We are super excited to tell you about four new fabulous geometric cutter sets by PME. Each design comes in a set of 3 different sizes, great for creating patterns on cupcakes, cookies and cakes. The cutters are lovely and deep too, making them easy to use with sugarpaste, marzipan, pastry and modelling paste!

We have had lots of fun experimenting with these geometric cutters and hope you will love our selection of ideas below, learning lots of handy hints along the way! The cutter sets can be bought individually or as a set of 4.

**Diamonds (XL) Cutter Set**

This shape is incredibly versatile as it can be used to create bunting, side designs, tablecloths and all sorts of patterns. Instead of covering the board in red icing, we chose to use a red cake board and cut out white diamonds in sugarpaste using the largest cutter.

Simply attach the diamonds to the board with edible glue for a really easy tablecloth or tiled effect floor. Use one of the smaller cutters to create the pattern on the bib and the finished result is really bright, colourful and fun!

**Handy Hint:** To stop the icing sticking to your work surface, dust over with a cornflour pouch before rolling the icing out. You can even dust your hands if they get a little sticky too!
Bricks & Building Blocks Cutter Set

You wouldn’t believe how difficult it is to cut out lots of perfectly shaped building blocks with a knife!

This set of 3 brick cutters takes all the hard work away so that you can cut out twenty neat and tidy shapes in one go.

Finish the building blocks off by cutting out tiny circles using the PME round plunger cutter and attach with edible glue to make them look like Lego.

Handy Hint: If you do not have any edible glue or royal icing to attach the building blocks to the cake, add a little cooled boiled water to some sugarpaste in a small bowl and mix really well into a smooth, sticky paste. This works perfectly as an edible glue to attach decorations to your cakes.

Moroccan Lantern Cutter Set

Create stunning patterns on the side of your cakes with this Moroccan lantern cutter set. The gold surface on this cake was achieved by creating a paint using Squires Kitchen light gold lustre dust mixed with a little dipping solution, and for the lamp we used the Squires Kitchen classic gold to give a deeper colour, then added a little sparkle with some edible gold glitter.

For the pattern we mixed a little cmc into Sattina coloured sugarpastes as they have a stunning selection of beautiful bright and bold colours which we think gives this cake the WOW factor!

Handy Hint: When creating a pattern, spend some time beforehand experimenting with the shapes and colours. If you look closely at this pattern, at first sight the shapes all look the same way up, but they actually alternate every row!

Fish Scales Cutter Set

We absolutely loved this cutter set - from mermaid tails and cute little fishes to stunning wedding cake side designs, this design lends itself to so many ideas and creations.

To create the multicoloured sparkly pattern on the board and fish scales, roll out coloured Sattina icing, sprinkle with a variety of Rainbow Dust edible glitters then roll over once again before cutting out the scales and attach with edible glue.

Handy Hint: You can experiment and create different effects on the icing shapes you cut out! The dark blue and pink scales had edible glitter sprinkled and rolled into the icing and the light blue scales have been spritzed with an edible silver glitter. You can also use patterned embossing sheets and textured rolling pins on the icing too before cutting out the shapes, for example – to create a knitted diamond pattern!