



Project Series
No 44

Educating and Informing Sugarcrafters Worldwide

GIFT TAG CHRISTMAS CAKE PROJECT SHEET

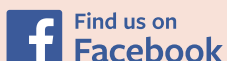


See the FMM catalogue for the full range of products.

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.

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GIFT TAG CHRISTMAS CAKE PROJECT SHEET

Equipment you will need:

FMM Gift Tag Cutter Set
FMM Mummy & Baby Owl
FMM Multi - Ribbon Cutter
FMM Dab-a-Dust

FMM Knife & Scriber Tool
FMM Knit Design Embossed Rolling Pin
Non - Stick Mat & Non Stick Rolling Pin

Light Brown, Dark Brown, Red, Green, White & Black
Modelling Paste.

Water & Paintbrush (edible glue if you prefer)
2 tier cake & cake board covered in white fondant
with white & red ribbon.

Edible white paint or tiny balls of white fondant
Rainbow Dust Edible Pens

HINTS & TIPS:

- Always read the project sheet in full before starting your cake!
- To make your own modelling paste, add a little tylo to your fondant.
- Allow your modelling paste shapes to sit and firm up for a short time before attaching to your cake.
- If your modelling paste is sticking to your tools or mat use your FMM Dab-a-Dust for dusting with either cornflour or icing sugar.

To Make the Gift Tag

1. Roll out white modelling paste and cut out a gift tag using the large FMM Gift Tag cutter. Allow to dry for 24 hours minimum.

Make the Ribbon

2. Roll out red modelling paste. Using the FMM Multi-Ribbon tool set the straight edge cutting wheels to 20mm wide. Cut out a strip of red modelling paste. Measure the height of the cake and cut the strip of red modelling paste slightly longer. Attach to the bottom tier of the cake in the centre. Trim off the excess using the FMM Knife & Scriber tool. Repeat this all the way round the bottom tier of the cake. Repeat this process for the top tier but place the red modelling paste strip further to the left of the top tier.
3. Roll out green modelling paste. Using the FMM Multi-Ribbon tool set the frilled edge cutting wheels to 10mm wide. Cut out a strip of green modelling paste. Measure the height of the cake and cut the strip of red modelling paste slightly longer. Secure with water on top of the red strips of modelling paste. Trim off the excess using the FMM Knife & Scriber tool. Repeat this all the way round the bottom and top tier of the cake.

Make the Decorations

4. Roll out light brown modelling paste. Emboss the paste using the FMM Knit Design Embossed Rolling pin. Cut out 4 baby owls & 8 wings.
5. Roll out the darker brown modelling paste and cut out 4 tummies. Roll out black modelling paste and cut out 4 pupils. Roll out white modelling paste and cut out 8 eye whites. Roll out red modelling paste and cut out 2 red beaks and 2 red feet. Roll out green modelling paste and cut out 2 green beaks and 2 green feet. Put all the pieces you have cut out to one side.
6. Roll out green modelling paste and cut out 26 large holly leaves and 4 small holly leaves using the decorating strips that accompany the gift tag cutter set.
7. Roll out red modelling paste and cut out 12 large bows and 2 small bows using the decorating strips that accompany the gift tag cutter set. Cut out 15 small circles using the small circle cutter on the baby owl decorating strip. These will be used to make berries for the holly.
8. Assemble the owls together with water. Decorate 2 of the owls with small red bows and the other 2 with small green holly leaves. Refer to photo of cake.
9. Using water attach 3 pairs of holly leaves to the top right hand side of the cake and attach a baby owl with red bow to the bottom tier on the right hand side of the ribbon. On the left hand side of the ribbon on the bottom tier attach 3 red bows. Refer to photo of cake.
10. Turn your cake to the right and on the right hand side of the bottom tier attach a baby owl decorated with holly. On the left hand side of the bottom tier decorate with 3 red bows. On the top tier on the right hand side decorate with 3 red bows. Continue this pattern sequence around the cake.
11. Using the multi-ribbon cutter cut out red and green strips to make a bow for the top of the cake. Secure with water.
12. Once the gift tag is completely dry a greeting of your choice can be written on it. Decorate with the last 2 holly leaves. Attach to the cake with water.
13. Once the owls eyes are dry, paint a small white dot in the centre of the eyes using edible paint or you can roll tiny balls of white modelling paste and attach.