



**Project Series  
No 47**

**Educating and Informing Sugarcrafters Worldwide**

## **GIRAFFE 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.

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



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## **GIRAFFE CAKE PROJECT SHEET**

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

FMM Mummy & Baby Giraffe Cutters  
FMM Essential Shapes  
FMM Knife & Scriber Tool  
Non Stick Mat and Non Stick Rolling Pin  
Yellow & Brown Modelling Paste  
Water & Paintbrush (edible glue if you prefer)

Sugarcraft Gun & Disc with medium hole  
6" x 7" 1 tier cake & cake board covered  
in white fondant with brown ribbon  
Scallop Modelling Tool  
Black Sugar Balls, Edible Pen - Black Edible  
Dust Pink & Paintbrush  
Lollipop Stick(s)

### **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 your modelling paste is sticking to your tools or mat use your FMM Dab-a-Dust for dusting with cornflour or icing sugar.

### **Make the Giraffe**

1. Roll out yellow modelling paste. Place the mummy giraffe cutter on top and cut out 2 mummy giraffes and 3 baby giraffes.
2. Roll out brown modelling paste. Using the FMM Essential Shapes cut out small oval shapes to decorate the giraffes.
3. Attach the oval shapes to the giraffes with water or edible glue. Use the scallop tool to emboss a mouth and attach the sugar edible balls with water to represent eyes. Emboss 2 small dots with the scriber tool to represent a nose. See picture cake for guidance. Allow a small giraffe and a large giraffe to dry completely on a piece of foam.
4. Attach the giraffes to the bottom of the cake with water or edible glue.
5. Once the giraffes are completely dry use the edible pen to draw eyebrows and dust the face with pink edible dust to create rosy cheeks.

### **To Make the Bunting**

6. Measure around the outside of the cake and divide by 4. Place a cocktail stick a small way in the cake all the way around.
7. Knead a small amount of white fondant and place in the sugarcraft gun. Extrude the fondant from the gun through the disc. Drape the white fondant string over the cocktail sticks, allowing it to loop between to make the string for the bunting. Secure the fondant with water.
8. Roll out yellow modelling paste and cut out rectangle shapes. Roll out brown modelling paste and cut out small oval shapes. Attach the oval shapes to the rectangle shapes with water or edible glue. Using the FMM Knife and scriber tool cut a V shape in the bottom of the rectangle.
9. Attach the decorated rectangles below the string of fondant to make bunting.
10. Once the small and large giraffes are completely dry they can be secured to the top of the cake. Insert lollipop sticks discreetly behind the giraffes and secure with fondant.