



**Project Series
No 45**

Educating and Informing Sugarcrafters Worldwide

MAGICAL PRINCESS CAKE PROJECT SHEET

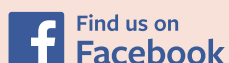


See the FMM catalogue for the full range of products.

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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MAGICAL PRINCESS CAKE PROJECT SHEET

Equipment you will need:

FMM Magical Tappits
 FMM Straight Frill 5-8
 FMM Arches
 FMM Gift Tag Set
 FMM Easy Bunting Set
 FMM Dab-a-Dust (if required)
 FMM Impression Mat Set 1
 FMM Water Pen

Non Stick Mat and Non Stick Rolling Pin
 Pink, Green & White Modelling Paste
 2 tier cake & board covered in white fondant
 Two 2" x 6" Round Turrets
 One 2" x 3", 2" x 4" & 2" x 5" Round Turrets
 Dried Spaghetti Pasta
 Edible Gold Dust and Clear Alcohol or Confectioners Glaze
 Paintbrush

HINTS & TIPS:

- Always read the project sheet in full before starting your cake!
 - Turrets to be covered in white fondant with pink tops, these can be made from cake or polystyrene.
 - 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 your modelling paste is sticking to your tools or mat use your FMM Dab-a-Dust for dusting with cornflour or icing sugar
1. Roll out white fondant in a long strip. Cut a straight edge along one side with a kitchen knife. Cut out a straight frill using the one with the small heart design. Cut out enough strips to go around the top of each tier of the cake and around the turrets. Save 5 of the small hearts cut out of the straight frill. Allow the hearts to dry. Sit the straight frills to one side to allow them to firm up.
 2. Roll out white modelling paste. Place the Brick Impression mat on top and apply pressure with your hand to emboss the paste. Cut the embossed paste into strips. Attach the brick embossed strips to the bottom tier of each of the cakes and the turrets. See picture of cake for guidance.
 3. Roll out pink modelling paste and cut out 5 small arches. Emboss a cross across the arch using the back of a kitchen knife, allow to firm up.
 4. Roll out white modelling paste. Place the Brick Impression Mat on top and apply pressure with your hand to emboss the paste. Cut the embossed paste into small pieces, e.g. 1 brick, 3 bricks, 4 bricks etc. allow to firm up.
 5. Roll out green modelling paste and white modelling paste. Use the small decorting strip from the FMM Gift Tag Set to cut out small roses and small rose leaves. Sit to one side to firm up.
 6. Roll out pink modelling paste. Place the Bark Impression Mat on top and apply pressure with your hand. Cut out an arch using the second smallest arch in the set. Use the back of a kitchen knife to emboss a line through the arch from top to bottom to make it look like a set of arched doors.
 7. Roll out pink modelling paste and using the Magical tappit, cut out the inscription 'ONCE UPON A TIME' and 'HAPPY EVER AFTER'. Place to one side to firm up.
 8. Attach the straight frill to the top of each tier of the cake with water. Attach around each of the turrets. See picture of cake for guidance.
 9. Secure the turrets to the cake board and the cake. The ones we used were polystyrene and we secured them with Royal Icing.
 10. Attach the small pink arches to the turrets with water.
 11. Attach the larger arch to the front of the bottom tier cake with water.
 12. Attach the small embossed brick pieces to the turrets and the cake.
 13. Attach the rose leaves and roses to the cake with water.
 14. Attach the inscription to the front of the top tier and the board with water.
 15. Break the dried spaghetti into pieces and secure in the top of the turrets. See picture of cake for guidance.
 16. Mix up gold edible powder and alcohol or confectioners glaze and paint the dried spaghetti, small hearts we made earlier and the roses gold (this is best done once the modelling paste is dry)
 17. Roll out white modelling paste and cut out 5 pieces of bunting using the middle size easy bunting cutter. Attach a small gold heart to each piece of bunting. Attach one piece of bunting to the spaghetti on top of each turret.

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