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INSTRUCTIONS  
OVERLEAF



## PRINCESS CARRIAGE & TIARA PROJECT SHEET

*educating & informing sugarcrafters worldwide*



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# PRINCESS CARRIAGE & TIARA PROJECT SHEET

EQUIPMENT REQUIRED

## FMM PRODUCTS

- FMM PRINCESS CARRIAGE
- FMM TIARA CUTTER
- FMM GEOMETRICS SET
- FMM KNIFE & SCRIBER TOOL
- FMM BALL TOOL
- FMM FIRM FOAM FORMER PAD
- FMM DAB-A-DUST (IF REQUIRED)

## NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- PINK & WHITE MODELLING PASTE
- WATER & PAINTBRUSH
- 2 TIER CAKE. TOP TIER COVERED IN WHITE & BOTTOM TIER COVERED IN LIGHT PINK FONDANT.
- 4" ROUND POLYSTYRENE DUMMY
- 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 MAKE THE CAKE

Cut out a tiara in white modeling using the large FMM Tiara Cutter. Lay it across the 4" round polystyrene dummy. Once it has dried off a little stand it up using the dummy as support and allow the tiara to continue drying for at least 24 hours.

Cut out a large princess carriage with pink modelling paste. Cut out 2 cartwheels using white modelling paste. Sit them to one side to firm.

Cut out 5 small tiaras in white modelling paste. Allow the small tiaras to sit for a while to firm up.

Paint the top decorative piece of the princess carriage and cartwheels, small tiaras and large tiara in gold edible dust mixed with the clear alcohol. Allow the gold to dry.

Attach the princess carriage and cartwheels to the bottom centre of the top tier with water.

Using the second smallest circle cut out 12 circles in pink modelling paste. Ensure the paste is rolled thinly. 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.

Attach a small tiara to the bottom centre of the cake with water. Wet the area above the small tiara with water. Take 1 of the 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 wet area above the small tiara. Refer to the photograph.

Using the smallest circle cut out 12 circles in white modelling paste. Ensure the paste is rolled thinly. 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 area above the pink ruffles. 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 wet area above the small tiara. Refer to the photograph.

Repeat this process around the bottom of the cake working each side of the centre to ensure an even distribution of ruffles.

Once the large tiara is dry you can wet the bottom of the tiara and secure to the top of the cake using the royal icing and lolly sticks as a support.

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