



#76

INSTRUCTIONS
OVERLEAF



MORE THAN A DAHLIA CAKE PROJECT SHEET

educating & informing sugarcrafters worldwide





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To arrange a shop, college or group demonstration please contact FMM.

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MORE THAN A DAHLIA CAKE PROJECT SHEET

EQUIPMENT REQUIRED

FMM PRODUCTS

- FMM MORE THAN A DHALIA SET
- FMM VEIN AND FLUTE TOOL
- FMM GEOMETRICS SET (3RD LARGEST CIRCLE ONLY)
- FMM BALL TOOL
- FMM Firm Foam Former Pad
- FMM Dab-a-Dust (if required)

NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- YELLOW, DEEP PINK, LIGHT PINK, ORANGE, LIME GREEN AND WHITE FLOWER PASTE
- CEL PIN
- WHITE AND GREY FONDANT
- TYLO POWDER
- WATER & PAINTBRUSH (EDIBLE GLUE IF YOU PREFER)
- 4 TIER 4" X 5", 6" X 5", 8" X 5" AND 9" X 5" CAKES READY FOR COVERING
- 12" CAKE BOARD
- CAKE DOWELS
- WHITE RIBBON. ORANGE TRIM IF DESIRED.
- EDIBLE PINK, GREEN & YELLOW DUST AND PAINT BRUSH

EQUIPMENT REQUIRED

HINTS & TIPS

- Always read the project sheet in full before starting the cake!
- If the flower paste is sticking to your tools or mat use the FMM Dab-a-Dust for dusting with either cornflour or icing sugar.
 - Roll out paste to 0.5 mm thick.

HINTS & TIPS

- Use water to secure each layer/petal.
- Use fruit trays as a former to shape the petals if required.
- Flowers are darker in the centre, adjust the colour of your paste as the layers are added.
- Make your own modelling paste using fondant

HINTS & TIPS

- Make a 2cm round ball to use as a bud in the same colour as the centre of the flower being made (make 24 hours in advance). Secure a wire through the bud. Alternatively, you can use a styrofoam/polystyrene ball covered with the same colour flower paste as the centre of the flower you are creating. You can use this immediately.

TO MAKE THE ALL IN ONE DHALIA - ORANGE (PREPARE 48 HOURS IN ADVANCE)

- Cut out 2 shapes using cutter 1. Place on a foam pad. Turn over and sweep over the edges with a ball tool half on the edge of the petal and half on the foam pad. Cut each petal using scissors into 2.
- Wet the bud with water and insert the wire of the bud through the back of the shape. Attach the petals around the bud. Repeat this process with the second shape.
- Add a small amount of white paste to you orange paste. Cut out another 2 shapes using cutter 1, turn over and sweep over the edges with a ball tool half on the petal and half on the foam pad. Turn each petal over and using the FMM Flute and Vein tool, emboss lines to look like veining on the petals. Each petal on a dahlia have a definitive line down the centre. Create this on each petal using a large cel pin. Apply a small amount of pressure, drawing into the centre of the flower. The petal will change shape when you do this. Place them in a former (fruit tray) to semi dry.
- Repeat the above steps for cutter 2 and 3, don't forget to add white paste each time so the outer layers are lighter.

- Push the wire of the bud through the centre of the cut out shape 1 and secure with water. Attach the second one making sure the petals sit in between the first layer. Hang the flower upside down on a drying stand. Repeat this process for the larger outer shapes. Allow the flower to dry completely.
- Once dry the flower can be dusted with edible dust. The centre of the flower is dusted with green and the petals are dusted with pink. Steam the flower over a pan of boiling water. Be careful not to burn your hands.



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TO MAKE THE ADVANCED DHALIA - YELLOW & DARK PINK

- Cut out 2 shapes using cutter 1. Place on a foam pad. Turn over and sweep over the edges with a ball tool half on the petal and half on the foam pad. Cut each petal in to 2.
- Wet the bud with water and insert the wire of the bud through the back of the shape. Attach the petals around the bud. Repeat this process with the second shape.
- Add white paste to the dark pink and cut out 2 shapes using cutter 1. Cut the shape in to individual petals using a knife. Each shape will produce 10 petals. Place on a foam pad, turn over and sweep over the edges with a ball tool half on the foam pad and half on the petal. Turn the petals over and use a large cel pin to draw a line down the centre of each petal applying a small amount of pressure going from the top of the petal to the bottom. The petal will change shape when you do this. Pinch the bottom of each petal. Attach the first 10 equally around the bud Attach the second 10 in between the petals of the first layer.
- Repeat the above steps for cutter 2 and 3, don't forget to add white paste to each layer as your go. Repeat this process for the larger outer shapes. Allow the flower to dry completely.
- Once dry the flower can be dusted with edible dust. Steam the flower over a pan of boiling water. Be careful not to burn your hands.



TO MAKE THE ALL IN ONE CRYSANTHEMUM - LIGHT PINK

- Cut out 2 shapes using cutter 1. Place on a foam pad. Turn them over and sweep over the edges with a ball tool half on the petal half on the pad. Cut each petal on your shape in to 2.
- Wet the bud with water and insert the wire of the bud through the back of the shape. Attach the petals around the bud. Repeat this process with the second shape leaving a few away from the bud for the second layer.
- Add some white paste to the pink and cut out 2 shapes using cutter 1. Turn over and sweep over the edges with a ball tool, half on the pad and half on the petal. Cut each petal in to 2. Turn over over. Apply pressure using the fluted end of the FMM Flute and Vein tool on the petal. Draw the fluted end to the centre of the shape. Each petal will shape and curl upwards. Place them in a former to semi dry.
- Repeat the above steps for cutter 2 and 3 adding white paste to lighten the colour for each layer.
- Push the wire of the bud through the centre of the cut out shape 1 and secure with water. Attach the second one making sure the petals sit in between the first layer. Hang the flower upside down on a drying stand. Repeat this process for the larger outer shapes. Allow the flower to dry completely.
- Once dry the flower can be dusted with edible dust. Steam the flower over a pan of boiling water. Be careful not to burn your hands.



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TO MAKE THE DECORATIVE SHAPES (LIME GREEN)

○ Roll out lime green flower paste. Cut out 1 shape using cutter 3. Place cutter 1 on top of the cut out shape. Place in the middle and cut out the centre. Make 3 in advance and allow them to dry. Make an additional 2 that will sit directly on the cake once assembled.

COVERING THE CAKE AND BOARD

○ Prepare your cake ready for covering with fondant. Roll a sausage of white fondant and a thin sausage of grey fondant. Twist them together. Roll them out on a dusted surface. This creates the marble effect on the cake. Cover the top 3 layers of the cake.

○ Prepare and cover the bottom layer of the cake in white fondant.

○ Make dark grey marble fondant and cover the cake board.

○ Dowel and stack the cakes.

CREATING OMBRE RUFFLES

○ Roll out dark grey modelling paste. Using the third largest circle for the geometrics cutter set cut out 20 circles. 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 bottom of the cake with water and then 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 bottom of the cake continuing around the cake until there is 1 full row. Repeat this process for the second row.

○ Add white modelling paste to the dark grey and as above create another 2 rows of ruffles. Continue this to the top of the bottom tier adding white modelling paste each time to make the ruffles lighter as they go up the cake.

ASSEMBLING THE CAKE

○ Use thin white ribbon around the bottom of the top 3 tiers. Attach white ribbon with orange trim around the cake board.

○ Secure the flowers to the cake with Royal Icing. The yellow and pink Dahlia take centre stage. Above and below are the orange Dahlia and then the Crysanthemum. Refer to the photograph for guidance.

○ Attach the 3 dry lime green decorations around the flowers with water. They go behind the Crysanthemum on the top tier, the centre Dahlia and the 4th Dahlia down. The ones that are dry are standing away from the cake. Attach the 2 lime green decorations that are not dry around the other 2 flowers. Please refer to the photograph.

○ Your cake is now complete!



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