



#82

INSTRUCTIONS  
OVERLEAF



# FIREWORKS ELEMENTS CAKE PROJECT SHEET

*educating & informing sugarcrafters worldwide*



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# FIREWORKS ELEMENTS CAKE PROJECT SHEET

EQUIPMENT REQUIRED

## FMM PRODUCTS

- FMM ELEMENTS CUTTER SET
- FMM STARS (SET OF 4)
- FMM STAR SET SMALL
- FMM ESSENTIAL SHAPES
- FMM THE DAISY COLLECTION
- FMM MORE THAN A BIRD HOUSE CUTTER (SHAPE 2)
- FMM DAB-A-DUST (IF REQUIRED)
- FMM KNIFE & SCRIBER TOOL

## NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- PURPLE, ORANGE, BLUE, RED, & YELLOW MODELLING PASTE
- WATER & PAINTBRUSH (EDIBLE GLUE IF YOU PREFER)
- 1 TIER 6" X 7" CAKE COVERED IN PURPLE FONDANT AND 9" CAKE BOARD COVERED IN ORANGE AND YELLOW MARBLE EFFECT FONDANT EDGED WITH BLUE RIBBON.
- ROYAL ICING, SKEWER, FLORIST WIRE
- RAINBOW DUST EDIBLE PENS RED & YELLOW

EQUIPMENT REQUIRED

## HINTS & TIPS

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

## HINTS & TIPS

To make your own modelling paste, add a little tylo to the fondant. Use a Water Pen to attach your paste.

## 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 FIREWORK

○ Roll out the blue modelling paste. Cut out shape 2 from the More than a Bird House set. Cut 1 cm approx. off each side. Roll out yellow modelling paste and cut a small triangle and attach to the top of the firework shape with water. Place on a former to shape and dry. A rolling pin is perfect for this. **(PREPARE 24 HOURS IN ADVANCE)**

## TO MAKE THE STAR DECORATIONS

○ Roll out yellow, blue, purple, orange and red modelling paste. Cut out 1 yellow and 1 blue star using the second largest star of the set of 4. Cut out 3 blue 3 yellow, 1 red 1 purple and 1 orange using the smallest of the stars from the set of 4. Using the largest of the stars from the small set, cut out 5 yellow stars, 3 blue stars, 1 orange star and 4 red stars. Place to one side to firm up.

## TO MAKE THE CIRCLE DECORATIONS

○ Roll out yellow, red and blue modelling paste. Using the FMM Essential Shapes Tappit set cut out the 7 circles. Cut out the largest circle in blue. Then the next size down in yellow. The next size down in red and yellow, then a smaller yellow one and finally 2 blue of the smallest circle.

## TO MAKE THE FIREWORK BURST

○ Roll out yellow, red and blue modelling paste. Using the FMM Daisy Collection Set cut out the third smallest daisy in red and a blue and yellow daisy shape in the next size down. Detach the petals from the blue and yellow daisy shape using the FMM Knife and Scriber tool. Sit to one side to dry off a little.

## TO MAKE THE FLAMES

○ Roll out orange modelling paste in strips. Cut a straight edge down 1 side then cut out the flame design from the Elements set. Cut out enough strips of flames to go round the bottom of the cake. Cut out some more strips and cut off individual flame shapes with your FMM Knife and Scriber tool. Refer to the photograph. Place to one side to dry off a little and firm up.

## ASSEMBLING THE CAKE

○ Attach all decorations to the cake with water as per the photograph. Secure the flames around the bottom of the cake. Attach the sections of flames to the flame strip already attached to the cake. Decorate the firework with the stars. Attach the florist wire to the back of the firework with paste or royal icing. Attach the firework to the skewer with royal icing on top of the cake. Attach the small stars to the wires with water or royal icing. Once the flames are dry on the cake decorate the flames with the red and yellow edible pens.

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