



**Project Series  
No 21**

**Educating and Informing Sugarcrafters Worldwide**

## **Bird House Cake**



Cake for illustration purposes showing how the cutters can be used.

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 on how to use the cutters.

[www.fmmsugarcraft.com](http://www.fmmsugarcraft.com)



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## Equipment:

FMM More than a Bird House Cutter  
FMM Picket Fence  
FMM Impression Mat Set 1 (Bark)  
FMM Essential Shapes Tappit (Triangles)  
FMM Blossom Set of 3  
FMM Dab-a-Dust (if required)  
FMM Child's Play Tappit (Bird)  
Modelling paste colours, lemon, pink, blue, white, green

6" & 8" 2 Tier Cake covered in pink and green fondant  
White Fondant  
Royal Icing  
Non Stick board and Rolling Pin  
Paintbrush  
Water  
Sugarcraft Gun & Disc with medium hole  
Cocktail Sticks

## NB:

To make modelling paste add some tylo powder to your fondant. Modelling paste should always be rolled to 2mm thickness.

1. Roll out white modelling paste. Use your bark impression mat to create a texture on your paste then cut out your front and side panels for your bird house. No. 1 (Front), No. 4 (Side).
2. Roll out blue modelling paste and cut out the roof panels for your bird house using No. 3 shape.
3. Allow your panels to dry then follow the Instructions to assemble your birdhouse on the back of the packet.
4. Roll out your white modelling paste and apply a texture using your bark FMM Impression mat. Cut out 10 sections of fence using your FMM picket fence cutter. Sit them to one side to allow them to firm up a little but not too dry otherwise they will break.
5. To make the bunting place one of your cocktail sticks into the top centre of your cake just a small way in. Then place one on the opposite side of the cake then use your next 2 to mark the centre between them so you have 4 sticks equally spaced around your cake. Dab a small amount of water above each stick.
6. Knead a small amount of white fondant and place in your sugarcraft gun. Extrude the fondant from the gun through the disc. Drape your white fondant string over the cocktail sticks, allowing it to loop between to make the string for your bunting.
7. Cut out 5 x 20 mm triangles in each colour of your modeling paste. Allow to sit for a short time.
8. Cut out medium and large blossoms in each of your modeling paste colours. Allow to sit for a short time.
9. Cut out a bird in paste colour of your choice using your child's play tappit. Allow to sit for a short time.
10. Attach the picket fence to the bottom tier of your cake with water starting in the centre attaching panels each side as you move around your cake.
11. Attach the triangles to the top tier of your cake with water to make bunting. Remove cocktail sticks once dry.
12. Secure your birdhouse to the top of your cake with royal icing.
13. Attach the flowers to your cake and pipe dots in the centres.
14. Attach your bird to the fence with water.