



#79

INSTRUCTIONS  
OVERLEAF



# CUTE DINOSAUR CAKE PROJECT SHEET

*educating & informing sugarcrafters worldwide*





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## CUTE DINOSAUR CAKE PROJECT SHEET

EQUIPMENT  
REQUIRED

### FMM PRODUCTS

- FMM DINOSAUR TAPPIT
- FMM ELEMENTS CUTTER SET
- FMM ART DECO TAPPIT
- FMM ESSENTIAL SHAPES
- FMM FLUFFY CLOUDS
- FMM DAB-A-DUST (IF REQUIRED)
- FMM KNIFE & SCRIBER TOOL
- FMM WATER PEN

### NON-FMM PRODUCTS

- NON STICK MAT & NON STICK ROLLING PIN
- WHITE, GREEN, PURPLE, ORANGE, BLUE, RED, BLACK & PINK MODELLING PASTE
- WATER & PAINTBRUSH (EDIBLE GLUE IF YOU PREFER)
- 2 TIER 6" X 5" CAKE COVERED IN BLUE FONDANT AND 8" X 5" CAKE COVERED IN GREEN FONDANT STACKED. 11" CAKE BOARD COVERED IN GREEN FONDANT EDGED WITH BLUE RIBBON.
- ROYAL ICING & LOLLY STICK

EQUIPMENT  
REQUIRED

### 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.

### TO MAKE THE DINOSAURS

○ Each dinosaur is made in a combination of colours (refer to photo and pack instructions). Roll out the desired colour modelling paste and decorate as per the photo. Use the FMM Essential Shapes to add extra decoration as demonstrated on the cake. **Allow dinosaurs 24 hours to dry, prepare in advance).**

### TO MAKE THE FLUFFY CLOUDS

○ Roll out white modelling paste and cut out 2 clouds. Place to one side to firm up.

### TO MAKE THE DINOSAUR FEET

○ Roll out yellow modelling paste and cut out 3 dinosaur feet. Roll out pink, purple and red modelling paste, using the Essential Shapes Tappit cut out a circle and 3 small oval shapes in each colour. Cut out tiny pieces of paste to create toes on the dinosaur feet. Attach to the feet with water and sit to one SIDE.

### TO MAKE THE GRASS

○ Roll out green modelling paste in strips. Cut a straight edge down 1 side. Cut out enough strips of grass to go round the bottom of each tier. You can cut out small sections using the Knife & Scriber to make grass tufts too, refer to photo. Place to one side to dry off a little and firm up.

### TO MAKE THE ROCKS

○ Mix together white and a tiny amount of black modelling paste. Don't blend it completely. You want to achieve a grey marble effect. Roll into small rock shapes.

### TO MAKE THE INSCRIPTION

○ Roll out modelling paste in the desired colour(s). Cut out your inscription ie age, name etc and sit to one side. (Instructions on pack).

### ASSEMBLING THE CAKE

- Attach all decorations to the cake with water other than the topper. Secure the grass around the bottom of both tiers of the cake. Attach the dinosaur feet on the front centre of the bottom tier. Attach 2 dinosaurs of your choice. Secure rocks to the cake board and attach tufts of grass to the rocks.
- Attach 2 fluffy clouds to the top tier, 2 dinosaurs of choice, pebbles and grass tufts too.
- Place a lolly stick in to the top of the top tier and attach the dinosaur cake topper to it with royal icing.
- Attach the age to the front of the top tier and inscription to the cake board.
- Refer to photograph for reference.

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