

## Using 'First Impressions' Moulds for cake decorations :

We recommend Sugar Silk as an ideal paste for use in these moulds. However, you could use a 50/50 mixture (50% of each) of Sugarpaste (Rolled Fondant) and Flowerpaste (Gumpaste), though you may need to adjust the proportions depending upon the pastes being used. Experiment to find what works best for you. This example is based on the Noah's Ark mould and uses Sugar Silk paste but the method can be transferred to other moulds and mediums. The mould should be clean and dry and the first thing to do is make an impression in white paste - this helps to appreciate the details of the design that comes out of the mould and where the deeper elements might need extra care etc..



STEP 1 : Press small amounts of white paste into the deeper cavities and then fill the mould until level. Turn over and bend the mould backwards to release the paste.



STEP 2 : The moulded piece will serve as a guide for selecting the areas to be filled with different paste colours - check carefully, then decide on your colours and how much of each colour will be required. Note that the blue paste for the waves has been part mixed with white.



STEP 3 : For the Noah's Ark mould shown here, press grey paste into the areas for the dolphins and the elephants, and press in brown paste for the rabbits. Take care not to add too much paste in any section or it will 'spill' into another area. Add white paste for the zebras. Each time, make sure that the paste is firmly pressed into position - a dresden tool is useful for this.



STEP 4 : Add red paste for the roof of the ark and the blue/white paste mixture for the waves - this will cover over the dolphins. Finally fill the rest of the mould with the yellow paste and press firmly to ensure that all the mould is filled and that all the different pastes will hold together.



STEP 5 : Turn over and bend the mould backwards to allow the paste to drop out. If any colour appears to be in the wrong place, remove with a small palette knife and replace it with a piece moulded in the correct colour, attaching with water. You can also adjust and reshape the paste edges with the dresden tool as required.



STEP 6 : Paint the stripes on the zebras and then dust with powder colours to intensify and/or shade the various areas. Attach to the cake with water or allow to dry thoroughly and then fix to the cake surface with softened sugarpaste.