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INSTRUCTIONS
OVERLEAF



YOU & ME CAKE PROJECT SHEET

educating & informing sugarcrafters worldwide





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FMM products are widely available, contact your local stockist or FMM for further information.
To arrange a shop, college or group demonstration please contact FMM.

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YOU & ME CAKE PROJECT SHEET

EQUIPMENT
REQUIRED

FMM PRODUCTS

- FMM LOVE CURVED WORD CUTTER
- FMM GEOMETRIC CUTTER SET
- FMM FIRM FOAM FORMER PAD
- FMM BALL TOOL
- FMM DAB-A-DUST (IF REQUIRED)
- FMM WATER PEN

NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- WHITE FONDANT + WHITE & BLACK MODELLING PASTE
- GREY PASTE MIX OF 50/50 MODELLING PASTE & FLOWER
- 2 TIER CAKE & BOARD COVERED IN WHITE FONDANT
- DIAMANTE CHAIN TO DECORATE
- CRAFT GUN & COCKTAIL STICKS
- THIN WHITE PAPER LOLLY STICKS
- 5" ROUND POLYSTYRENE DUMMY

EQUIPMENT
REQUIRED

HINTS & TIPS

Always read the project sheet in full before starting the cake!

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To make modelling paste, add a little tylo to your fondant.

HINTS & TIPS

Allow the modelling paste shapes to sit and firm up for a short time before attaching to the cake.

HINTS & TIPS

If the modelling paste is sticking to your tools or mat use the FMM Dab-a-Dust for dusting with either cornflour or icing sugar.

BOTTOM TIER

Roll out white modelling paste and cut out strips of paste approximately 1" thick. Using the ball tool ruffle 1 edge of the strip. Allow them to dry a little.

Wet the top section of the bottom tier with the water pen. Attach 2 rows of white ruffles.

Add a small amount of black modelling paste to the white modelling paste to make light grey modelling paste. Repeat process 1 and 2 above. Keep adding a small amount of black modelling paste each time you make another 2 rows of ruffles for the bottom tier. Each time the ruffles will be a little darker. This will create an ombre ruffle effect on the bottom tier of the cake.

TOP TIER

Roll out grey modelling/flower paste and cut out You & Me curved word inscription. Dry completely on the side of a 5" round polystyrene dummy.

Measure around the outside of the top tier of the cake and divide by 4.

Place a cocktail stick a small way in the cake all the way round.

Knead a small amount of white fondant and place in the craft gun. Extrude the fondant from the gun through the disc with the circle cut out.

Drape the white fondant string over the cocktail sticks, allowing it to loop between to make the design on the top tier of the cake. Refer to photograph.

Roll out grey modelling paste, cut out strips of paste using the straight frill cutter. Refer to photograph for the shape of the frill. Attach with water.

Attach the dry You & Me curved word inscription to the top of the cake with water. Place a white paper lolly stick discreetly behind to give the words support if necessary.

Secure diamante chain around the bottom of the top and bottom cake tier.

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