



**Project Series
No 34**

Educating and Informing Sugarcrafters Worldwide

ART DECO CHRISTENING/BABY SHOWER PROJECT SHEET

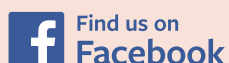


See the FMM catalogue for the full range of products.

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.

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ART DECO CHRISTENING/BABY SHOWER PROJECT SHEET

Equipment you will need:

FMM Art Deco Tappits Upper Case and Numbers
FMM Art Deco Lower Case
FMM Train Set
FMM Knife & Scriber Tool
FMM Dab-a-Dust

Non - Stick Mat & Non Stick Rolling Pin
Pink, Blue and White Modelling Paste
Water & Paint Brush
1 Tier Cake Covered in White Fondant
Firm Foam Former Pad

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 the modelling paste shapes to sit and firm up for a short time before attaching to your cake.
 - If the modelling paste is sticking to your tools or mat use the FMM Dab-a-Dust.
1. Roll out the pink and blue modelling paste. Cut out a pink train engine and a pink carriage and 2 small pink circles. Cut out a blue carriage and 1 large blue circle and 4 small blue circles. Sit to one side on the foam pad to dry for 24 hours.
 2. Once the train is completely dry use a little water to stick the wheels on the engine and carriages alternating the wheel colours ie, pink wheels on the blue carriage. Allow the wheels to dry.
 3. Once the train is ready attach it to the top of your cake standing it upright to make a 3D cake topper. Start with your middle carriage in the centre of your cake. Use 2 small balls of modelling paste dabbed with water place one behind each wheel of the carriage to attach your topper to your cake. Once you have done this use the same technique for the engine and the other carriage.
Note: the train on this cake is set back in a curve in order to make space for the inscription.
 4. Roll out a strip of pink modelling paste and a strip of blue modelling paste. Allow them to dry off a little then cut out an inscription alternating the colours for each word as shown in picture. Attach the letters to the front of the cake with water.
 5. Roll out a strip of pink modelling paste and a strip of blue modelling paste. Allow them to dry off a little then cut out your inscription alternating the colours as we did in step 5. Attach the numbers to the top of your cake with water.
 6. See video on the FMM you tube channel to learn how to make the fondant letter blocks.