



#83

INSTRUCTIONS  
OVERLEAF



# TOTALLY TROPICAL LEAVES PROJECT SHEET

*educating & informing sugarcrafters worldwide*





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 7 CHANCERYGATE BUSINESS CENTRE, WHITELEAF ROAD, HEMEL HEMPSTEAD, HP3 9HD, UK  +44 (0) 1442 292970



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# TOTALLY TROPICAL LEAVES CAKE PROJECT SHEET

EQUIPMENT REQUIRED

## FMM PRODUCTS

- FMM TROPICAL LEAVES CUTTER SET
- FMM HAWAIIAN FLOWER CUTTER SET
- FMM MULTI-VEINER MAT
- FMM DAB-A-DUST (IF REQUIRED)
- FMM KNIFE & SCRIBER TOOL
- FMM WATER PEN

## NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- WHITE & GREEN MODELLING PASTE
- WATER & PAINTBRUSH EDIBLE GLUE

- 3 TIER 4" X 5" AND 6" X 5" & 8 X 5" CAKES STACKED. TOP 2 TIERS COVERED IN WHITE FONDANT AND BOTTOM TIER IN GREEN FONDANT. BOARD COVERED IN GREEN FONDANT EDGED WITH GOLD RIBBON. WHITE RIBBON ON BOTTOM OF TOP AND MIDDLE TIER.
- ROYAL ICING ○ FLORIST WIRES
- RAINBOW DUST EDIBLE DARK GOLD, LIGHT GOLD, ORANGE AND PINK DUST
- CLEAR ALCOHOL ○ PAINTBRUSHES
- RAINBOW DUST GLITTER (NON-TOXIC)
- 2 FOAM BALLS CUT IN HALF TO SHAPE LEAVES WHILE DRYING
- WHITE PAPER SEEDHEAD STAMENS

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 use the FMM Dab-a-Dust for dusting with either cornflour or icing sugar.

## TO MAKE THE GREEN LEAVES

○ Roll out green modelling paste and cut out 10 of the tall narrow leaves and 1 each of the remaining 3 designs. Emboss veining lines on each of the leaves with the FMM Knife & Scriber tool. Sit the tall leaves to one side to dry off a little. Cut 3 pieces of florist wire and attach to the 3 remaining leaf designs. **Shape the leaf and allow to dry for 24 hours on a foam ball half.**

## TO MAKE THE WHITE LEAVES

○ Roll out white modelling paste and cut out approximately 15 of the remaining 3 designs. Emboss veining lines on each of the leaves with the FMM Knife & Scriber tool. Sit to one side to dry off a little.

## TO MAKE THE HAWAIIAN FLOWERS

○ Roll out white modelling paste and cut out 2 large, 1 medium and 2 small flowers. Follow instructions on the packet to make the flowers. Allow to dry for 24 hours.

## TO MAKE THE FLOWER STAMENS

○ Each flower requires 5-7 stamen heads. Dip the stamen head only in the edible glue. Dip in to the glitter, dip in to the edible glue again and then finally in the glitter 1 more time. Repeat this process for each stamen head. Allow 24 hours to dry.

## COLOUR THE FLOWERS & ATTACH STAMENS

○ Once the flowers are completely dry they can be dusted with colour. The large and the medium flowers are dusted with orange starting in the centre making it darker and working towards the outer edge lightly. Then apply touches of pink to the edge of the flowers. Repeat this process for the small flowers making pink the primary colour and orange for the touches. Blend and set the colours by gently steaming them over a pan of boiling water. **Be careful not to burn your hand.** Cut the glitter stamens to size and secure in the centre of each flower with royal icing.

## ASSEMBLING THE CAKE

- Attach the long green leaves to the bottom tier with water spacing them evenly.
- Using water attach the 3 leaf designs to the middle tier in random directions and order.
- Once the green leaves on the bottom tier are dry they can be painted. Mix a small amount of clear alcohol with the light gold dust and lightly paint the leaves. Once dry mix dark gold with a small amount of alcohol and lightly brush the edges of each leaf. Repeat this on the shaped leaves.
- Attach the shaped green leaves and flowers to the cake with royal icing. **Please note the stamen heads, glitter & florist wire decorations are non-edible and must be removed before consumption!**

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