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INSTRUCTIONS  
OVERLEAF



# VIBRANT SUCCULENT CAKE PROJECT SHEET

*educating & informing sugarcrafters worldwide*





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## VIBRANT SUCCULENT CAKE PROJECT SHEET

EQUIPMENT  
REQUIRED

### FMM PRODUCTS

- FMM FIVE PETAL ROSE CUTTER - 40MM, 65MM, 90MM
- FMM IMPRESSION MAT, SET 1 (WOOD GRAIN)
- FMM RIBBON CUTTER
- FMM FIRM FOAM FORMER PAD
- FMM BALL TOOL
- FMM MULTI - RIBBON CUTTER
- FMM KNIFE AND SCRIBER TOOL

### NON-FMM PRODUCTS

- 6" ROUND CAKE
- EDIBLE GLUE
- WHITE FLORAL TAPE
- 26G AND 28G WHITE WIRE
- RAINBOW DUST PRO-GELS  
SEA GREEN, LIME GREEN, MINT GREEN AND GREY
- RAINBOW DUST PLAIN AND SIMPLE RANGE  
LIGHT TEAL, IVY GREEN, ROYAL BLUE, CLARET

EQUIPMENT  
REQUIRED

### HINTS & TIPS

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

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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 SUCCULENT

- Use a little Sea Green to colour some flowerpaste. Cut out two shapes with the 40mm five-petal cutter. Use the knife tool to cut into individual petals; keep eight to work with. Place the petals onto the foam pad and use the ball tool to soften the edge. Press the ball into the centre to make it curl up a little. Pinch the tip together to accentuate the point of the petal.
- Cut the 26g wire into 6cm lengths. Using a little edible glue insert a wire into each petal and pinch the base closed onto the wire.
- Repeat with the 65mm cutter to make ten petals and with the 90mm cutter to make seven. Dry over night.
- To dust, begin by applying a little Light Teal to the centre of the petal. Add some Ivy Green to the base and edges, followed by a hint of Royal Blue. Finish with a little Claret to the outer edge of each petal.
- To assemble the succulent, cut the white floral tape into third or quarter widths. Using the smallest petals first tape the petals together, gradually increasing the size until you reach the final row of the seven largest petals.

### TO MAKE THE BERRIES

- Colour some more flower paste with Lime Green and cut the 28g wire into 5cm lengths.
- Roll small balls of flowerpaste & using edible glue attach each to a wire, pressing the ball to flatten it - it should be about the same size and shape as a piece of sweetcorn. Make 30+.
- Once dry, dust with some Ivy Green at the base of each one to give a graduated colour. Using quarter width tape, tape into small branches of four to seven parts.

### TO MAKE THE RUFFLE FLOWERS

- Colour some flowerpaste with mint green and cut two of the 40mm five-petal cutter.
- Place on to the foam pad and use the ball tool to soften and frill the edges. Put a dab of edible glue on one and place the other on top. Pinch the flowers together in the centre to make the petal ruffle up as shown.
- Once dry, dust using a little Ivy Green and Royal Blue to catch the edges of the petals and add texture to the flower.

### TO DECORATE THE CAKE

- Colour some sugarpaste using Grey Pro-Gel. Cover your cake and board. Roll out the spare sugarpaste into rough strips and mark all over using the Wood-grain impression mat. Set the Multi-ribbon cutter to 2cm and cut the sugarpaste into strips.
- Attach a strip to the cake diagonally, being careful to cut the top and bottom of each strip carefully. Attach more strips following the same angle and also perpendicular to the first strip until the cake is covered.

### COMPLETION

- Use a blob of grey sugarpaste and a posy-pick to attach the succulent to the cake.
- Use further posy-picks to insert the berries around the main succulent.
- Use royal icing to attach the ruffle flowers, filling in the gaps around the succulent and placing a couple at the base of the cake.