



5. Cut vertically to make the spout approx 20mm wide then round off the bottom curve. With a Celstick, make a hole in the front of the spout. Leave to dry for at least 24 hours.

Lid



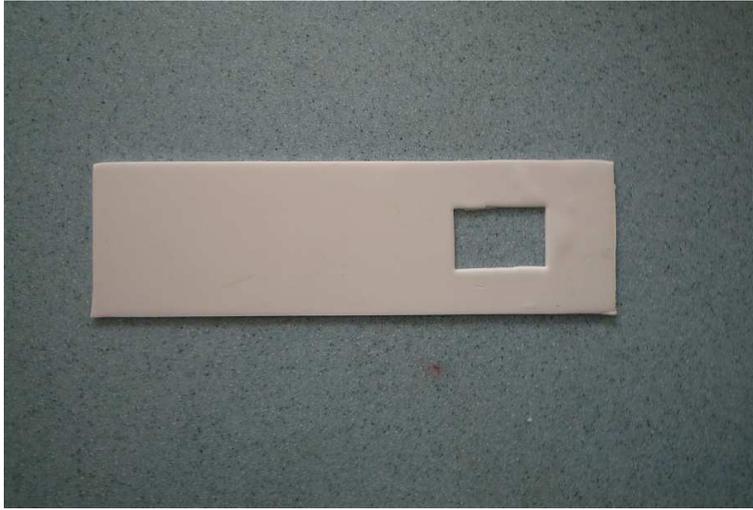
1. Using the template, cut a strip approx 25mm wide for the lid. Dry round a discarded curve for at least 24 hours. This will make sure the lid is a perfect fit on the teapot.

Materials/Equipment:  
 Flowerpaste or pastillage  
 Modelling paste  
 Royal icing in bag with no 2 nozzle  
 Craft knife  
 Cutting board  
 Template sheet  
 Metal ruler  
 25mm square cutter  
 Small rectangular cutter  
 5" dummy  
 Dust colours, alcohol and brushes for painting

Teapot:



1. Roll the paste to a thickness of approx 3mm/1/8" and use the template (and a metal ruler if needed) to cut the strip for the curve.



2. Using a 25mm/1" square cutter, or 25mm x 40mm rectangular cutter, cut a hole for the lid approx 30mm from one short end.



3. Place the strip around a 5" dummy with the long straight edge butted up against the edge of the dummy. Check the length against the rounded side template and trim if needed. The straighter the edge of the paste is against the side of the dummy, the neater the joins will be when glued together. Leave to dry for at least 24 hours.



3. Cut the base along the horizontal and the top at a 45 degree angle which finishes roughly in line with the top of the pot.

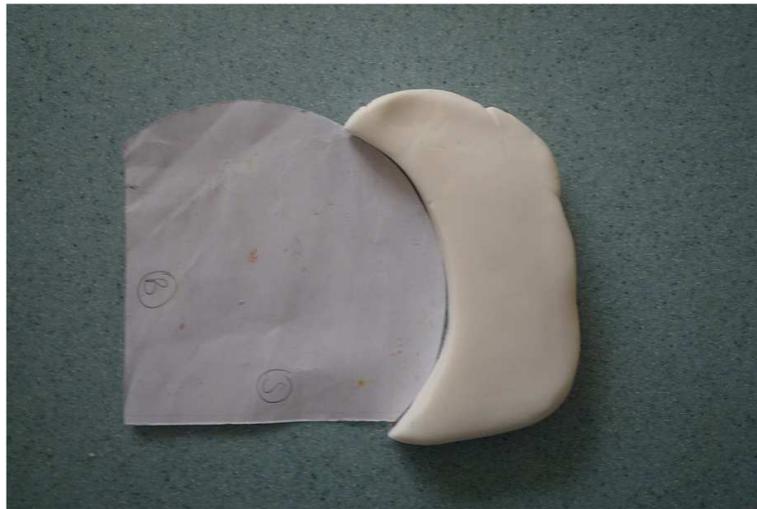


4. Approx 30mm along cut the top of the spout back to form a right angle. Round off the top corner, either with a circle cutter or with your finger.

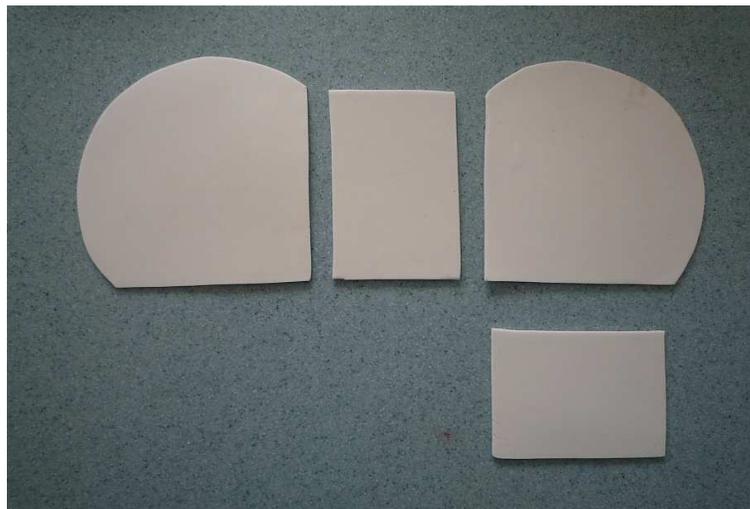
## Spout



1. Roll out a ball of modelling paste approx 20mm thick. Using a large circular pastry cutter, trim one side of the paste to a circular shape.

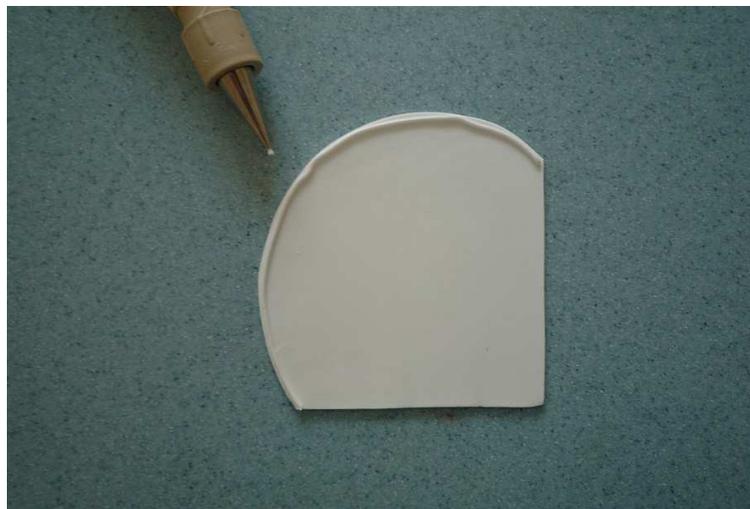


2. Adjust the curve so it matches the rounded edge of the side template.



4. Using the templates, cut two rounded sides pieces (remember to turn the template over for the second), a base and a straight side piece, one 84mm and the other 88mm long. Leave to dry on a flat porous surface for at least 24 hours.

**Make the spout, lid and handle at this stage (see p8)**



5. Pipe a thin bead of royal icing along the curved edge of one of the side pieces.



6. Attach the curve and leave to firm up for 10 minutes.



7. Pipe a thin bead of royal icing along both straight edges and up the sides.



3. Trim the cuboid to approx 13cm



4. Using the rounded side template as a guide, shape the cuboid into a handle shape. Trim both ends to carry through the shape of the teapot. Leave to dry for at least 24 hours.

## Handle



1. Roll a sausage of modelling paste approx 20cm long and 25mm diameter.



2. Using a yellow pad, flatten the sausage, turning it through 90 degrees several times, until it is cuboid in shape.



8. Attach the smaller edge first then pipe a bead of royal icing along one end of the larger piece.



9. Slide into place and leave to dry for 10 minutes.



10. Pipe a thin bead of royal icing round the whole of the top edge.



11. Attach the second side piece. Leave to dry for at least an hour.



12. Using royal icing, attach both the spout and handle to the pot. Leave to dry for at least an hour.



13. Your teapot is now ready to paint!

Kathryn's Cakes

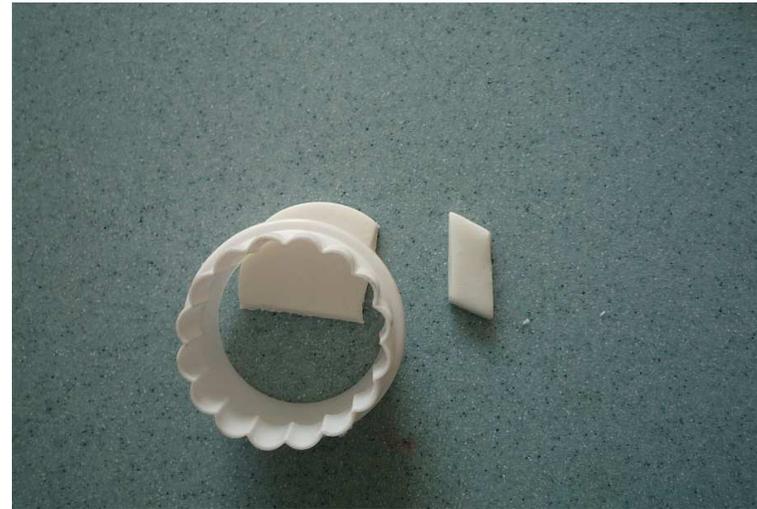
'Clarice Cliff' style Teapot



by

Kathryn Kelly

[www.kathryns-cakes.co.uk](http://www.kathryns-cakes.co.uk)



2. Roll a ball of modelling paste approx 6mm thick and cut a small rectangle of paste. Glue to the underside of the lid. Using a small pastry cutter, cut a curved piece of modelling paste. Glue to the top of the lid.