



**Project Series  
No 28**

**Educating and Informing Sugarcrafters Worldwide**

## **TRAIN CUTTERS PROJECT SHEET**



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.

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



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## **TRAIN CUTTER PROJECT SHEET**

### **Equipment you will need:**

FMM Train Cutter  
FMM Essential Shapes  
FMM Fluffy Clouds  
FMM Knife & Scriber  
FMM Toys Tappits  
FMM Dab-a-Dust  
Non - Stick Mat

Non - Stick Rolling Pin  
Red, Blue, Yellow, Green & White  
Modelling Paste  
White Fondant  
Water & Paintbrush  
Sugarcraft Gun, Medium Hole Disc  
2 tier Cake Covered in Light Blue Fondant

### **HINTS & TIPS:**

- Always read the project sheet in full before starting your cake!
- To make your own modelling paste, add a little tylo to your fondant.
- Allow your modelling paste shapes to sit and firm up for a short time before attaching to your cake.
- If your modelling paste is sticking to your tools or mat use your FMM Dab-a-Dust.

1. Cut out a blue train engine, passenger carriage 4 small circles and 1 large circle.
2. Cut out a red engine, cargo carriage 4 small circles.
3. Cut out a yellow cargo carriage, passenger carriage and 4 small circles and 1 large circle.
4. Cut out a green cargo carriage, passenger carriage and 4 small circles.
5. Attach the engines, cargo and passenger carriages to your cake with water. See cake photograph.
6. Cut out red and yellow engine. Cut off the roof section and front of train section of both. Stick the red roof and front on to the blue engine and the yellow on to the red engine. See cake photographs.
7. Using your FMM Toy Tappit Set cut out toys of your choice using your red, blue, yellow and green modelling paste. Cut them in half with your FMM Knife & Scriber tool. Attach them to your cake above the cargo carriages with water.
8. Using your FMM Essential Shapes Tappit cut out bunting with the largest triangle. You will need 15 yellow, 10 red, green and blue triangles.
9. Cut out 2 white fluffy clouds using cloud shape 2. Attach above the funnel of each engine with water.
10. Measure around the outside of the bottom tier of your cake and divide by 5. Place a cocktail stick a small way in your cake all the way round. Repeat this for the top tier.
11. 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.
12. Attach your triangles below the string of fondant to make bunting. See photograph.
13. Cut out 2 fluffy clouds with white modelling paste, using cloud shape 1. Allow them to dry. Attach 2 small balls of white fondant to the top of your cake with water. Once your clouds are dry place them on top of your cake, securing them to the fondant balls with water.