

Equipment:

Flowerpaste (I use Squires as it's quite firm)

Paste colours

Letter templates (see additional file)

Craft knife

Palette knife

Rolling pin

Non-stick board

This tutorial assumes you have mastered patterned paste stripes in tutorial 1. You will need a two colour slab as per step 3 in that tutorial.



1. As with the basic striped paste, use the palette knife to cut off the rounded end then start cutting slices approx 1mm thick from the slab. Press these slices together on your non-stick board.



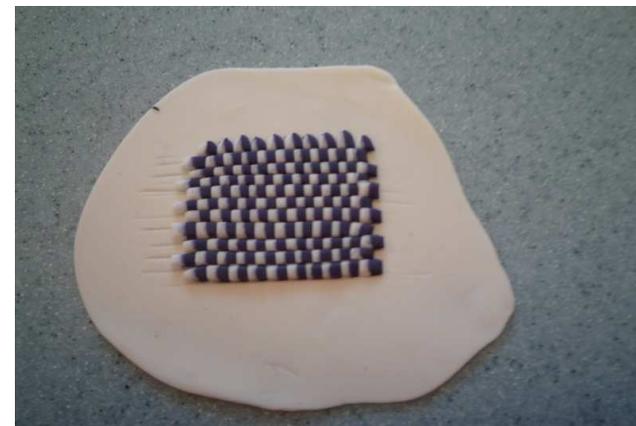
2. Use the palette knife to lift the whole striped slice and turn it through 90° so the stripes are running away from you.



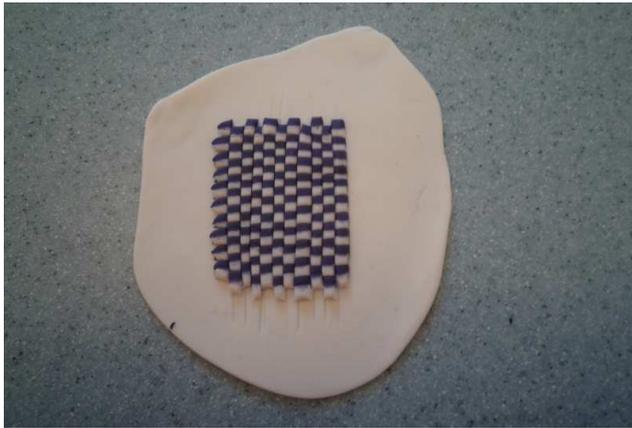
3. Thinly roll out a piece of flowerpaste the same colour as your lighter paste. Use the palette knife to cut a slice approx 1mm thick from the striped sheet and lay it on this backing sheet, pressing down gently to hold it in place.



4. Cut a second slice and lay it on the backing sheet with the checks moved one square to the right, ie colour A is next to colour B and vice versa.



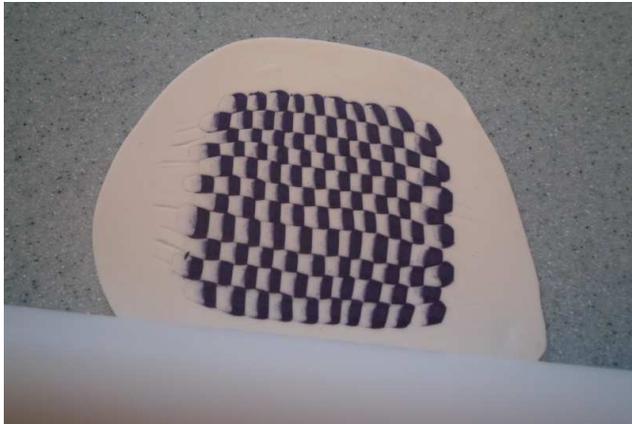
5. Continue until you have a checkerboard that is roughly square.



6. Turn the paste so the strips are running in the direction you would roll and begin rolling, thinning both layers and bonding them together. Rotate through 90° and roll again.



8. Place your letter template on the paste – the checkerboard looks best with the checks running horizontally and vertically but play around until you're happy with the effect. Carefully cut round each letter with a new blade; the sharper your blade, the cleaner your letter will look.



7. Continue rotating and rolling until the paste is as thin as you'd have it for a 'fleshy' flower.



9. Peel the spare paste away from the letters, ensuring all your cuts are clean. Use a small circle cutter for the dots or to remove the centres from letters. Using a palette knife, lift the letters and position on your cake.

Kathryn's Cakes

## Patterned Paste 2 - Making a Checkerboard Paste



by

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See Patterned Paste 3 for more techniques

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