

For best results make all decorations up to a week before.



YELLOW SEAWEED

Roll 40g of yellow Gum Paste, create an emboss affect using the Textured Mat. Cut holes using the punch cutters. Leave to dry.



SHELLS

Dust 3D Shell Mould with cornflour to prevent fondant sticking. Roll small balls of Bright Green fondant & White Gum Paste. Press into each Shell cavity. Leave to dry. Dust white shells with Edible Dust.



YELLOW CORAL

Mould a small amount of fondant into the shape of a rock. Roll small balls of yellow fondant. Press the serrated cone tool into each ball. Attach each piece of coral onto the rock shape. Dust each center with orange Powder Dye. Leave to dry.



OYSTER SHELL

Dust 3D Shell Mould with cornflour to prevent fondant sticking. Roll small balls of Yellow Gum Paste. Press into each shell cavity. Leave to dry. Roll small balls of White Gum Paste into pearls. Dust with Edible Dust.



PURPLE CORAL

Roll thick pieces of purple fondant. Insert the bone tool into each piece to create a hole. Join together stand vertical and leave to dry.



WHITE CORAL

Roll thin strips of White Gum Paste. Join together like tree branches. Paint with a tiny amount of water and sprinkle with Roberts Confectionery White Non Pareils.



ORANGE STARFISH

Cut stars of orange fondant. Press the small end of the piping nozzle all over the starfish. Place onto baking paper and leave to dry.



RED CORAL

Cut snowflakes of red fondant using the punch cutter. Cut a strip from the leftover fondant. Twist and fold. Leave to dry.



GREEN SEAWEED

Roll and cut different sized strips of green fondant. Twist, lay on baking paper and leave to dry.



SAND

Sprinkle your cake with Roberts Confectionery Salted Caramel Topping.

Adding a small amount of Gum Paste to coloured fondant helps harden decorations.