



**Project Series  
No 7**

## **Educating and Informing Sugarcrafters Worldwide**

### **Beads and Pearls**

A range of three cutters that help you to create pretty and elegant cake decorations for all types of occasions.



Cake for illustration purposes showing how the cutters can be used.

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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Sugar beads and pearls create a wonderful border, accessory or feature for any celebration cake. The beads can be made from a range of edible and non-edible materials including: Sugarpaste (Rolled Fondant), Flower paste (Gum Paste), Mexican paste, Pastillage, Almond Paste and Modelling Chocolate.

## Basic Techniques

The choice of paste and chosen finish will determine if the cutter requires any preparation.

1. Any paste that contains natural oils eg Almond Paste, may not require the inside of the cutter to be prepared in any way. Although a pearl colour can be used to create a lustre finish.
2. All dry pastes eg Sugarpaste or a blend of pastes, need the inside of the cutter to be brushed with either cornflour, icing sugar or white vegetable fat to obtain a natural finish. Pearl colour can be added during preparation or when the beads have been moulded.

## Bead Cutter No 1 (9mm)

This cutter makes beads ideal for trimming the bottom edge of a cake, creating a simple but stylish border.

1. Mould a piece of paste into a smooth, even, sausage shape. Use the cutter as a guide to the thickness. The paste only needs to fit in the diameter of the beads, approx. 9mm.
2. Place the paste across the length of one side of the inside of the bead cutter.
3. Close the cutter and press firmly.
4. Open the cutter and trim the paste with a knife along the guideline.
5. To release the beads, hold the cutter on one end and gently lift them out from the top.
6. Secure in place with edible glue. To achieve the best finish when joining lengths of beads together it is essential you have a clean cut end and that the ends - as well as the back - are glued and secured into place.



## Bead Cutter No 2 (4mm)

These finer beads are wonderful for creating and highlighting feature designs and shapes. They also work well in conjunction with Bead Cutters No 1 and 3 to obtain more intricate effects.

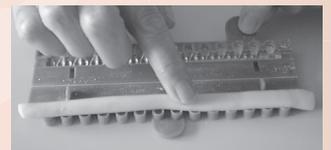
1. For these finer beads it is better to use a reasonably strong paste eg flower paste or a blend of sugarpaste and flower paste.
2. This cutter works in the same way as Cutter No 1, but it is essential to ensure that the sausage of paste is thinner and prepared to fit these much smaller beads.
3. On most occasions when trimming the excess paste it is advisable to cut as close to the beads as possible. To obtain a finer finish it may be necessary to close the cutter again and trim the beads once more.



## Bead Cutter No 3 (Teardrop)

This is a combination of Teardrops set with 2 small beads (4mm) in between. A classic blend of shapes that will create quick, easy and elegant decorations.

1. To achieve the best results a stronger paste is advisable, plus brushing the cutter with white vegetable fat ensures a quick and easy release. This method also enables the beads to be brushed with one or a combination of colours while still in the cutter.
2. Once more this follows the same basic techniques, but this time mould the sausage of paste slightly smaller than the overall width of the teardrop. Flatten slightly so that the paste fit the required size.
3. Trim the excess paste close to the beads, to achieve a finer effect repeat the process.



## Tips

1. If too much paste is used the cutter will not close properly. It is better to reduce the thickness of paste rather than force the cutter.
2. When making several lengths of beads it is best to prepare the sausage shape of paste, before dusting the cutter. This gives it time to settle and also allows the air to naturally remove any stickiness.