



#52

INSTRUCTIONS
OVERLEAF



LOVE CAKE PROJECT SHEET

educating & informing sugarcrafters worldwide





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 7 CHANCERYGATE BUSINESS CENTRE, WHITELEAF ROAD, HEMEL HEMPSTEAD, HP3 9HD, UK  +44 (0) 1442 292970



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LOVE 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
- 2 TIER CAKE (6" & 8") COVERED IN WHITE FONDANT
- TRIPLE DIAMANTE CHAIN TO DECORATE
- THIN WHITE PAPER LOLLIPOP STICKS
- GOLD EDIBLE DUST & CLEAR ALCOHOL
- PAINT BRUSH
- ROYAL ICING

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.

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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. Using the third largest circle from the Geometric Cutter set cut out 20 circles. Ensure the paste is nice and thin. Thin the edges of the circles with the ball tool ensuring the ball tool is half on the circle and half on the foam pad. Set to one side to firm up a little.

Wet the bottom of the cake with water and then take 1 of the white circles and lightly fold it in half then fold again in half then pinch the pointed part to make a small ruffle. Attach to the bottom of the cake continuing around the cake until there is 1 full row. Repeat this process until the whole of the bottom tier is covered in ruffles.

Once the ruffles on the bottom tier are completely dry make the gold edible dust into a paint consistency, using the clear alcohol and lightly paint the edges of some of the ruffles.

TOP TIER

Roll out white modelling paste. Cut out the Love inscription. Allow to dry flat on a piece of foam for 24 hours.

Make the gold edible dust into a paint consistency using the clear alcohol and paint the love inscription.

Once completely dry attach to the top of the cake securing to lollipop sticks with royal icing. Secure the triple diamante chain to the bottom of the top tier.

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