



F.M.M.

SUGARCRAFT

Magical Ribbons



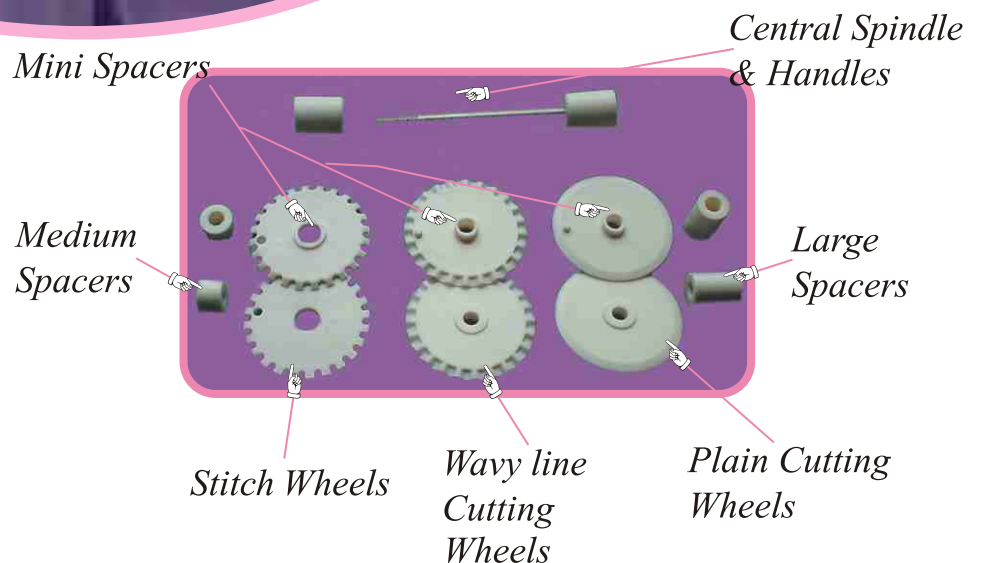
*See the FMM catalogue
for the full range
of products*



Multi Ribbon Cutter

*This versatile cutter will
create ribbons from 3mm
to 50mm wide, with a
choice of plain or wavy
line edging, plus the
option of including stitches*

(see overleaf for instructions)



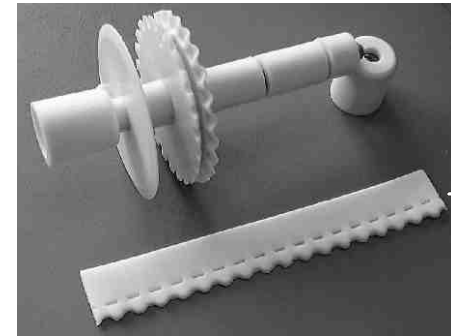
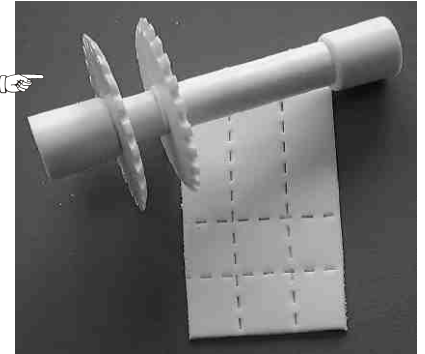
F.M.M. Products are widely available. Contact your local stockist or F.M.M. for further information.
To arrange a Shop, College or Group demonstration contact F.M.M.

Magical Ribbons

For this project I have used one of my favourite shapes of cake, a small curved section cut from an 8" round cake to create the top tier.

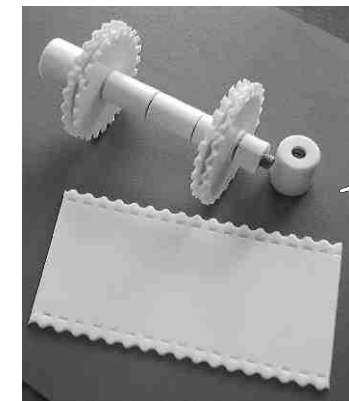
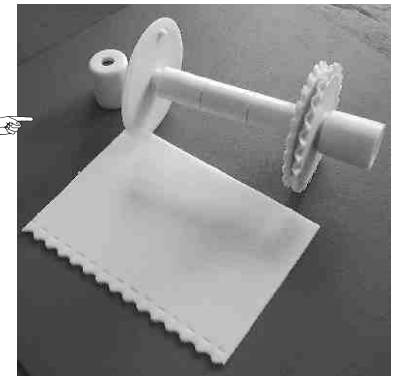
To obtain the Lilac / Violet coloured sugarpaste blend 1kg of ready coloured Pink sugarpaste with 250g Pale Blue. A small quantity of flower paste can be added to the white sugarpaste to strengthen it.

1. Begin by embossing the stitches when the cake is freshly coated and before placing onto the covered board.
2. Highlight the stitched ribbon effect by painting with a blend of white pearl and clear alcohol



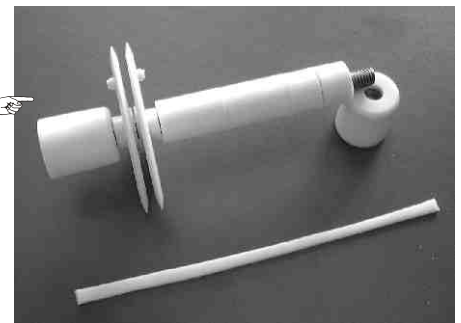
3. Trim the base of both cakes with a white sugar ribbon border.

4. Divide the side of the cake into six sections by marking with a scribing tool. Cut the ribbon and then trim to the required length Brush with white pearl.
5. Turn the paste over and fold down a small section of the top plain edge. Turn back again.
6. Working from the wavy line gently fold the paste over twice. Pinch the ends to form a drape before attaching to the cake



7. The decorative buttons between the drapes have been made using a silicone mould, from the Master Mould range.
8. Cut the ribbon tails and emboss with an inscription and butterflies before brushing with white pearl and attaching to the cake.
9. To create the ribbon loops, cut the paste to the required length and brush with white pearl. Fold and gather each end of the paste before creating a loop and pinching the ends together. Begin by attaching the outer loops and work towards the centre.

10. Add some small gifts decorated with fine ribbons to complete the cake



Tips

1. Unscrewing the handle will change the settings.
2. The stitch wheels come attached to the plain cutting wheels and simply require separating.
3. All six wheels come with a built in mini spacer on one side.
4. Including the mini spacer will increase the width of the ribbon.
5. The handle should be attached by using the small opening.
6. When assembling it is essential to use both large and medium spacers to complete the distance between the handles.
7. Do not tighten the cutter completely. The wheels should revolve smoothly.
8. When incorporating the stitch wheels, on most occasions it is best to increase the distance from the cutting wheels by using the mini spacers.

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