How To Make
A Easy Jigsaw Puzzle Cake

Geometric cakes are really trendy at the moment, which is why we absolutely love the new geometric cutter sets by PME! Our favourite at the moment is the jigsaw puzzle cutter. The set includes cutters in three different sizes which means they are perfect for any size cake, including tiered cakes and cupcakes, and you can create fun designs for any occasion. Make a simple children’s puzzle cake topper for a Christening or a birthday cake, and add icing letters to the larger puzzle pieces to create a personalised message.

Match your cake to your party theme by using different colours, like pastel colours, vibrant colours, two tone shades or metallic golds and silvers. Keep it simple or add texture and patterns with embossing sheets or textured rolling pins. If you have an artistic flair, why not paint a scene or a picture on the icing to make it look like a real puzzle? There really is so much you can do with these cutters, and we have so many more ideas to come!

1. Use Sattina Perfect paste (this is a 50/50 mix of sugarpaste and modelling paste) or add some Sugarcel powder to our range of coloured Sattina sugarpaste to firm the icing up so it cuts better and keeps its shape. You need to add a pinch of Sugarcel to each 50g of sugarpaste and knead well.

2. Roll out the icing to approximately 3mm in depth, place the puzzle cutter on top and press firmly down onto the icing. Tap the cutter to release the puzzle pieces or use a soft brush to gently push them out.

3. Attach the puzzle pieces to your cake with edible glue. It’s best to do this straight away before the icing pieces set firm so that you can shape them around the side of the cake and interlock them together easily. Add a matching ribbon around the board to complement your colours and bring them to life.

4. Use shaped cookie cutters to create stunning cake toppers like we’ve done. You could use a heart cutter to cut out a large multicoloured jigsaw puzzle heart and use both the heart itself, and the outline left behind to decorate your cake.
5. Use your jigsaw puzzle shapes to decorate cupcakes to match your cake. These are great for a child’s birthday party! Simply cut out your shapes using the cutter, and attach them to cupcakes with a little edible glue.

Handy Hint: Grease the edges of your cutter with a little petal base to cut your icing shapes out easier and create sharper edges.

6. We have used the Fmm giraffe cutter to create this children’s cake topper. Simply cut out your giraffe and attach it to a coloured icing backdrop using edible glue.

Use the cutter to mark out the puzzle shape on your picture, and pull pieces out to create a 'scattered' action shot effect. We used the Cake Star mini alphabet plunger cutters to cut out a cute personalised message. These plunger cutters are so easy to use - we use them almost every day!