



F.M.M.

SUGARCRAFT

"SAFARI SUNSET & HOME FARM"

"SAFARI SUNSET HAT BOX"

FMM EQUIPMENT

Safari Animal Cutter Set
Multi-Ribbon Cutter
Straight Frill Set 1



"HOME FARM"

FMM EQUIPMENT

Domestic & Farmyard
Animal Cutter Set
Impression Mat Set No.1
Geometric Cutter Set
Arch Cutter Set
Alphabet Capital & Lower
Case Set
Straight Frill Sets 1&2

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

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.

Safari Sunset Hat Box

1. Prepare and almond paste an 8inch round cake.Coat an 11inch cake board with cream paste textured with the side of a knife to create a fabric effect.
2. Prepare the sunset coloured sugarpastes.
 - 1 - 2ozs Blue marbled into 6 - 8ozs Yellow.
 - 1 - 2ozs Red marbled into 6 - 8 ozs Yellow = Orange.
 - 1 - 2ozs Orange marbled into 6 - 8ozs Red
3. Roll out enough pale blue sugarpaste for the sides. Roll out a long strip of each of the marbled pastes.
4. Using three different cutters from frill set 1, cut out a strip of each marbled paste.
5. Overlay the the marbled pastes as required onto the blue one. They do not need to be set straight. Re - roll the paste to the required thickness. Trim the base of the paste and attach to the side of the cake. Cut and trim along the top edge.
6. Roll out and cut a circle of blue sugarpaste the size of the cake. Emboss the striped effect using the multi ribbon cutter set with a large and small spacer. Attach to the cake and paint alternate stripes with pearl colour and clear alcohol.
7. Trim the top of the cake with a blue sugarpaste ribbon, using the wavy line cutter for one edge set with the stitch wheel.
8. Using the Safari Animal set and black flower paste cut out as many animals as required. Secure with gum glue.
9. The bow is made from either cream sugarpaste or sugarpaste blended with flowerpaste. Roll out the paste and cut strips using the multi ribbon cutter. Cut into strips approx 3" - 4" long. Fold each strip into a loop, pinching and gathering the ends together. Build and create the bow as required, securing with gum glue.
10. Complete the cake by trimming with a rope handle of twisted cream and blue sugarpaste.

Home Farm

1. This cake has been created using an 8inch hexagonal cake cut in half.
2. Prepare the cake by coating the side of the cake with a pale pink sugarpaste.
3. Coat a 14inch oval board, with a roughly blended mix of coloured sugarpaste, including an area of blue for a water feature. Place the cake on the board at an angle.
4. Use some of the trimmings from coating the board to create the trim to the house. Firstly roll out a long strip of paste and then cut out the border using the grass effect cutter from the frill set. Gently roll up the paste and unroll against the side of the cake, securing with gum glue.
5. Use two different sizes of square cutters to create the windows from yellow sugarpaste. Strips of white paste have been added to complete the window effect.
6. Once more some of the trimmings can be used for the door. I have textured the paste with the wood grain impression mat before cutting the shape using the small archway cutter.
7. To create the roof roll out a generous thickness of yellow sugarpaste. Texture the paste with the wood grain impression mat and cut a strip wider than the cake. Position in place and gently shape the edges to create interest.. Add on a moulded chimney.
8. The white fencing has been made by rolling out some white sugarpaste cut to shape using the tooth edge cutter from frill set 2. Secure with gum glue as required to create the fields.
9. The farmyard animals have been made using the Tappit set of Farmyard & Domestic Animals.The cutters come complete with instructions, but be sure to make good use of the embossing detail. Place to dry on foam for a few hours.
10. Paint or colour the animals using paste or powder colours blended with clear alcohol.
11. Mould the rocks from small pieces of sugarpaste. Attached with gum glue.
12. Position the animals and secure either by pushing the feet into the rocks or by making a thick glue from sugarpaste and gum glue blended together.
13. Complete the cake by colouring granulated sugar with food colour. Paint with gum glue the areas required and simply sprinkle the sugar in place. Remove any excess with a soft paint brush.

F.M.M. Unit 5, Kings Park Industrial Estate, Primrose Hill, Kings Langley, Herts. WD4 8ST

Tel: 01923 268699 Fax: 01923 261226 e-mail: clements@f-m-m.demon.co.uk