# Pottchwork Cutters Large Alphabet



Our 'Large Alphabet & Key' set is ideal for larger cakes (10" and above). The letters can be left plain, dusted in various shades or textured as shown in this tutorial.

### You Will Need.....

flower paste in your chosen colour *i* vegetable shortening
Large Alphabet & Key set *i* 

Mini Quilter embosser i



# Making Plain Letters

1. On a lightly greased non-stick board roll out the flower paste in your chosen colour, (the paste must be thin). Grease the cutter and place onto the paste, press firmly, remove the cutter repeat with the next letter, continue until the full word is cut out



2. Use a cocktail stick to remove the small inner pieces on each letter





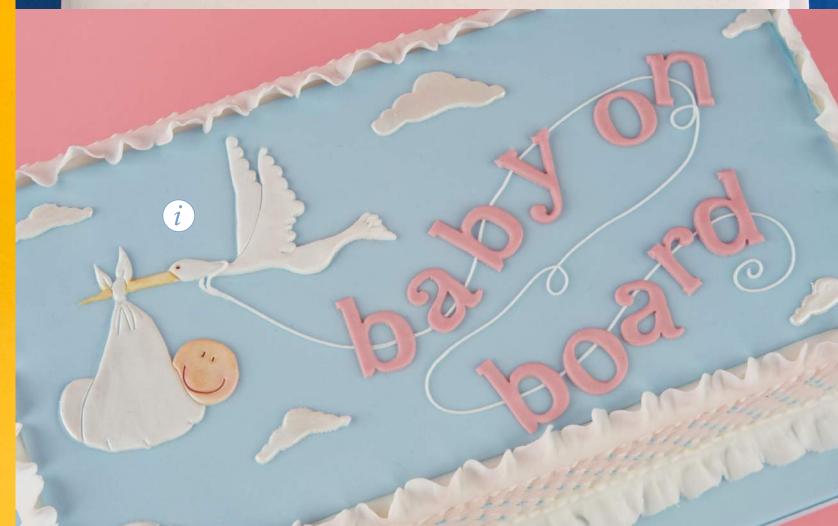
3. Peel the paste away from around each letter

# BABY

4. Lift the letters onto a sponge pad and leave for five minutes to firm slightly before attaching onto your cake

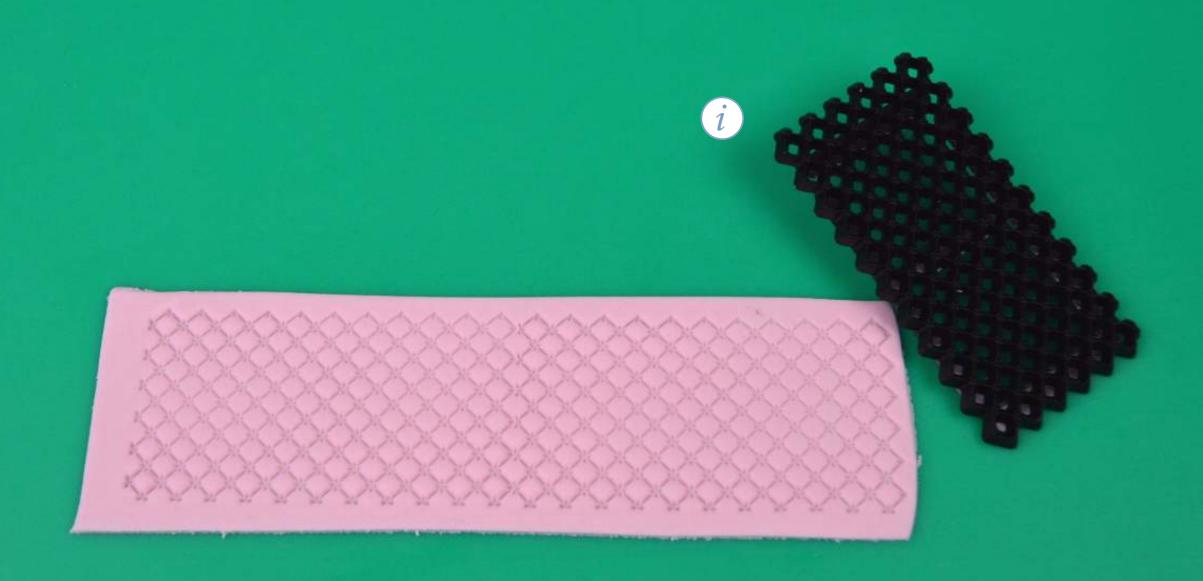


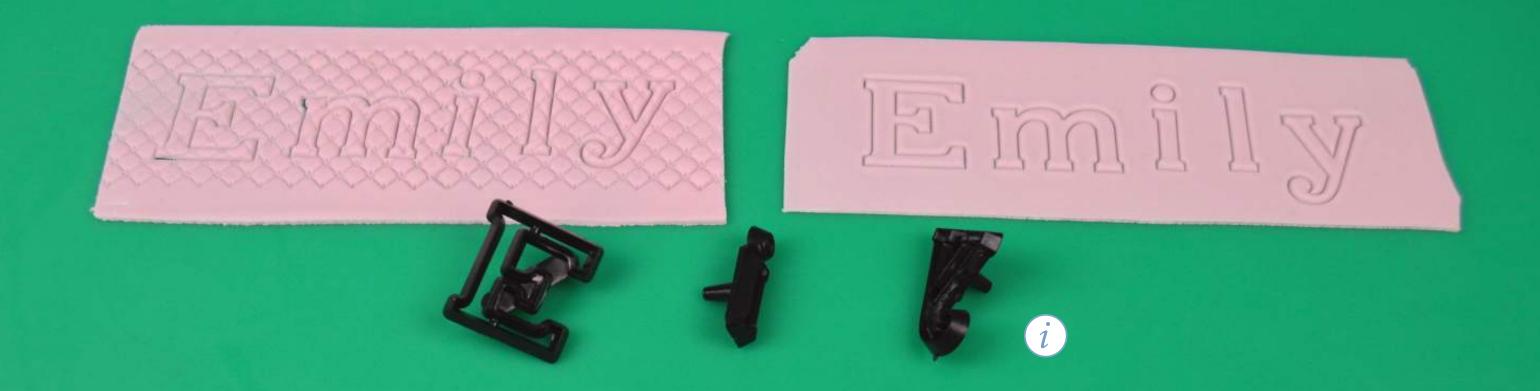




# Making Textured Letters

The letters can also be textured by embossing the rolled flower paste with the Mini Quilter embosser





The Large Alphabet (Lower Case) is also available and is used in the same way as the capitals

## Cut out and remove the surplus paste as in steps 1-4





Attach the letters to your cake with a small amount of water