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INSTRUCTIONS  
OVERLEAF



# PRINCESS CARRIAGE & CUPCAKES PROJECT SHEET

*educating & informing sugarcrafters worldwide*





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# PRINCESS CARRIAGE & CUPCAKES PROJECT SHEET

EQUIPMENT REQUIRED

## FMM PRODUCTS

- FMM PRINCESS CARRIAGE
- FMM FAIRYTALE LARGE TAPPIT
- FMM CHILDS PLAY TAPPIT
- FMM TIARA CUTTER
- FMM GIFT TAG CUTTER SET
- FMM QUILTED ROLLING PIN
- FMM DOUBLE SIDED CUPCAKE CUTTER BLOSSOM
- FMM TEXTURED LACE SET 2
- FMM DAB-A-DUST (IF REQUIRED)

## NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- WHITE AND PINK FONDANT
- BLUE, PINK & WHITE MODELLING PASTE
- WATER & PAINTBRUSH
- 1 6" TIER CAKE COVERED IN WHITE FONDANT - (ON A 14" DRUM CAKE BOARD COVERED IN BLUE FONDANT)
- 8 CUPCAKES IN PINK CASES ○ LARGE ROLLING PIN
- BRIGHT GOLD EDIBLE DUST & CLEAR ALCOHOL
- ROYAL ICING & WHITE PAPER LOLLY STICKS

EQUIPMENT REQUIRED

## HINTS & TIPS

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

## HINTS & TIPS

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

## TO DECORATE THE CAKE

Cut out a large princess carriage in blue modelling paste using the FMM Princess Carriage cutter. Cut out 2 white cartwheels and 2 white circles using the wheel cutter strip. Allow to dry flat.

Use the FMM Textured Lace set 2 to cut out 5 pieces of textured lace using the blue modelling paste to decorate the top front of the cake. Sit to one side to dry off a little.

Cut out 5 large pink bows using pink modelling paste with the decorative strip for the large gift tag. Sit to one side to dry off a little.

Attach the textured lace to the top of the cake with water starting in the centre and working from side to side. Attach the pink bows on the corners of the textured lace with water. Refer to photograph.

Once the carriage and cartwheel wheels are dry paint the decorative top of the carriage and cartwheels with edible gold dust mixed with clear alcohol. Allow them to dry.

Once the cartwheels are dry attach to the white circles cut out earlier. Attach the dry wheels to the princess carriage with water and allow to dry.

Roll out pink fondant and emboss using the quilted rolling pin. Cut out 4 scalloped discs using the FMM Double Sided Cupcake Cutter Blossom. Repeat this process with white fondant. Allow them to dry flat for 24 hours. Cut out a small princess carriage with pink modelling paste. Cut out 2 small cartwheels using white modelling paste. Sit them to one side to dry.

Cut out 1 small tiara in white modelling paste with the small tiara cutter. Use a large rolling pin as a former to shape the tiara.

Using the FMM Fairytale large tappit, cut out a castle and wand using white modelling paste. Cut out a princess dress and horse with white and blue modelling paste. Allow them to dry flat.

Using the FMM Child's Play tappit, cut out a princess shoe in pink modelling paste and a butterfly with white modelling paste. Allow them to dry flat.

Once the decorations are dry, paint the top decorative piece of the princess carriage, cartwheels, small tiara, hearts on the castle, heart on the shoe, butterfly and the decorative top of the wand with edible gold paint. Allow the gold to dry. Assemble the small princess carriage securing the wheels with water.

Attach the decorations to the cupcake discs with water. Pink decorations on white discs and white and blue decorations on pink discs.

Secure the princess carriage to the top of the cake using the royal icing and lolly sticks as a support.

## TO DECORATE THE CUPCAKES