

# Patchwork Cutters

*Impress your customers using these detailed cutters... never telling them just how quick and easy they are!*



## Step 1:

- dust cutter with puff duster (pwd sugar or cornstarch)
- lightly dust work surface to cut pieces on



## Step 2:

- roll sugarpaste (gumpaste or fondant with tylose added) to 1/32" thickness (#4 on pasta machine)
- press cutter firmly into paste



## Step 3:

- cut a variety of desired shapes



## Step 3:

- using soft brushes, dust flowers and leaves to desired colors



## Step 4:

- attach to cake (or sugarpaste plaque as shown here) using piping gel (or buttercream icing)
- you may lift petals and arrange to show 'movement' rather than leaving flat, if desired



## Step 5:

- add remaining pieces to achieve desired look of arrangement