



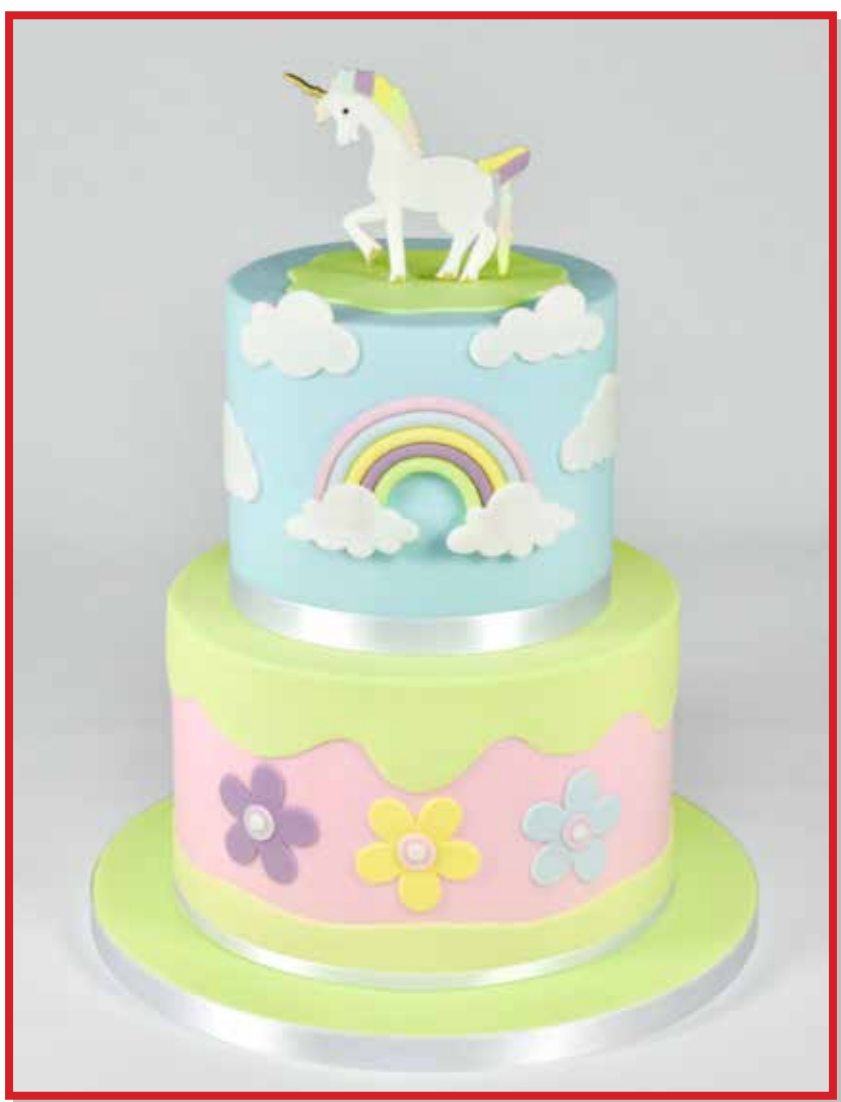
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INSTRUCTIONS  
OVERLEAF



## UNICORN 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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## UNICORN CAKE 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 CUPCAKE BLOSSOM & SCALLOP CUTTER
- FMM DAB-A-DUST (IF REQUIRED)

### NON-FMM PRODUCTS

- BLUE, PINK, LEMON, LILAC, LIGHT BLUE, LIGHT GREEN & WHITE MODELLING PASTE & FONDANT
- KITCHEN KNIFE ○ WATER & PAINTBRUSH
- 2 TIER CAKE - TOP TIER COVERED IN LIGHT BLUE FONDANT - BOTTOM TIER COVERED IN PINK FONDANT - BOARD COVERED IN GREEN FONDANT
- SUGARCRAFT EXTRUDER ○ EDIBLE PEN - BLACK
- 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 Unicorn in white modelling using the FMM Unicorn cutter. Mark a nostril with the pointed end of the FMM Knife and Scriber tool.

Allow the unicorn to dry flat for 24 hours.

Cut out a 4" wobbly edge circle in green fondant and attach to the top of the cake with water. Refer to photograph.

Roll out green fondant and cut out a 9" wobbly edge circle. Attach with water over the top of the bottom tier of the cake. Refer to photograph.

Roll out green fondant in a 2" deep strip long enough to go the whole way round the bottom tier of the cake. Using a kitchen knife cut a straight edge along the bottom of the strip and cut the top edge wobbly. Attach with water. Refer to photograph.

Cut out 2 of shape 2 fluffy clouds with white modelling paste and cut out 4 fluffy clouds in any shape of your choice. Place to one side to firm up.

Cut out a lilac, lemon and light blue large blossom using the FMM Double Sided Cupcake Blossom cutter. Sit to one side to firm up.

Cut out 2 of the smallest circles using the FMM Essential Shapes Tappit. Cut out 3 pink circles using the second smallest circle. Sit to one side to firm up.

Use a Sugarcraft Extruder and large circle disc to extrude a pink, light blue, lemon, lilac and light green fondant rolls of paste. Lay them on the work surface. Attach each one to the other with water. Shape in to an arch to represent a rainbow and trim the ends so they are level. Attach to the centre of the top tier cake with water. Refer to photograph.

Attach both of the shape 2 fluffy clouds to each end of the rainbow with water. Attach the other clouds to the top tier of the cake with water too.

Using the FMM Blossom Cutter, create blossoms in the colours as shown in the photograph. Using water, attach the blossoms to the bottom tier of cake, then attach a pink circle to centre and a white circle on top.

Roll a strip of white modelling paste 2mm thick. Roll out thin strips of pink, light blue, lemon and light green paste. Cut out thin strips with the kitchen knife approximately 5mm wide. Attach to the modelling paste with water. The paste will now have lots of coloured stripes on it.

Place the tail of the unicorn cutter on the striped paste and cut out a tail. Then place the mane section of the cutter on the striped paste and cut out. Use the kitchen knife to trim the top of the tail and attach with water. Use the kitchen knife to shape inner section horses mane. Attach with water.

Mark the eye with a dot using a black edible pen.

Paint the unicorn horn & hoofs with edible gold dust mixed with clear alcohol.