When our MD, Lin, along with FMM Sugarcraft, designed the revolutionary mix ‘n’ match face cutter, our customers were blown away.

It’s an all in one cutter that can create an endless variety of cake toppers, from tigers, penguins, chicks and ladybirds to elves, angels, Frankenstein’s monster and pumpkins. In fact, the only limit is your imagination!

This new large face cake cutter is the follow-up design, which is 13cm in diameter (instead of the original 6cm) and includes a new shape which is perfect for a tusk, long pointy nose or unicorn horn.

To show you how to use it, we made a large unicorn topper, which can be used as a decoration for a large cake, or a side design.

Let’s Get Started!

Step 1.
Dust your work surface with cornflour, roll out some white icing to 2-3mm thick and place the large circle on top of the icing.

Press down to cut out the circle then gently slide the cutter backwards and forwards on the work surface to produce a neat cut.
Step 2.
Cut out a large pink circle then use the curve of the cutter to cut away a section as shown. Cut out 2 small circles then indent each circle with a ball tool or the end of a paint brush to resemble nostrils.

Step 3.
Use edible glue to attach to the unicorn's face then attach the two nostrils. For the cheeks, cut out 2 small ovals in a slightly darker pink, cut away a third and attach as shown to the side of each nostril.

Step 4.
For the eyes, roll out a little black icing, cut out a large oval shape then use the cutter to cut away 2 small crescent shapes. Roll out a little white icing and cut out 2 small circles. Attach to the face, finishing with a small edible pearl or make a tiny ball in white sugarpaste and glue into place.

Step 5.
For the ears, roll out a little white icing and cut out 2 shapes using the pointed ear cutter. Repeat with pink icing then use the cutter to make each ear slightly smaller as shown.

Step 6.
For the mane, cut out a large oval cutter in lilac icing then use the cutter to create long crescent shapes. Glue the mane into place.

Step 7.
Cut out the unicorn horn in white then mark indents into the horn by gently pressing the cutter into the icing. Paint with edible food colouring.
Creating A 3D Cake

To create a 3D cake, make the animal face out of modelling paste and leave overnight to set hard. It can then be attached to the cake with royal icing so that it sets firm.

Adding Paws And Claws

Use the pointed ear cutter to create cute paws and use the small oval cutter to create little claws by cutting out an oval then using the cutter to cut away narrow crescent shapes.

Pattern Sheets

Use patterned embossing sheets to create effects on the icing such as this lobster's body. Simply roll out your icing, place the embossing sheet on top then roll over again to press the pattern into the icing. You can place the cake topper onto a plain cake or create a background effect.

Step 8.

With a little imagination, you can create your own design and add small embellishments like sugar flowers or use an edible ink pen to draw on eyelashes etc.