



F.M.M.

SUGARCRAFT

Special Occasions



Why not support your Local, National or International sports team.

Use this simple window design to celebrate any occasion just change the motifs & inscription.



See the FMM Catalogue for the full range of products.

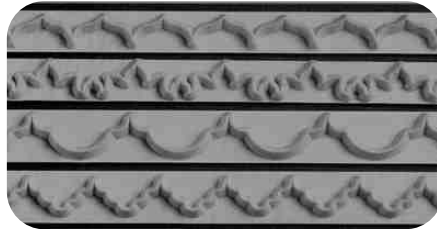
(see overleaf for instructions)

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.

Happy Anniversary

8" Round Cake
11" Round Cakeboard
750g White Sugarpaste
150g Pale Blue Sugarpaste
100g Dark Green Sugarpaste
50g Light Green Sugarpaste
50g White Flower Paste
Clear Alcohol
Food Colours

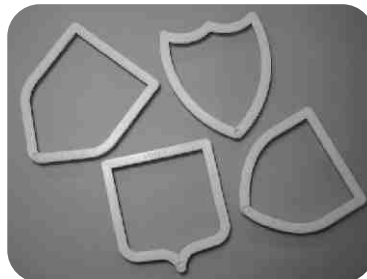


FMM Equipment:-
Fringe Set 1
Arch Cutter Set
Special Occasions Set
Alphabet Cutters (Capitals & Lower Case)

1. Prepare the cake and board by covering in white sugarpaste.
2. To create the windows, lightly blend a small quantity of white sugarpaste into the blue. Also roughly blend together the green paste to obtain light and dark green marbled pastes.
3. Roll out the marbled blue one as the base. From the green shades roll out and cut a strip of each using Frills Nos. 2 and 3. Overlay the coloured pastes, try to create interest by placing the Frills at different angles and heights. Roll out the paste further until all the layers have blended into one thickness.
4. Cut out the windows using an Arch Cutter. Cut one window shorter by trimming the bottom. Attach to the cake with alcohol or gum glue. Use a thin sausage of white sugarpaste to edge both windows.
5. The side border is also created using the same overlay technique.
6. All of the motifs and lettering have been made using the same "Tappit" technique. Roll out a fine strip of white or coloured flower paste. The paste should not be greasy or sticky therefore either use cornflour for dusting or allow the paste to naturally dry a little. Dust the cutters with cornflour before use. Place the chosen motif or letter across the paste and cut out firmly. Addition embossing detail can be achieved by pressing the paste further into the cutter. To release the shape, always hold the ruler at one end and tap onto the work surface as close as possible to the chosen shape. Paint or colour as required before attaching to the cake.

World Cup 2002

8" Hexagonal Cake
12" Hexagonal Cake Board
750g Pale Blue Sugarpaste
100g Dark Green Sugarpaste
100g Light Green Sugarpaste
50g White Sugarpaste
25g White Flower Paste
25g Blue Flower Paste
Clear Alcohol
Food Colours



FMM Equipment:-
Shields Set 2/2a
Shields Set 4/4a
Fringe Set 1
Music & Sport Set
Sport Set Embossers
Alphabet Cutters (Capitals & Lower Case)

1. Prepare the cake by coating in pale blue sugarpaste and placing on the board pre-coated in dark green.
2. For the bottom border begin by rolling out a long strip of light green sugarpaste using cornflour for dusting. Cut out using Frill No.2. This is an endless cutter therefore repeat the cut-out pattern to the required length. Trim the lower edge of the paste with a knife. The easiest way to attach the border is by first painting the bottom edge of the cake with alcohol and then gently roll up the paste and unroll into position.
3. The shields can be cut from any white paste and FMM have a choice of four different shaped cutters. The flags of many countries incorporate straight lines and I have used the edge of a knife to emboss some guide lines before painting with food colour and alcohol. If the shields are allowed to dry first then the detail can be drawn on using a food colour pen.
4. The large shield has been embossed with a footballer in the centre before painting the English flag.
5. The motifs and lettering are made using the "Tappit" technique described in 6. above. Attach the prepared decorations using a softened blend of sugarpaste and alcohol.

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