



# #85

INSTRUCTIONS  
OVERLEAF



## ENGLISH ROSE AND DRIP ICING PROJECT SHEET

*educating & informing sugarcrafters worldwide*



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#85

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## ENGLISH ROSE AND DRIP ICING PROJECT SHEET

### EQUIPMENT REQUIRED

#### FMM PRODUCTS

- FMM A VERY ENGLISH ROSE CUTTER SET
- FMM ESSENTIAL SHAPES (SMALL CIRCLE CUTTER ONLY)
- FMM ROSE LEAF CUTTER SET
- FMM DRIP CUTTER
- FMM BALL TOOL
- FMM FIRM FOAM FORMER PAD
- FMM DAB-A-DUST (IF REQUIRED)
- FMM KNIFE & SCRIBER TOOL

#### NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- 3 SHADES OF PINK PASTE (FLOWER & MODELLING PASTE MIX)
- GREEN MODELLING PASTE
- WATER & PAINTBRUSH (EDIBLE GLUE IF YOU PREFER)
- 4 TIER 4" X 5", 6" X 5", 8" X 5" AND 10" X 5" CAKES COVERED IN WHITE AND PINK MARBLE EFFECT FONDANT EDGED WITH WHITE RIBBON AT THE BOTTOM OF EACH TIER
- 12" CAKE BOARD WITH GREEN RIBBON
- WHITE RIBBON
- EDIBLE PINK, GREEN & GOLD DUST
- EDIBLE YELLOW PEN
- PAPER STAMENS
- BUMPY FOAM
- SMALL KITCHEN KNIFE
- CLEAR ALCOHOL

### EQUIPMENT REQUIRED

#### HINTS & TIPS

Always read the project sheet in full  
before starting the cake!  
Roll out paste to 0.5 mm thick.

#### 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 ENGLISH ROSE FLOWERS

- Make 3 flowers 24 hours in advance. See the instructions on the 'A Very English Rose' packet.

#### TO MAKE THE ROSE LEAVES

- Roll out green modelling paste. Cut out 13 rose leaves, thin the edges with a ball tool, emboss a line down the middle and some veining using the FMM Knife & Scriber tool. Place on bumpy foam to shape them and allow them to dry. Once dry dust with green edible dust. Set the dust by waiving over steam. Be careful not to burn your hand.

#### TO MAKE THE DRIP

- Roll out white modelling paste. Cut out 4 drip shapes. Cut a straight edge at each end of 2 of the drips with a kitchen knife. Place the other 2 together and cut a straight edge each end of these 2 drips. Sit to one side to dry off a little.

#### ASSEMBLING THE CAKE

- Attach the drips to the cake with water. The top and second tier down has 1 drip cut out and the bottom has 2 side by side. The drips with the straight edges are for the single drips and the other 2 are to be attached together. Refer to photograph. Paint the drip gold using a mix of edible dust and clear alcohol. Allow it to dry.

- Attach the 3 English Roses you made in advance with royal icing see photograph for placement reference. Make sure they are completely secure before letting go of the flower.
- Secure the rose leaves around the roses with water or royal icing.
- Your cake is now complete!



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