



#84

INSTRUCTIONS  
OVERLEAF



# CARNIVAL CAKE PROJECT SHEET

*educating & informing sugarcrafters worldwide*





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# CARNIVAL CAKE PROJECT SHEET

EQUIPMENT REQUIRED

## FMM PRODUCTS

- FMM CARNIVAL FONT UPPERCASE
- FMM GIFT TAG SET
- FMM PRIMROSE CUTTER SET
- FMM UNICORN CUTTER
- FMM DAB-A-DUST (IF REQUIRED)
- FMM KNIFE & SCRIBER TOOL

## NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- WHITE, PINK & LILAC MODELLING PASTE
- WATER & PAINTBRUSH OR EDIBLE GLUE IF YOU PREFER
- 2 TIER CAKE: TOP, 5" X 5" PINK CAKE EDGED WITH PINK RIBBON ON 9" CAKE DRUM, COVERED IN PINK FONDANT EDGED WITH GOLD RIBBON. BOTTOM - 7" X 5" LILAC CAKE EDGED WITH LILAC RIBBON ON 10" CAKE DRUM, COVERED IN LILAC FONDANT EDGED WITH GOLD RIBBON. CAKE SUPPORT SHOULD BE IN BOTTOM TIER AS NECESSARY.
- CRAFT GUN & LARGE HOLE DISC
- ROYAL ICING
- RAINBOW DUST EDIBLE GOLD
- CONFECTIONERS GLAZE
- PAINTBRUSH
- TAPE MEASURE
- PAPER LOLLY STICKS

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 UNICORNS

○ Roll out white modelling paste and cut out 6 unicorns. Roll out lilac and pink modelling paste and use the unicorn cutter to cut out 1 lilac mane and tail. Repeat the same process 5 times using pink modelling paste. Roll out pink modelling paste and cut out 1 large pink rose and bow using the large decorating strip from the gift tag cutter set. Repeat the same process with lilac modelling paste cutting out 5 of each. Attach the lilac mane and tail to the unicorn with water. Allow them to dry for 24 hours. Put the roses and bows to one side these will be attached to the unicorns in the final assembly of the cake.

## TO MAKE THE SWAGS & TAILS

○ Knead lilac fondant and place in craft gun with large hole disc. Make thick strings of fondant. Measure round the bottom cake tier and divide by 5. Cut the strings of paste to size and attach with water at the top of the cake in rows of 3 to look like swags (refer to photograph). Roll out modelling paste and make tails to attach between the swags with water (refer to photograph). Roll out lilac modelling paste and cut out 5 large bows. Attach to the top of each tail with water.

## TO MAKE THE CAROUSEL POLES AND BASES

○ Roll out white modelling paste approximately 4mm thick and cut out 11 primrose shapes. Attach them to the lilac cake board with water close to the bottom tier spacing them evenly positioned in the centre of each swag (refer to photograph). Cut 5 paper lolly sticks to size (approx. 1 mm shorter than the cake) and place in the centre of each primrose. Attach primrose on top of the stick you will have 1 left over. Wet the top of the primrose with water

and allow it to become sticky. Apply a small amount of royal icing on top of the lilac cake tier. Place the top pink cake tier on the board on top of the lilac cake very gently. Straighten up the lolly sticks if required. This will need supporting for a little while as it dries. This step must be done carefully and patiently. The lolly sticks are not to be used to support the above tier, which is why they are slightly shorter. They are for decorative purpose only. Place the remaining primrose in the centre of the top tier and then push the remaining lolly stick through it. Roll a ball of white modelling paste and place on top of the stick. Refer to the photograph. Once the gold is dry on the unicorn's horns the roses and bows can be attached with water. The lilac decorations are for the unicorns with the pink mane's and tails and the pink ones are for the unicorn with the lilac mane and tail.

## PAINTING THE GOLD

○ Once the unicorns are dry they can be painted. Use edible rainbow dust gold and mix with confectioners glaze. Paint each of the unicorn's horns and hoofs. Paint all lolly sticks and primrose cut outs too.

## ATTACHING THE UNICORN'S

○ Once the lolly sticks are dry the unicorns can be attached with royal icing. The unicorns with the pink mane's and horns are for the bottom tier and the unicorn with the lilac mane and tail is for the top of the cake. Hold each one until it stays in place. This may take a couple of minutes for each unicorn.

## TO MAKE THE INSCRIPTION

○ Roll out modelling paste in the desired colour(s). Cut out your inscription i.e. age, name etc and sit to one side. (Instructions on pack).

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