West's Cake Decorations

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'CHRISTMAS with FMM'

'SIMPLE BELLS'

FMM Equipment:-

Bells & Dividers
Multi-Ribbon Cutter
Mini Holly Cutter
Ejector/Plunger

'HAPPY CHRISTMAS'

FMM Equipment:-

Lace Master Mould
Christmas Set
Capital Alphabet & Numbers
Lower Case Alphabet
Mini Holly Cutter
Ejector/Plunger
Frill Set No.1

(see overleaf for instructions)

F.M.M. Products are widely available. Contact your local stockist or F.M.M.for further information.

To arrange a Shop, College or Group demonstration contact F.M.M.

Simple Bells

1. Cut an 8 inch round cake in half and prepare by coating in blue Sugarpaste.
Place onto an 11 inch Oval board.

2. Prepare the two half bells using the medium size mould and dividers.
Full instructions are included within the packaging.

3. On this ocassion the bells are viewed from the side and therefore it is not necessary to make them fine.
Use white sugarpaste well dusted with cornflour and release from the moulds immediately. Allow to set.

4. Decorate the bells by painting with a white pearl powder blended with a clear alcohol.
Trim the base of the bells with a sugar ribbon, cut out using the Multi Ribbon Cutter.
Complete the bells by adding a set of three Mini Holly Leaves and berries to each.
Secure to the side of the cake using a small quantity of sugarpaste blended with water to create a glue.

5. Cut out sugar ribbons to trim the base of the cake using the Multi Ribbon Cutter.
This is also used to create the ribbon loops and tails.
Full instructions for cutting ribbons comes complete with the cutter.
For best results use sugarpaste blended with an equal quantity of flower paste.

6. Complete the cake by adding a group of three Mini Holly Leaves to decorate the corners.

Happy Christmas

by Pat Trunkfield

1. Prepare an 8inch round cake by coating with white sugarpaste and placing on an 11 inch round cake board.
Divide the cake into Six.

2. To create the lace effect, roll out an equal quantity blend of sugarpaste and flowerpaste using cornflour for dusting.
Lightly dust the Lace Mould with cornflour before pressing the paste firmly into the mould.
Remove the paste from the mould and trim to shape with a sharp knife.
Brush the cut out lace with a green pearl colour, before securing to the cake in a curved shape.

3. Trim the base of the cake with a red border using Frill No 4 from the Straight Frill Set 1.

4. Prepare the Christmas motifs and inscription using the Cutters .
Full instructions are included with each Capital Alphabet and Numbers, Lower Case Letters and the Christmas Cutter Sets.

5. I have cut the inscription from red flower paste and the motifs from white, painting the detail using food colour blended with clear alcohol.

6. Secure the decorations to the cake using a small quantity of sugarpaste softened with water. The same mixture has also been used to add a snow effect to the lettering.

7. Complete the cake by decorating each Christmas stocking with a group of three Mini Holly Leaves.

F.M.M. Unit 5, Kings Park Industrial Estate, Primrose Hill, Kings Langley, Herts. WD4 8ST

Tel: 01923 268699 Fax: 01923 261226 e-mail: clements@f-m-m.demon.co.uk