



Project Series
No 12



Educating and Informing Sugarcrafters Worldwide

Merry Christmas Cake



See the FMM catalogue for the full range of products.

FMM products are widely available.
Contact your local stockist or FMM for further information.
To arrange a shop, college or group demonstration contact FMM.

See overleaf for instructions on how to use the cutters.

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Follow these step-by-step instructions to make christmas cake.

Equipment you will need:

- FMM Geometric cutters - chevron
- FMM Funky tappits (upper and lower case)
- FMM Press ice - pattern 1 (Diamond)
- FMM Dab-a-dust - filled with cornflour
- FMM Christmas tappits - using the snowflake motif

Other Items:

- Rolling pin
 - Non stick board
 - Edible glue
 - Red & green modelling / flower paste or sugar paste with Tylo/CMC
 - Royal icing (green & black) or small edible dragees, piping bag and nozzle
 - Baking paper / parchment - cut to 6" round
 - 8" Cake drum prepared with sugarpaste (and allowed to dry)
 - Co-ordinating ribbon
 - A 6" cake (of you choosing) prepared and covered with white sugarpaste
1. Place your covered cake on the prepared cake drum. Using the press-ice tool, starting at the back of your cake, emboss the pattern around the centre with a light pressure, making sure the tool is level so the pattern will meet. See video for techniques in using the Press-Ice tool. <http://tinyurl.com/k6oydqx>
 2. Take some of the red modelling paste and roll a strip of approximately 20cms in length, 3mm thick. Cut 5 lengths from the chevron cutter (cover with cling film to stop them drying out). Place 2 lengths around the top of your cake, using a very small amount of edible glue, and cut a third one to fit the remaining gap - try to line up your pattern as best as possible. Then, place the remaining lengths around the bottom of your cake, ensuring that the rise and fall of the chevron matches the ones placed around the top.
 3. Use the Funky Tappits to cut out the 'Merry Christmas' lettering in red and green modelling paste. The paste needs to be rolled approximately 3mm with a little cornflour from the dab-a-dust to help tap the letters out.
 4. Allow the letters to dry for a minute or two, then arrange on the parchment paper (this will help you get the spacing right, without marking the top of your white cake). Once you are happy with the layout, fix the letters to the top of your cake with a little edible glue.
 5. Tap out 9 red snowflakes from the Christmas tappit, using your dab-a-dust again to prevent any sticking, and fix to the centre of the diamond pattern with a little edible glue.
 6. Next, pipe over your embossed diamond pattern (or use edible dragees- whatever you decide on). Pipe one colour at a time - all the green parts of the pattern, followed by the black.
 7. Finally, fix a co-ordinating ribbon around your cake drum.