



Figure 9.

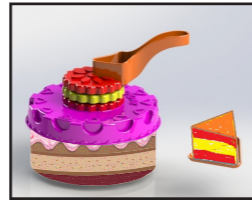


Figure 10.

Extruder:

Take a ball of dough and place it in the Fundough extruder. Press the handle of the extruder after positioning the Extruder Strip in the correct location. You can extrude various shapes as per the extruder strip slots. Use these extrusions to make your name on the Name Board and also for other decorative purposes. (See Figure 11).



Figure 11.

Making the name board:

Extrude dough from the extruder, form the letters of your name and place it on the pegs of the name board. Mould 2D letters of the birthday message and age, place it on the Name Board Base. (See Figure 12).



Figure 12.

HAPPY BIRTHDAY

Invite your friends with invitation cards decorated with dough icons and enjoy your birthday with amazing Fun Dough Play.

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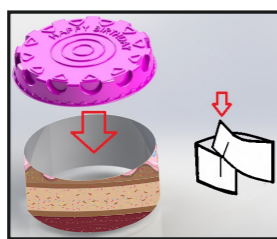


Figure 1.



Figure 2.

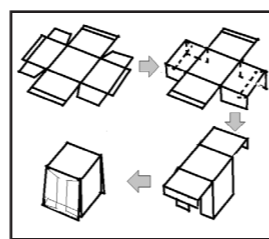


Figure 3.

Moulding 3D candles and balloons:

Take the 3D Candle Book Mould, then take sufficient quantities of dough and hand roll into two smooth balls.

Insert the dough balls in each half of the 3D Candle Book Mould and flatten the dough into the cavity such that the cavity is filled to the brim. (See Figure 4).

Now, firmly close the mould using your hands. Carefully, open the candle mould and remove the excess dough coming out of the cavity using the Fundough Knife. (See Figure 5).

Your formed candle will be stuck to one half of the mould. Take out the formed candle from the mould by gently lifting it with your fingers. (See Figure 6).

Your 3D candle is now ready. For more colourful and vibrant candles, try mixing two or more colours of dough.

Repeat the above steps for making more candles.

Now, similarly make 3D Balloons repeating the same steps used for making candles using the 3D Balloon Book Mould.

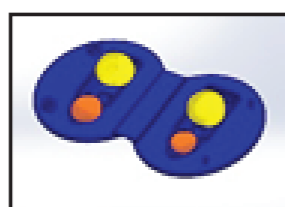


Figure 4.



Figure 5.

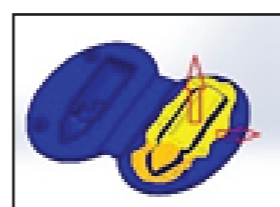


Figure 6.

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FUNSKOOL

BIRTHDAY

FUN Dough

3+

Welcome and join the Fundough Birthday Party. Let's celebrate your birthday by inviting all your family and friends to this special birthday party. Put on your party hat and have loads of fun by creating and decorating your cake, making colourful balloons and blowing candles.

Contents:

- Cake top mould 1 no.
- Circular flower shaped cake layer mould 1 no.
- Name board mould with base 1 no.
- 3D candle book mould 1 no.
- 3D balloon book mould 1 no.
- Cake slice holder 1 no.
- Fundough knife 1 no.
- Serving plates 3 nos.
- Extruder 1 no.
- Extruder strips 1 no.
- Cake base strip 1 no.
- Paper gift box (to be assembled) 3 nos.
- Invitation card 3 nos.
- Birthday sign (sticker) 1 no.
- Paper party hat (to be assembled) 3 nos.
- Fundough Tub (50g) 4 nos.

SET-UP:

1. Take the Cake Base Strip and form it into a circular ring shape. Firmly secure the ring by ensuring the flaps fit into the slots provided on the cutout. This cutout will now form the base of the cake.
2. Take the Cake Top Mould and gently place it on the circular ring shaped base made in step 1. See Figure 1.
3. Place the Happy Birthday Sign sticker on the Name Board Mould and then fix it onto the Name Board Base Mould. See Figure 2.
4. Form the 3 gift boxes using the Paper Gift Box cutouts. See Figure 3.

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Moulding 2D shapes:

You can also mould many 2D figures from the moulds provided.

- a) Happy Birthday: Use the underside of the Cake Top Mould to make the special words "Happy Birthday"
- b) Numbers: Use the number shapes 1 to 9 on the back side of the Name Board Mould to mould the age. For moulding the number 0, take a ball of dough, roll it into thin cylinder and join the ends.
- c) Cake Decorations: Choose from heart, flower, star, cherry, beans and diamond shapes from the Name Board Base Mould to decorate your cake.

Moulding the cake layers:

Make a ball of suitable sized dough and place it evenly in the flower shaped cavity present in the Circular Flower Shape Cake Layer Mould. Remove, (using the knife) any excess dough from the outer edges of the flower shaped mould. (See Figure 7).

To take out the flower shaped cake layer dough from the cavity, make another small ball of dough, press it gently against the moulded dough form and pull up the flower. Voila! Your first cake layer is ready. (See Figure 8).

Place the first cake layer at the centre of the Cake Top Mould. Repeat the above steps for making more layers of cake in different colours.



Figure 7.



Figure 8.

Decorating the cake:

After placing all the cake layers at the centre, decorate the edges of the Cake Top Mould by inserting various shapes of dough into the cavities on the Cake Top Mould. Place candles on the cake and your cake is now ready to be cut. (See Figure 9).

You can cut the cake into slices using the Fundough Knife and place it in the Triangular Shaped Plates using the Cake Slice Holder. (See Figure 10). Serves cake to all your friends and family.

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