



**Project Series  
No 46**

**Educating and Informing Sugarcrafters Worldwide**

**PIXEL CASTLE 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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# PIXEL CASTLE PROJECT SHEET

## Equipment you will need:

FMM Pixel Tappits  
 FMM Straight Frill 9-12  
 FMM Essential Shapes  
 FMM Picket Fence  
 FMM Arches Set  
 FMM Dab-a-Dust (if required)  
 FMM Impression Mat Set 1

FMM Water Pen  
 FMM Geometric Set  
 Non Stick Mat and Non Stick Rolling Pin  
 Grey, Dark Grey, Green & Brown Modelling Paste  
 2 tier cake & board covered in Grey fondant  
 Square cake board covered in Green fondant  
 Four 2" x 6", 2" x 4" & 2"x 5" Square Turrets

## HINTS & TIPS:

- Always read the project sheet in full before starting your cake!
- Turrets to be covered in grey fondant, 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 grey 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 square design. Cut out enough strips to go around the top of the cake and around the turrets. Sit the straight frills to one side to allow them to firm up.
2. Roll out grey 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 dark grey modelling paste and using the Essential Shapes tappits cut out 4 of the largest rectangles, sit to one side 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 using the Pixel tappit cut out the inscription 'KING OF THE CASTLE', number for age and 'TODAY'. Sit to one side to firm up.
6. Roll out brown modelling paste. Place the Bark Impression Mat on top and apply pressure with your hand to emboss and then cut out two picket fences for the back and front of the cake.
7. Roll out dark grey modelling paste and cut out an arch using the second smallest arch. Place to one side to firm up.
8. Roll out grey modelling paste and cut out four 2" squares using the geometric set.
9. Secure the 2" squares to the top of each turret with water. See picture of cake for guidance.
10. 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.
11. Secure the turrets to the cake board and the cake. The ones we used were polystyrene and we secured them with Royal Icing.
12. Attach the grey rectangles to the turrets with water.
13. Place the picket fences on top of the grey arch. Cut into the picket fence with the arch to shape the top so it is the same as the arch. Secure the picket fence to the arch with water
14. Now attach the arch with gate to the front of the bottom tier of the cake with water. See picture of cake for guidance.
15. Attach the small embossed brick pieces to the turrets and the cake. See picture of cake for guidance.
16. Attach the inscription to the front of the top tier and the board with water.

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