



F.M.M.

SUGARCRAFT

Textured Lace set 1 Octagonal Cutter set

Create traditional textured lace easily. This set of three different embossed lace designs, plus a cutter will produce a range of effects ideal for borders, trimming fabric effects, lace motifs and individual pieces.



(see overleaf for instructions)

*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.

TEXTURED LACE

1. Coat the cake with white sugarpaste and the board with dark blue.
2. The lace border and fabric effects can be prepared from just sugarpaste or a blend of sugarpaste and flower paste.
3. To create the bottom border, roll out a long strip of paste using cornflour for dusting.
4. Choose the lace design required. I have used No 2. Place the embosser onto the paste and press firmly. This is a continuous design, so simply repeat the embossing to achieve the required length.
5. Lay the cutter into the outer embossed line and press firmly to cut to shape.
6. Place the lace border on to kitchen paper and brush with white pearl powder colour.
7. Paint the board with gum glue. Roll up the paste and gently unroll around the cake.
8. To create the fabric drape, roll out a square of white paste approx 12inches / 30cm.
9. Use the same lace embosser and cutter to decorate and cut the edging. Once again brush with white pearl, before gently folding and draping the fabric. I have put a piece of sugarpaste onto the cake prior to positioning the fabric to create extra shaping and interest.
10. The smaller blue lace fabric has been cut from approx 8inch / 20cm square.

DECORATIVE SWEET BOX

1. The box will need to be prepared from Gumpaste, Mexican paste or Sugarpaste blended with gum. I have used 500g Sugarpaste - 5g CMC / Tylose Powder, blended together and allowed to rest for a few hours prior to using.
2. Roll the paste out fairly finely and cut out 2 x Octagonal No 2 and 1 x Octagonal No 3. Place on foam to dry overnight.
3. Roll out a strip of paste and use the Lace No 4 to emboss and then cut out.
4. For this box you will need to cut the following pieces.

2 pieces of 3 design sections
2 " " 2 " "
4 " " 1 " "

It is always a good idea to cut some extra pieces, as an insurance against mistakes and breakages.

5. The lace decorations for the lid have been made by cutting a strip into individual pieces and then trimming the individual pieces to the appropriate size.
6. Place all of the sections and pieces onto foam to dry overnight.
7. Paint all of the pieces with white pearl colour blended with clear alcohol. To highlight the texture I have also used gold, painted using a flat brush, drawn carefully across the raised design.
8. The box can be joined together and assembled either using Royal Icing or by softening some of the gum paste with gum glue / water, to create a strong thick glue.
9. When first assembling the box it is also useful to have available a few small items that can be used to support the pieces e.g. Pots, containers or sugar lumps.
10. Use one of the large octagonal plaques as the base and assemble the lace sections to fit just inside the edge of the plaque and create into a box shape.
11. The lid is made by joining the large and small octagonals together and then trimming with the small lace pieces.
12. To complete the box I have decorated the lid with a cherub cut out using the Special Occasions set of Tappits.

Tip:- The Textured Lace Set can be used either by embossing the paste first and then cutting or cutting first and then embossing.