If you love your festive Christmas woolly jumper, why not design and create your own as a Christmas cake this year!

Use the template attached to firstly design your jumper, then use as a template on top of the cake to cut around it. This template works if you bake a 9” square cake.

We covered our cake in True Red and Grass Green Sattina Sugarpaste but you can choose any colour theme.

If you want to make the jumper look more realistic, position the wool embossing texture sheet on top while the icing is still soft and press firmly over with a cake smoother.
Cut off any excess icing around the bottom edge of the cake and neaten by smoothing around with a cake smoother.

To add more interest to the jumper, roll out some sugarpaste in another colour and before attaching it to the cake, emboss with the wool texture sheet as before.

Brush a little edible glue where you want the icing to sit and carefully lay your second colour across the cake. Cut off excess icing against the board with a palette knife.

This is where the fun begins! Roll out different coloured icings to a couple of millimetres thick and emboss with the wool texture sheet. Dust your work surface, rolling pin and hands with the cornflour pouch to prevent the icing from sticking.

Cut out various shapes (we used tree and reindeer cutters along with holly and snowflake plunger cutters). Attach to your cake with a little edible glue or dots of royal icing.

To finish off the cake we have made a shell border out of white sugarpaste using the Karen Davies Shell Border Mould. It's really easy to use and looks just like a piped shell border. Dust the mould in cornflour using the cornflour pouch.
Roll a sausage of sugarpaste slightly longer than the mould and press into it.

Slice any excess icing away with the palette knife.

Turn the mould over to release the shell border and attach to the cake with edible glue. We edged the arms, neck and base of the jumper with the shell border.

Festive Wilton Jumper Tin

This guide has shown you how to shape your own jumper cut from a square cake but if you’re pushed for time, buy our new Festive Wilton Jumper Tin which has an introductory offer price.

Subject to availability

We Stock Over 9000 Fantastic Cake Decorating Products please visit

www.cakecraftshop.co.uk
Jumper Template - This template works if you bake a 9” square cake.
Print out on (A4 paper), lay template on top of your cake and cut around it.