

INSTRUCTIONS **OVERLEAF**

HALLOWEEN MIX 'N' MATCH FACES PROJECT SHEET

educating & informing sugarcrafters worldwide











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HALLOWEEN MIX 'N' MATCH FACES PROJECT SHEET

FMM PRODUCTS

- O FMM MIX 'N' MATCH FACE CUTTER
- O FMM DAB-A-DUST (IF REQUIRED)
- O FMM KNIFE AND SCRIBER TOOL
- O FMM WATER PEN

NON-FMM PRODUCTS

- O NON STICK MAT & NON STICK ROLLING PIN
- O MODELLING PASTE IN AN ASSORTMENT OF COLOURS
- O WATER & PAINTBRUSH
- O CUPCAKES WITH BUTTERCREAM SWIRLS



HINTS & TIPS

Always read the project sheet in full before starting the cake! Let cupcake discs dry for 24 hours.

HINTS & TIPS

To make your own modelling paste, add a little tylo to the fondant. Use a Water Pen to attach your paste.

HINTS & TIPS

Allow the modelling paste shapes to sit and firm up for a short time before attaching to the cake.

HINTS & TIPS

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

PUMPKIN

- O Dust the work surface using cornflour or icing sugar. Use an FMM Dab-a-Dust for ease. Roll out your orange modelling paste 2-3mm thick. Place the cutter on top of your icing and apply pressure with your hand. Gently slide the cutter backwards and forwards on the work surface to produce a clean cut.
- O Use the large circle cutter to cut away a small curve to form the top of the pumpkin. Gently press the large circle cutter into the pumpkin to create the markings in the icing.
- O For the eyes, nose and teeth use the 4 shapes on the other side of the cutter. Roll out some black modelling paste. For the eyes, use the pointed ear cutter and use the top of the same cutter to reduce its size. Cut a nose using the tiny circle cutter. Cut out the teeth using the corners of the pointed ear cutter. Attach to the face.
- O Roll out a little green modelling paste and cut out the pumpkins hair using the large circle cutter to make a thin crescent shape. This is cut and positioned on top of the pumpkin.

GHOST

O Dust the work surface using cornflour or icing sugar. Use an FMM Dab-a-Dust for ease. Roll out your black modelling paste 2-3mm thick. Place the cutter on top of your icing and apply pressure with your hand. Gently slide the cutter backwards and forwards on the work surface to produce a clean cut.

- Use the 4 shapes on the other side of the cutter to create the ghost. Roll out white modelling paste and cut out the head using the large oval cutter. For the body, cut out three pointed ear shapes.
- O Attach the head to the black disk and position the three pointed ear shapes at the bottom of the head to form the ghost's body. Attach two small black hand rolled eyes to complete the ghost.

MUMMY

- Dust the work surface using cornflour or icing sugar. Use an FMM Dab-a-Dust for ease. Roll out your pink modelling paste 2-3mm thick. Place the cutter on top of your icing and apply pressure with your hand. Gently slide the cutter backwards and forwards on the work surface to produce a clean cut.
- O Roll out white modelling paste and cut a large circle. Using the large circle cutter, cut different sized bandages to place on the face. You can use as many as needed to create the desired effect. Attach to the face leaving a small gap for the eyes.
- Hand roll two eyes using bright pink and black modelling paste and attach to the face between the bandages.

There are loads of Halloween designs you can make from this cutter, let your imagination run wild and come up with your own goulishly fun ways to decorate your cupcakes, alternatively see some of our ideas on our website: http://www.fmmsugarcraft.com/products.php?product=Mix-

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