Create Amazing Animals

Using The FMM Mix ‘n’ Match Face Cutter

The FMM Mix ‘n’ Match Face Cutter is a revolutionary ‘all-in-one’ cutter designed to make an endless variety of animals. A huge selection of faces can be created to decorate cupcakes, celebration cakes and cookies. With a little imagination and some tweaking, all you need is this one cutter.

Create everything from a frog to a hippo, tropical fish to a unicorn, tiger to a fox, and so much more. Fantasy animals, cute animals, zoo animals – so many themes, all just with one cutter!

The cutter allows you to make a 60mm face shape and a selection of features to create different animal faces with the use of any sugarpaste or modelling paste. We added a little sugarcel (cmc) to our brightly coloured Sattina sugarpaste to make it slightly firmer and easier to handle, this also means you can use the brightest colours!

**Fun Fact** – our Managing Director, Lin Glaysher, actually designed this cutter!

### Edibles
- Modelling paste OR coloured sugarpaste with a pinch of Sugarcel (cmc) added
- Edible glue
- Edible white mini sugar pearl sprinkles
- Black edible ink pen

### Equipment
- FMM Mix ‘n’ Match Face Cutter
- Cornflour pouch
- Small brush
- Rolling pin

The Amazing FMM Mix ‘n’ Match Face Cutter is a revolutionary ‘all-in-one’ cutter that can be purchased here:

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1. Dust your work surface using cornflour or icing sugar and roll out your modelling paste 2-3mm thick.

   Place the large round side of the cutter faced down on top of your icing and apply pressure with your hand. Gently slide the cutter backwards and forwards on the work surface to produce a clean cut.

2. Use the 4 shapes on the other side of the cutter to decorate the animal face. Firstly decide which shape ears you would like to cut out.

   For the tiger cut out 2 ears using the largest oval cutter, then use the outside curve of the large circle to cut each ear a little shorter, so that they sit flush against the face. Attach them to the face with edible glue.
3. For the tiger’s snout, colour some icing soft peach and cut out a large circle. Use the edge of the large circle cutter to cut part of the circle away to create a pointed oval shape that can be attached neatly to the bottom of the tiger’s face.

Cut out 2 inner ears using the largest oval cutter and cut in half as before. Use the outside of the large circle to cut the ears a little smaller and attach them with edible glue or water.

4. Roll out a little black modelling paste to a thickness of 2mm and cut out a nose using the smallest oval cutter and 2 tiny black circles for the eyes.

For the stripes, cut out 3 shapes using the pointed ear cutter and use the outside of the circle to cut each ear shape into 3 strips. Attach them to the face with edible glue.

5. Add a couple of extra features by attaching tiny edible white pearls onto the nose and eyes, then mark a little line for the mouth with a black edible ink pen or paint with black food colouring. Leave to dry before attaching to cupcakes or a cake.

If you are viewing this project sheet digitally, then please click the above picture to also see a video of how we created this sugarpaste tiger.

With a little imagination...

Eyes

You can cut out all different shapes and sizes for the eyes using a combination of the tiny circle cutter alongside the small and large oval cutter. Remember that you can always use the side of the cutter to cut away icing to adapt the shape! Use tiny white edible pearls or dragees to create highlights in the eyes or roll tiny balls of white icing.

Noses & Snouts

Use the small and large oval cutters to create different sized noses. You can layer the shapes up on top of each other. For larger snouts, cut out a large circle then use the edge of the large circle cutter to cut part of the circle away to create a pointed oval shape. For a pointed nose, use the pointed ear cutter.
Ears
Use the small and large oval cutters and the pointed ear cutter, depending on the shape you require. Layer up the shapes, smaller oval on a larger oval or half a pointed ear shape positioned to one side as shown.

Stripes & Manes
For stripes and manes, cut out a pointed ear shape or a large oval shape, then cut into 3 using the edge of the circle cutter.

Horns & Bows
For the horn, cut out a pointed ear shape then mark by pressing the edge of the circle cutter gently into the icing a few times. Paint with edible gold paint – we recommend using Rolkem super gold lustre dust food colouring mixed with a little rejuvenator spirit. For the bow, cut out 2 pointed ear shapes and a small circle or oval for the middle.

Curly Wool & Manes
Use the small and large oval cutters to create a lion's mane or a sheep's woolly coat.

Beaks, Fins & Feet
Use the small and large oval cutters and the pointed ear cutter, depending on the shape you require. Layer up the shapes, smaller oval on a larger oval or half a pointed ear shape positioned to one side as shown.

Finally...
Once you have familiarised yourself with the cutter, you can create almost any animal, insect, fish and even monsters! Use your imagination to create stripes, googly eyes and cute tongues.

Dont Forget!
Please check out our other cutters in this range, including 'The Easiest Rose Ever' cutter, 'The Easiest Peony Ever' cutter, 'The Easiest Carnation Ever' cutter, 'The Easiest Ranunculus Ever' cutter and the 'Easy Bunting' cutters.
The Amazing
FMM Mix ‘n’ Match Face Cutter
Available now from:
www.cakecraftshop.co.uk