



#87

INSTRUCTIONS  
OVERLEAF



## PLAYING CARDS CAKE PROJECT SHEET

*educating & informing sugarcrafters worldwide*





 **DOWNLOAD THE FMM CATALOGUE FOR A FULL RANGE OF OUR PRODUCTS**

FMM products are widely available, contact your local stockist or FMM for further information.  
To arrange a shop, college or group demonstration please contact FMM.

# FMMSUGARCRAFT.COM

 **FMM SUGARCRAFT**  **NO1SUGARCRAFT**  **FMMSUGARCRAFT**  **FMMSUGARCRAFT**

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



# #87

+ MORE PROJECTS ON OUR WEBSITE



## PLAYING CARDS CAKE PROJECT SHEET

**EQUIPMENT  
REQUIRED**

### FMM PRODUCTS

- FMM PLAYING CARD CUTTER SET
- FMM CARNIVAL TAPPIT SET
- FMM DAB-A-DUST
- FMM NON STICK SMART MAT
- FMM ROLLING PIN
- FMM WATER PEN

### NON-FMM PRODUCTS

- PAINTBRUSH & WATER (OR EDIBLE GLUE)
- WHITE/BLACK/RED FONDANT, WHITE GUMPASTE
- 3 TIER: 4" X 4" HIGH, 6" X 4" HIGH CAKE, 12" CAKE BOARD - ALL COVERED IN WHITE FONDANT. 8" X 2" HIGH CAKE COVERED IN BLACK FONDANT
- WHITE MELTING CHOCOLATE
- FREEZE SPRAY (OPTIONAL)

**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.

### MAKING THE CARDS

- Dust your work surface using cornflour or icing sugar.
- Roll out the paste to 2-3mm thick in the colour of your choice. Turn it over.
- Place the rectangular cutter on top of the rolled out paste and apply pressure with your hand. Gently slide the cutter backwards and forwards on your work surface to produce a clean cut.
- Remove the excess paste from around the cutter and turn over.
- Tap the cutter gently on your work surface or use a soft brush to gently remove the paste from the cutter. Leave the playing card to dry on a piece of foam for 24 hours.
- To decorate the playing card dust your work surface again with cornflour or icing sugar.
- Roll out a strip of paste 2-3 mm thick in the colour of your choice. Turn it over. Allow it to dry for a few minutes as this will prevent it from being too sticky when using the suit cutters.
- Place the suit cutter on top of the rolled out paste and apply

pressure with your hand. Gently slide the cutter backwards and forwards on your work surface to produce a clean cut.

- Remove the excess paste from around the cutter and turn over.
- Tap out or use a soft brush to push the suits from the cutter on to your work surface.
- Repeat and do the same with your choice of tappit letters and numbers to match the cards you have picked to design.
- Attach the suits and letters/numbers to the dried playing cards with edible glue or water.

### ASSEMBLING THE CAKE:

- Stack all cakes. Roll a black fondant rope border for the top and middle tier, attach with water
- Cut a variety of suits in both sizes (in black and red), attach around the bottom tier and on board.
- Attach the fully dried playing cards using royal icing, edible glue or water.

# FMMSUGARCRAFT.COM

**f FMM SUGARCRAFT** **t NO1SUGARCRAFT** **y FMMSUGARCRAFT** **o FMMSUGARCRAFT**

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