- No.1. Roll out the paste to the required length and dust underneath with cornflour or icing sugar. The paste must move freely on the work surface. Choose the embossing design required and dust with cornflour.
- No.2 Place onto the paste, press firmly and release. If all of the detail is not obtained simply replace the embosser and press again. The embosser is endless, therefore repeat the design as many times as required. Do not lift up or move the paste again, once you begin embossing and before cutting to shape as this will distort the paste.
- No.3. Place the cutter from the appropriate set into the outside embossed edge. Press down firmly to cut the lace to shape. Repeat as many times as required. Use a knife to trim the bottom edge.
- No.4 The easiest way to handle the paste and transfer it to the cake is by gently rolling it up.
- No.5 Paint the surface of the cake with alcohol, gum glue or water and gently unroll the lace into position.



## Double

- No.1 Begin by preparing the paste as before and emboss as for the single border. Turn the embosser around, place onto the paste and press again. Take care to line up the design and overlap the embosser slightly, this will help achieve a uniform finish and eliminate heavy uneven join lines. Use the cutter from the set to cut both lace edges.
- No.2 This double border works well as the top edge design or as a bottom border with half the design trimming the base of the cake and the other half resting on the cake board.



### *Textured Lace Set 2*

- No.1 This lace can be used in the same way as the borders or by embossing directly onto the cake. It is also designed so that additional lace cut outs can be made from the same embossers.
  - 1 a. Emboss the floral design and use the original FMM Carnation set to cut out individual lace flowers.
  - 1 b. Emboss the heart design and use the FMM Heart set of three to cut out lace hearts.



- No.2 For the featured cake I have used a clear piping jelly to highlight the detail. Colour the jelly as required using any kind of food colour. I have also added some white pearl powder to give further interest.
- No.3 Place the piping jelly into a piping bag with a No.2 Icing Tube and simply pipe a small quantity into the embossed design.

### *Lace Fabric Effects*

Textured Lace Sets 1 and 3 are also ideal for trimming many fabric effects. This wedding cake features Set 3 used to trim a gently folded piece of paste. The design is completed in sections, although by folding the paste it gives the impression of one piece of fabric. The embossers can also be used on their own to obtain areas of detail. Project Sheet No.5 features other ideas using textured lace.

### *Colouring*

- No.1 To highlight the lace borders consider adding a pearl colour. I find the easiest way to achieve this finish is to paint the lace when it is in position on the cake. The icing does not need to be dry and therefore can be painted either immediately or at a later time.
- No.2 Place the edible pearl or lustre colour onto a palette. Add a small quantity of clear alcohol to obtain a painting solution. By using alcohol it will dry very quickly and therefore not dissolve the sugar or leave a sticky finish.
- No.3 Use a large flat brush to paint the surface. More than one coat can be applied if necessary.
- No.4 When using a strong or contrasting colour it is not always possible to obtain an even colour and for the gold border I have first painted with a light gold and then a second coat using a white pearl to blend the colour.