

# Cakes Around Town

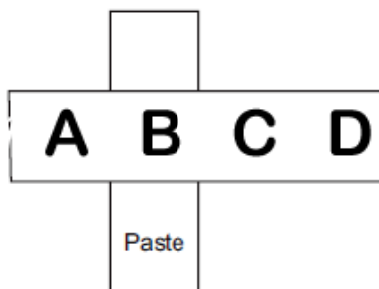
## Work Sheets Series

### How to Use FMM Tappits

Tappits are a unique way of creating decorative designs and lettering to suit all levels of sugarcraft from beginners to advanced. It is an easy way to decorate and compliment cakes for all types of occasions. It also is a cost saving if you are producing the same design over and over again.

To achieve good definition it is advisable to use a good quality flower paste. You could try Cake Art or Squires Florist Paste, both available at our online store.

Dust a non-stick board lightly with a little cornflour or cornstarch, then roll out a strip of the flower paste in the chosen colour, very thinly, as you would for flower petals. Place the strip running top to bottom on the board and lightly dust the surface with cornflour/cornstarch. Select the Tappit, placing the cutter across the strip:



### **Tappits**

Press the Tappit firmly onto the paste, move the cutter backwards and forwards to get a clean cut. Tilt the Tappit towards you and peel off the excess paste.

If you are using a design Tappit, before releasing the shape gently press down on the design using a finger dusted in cornflour/cornstarch or a piece of sponge foam: this will pick up the fine detail embossing from the cutter.

To remove the design, hold one end of the cutter tapping the other end firmly on the edge of the board/table to release. (See Illustration B)

The shapes can be attached straight away to the cake and secure using an edible glue.

To achieve a two-dimensional effect the design/letter pieces can be dried and used as free-standing decorations. Use royal icing or softened sugar paste to secure in position.

Additional colour may be painted onto the dried Tappit designs using a selection of paste or dust colours mixed with a little clear alcohol.