



**Project Series
No 32**

Educating and Informing Sugarcrafters Worldwide

IVORY PEONY CHRISTMAS 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.

www.fmmsugarcraft.com



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IVORY PEONY CHRISTMAS CAKE

Equipment you will need:

FMM Peony Cutter
FMM 5 Petal Rose 40mm
FMM Ball Tool
FMM Geometric Edging Set
FMM Firm Foam Former
FMM Dab-a-Dust
FMM Veining Mats 5-8
Non - Stick Mat & None Stick Rolling Pin

Ivory Modelling Paste, Ivory Flower Paste
Rainbow Dust Glitter Colour Jewel Bronze Sand
Rainbow Dust Metallic Ginger Glow
Rejuvenator Fluid or any clear alcohol, Flat Head
Paint Brush for Dusting, Paintbrush for Painting
1 Tier 6" x 6" Cake Covered in Ivory Fondant
Posy Pick. Refer to FMM Peony Instructions for
products required to make your flower

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 the FMM Dab-a-Dust.
1. Follow the instructions on the FMM Peony cutter packet to make the peony. Use the Rainbow Dust Glitter Colour Jewel Bronze Sand for sparkle on the stamens. Paint the edges of the peony with rejuvenator fluid and the metallic ginger glow dust.
 2. Roll out ivory modelling paste and cut out 3 chevrons. Allow them to dry off a little so they are easier to handle then attach to the cake with water.
 3. Roll out ivory modelling paste very thin turn it over and cut out 5 petal rose cutter shape. Place on the FMM Firm Foam Former Pad and using the large end of your ball tool half on the petal and half on the pad ball the edge of your petal in smooth sweeping movements to thin the edges of the petals.
 4. Allow to dry off a little. You will need approximately 30 of these to go around the bottom of the cake.
 5. Mix together rejuvenator fluid and metallic ginger glow dust and paint the chevrons running up the cake.
 6. Fold 5 petal rose flower petals in half and then in half again and lightly pinch the bottom. This will make a small ruffle. Wet the bottom of the cake and start to attach the ruffles. Once dry lightly paint some of the edges with a mixture of rejuvenator fluid and metallic ginger glow dust.
 7. Push the posy pick in your cake and put a little ivory modelling paste inside it then slide the peony in to the posy pick. Position as illustrated in picture of cake .