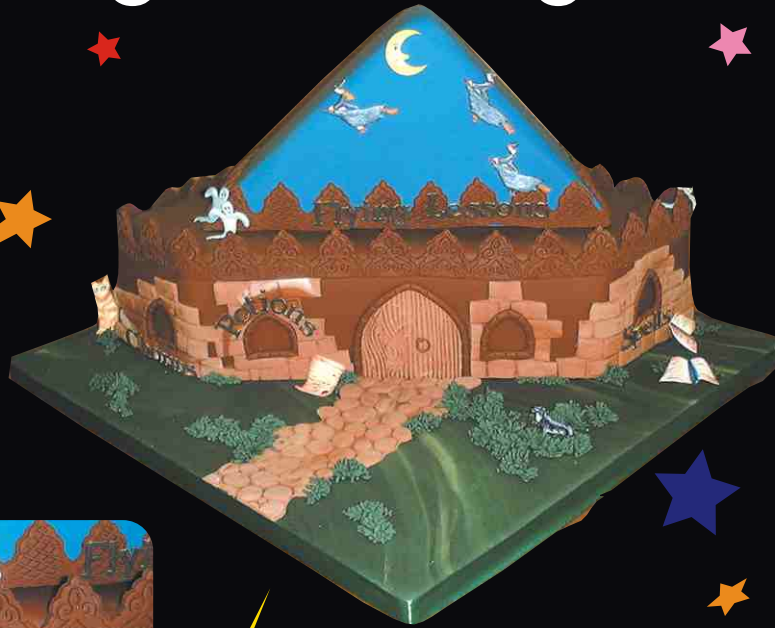




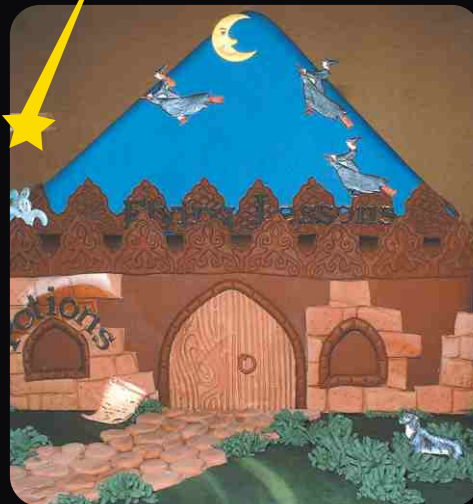
F.M.M.

SUGARCRAFT

Magic & Imagination



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



Making the most of any
equipment is essential and
with a little imagination,
Traditional, New & Seasonal
products can be used in a
variety of ways.



(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.

Magic & Imagination

10" Square Cake
14" Square Cake Board
Square or Oblong cake card
(cut as required for the top triangle shaped cake.)
1kg Chocolate Sugarpaste
500g Dark Blue Sugarpaste
500g Dark Green Sugarpaste
250g White Sugarpaste
50g White Flower paste
Clear Alcohol
Gum Glue

FMM EQUIPMENT:-

Special Occasions Set
Alphabet sets - Capital & Lower Case
Textured Lace set 1
Impression Mats 1 & 2
Shield set 2 / 2a
Domestic & Farmyard Animals

1. A stacked shaped cake offers many opportunities to create interest. This shape has been obtained by diagonally cutting off one corner and standing the triangle shape cake up on one side.
2. Precoat the cake board. I have roughly blended a little pale green sugarpaste into the dark colour to produce the marbled effect. Cover the cakes with the coloured sugarpastes and assemble.
3. To create shading contrast for the sides, I have lightened and marbled some of the chocolate sugarpaste.
4. Begin by rolling out the paste and embossing with the wood grain mat. Cutout the doors using the large shield cutter and secure in place.
5. Rollout a long strip of paste and emboss with the stone wall mat. Cut out the windows using the small shield. Cut the paste into sections and trim the brick work to a random design before attaching to the cake.
6. Trim the windows and door with a thin sausage of chocolate sugarpaste .
7. The textured lace is an ideal way of creating a simple turret effect. Roll out a long strip of chocolate paste, emboss with the texture and then use the cutter. Trim the bottom edge with a knife. This set is endless, so just repeat the pattern to obtain the required length. The best way to attach the paste is by first painting the side of the cake with alcohol or gum glue and then gently rolling up the paste and unrolling into position.
8. All of the motifs and lettering are made using the same "Tappit" technique. Roll out finely a strip of flower paste. The paste must not be greasy or sticky, therefore either allow the air to slightly dry the paste or use cornflour for dusting. Dust the cutters with cornflour. Choose the motif or letter required and place the ruler across the paste. Cut out firmly. Many of the motifs have the option of additional embossing detail. This is achieved by pressing the paste further into the cutter.
To release the shapes always hold the ruler at one end and tap onto the edge of the work surface as close as possible to the cut shape. Paint or colour the motifs and lettering as required. I have used a blend of powder colour and clear alcohol and for many of the motifs also added in a white pearl powder colour to obtain a shine.
9. To make the lettering quickly I have used a ready made black flower paste and painted the tips of each one with gold (powder colour & clear alcohol) to highlight them. Attach the motifs and lettering as required using either gum glue or clear alcohol.
10. The cut shape of this cake allows the theme and decoration to be continued onto the board and I have used the cobblestone impression mat to create the path from marbled chocolate paste. The green bushes are simply made by pushing the paste through a strainer, sieve or press.

Project Sheet No.9 will be available from your stockist shortly featuring the World Cup 2002 and Happy Anniversary.



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