



#91

INSTRUCTIONS  
OVERLEAF



## FMM FROSTY MERRY CHRISTMAS CAKE

*working with sugarcrafters worldwide*



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or FMM for further information.

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# FMM FROSTY MERRY CHRISTMAS CAKE

EQUIPMENT REQUIRED

## FMM PRODUCTS

- FMM ELEMENTS CUTTER SET
- FMM CURVED WORDS MERRY CHRISTMAS CUTTER
- FMM COOL CHRISTMAS (SNOWFLAKES)
- FMM COOL CHRISTMAS TREE
- FMM DAB-A-DUST
- FMM FIRM FOAM FORMER PAD
- FMM PLASTIC ICING TUBE/ICING BAG
- FMM ROLLING PIN
- FMM WATER PEN

## NON-FMM PRODUCTS

- SUGAR PASTE (PALE BLUE & WHITE)
- SMALL PALLET KNIFE
- ROYAL ICING
- CAKE BOARD

EQUIPMENT REQUIRED

## HINTS & TIPS

Always read the project sheet in full before starting the cake!

## 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.

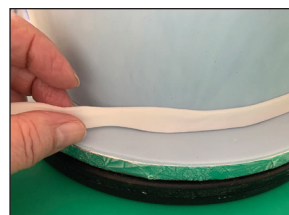
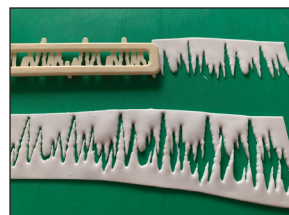
## DECORATING YOUR FROSTY CHRISTMAS CAKE

○ Cover cake and cake board with pale blue sugar paste

○ Roll out some fine white sugar paste, push down firmly on your FMM Merry Christmas Cutter, cut out your festive motif, place it to dry over a curved piece of cardboard to shape it.

○ For the side design, roll out a thin strip of fine white sugar paste, cut out your icicle shapes, (you can use both sides of the cutter to give you different shapes, attach straight away to the top of your cake with water or a little royal icing.

○ For the snow drift around the bottom of the cake, again roll out a strip of sugar paste and using a FMM Knife and Scriber cut a wiggly line in the middle, attached around the bottom of the cake with water.

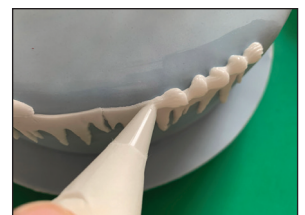
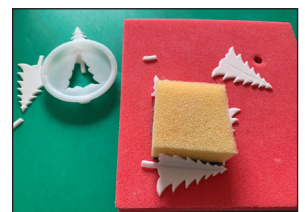


○ Using white sugar paste, cut out several Christmas tree shapes, attach some to the snow around the bottom of the cake, using royal icing or water to secure in place.

○ To make Christmas trees for the top of the cake, cut out two trees, bending each shape in half (use a pallet knife to fold), leave to dry for at least one hour. When dry, attach together with some royal icing and leave to dry again before standing on top of the cake.

○ Add cut out snowflakes to the top and sides of your cake, you can also stand them up by using a little royal icing and allowing them to dry.

○ Trim the top and bottom of your cake to give a neat finish with a train of piping in the style of your choice.



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