

Simi Sweet SCARE-A-THON

“Graveyard” by Chef Nicholas Lodge

Gravestone:

NL Birdhouse Cookie Cutter

Katy Sue Designs Rose Medley and Creepy Horror
Alphabet Mold

65 g of Renshaw Rolled Fondant colored with
Rainbow Dust Pro Gel Grey

Take 60 g and add 1/4 teaspoon Tylose and 1/4 tea-
spoon vegetable shortening and combine together.

Toadstool:

Using NL Flower Pro Toadstool & Mushrooms
mould

Using White and Red FlexiPaste

Stalk : 2 x No. 10 small

Cap : No 14 small

Mini Pumpkin:

Using Flower Pro Poppy &

Ultimate Filler Flowers Mould

Using Orange Renshaw Fondant
60 g plus 1/8 teaspoon of Tylose
and shortening

2 x No 11 small orange modified
fondant

1 x No. 5 small Foliage Green
FlexiPaste

Pumpkin:

Using Katy Sue Pumpkin Face Mould

Orange modified fondant as mini pumpkin

No. 12 small

Ivy:

Using Flower Pro Maple, Gingko & Ivy Mould

Using Foliage Green FlexiPaste

No. 6 for small leaf

No. 7 small for medium leaf

No. 8 small for large leaf

Fern:

Using Flower Pro Fern & Fern Back Molds

Using Foliage Green FlexiPaste

No. 4 for small

No. 6 small for medium

No. 7 small for large

No. 8 small for tip



Small Fern:

Using Katy Sue Designs Small

Jungle Leaves Mold

Using Foliage Green FlexiPaste

No. 6 for full leaf

No. 5 for smaller leaf

Hand & Worm:

Hand - free hand

Worm - Using Katy Sue Designs

Creative Cake System Dragonfly

Mould using white FlexiPaste col-
ored with Wilton Creamy Peach

No. 6 for hand

Worm - see video. Can make optional sizes.

Caterpillar:

Using Dragonfly Mould (see above)

Use White and Foliage Green FlexiPaste mixed together to make paler color

No. 7 small

Cockroach:

Using SimiCakes Roach Mould

Using White FlexiPaste colored with black powder

No. 9 small

For Tootsie Roll® roach use 2/3 of Tootsie Roll®

Microwave 10 seconds or less

Then 2-3 second increments

Use SimiCakes silicone Dresden Tool as melted Tootsie Roll® will be warm.

Once completed, allow to cool for few minutes and remove and shape as desired.

Everything I used in this demonstration is available from my website at:

www.nicholaslodge.com

**During checkout use code
2021GREEN for 10% of purchase**

Also, from my website, click on

Recipes & Templates

for downloadable recipe for making FlexiGlue and link to YouTube for a video demonstration on making FlexiGlue.

For ordering Katy Sue Designs Moulds and Flower Pro products for worldwide shipping, please visit:

www.katysuedesigns.com

Katy Sue Designs have USA and UK warehouses. Most Katy Sue Designs products are available on

Amazon as well. Search for Katy Sue Designs Moulds.

(Note: Please do not buy unauthorized copies of our moulds that will appear to be cheaper. These “knockoff molds” are usually made from a non-food grade silicone and are of an inferior quality and will not hold up to use or long-term storage. Thank you!)

For videos using my extensive Flower Pro Collection, please visit:

www.katysuedesigns.com/flowerpro

To join my Flower Pro Ultimate Members Club. You can sign up and join monthly or only purchase some individual flower projects. Please visit:

members.katysuedesigns.com

My Sugarin website with information about UK, Canada, India, and other worldwide distributors, and more, please visit:

www.nicholaslodge.in

Nicholas Lodge YouTube channel

www.YouTube.com/NicholasLodgeSchool

NL Birdhouse Cookie Cutter is available from:

www.cbcdesignsonline.com

Email: info@cbcdesignsonline.com

Links:

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Photo 1



Photo 2



Photo 3



Photo 4



Photo 5

