

Patchwork Cutters

'Silent Night' Christmas Cake



You Will Need...



20cm (8in) square cake

11" square cake board

1kg (2lb) white sugarpaste

1 teaspoon gum tragacanth or Tylo powder

180g (6oz) navy blue sugarpaste

Trex or vegetable shortening

2 x 250g white Flower/Modelling Paste (Renshaw) [i](#)

3 tablespoons royal icing

Large Snowman/Tree [i](#)

House Side Design [i](#)

Name Place Setting (B) [i](#)

Christmas Greetings Set [i](#)

Snowflake and Stars [i](#)

Picot Dots [i](#)

Silver stars (Rainbow Dust)

Magic Sparkles [i](#)

Dust colours (Edable Art):

white satin, lilac whisper, blue ice, navy blue, yellow gold

Piping nozzle

Small piece of sponge

1.5 metres of navy blue 15mm ribbon

Double sided sticky tape

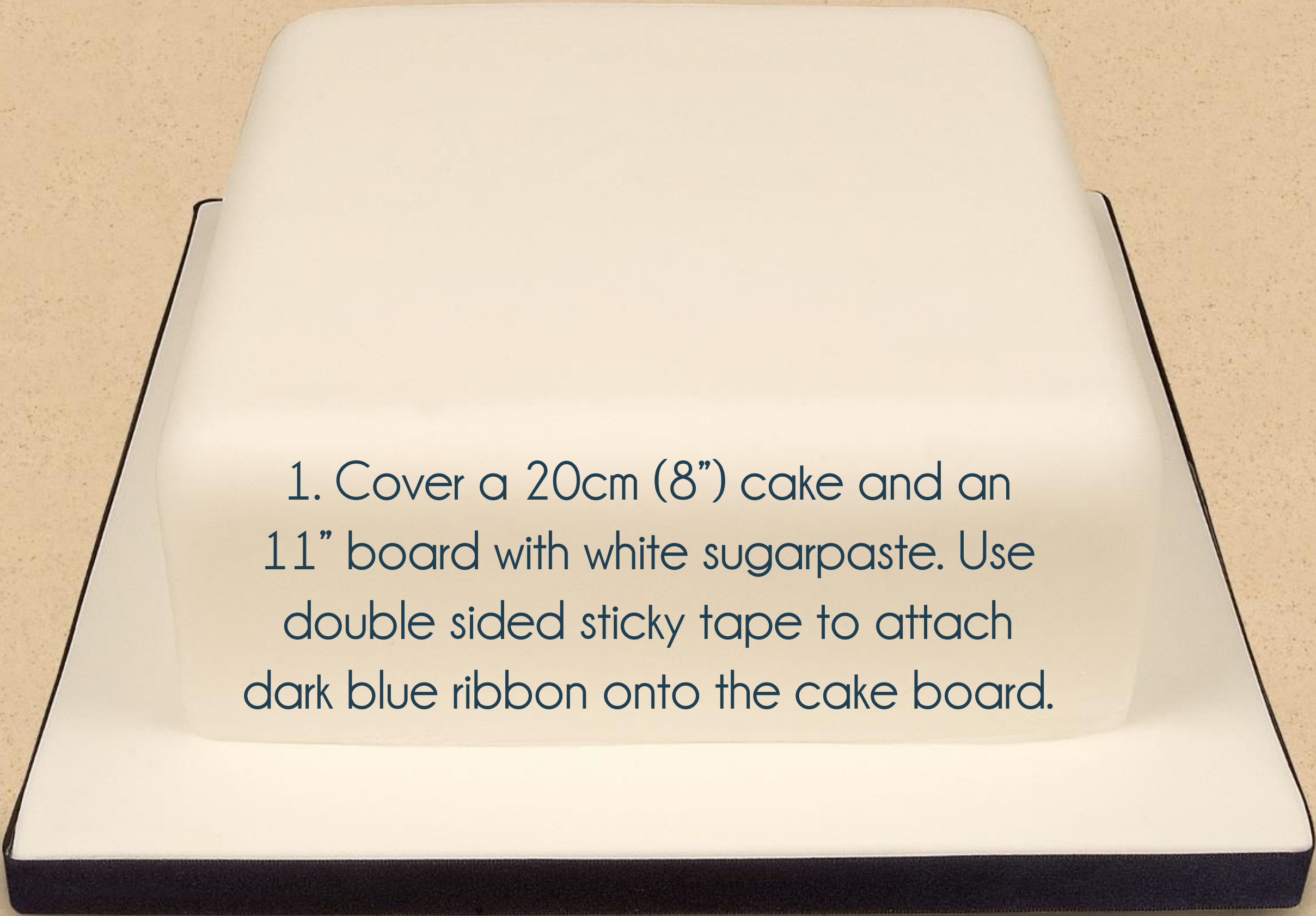
Cocktail stick

Small knife

Buy the 6 sets
featured in this tutorial
together for only

£25
(save £5.00)

BUY NOW



1. Cover a 20cm (8") cake and an 11" board with white sugarpaste. Use double sided sticky tape to attach dark blue ribbon onto the cake board.

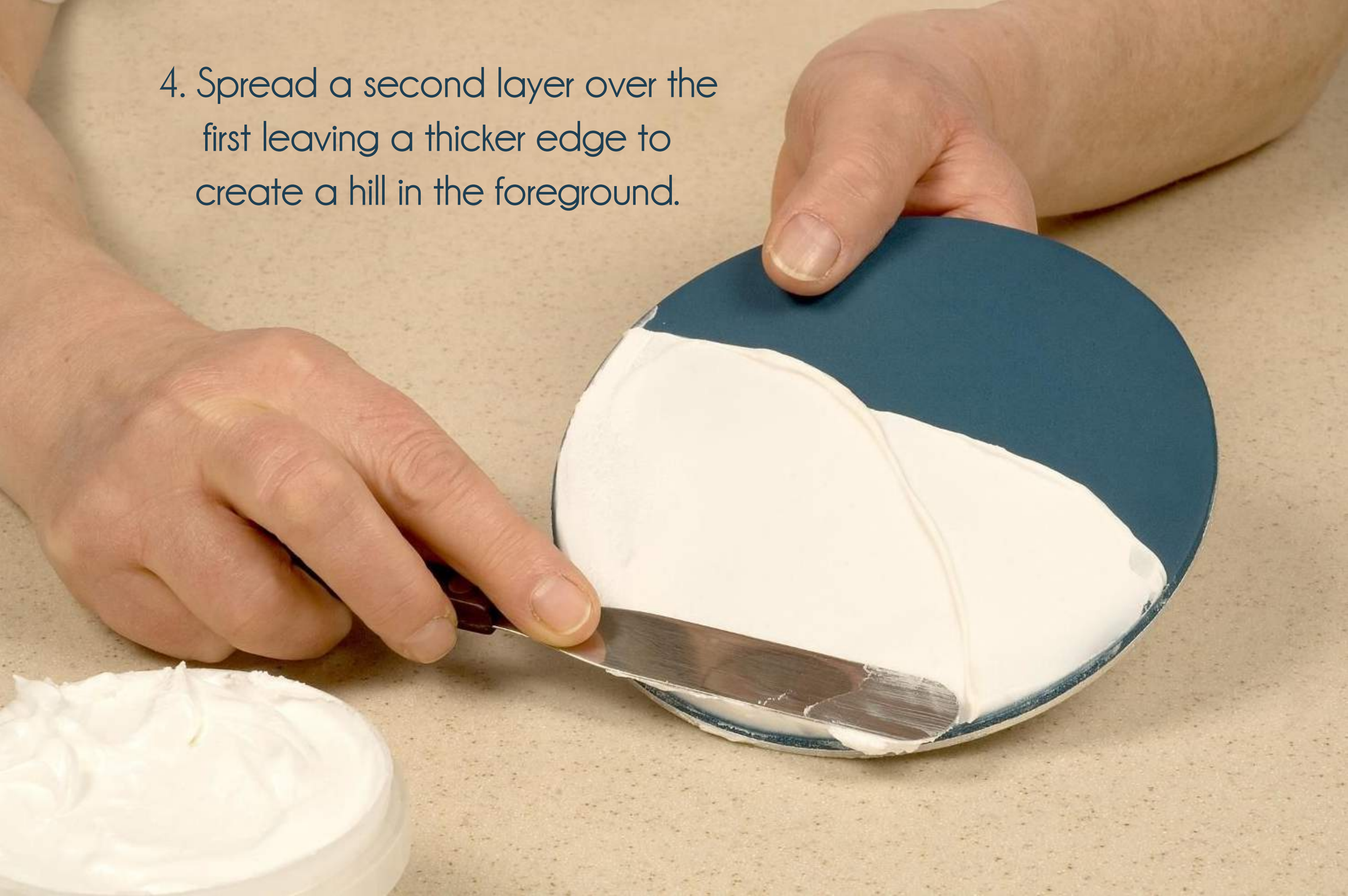
A close-up photograph showing a person's hand holding a white, square-shaped object, possibly a piece of fondant or a cake board, next to a circular blue object, likely a cake board. The background is a light-colored, speckled surface. A dark blue circular overlay contains white text.

2. Knead 1 teaspoon of gum tragacanth or tylo powder into 180g (6 oz) of blue sugarpaste. Cover a 5" thin cake board and leave to dry.

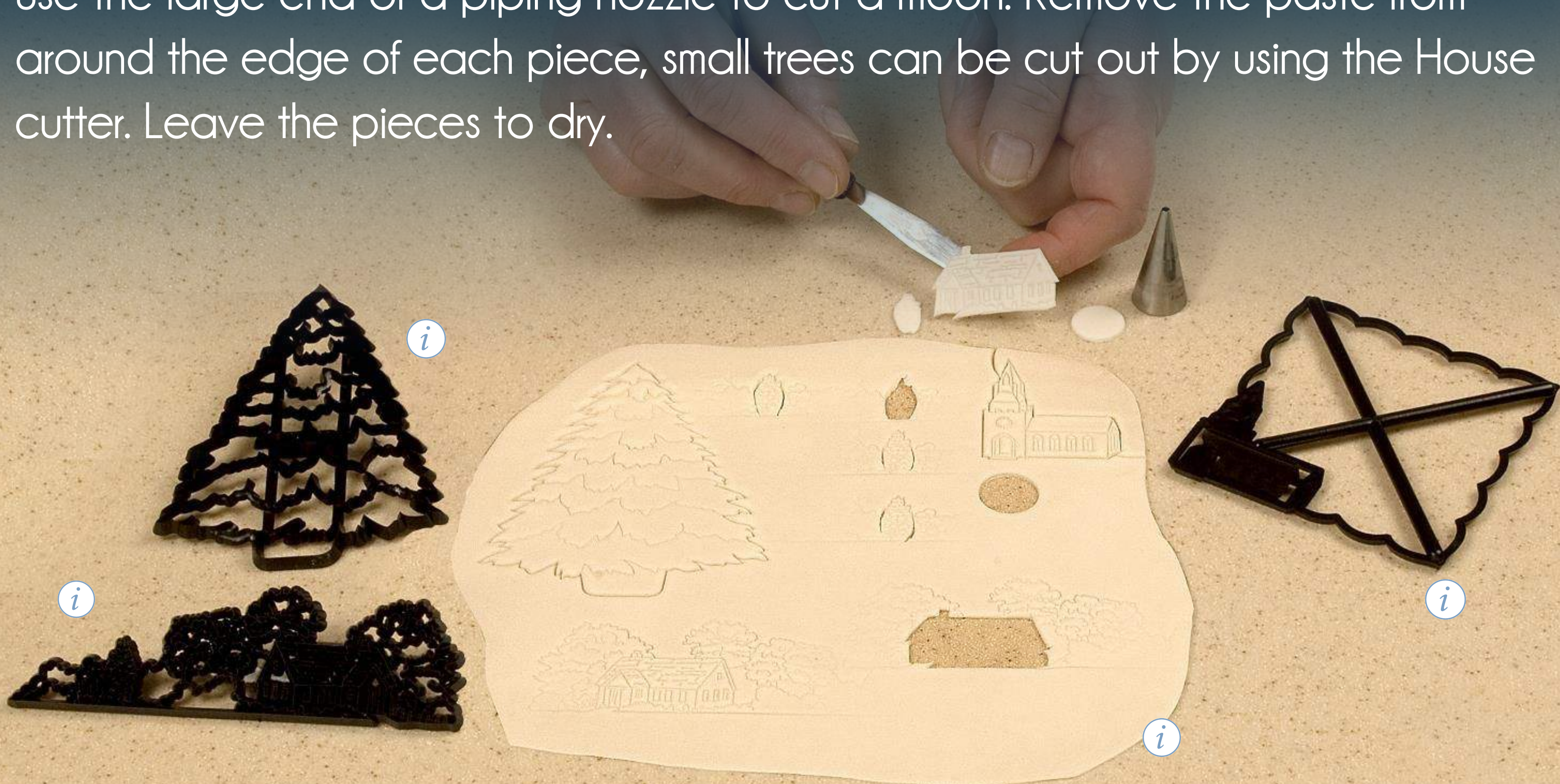


3. Spread a little royal icing over half of the plaque creating a curved edge across the centre.

4. Spread a second layer over the first leaving a thicker edge to create a hill in the foreground.



5. On a lightly greased non-stick board, roll out white flowerpaste. Grease the large tree cutter, place onto the paste and press firmly around the edge of the cutter. Remove the cutter and repeat using the church and house cutter and use the large end of a piping nozzle to cut a moon. Remove the paste from around the edge of each piece, small trees can be cut out by using the House cutter. Leave the pieces to dry.



6. Brush the tree with lilac whisper dust colour then mix blue ice dust colour with alcohol and paint a jagged line below and across each embossed branch and base of the tree.



7. Use a number 1 paintbrush and a mix of alcohol and navy blue dust colour to paint shading under the branches and down the sides of the pot. Add extra, darker fine lines to create the look of pine needles.





8. Colour the houses and church in the same order of colour as the tree. Paint the hands onto the clock and yellow onto the windows and doors.

9. Moisten the 'moon' and attach it onto the plaque. Brush over with white satin dust colour bringing the dust over the edge and around the moon to create a glow.





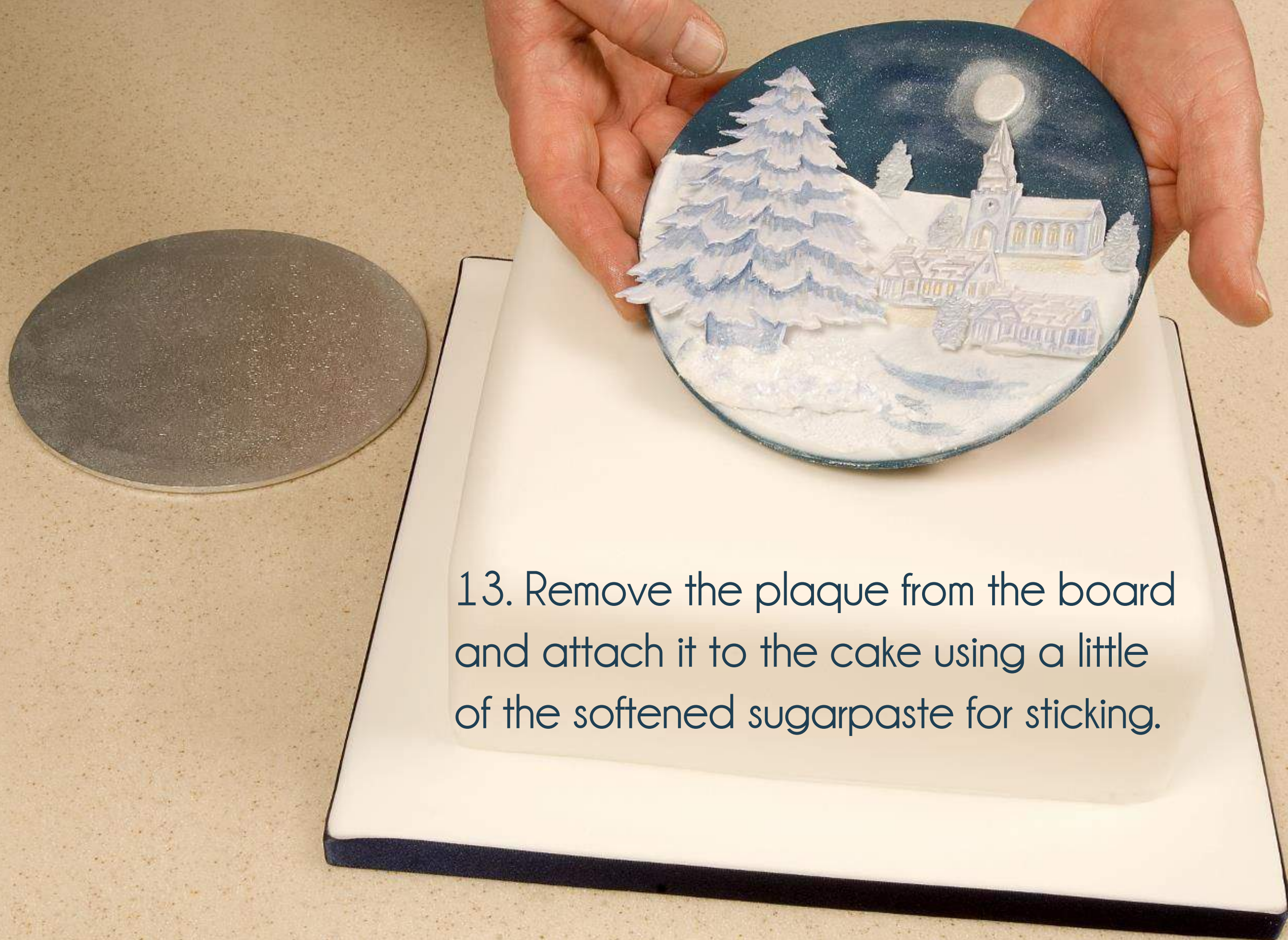
10. When the tree has dried thoroughly attach small balls of sugarpaste to the reverse side. Use water for sticking.



11. Moisten the surface of the balls of paste again and attach the tree onto the plaque. Soften a little sugarpaste with water until it is a piping consistency. Pipe a little icing behind the church, houses and small trees and place them into position.

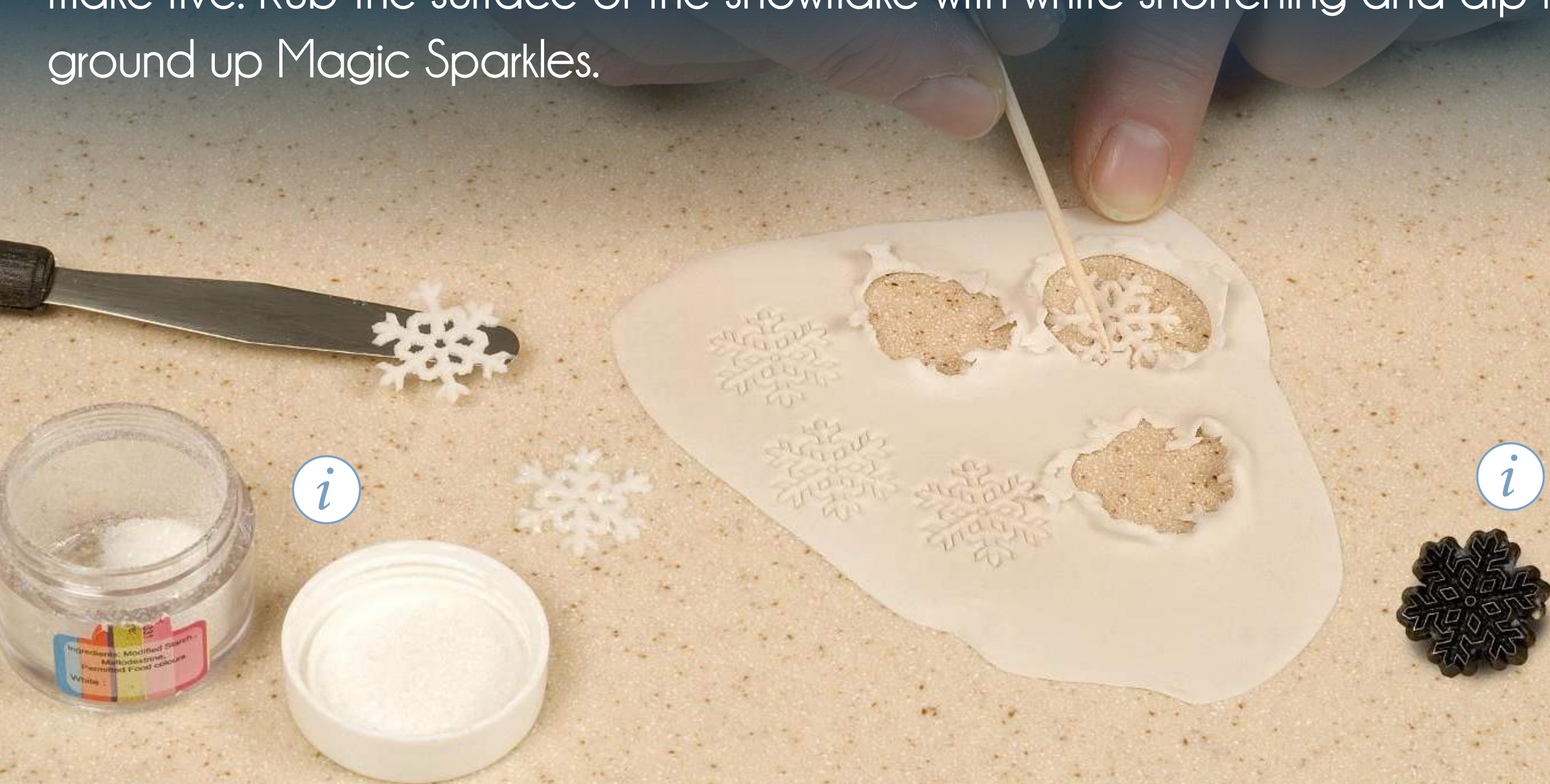
12. Spread a little softened sugarpaste around the base of the tree and dust a little yellow 'glow' below the windows and door. Brush a little blue dust across the snow at the front of the plaque.





13. Remove the plaque from the board and attach it to the cake using a little of the softened sugarpaste for sticking.

14. On a lightly greased non-stick board roll out white flowerpaste very thin, do not lift the paste when rolling. Grease the small snowflake cutter well with the shortening and place onto the paste, press firmly. Remove the cutter and use a cocktail stick to pull the paste from around the outer edge of the snowflake, make five. Rub the surface of the snowflake with white shortening and dip into ground up Magic Sparkles.





15. On a lightly greased non-stick board roll out white flowerpaste, grease the small picot dot cutter, cut out 40 pieces. Brush over with white satin dust colour. Lift and keep to one side.

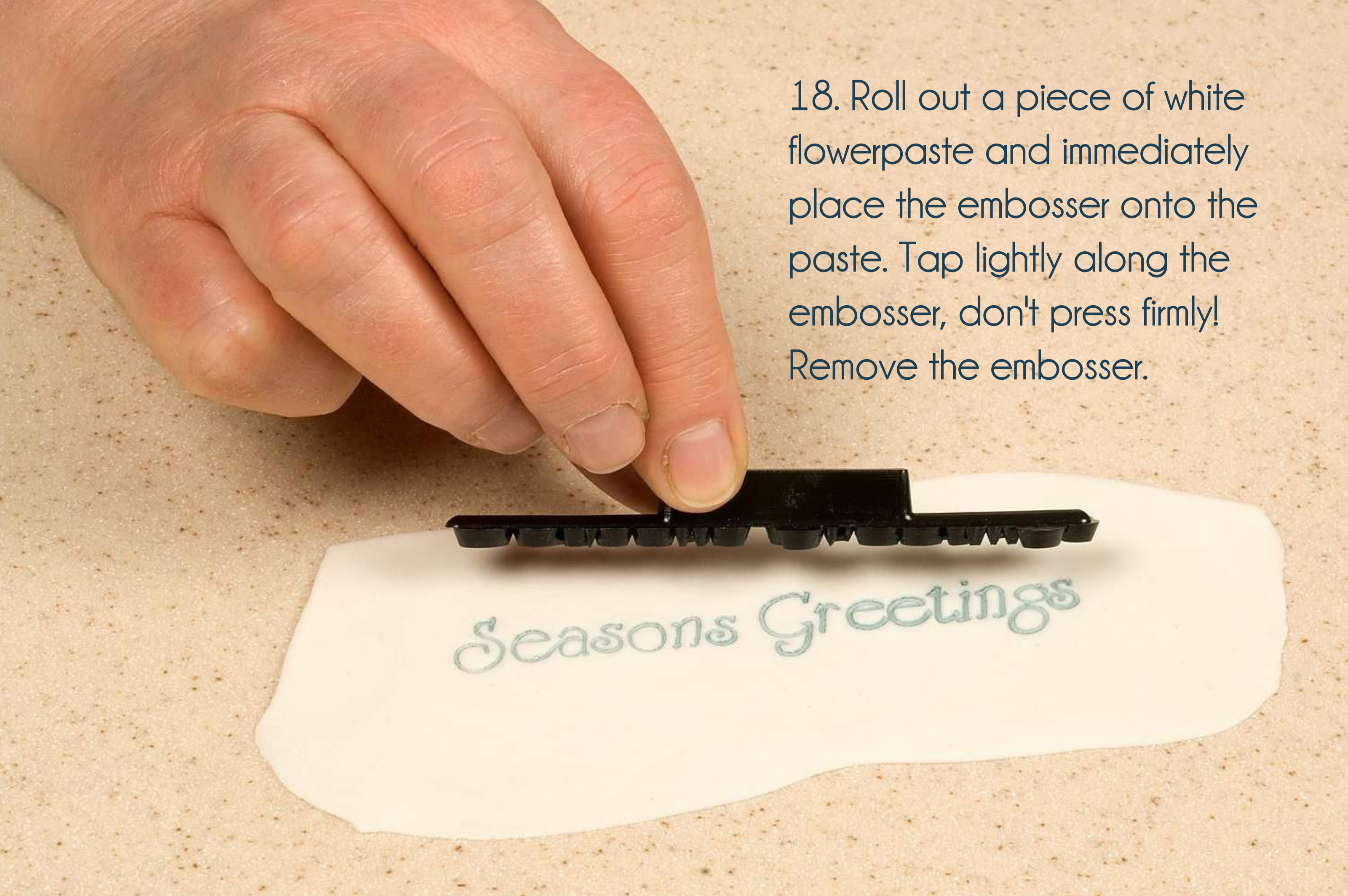


16. Mix together a little white shortening and navy blue dust colour to make a smooth paste. Spread onto a small piece of sponge making sure the colour is worked into the sponge.



17. Dab the sponge onto the lettering so the colour sits on the embossing edge and not up the sides of the embosser.

18. Roll out a piece of white flowerpaste and immediately place the embosser onto the paste. Tap lightly along the embosser, don't press firmly! Remove the embosser.



Seasons Greetings

19. Cut around the greetings leaving sufficient paste to roll the edges around a cocktail stick.

Seasons Greetings

20. Rub a little shortening onto the cake board and sprinkle with ground up Magic Sparkles.



21. Attach the greetings banner and snowflakes onto the cake and the picot dots around the plaque using water for sticking.



22. On a lightly greased non-stick board roll out white flowerpaste, cut the House side design, cut a second house and attach onto the first.

Cut extra trees plus the church, brush over the pieces with white satin and attach onto the cake side using water for sticking. Continue around the cake...





23. Use the small circle cutter from the Large Christmas tree pack to cut out 45 circles, brush with white satin and attach onto the cake side.

24. Dampen small areas on the sky and attach silver stars.





Seasons



Seasons Greetings

