



**Project Series  
No 18**

## **Educating and Informing Sugarcrafters Worldwide**

### **Childs Play Party Cake**

Easy to follow instructions to make this lovely party cake

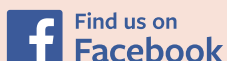


See the FMM catalogue for the full range of products.

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

See overleaf for instructions.

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## Equipment you will need:

You will need 8" cake drum covered with blue Sugarpaste (Rainbow Dust Pro gel - baby blue).  
5 cupcakes - topped with yellow buttercream.

FMM Cloud cutters  
FMM Childs play cutters - (elephant & balloon)  
FMM Circle cutters - 34mm circle  
FMM Veining tool  
250g White modelling paste for colouring small amounts of each colour using pro gel in the following colours grey, lime green, strawberry red and baby blue

Rainbow Dust Edible black pen  
Rainbow Dust Yellow Pro gel (for butter cream)  
Edible glue  
Rainbow Dust cake decorators glaze  
Small paint brush  
Small amount of Royal icing  
1 birthday candle  
Black ribbon to fit your cake drum

Please note: Roll all pastes for cutting around 2mm thick, apart from the discs for the cupcakes which will need to be between 3-4mm.

1. Cut out 8 elephants from grey coloured modelling paste, 8 balloons from red modelling paste, 6 white clouds (No 3) and 3 green clouds (No 4) for the bushes, cut these in half.
2. Use the veining tool to add definition to the clouds and bushes and draw black eyes on to the elephants.
3. Place all the shapes around the cake at even intervals as shown in the picture. Glaze the balloons to make them look shiny and draw a string between the elephants trunk and the bottom of each balloon with edible black pen.
4. Cut out 4 discs, 2 green and 2 blue. Fix the remaining elephants to the green discs and the balloons to the blue discs. Glaze the balloons and draw in the string. Place these on top of your cupcakes and a candle into the final one.
5. Fix the 5 cupcakes around the top of the cake with a little royal icing (so they don't fall off when you're transporting your cake).
6. Trim the cake drum with the ribbon.