FREE

Colour Splash™

Great Value, Great Quality, Great Range

Double Sided Food Colouring Pens

Perfect for:
Personalisation & Colouring in

FREE activity: Stitched Flowers

Stitched Flowers

We are taking inspiration from two of the most popular hobbies: sewing and colouring in. Using edible ink colouring pens, we have shown how easy it is to create beautiful decorative motifs that will transform your cakes.

Materials:

- Sugar or modelling paste – we've used White Cake Star Modelling Paste
- Colour Splash 8 Pen set
- Pavoni Floral Cutters – 3 set
- Pavoni Roses Cutters – 3 set

1. Roll out the sugar paste to a thickness of 3–4mm.
2. Lightly dust your chosen flower cutter with icing sugar, brush off the excess.

3. Cut out the motif by pressing the cutter through the sugar paste. Twist from side to side to ensure a clean cut. Press the plunger down to add the embossed design. Lift the cutter 5mm off the bench, press the plunger to release the flower.

4. Using the embossed lines as a guide, gently colour areas of the design using the Colour Splash Pens. Rather than colouring the whole area, use a combination of lines and spots to give an embroidered effect.

Top Tip

Use both thick and thin nibs for intricate detail

Colour Splash Food Colouring Pens are distributed exclusively by Culpitt in the UK.
Visit **www.culpitt.com** to see the entire range.