



F.M.M.

SUGARCRAFT



Patchwork Cutter set

Quick & simple Christmas ideas all created using this four piece set.

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.

Christmas Cakes

Preparation

8" round cake
11" round cake board
900g Almond paste
600g White Sugarpaste
Decorative Christmas Ribbons



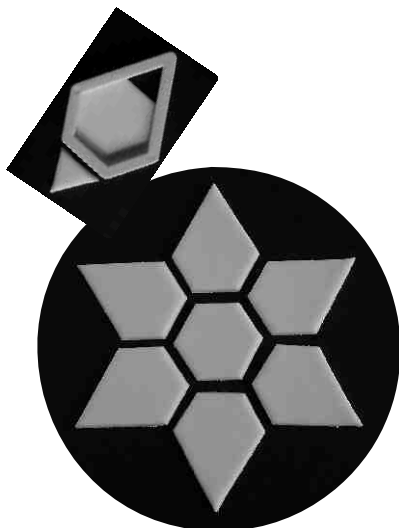
Tip

To achieve a smooth and professional finish to the cake covering, always use either 1 or 2 smoothers. The combination of both a straight and rounded edge will ensure that both the top and sides of the cake are well finished.

Quilted Design

Prepare the cake by covering with Almond paste.

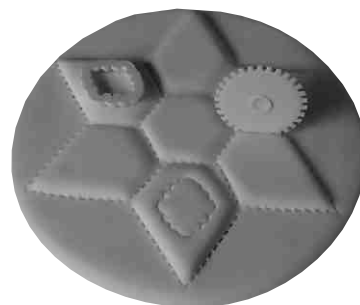
1. Roll out either Almond or Sugarpaste to approx 3mm thick and cut the patchwork shapes.
2. Use alcohol to attach to the cake as shown.
3. Brush the almond paste covering and the shapes with alcohol before covering with sugarpaste. Smooth the sides and the top of the cake, taking care not to flatten the patchwork shapes.
4. Highlight the design by gently rolling the stitch wheel in between the shapes.
5. Decorate alternate shapes by gently embossing with the scallop cutter and cut out green scallops embossed with a Christmas tree.
6. Paint the trees using a mixture of powder gold colour and alcohol.
7. Roll out either red sugarpaste or flower paste and cut out 10 calyx shapes. Join two shapes together with alcohol and push firmly in the middle with a small ball tool. Attach to the cake with alcohol.



Gold Star Design

Precoat the cake with both Almond and Sugarpaste

1. Using white sugarpaste rolled out fairly finely, cut out 6 diamond shapes.
2. Emboss the rays on each one using the stitch wheel.
3. Highlight the embossing by gently brushing with gold powder colour. Carefully position and attach to the cake with alcohol.
4. Attach the gold ribbon before decorating the board with cut out sugarpaste scallops. Add the gold candles to complete the cake.



Birdhouse Design

1. Optional - Create background colour to the design by lightly brushing the cake top with powder colour.
2. Roll out coloured sugarpaste for the house and cut out using the patchwork cutter. Attach to the cake with alcohol.
3. Using a contrasting coloured paste cut out and attach the post and house base.
4. Trim the roof with a thin sausage of sugarpaste.
5. For the robins and holly use flower paste.
Cut out the shapes using the Mini Holly and Dove cutters. Colour as required.
6. To attach the decorations and create the snow, soften a small quantity of sugarpaste with water or alcohol.



Ejector
used with
Mini Holly
& Dove
cutters