

We Love Pastry

11

TUTORIALS

DETAILED AND EASY
TO FOLLOW

SHARING YOUR CREATIONS

4 PAGES OF BEAUTIFUL
CAKES MADE BY YOU

CAKE & COFFEE

MEET JANE
LASHBROOK AND READ
HER CAKE JOURNEY

INTERVIEWS

WE CHAT WITH SOME
GREAT CAKE ARTISTS



WAFER PAPER

WAYS TO USE THIS
AMAZING MEDIUM

WIN WIN WIN

IT CAN BE YOU! WE
WILL CHOOSE 3
LUCKY WINNERS.

cake by Jenny Chambers





PAOLO ZOLLA
DIRECTOR

WELCOME

Winter is coming! For those of us that had it, the summer heat is – alas - a distant memory and we can now openly start to complain about the cold temperatures and the foggy and snowy weather freezing us to the bones.

Personally, I like to think about winter as the Chinese philosopher, Confucius used to think about it: “It is during the coldest time of the year that the pine and cypress trees reveal their strength; they are indeed the last trees to lose their leaves”.

By far, this is the best time of the year to plan new projects in my own experience. For this purpose, I strongly recommend to all of you who would like to start a cake-design class (to either stimulate, improve or test our creativity and skills) to check whether there might be any coming up soon!

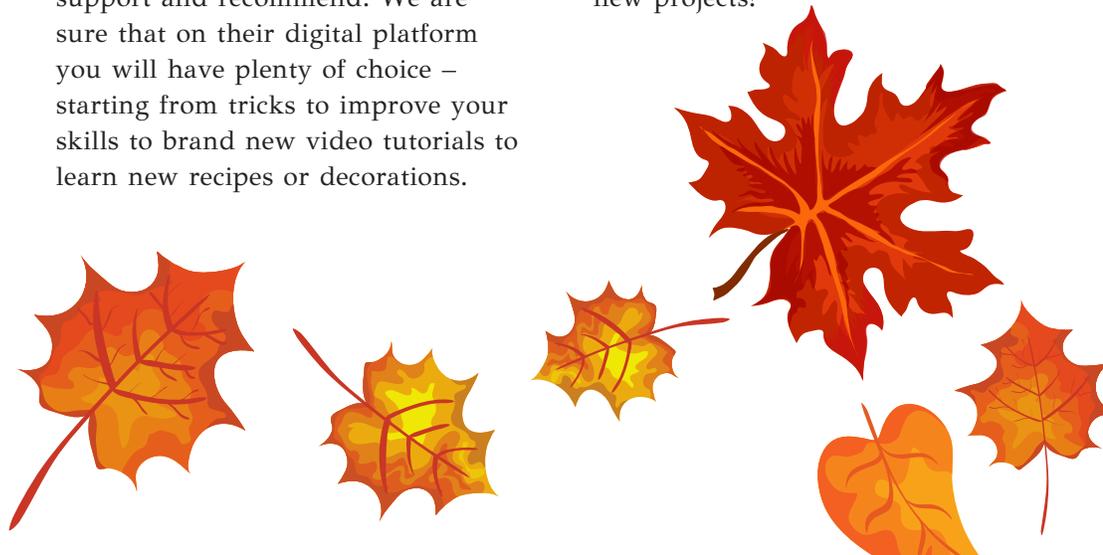
In this regard, we are very glad to announce that we have recently started a collaboration with Glucoze, (<https://glucoze.ch/>), a Swiss cake-design and pastry school offering several fantastic on-line classes for all skill levels.

The school offers extremely high-quality tutorials at very affordable subscriptions that we strongly support and recommend. We are sure that on their digital platform you will have plenty of choice – starting from tricks to improve your skills to brand new video tutorials to learn new recipes or decorations.

“It is during the coldest time of the year that the pine and cypress trees reveal their strength; they are indeed the last trees to lose their leaves”.

Moreover, very soon among Glucoze’s tutorials, you will find tutorials prepared by Silvia Mancini and Carolin Moldaschel. They are both amazing artists that are actively collaborating with us with the creation of our monthly “We Love Pastry” magazine.

Don’t forget - winter is coming and it is definitely the right time to start new projects!





SYLWIA PRICE
EDITOR

Slowly, slowly stepping away from our autumn into winter. Coats, winter clothes and warm boots have already been taken down from the loft and summer things packed away. Evenings spent under a warm blanket, cosy socks, toasty pyjamas and hot chocolate in hand. A perfect evening!

In this issue I have decided to embrace all that is winter. Crisp white frosts, and sometimes beautiful snow. Cold, dark nights, wet and freezing sometimes but it truly is a beautiful and magical time of the year. I have to admit that I personally prefer warmer weather although there are many things I love about winter, and I could not imagine missing this season each year.

This issue is taking us into winter with a little touch of Christmas included. You will find beautiful tutorials which will help you plan cake decorations for this wonderful festive period.

Valentina Terzieva shows you how to model a giraffe, Eva Eggers shares with you how to make a funny freezing lolly pop in a simple step-by-step guide. Jennifer Golton makes a cute skier and Natasel shares her knowledge how to make a beautiful doll - Abigail.

You will find two wedding cake tutorials by Wioletta Adamska and Milene Habib. These really are gorgeous creations worth following particularly if you have a winter wedding coming up. Magdalena Pietkiewicz and Eva Klinc demonstrate how to make 3D sculpted cakes. All it needs now is for you to give them a go!

Jenny Chamber, our front - page artist, shares how to make a amazing stag bust topper to go on your cake. Carmen Montero creates an amazing winter cookie cake, and Zee Chik will show you how quick and easy it is to make a teacup.

I hope you will enjoy looking through the tutorials and everything else included inside this issue. As always there are interviews, a competition and much, much more. Enjoy and remember to stay warm!

CONTRIBUTORS

Valentina Terzieva, Wioletta Adamska, Carmen Montero, Magdalena Pietkiewicz, Jenny Chambers, Eve Eggers, Milene Habib, Nathalie Perriot Quiquempois, Eva Klinc, Zee Chik, Jennifer Golton, Jane Lashbrook, Angelika Chwyć

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Dancing
GIRAFFE



CAKE DESIGNER

Valentina Terzieva

As a teacher I love to watch my students learning during the courses and improving later. My specialist subject is modelling human figurines with realistic faces.

I have been awarded many prizes and medals – won six gold medals and was twice awarded “Best of Class“ at Cake International in Birmingham, UK, also winning three silver and three bronze medals. I am also a member of the German team judging competitions in Germany, Austria and Switzerland.

I like to share my knowledge by writing tutorials for various magazines and learning platforms.

My first book about cake design and modelling with sugar paste “Valentina’s Sugarland” was published in Germany in May 2017. In July 2018 the book was also published in English.



You will need

INGREDIENTS:

- Saracino Pasta Model – 50g fuchsia, 250g white or light skin, 20g brown
- Saracino gel colours – yellow, brown, pink
- Saracino dust colours – pink, brown, blue, light blue, silver and white
- Saracino Cake Gel
- Lemon extract or clear alcohol

EQUIPMENT:

- Cake dummy
- Modelling tools and brushes
- Knife, exacto knife
- 18 gauge white flower wire
- Wooden skewer



STEP 1 Prepare the Pasta Model for the giraffe. I coloured 250g light skin paste with a little yellow and a little brown in order to achieve a yellowy beige colour. You can also use white Pasta Model and colour it with more of the gel colours.



STEP 2 For each back leg you will need 15g of the beige Pasta Model. Knead the paste thoroughly until pliable. Roll a ball and then roll it between your hands or on a modelling pad to a 9cm long carrot shape.



STEP 3 Roll the legs in the middle to form the knee and flatten the thinner end for the foot. Insert a wooden skewer through each leg. Before inserting the skewer apply a little water or edible glue.



STEP 4 For each front leg you will need 10g beige Pasta Model. Roll to a 9cm long carrot shape and flatten the thicker end for a foot. Insert a wooden skewer into the standing foreleg. For the other leg use 18 gauge flower wire and bend in the middle leaving a long piece of wire from the thinner end.



STEP 5 Place the three legs with the wooden skewers on a cake dummy to dry in position. The left front and rear leg are to have 5cm distance between them. The front leg is inserted vertical / straight into the dummy. The left back leg is inserted at an angle directed to the back. The right back leg is directed to the front and is inserted at an angle. The upper part of the back legs almost touch each other. Leave the bent front leg on a modelling pad. Leave the legs to dry at least 2 hours or ideally overnight. Cut the skewer with 1.5cm from tops of the legs.



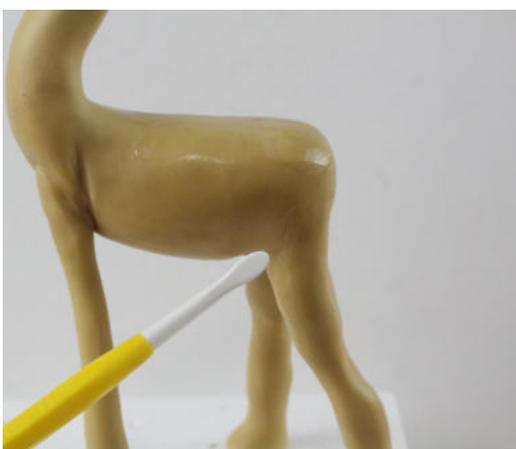
STEP 6 For the body you will need 100g paste. Knead the paste thoroughly until pliable. Form a ball and roll it between your hands or on a modelling pad to a 15cm long cone shape. Insert a 18 gauge flower wire from the thin end to almost the other wide end. Leave 5cm wire showing from the thin end and cut the excess with pliers. Before inserting the wire apply water or edible glue on it.



STEP 7 Place one finger on the middle of the body and holding the wire with the other hand bend the body to the shape shown.



STEP 8 Attach the body on the dried legs. Make sure the wooden skewers in the legs are not too long. We do not want them showing through the top of the body.



STEP 9 Using a Dresden tool or silicon brush and a little water smooth the joints between legs and body.

TIP: I only ever use water to join and smooth two pieces of Saracino Pasta Model together. You do not need edible glue or piping gel. Apply water and use a modelling tool to smooth over the joints.



STEP 10 Attach the right front leg to the body by inserting the wire. Make sure the wire is not too long and will not come out from the back of the body. Smooth the joints.



STEP 11 Place support under the belly with a soft sponge on top and allow to dry for at least 24 hours (this may need longer depending on the humidity or season in your area). You can remove the support after a few hours and allow it to dry without it. I recommend you check to see if it is dry enough to hold shape without sinking or the skewer piercing the upper side of the body.



STEP 12 For the head you will need 50g beige Pasta Model. Knead well and form a ball. Roll the ball on the modelling pad with one finger on one side and thin this area for the nose. The head should be about 6cm long.

Tip: I am using small plastic or styrofoam cups that are usually used to dry sugar flowers in them. This way the head is not becoming flat on the back while I am working on it or whilst it is drying.



STEP 13 Using a ball tool make two sockets for the eyes as shown. Use 8mm diameter eyes made out of Pasta Bouquet in advance to allow them to harden. Roll into a ball and allow to dry for at least 48 hours.



STEP 14 Apply a little water into the eye sockets and insert the eyes. Press firmly until you are happy with the appearance. Using a Dresden tool work around the eyes and press the paste from the outside to the white eyes to close the gap and to shape the upper eye lids.



STEP 15 With the thin end of the Dresden tool draw the mouth line. Press two small dents on both ends of the mouth line.



STEP 16 Use the Dresden tool to deepen the mouth opening at the front. Use your finger to bend the lower lip slightly down.



STEP 17 Using a small ball tool press to shape the nostrils.



STEP 18 For the teeth shape 1g of white Pasta Model to a 1cm oval.



STEP 19 Apply a little water in the mouth and place the teeth.



STEP 20 Use your Dresden tool to add lines for the teeth. Shape the lips over the teeth.



STEP 21 For the ears roll two teardrop shapes out of beige Pasta Model. Thin the middle with the Dresden tool. Make two holes in the top of the head and insert the thicker end of the ears into them.



STEP 22 Make two small cone shapes for the giraffes horns and attach them to the head. Leave the head to dry over night.



STEP 23 Dilute powder colours with lemon extract or clear alcohol and paint the eyes. I use light blue for the main colour, blue to outline the circle and black for the pupils. Use a very thin brush to paint. Add one white spot into each eye using white powder colour diluted as above.



STEP 24 For the eye lashes roll a small amount of brown Pasta Model into a very thin strand and cut a few short pieces. Roll with your finger to make one end pointed.



STEP 25 Fix 2 lashes on the lower lid and 3 on the upper lid. Use a little water to fix. Press gently with a modelling tool to fix them in place.



STEP 26 With a pointed tool make a few holes on both sides underneath the nostrils.



STEP 27 Roll brown Pasta Model thinly. Cut squares with an exacto knife and then cut them into different random shapes by cutting away from the squares. Make them different sizes.



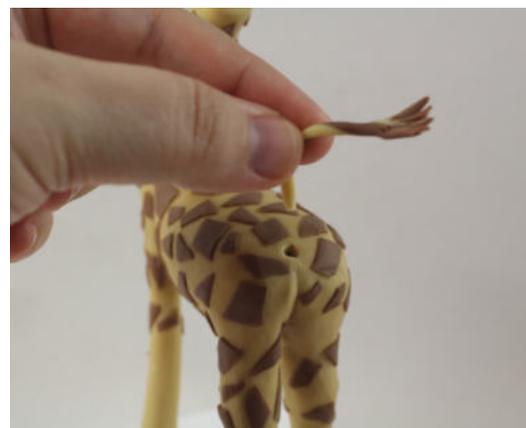
STEP 28 Apply a little water to the body and start fixing the brown spots on the giraffe. You can use a real picture of a giraffe as reference. Press the pieces well and roll over them with a modelling tool to smooth the edges.



STEP 29 For the tail roll two small pieces of beige and brown Pasta Model together to a pointy sausage shape 5cm long. One end is to be thicker.



STEP 30 Flatten the thicker end and cut strands with the exacto knife. Leave the tail to dry for 2-3 hours or overnight.



STEP 31 Make a hole, apply a little water and attach the tail.



STEP 32 Make a hole in the bottom of the head. I recommend you to make the hole in the head before leaving it to dry.



STEP 33 Cut the projecting wire if needed before attaching the head to the neck. Apply a little water and smooth the joint with the Dresden tool. If needed you can add a new small piece of paste around the joint between the head and neck to smooth and blend better.



STEP 34 Use brown and pink powder colours and a soft brush to dust the giraffe. Apply with a soft brush and make sure there is not too much powder colour on the brush by tapping it onto a piece of kitchen paper to remove excess.



STEP 35 Dust the feet and the back of the body.



STEP 36 Dust the cheeks with brown and then a bit of pink. Dust the ears and the horns.



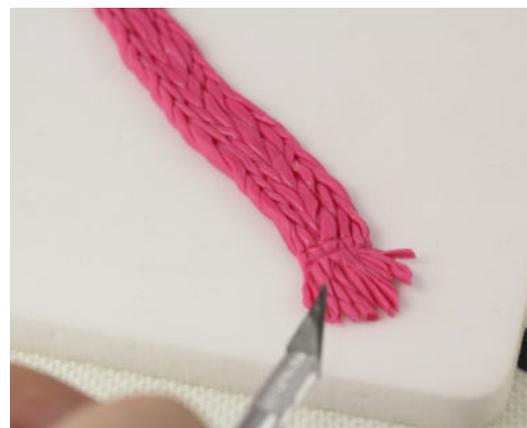
STEP 37 Define the teeth lines with a smaller brush. Dust the muzzle with brown powder colour.



STEP 38 Use pink powder colour to dust the cheeks, inside the ears and the lips. Mix brown powder colour with clear alcohol and using a small pointed brush, paint freckles around the nose and darken the inside of the nostrils.



STEP 39 For the hat and scarf use a fabric mould or make the knitting by rolling thin strands and twisting them in different directions.



STEP 40 Apply water on the sides of the twisted strands and fix them to each other to make a long strip for the scarf. Cut the ends into small strands with the exacto knife. Arrange the scarf around the neck of the giraffe. Use water on the neck to fix.



STEP 41 For the front band of the hat cut a 5cm strip and fix small lengths of the twisted strands. Fix it on the head making small holes for the horns and ears.



STEP 42 Shape 10g fuchsia Pasta Model to a teardrop. Flatten the thicker side and press inside with your fingers to form the curved hat shape. Apply water on the head and fix the hat. Press and smooth the joints.



STEP 43 Insert a small wire in the pointed end of the hat and twist the paste around it to give the spiral look. Bend to the shape you would like. Roll a small ball and fix on the pointy end.



STEP 44 Use your Dresden tool to mark lines on the hat. Another option here is to decorate with the twisted strands.



STEP 45 Use silver powder colour to add details and shine to the knitwear. Your giraffe is now ready to decorate your cake. Be careful to gently transfer from the dummy to your cake.

Saracino Paste Range

Check out which paste is most suitable for your next project!

PASTA MODEL

Perfect paste for small to medium modelling projects



PASTA TOP

Perfect for cake covering in a wide range of temperatures and humidity



PASTA BOUQUET

Perfect for flower and foliage making



PASTA SCULTURA

Paste for sculpting similar to traditional clay making



MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



MODELLING CHOCOLATE - DARK

Perfect for chocolate decorations and modelling



WINTER

wedding cake





CAKE DESIGNER
Wioletta Adamska

My name is Wioletta. I am from Poland and have been living in England for 14 years.

I started my adventure with cakes 7 years ago, when one day I saw a beautifully decorated cake and thought, I want to do that too. I started researching and learning and that is how 'My Sweet Miracles' was started.

Modelling is my passion; I love to see something created from nothing.

During my cake journey I have entered Cake International Shows. In Birmingham 2016, I exhibited my work in the Wedding Cake category and I received a bronze award. That was my first entry to such a wonderful event and since then I have received Gold awards.



MY SWEET MIRACLES

You will need

INGREDIENTS:

- Saracino white Pasta Top
- Saracino white Pasta Model
- Saracino white Pasta Bouquet
- Saracino Royal Icing
- Gel colours: black and light green
- Cake gel
- Powder colour: silver
- Clear alcohol

EQUIPMENT:

- 14" cake drum
- Cake dummies: 6", 8", 10" and 12"
- Extruder
- Ruler
- Rolling pin
- Cake smoother
- Sharp knife
- Various brushes
- White flower wire: gauge 18, 24 and 26
- Green flower wire: gauge 28
- White florist tape
- Posy picks
- Plastic spoons or petal formers
- Rose petal cutters and veiner
- Rose leaf cutter and veiner
- Flower board
- 5mm white ribbon
- Silver ribbon
- White ribbon for cake drum



STEP 1 Cover your cake dummies and your 14 inch cake drum with white Pasta Top. Then place the 12 inch cake on top of the board.

TIP: You can prepare the cake board a couple of days before as it allows it to dry.



STEP 2 Colour white Pasta Model with a little black gel colour to achieve light grey. Use a fondant extruder with a semi circle cap to create around 100 strips all 11cm long.



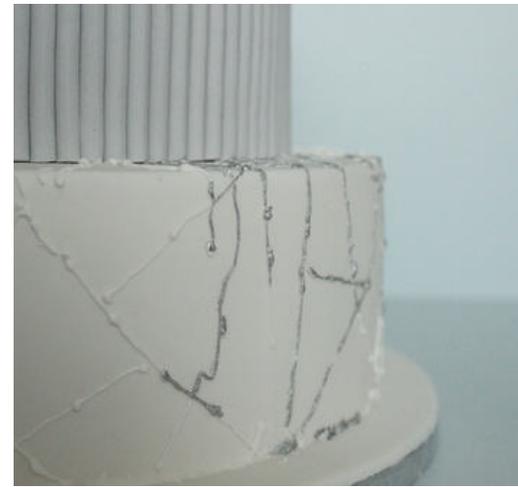
STEP 3 Use a brush to apply cake gel to the sides of the cake and gently fix the strips, one next to the other. You can adjust them using a ruler and lightly push them down.



STEP 4 Make sure the top of the cake is completely level by cutting off the bits that stick above the top. Then fix this tier onto the first one using royal icing to make sure that it stays in place.



STEP 5 Use royal icing to decorate the bottom tier of the cake with a random pattern of lines using the piping method. Make sure to leave a blob of icing every now and then to achieve the look.



STEP 6 Mix silver powder colour with clear alcohol to achieve a paint consistency and carefully paint over the piped lines with a fine brush.



STEP 7 To create the crackling effect mix 100g of Pasta Bouquet with 100g of Pasta Top. Allow the mix to rest for a while. You then roll out the paste, make sure it isn't over 2mm in thickness and cut out 3 strips, 22cm x 14cm and let them dry.
TIP: It is best to prepare these strips the day before you need them.



STEP 8 Colour 400g of Pasta Top grey using a little black gel colouring. Roll out making sure it is 5mm thick. Then cut 3 strips slightly larger than the last ones and glue them both together (white on top of the grey).



STEP 9 Roll out the prepared strip with a small rolling pin, rolling a bit at a time working from one end.



STEP 10 Then roll it all out away from you, but once again bit by bit. Once that is done roll it all to give a level finish.



STEP 11 Cut off the protruding grey fondant from the edges. Repeat with the other two strips.



STEP 12 Using cake gel fix one of the strips from the bottom to the top of a double barrel tier making sure some covers the top. Trim the strips using a sharp knife if needed.



STEP 13 Repeat the process with the remaining two strips, making sure that they fit nicely and there are no gaps between them. If there is a gap at the top use the trimmed pieces to fill them in. Then using a cake smoother finish the look creating sharp edges.



STEP 14 Stack all tiers using royal icing between each tier.



STEP 15 To create the heart you need two 24 gauge flower wires, the heart should be 17cm wide (in the widest place) and 15cm tall. Twist the ends tightly together. Take another two 24 gauge wires and create another heart inside the 17cm heart. The inner heart should be 12cm wide and 10cm tall. Once again twist the wires together and tape them using the white floral tape before going over the heart with icing.

Make another heart using a 26 gauge wire and make sure that it's 4.5cm x 4.5cm. Leave a little loop at the top so it is easier to put a ribbon through it later.



STEP 16 Using the fondant extruder with a rectangular cap create strips of white Pasta Model to wrap the outer hearts to achieve a nice look. If the strip is too short, make some more and continue where you left off.



STEP 17 Then use the fondant extruder with a circle cap to create strings to cover the small heart until the desired look is achieved.



STEP 18 Use the 5mm ribbon to tie the small heart inside the outer one and make a small bow. Cut the remaining ribbon if needed. Place a posy pick in the centre of the top tier and put a small amount of paste inside it. Then place the heart's wire into the posy pick, so that the bottom of the heart touches the cake (if the wire is too long trim it to the correct length).



STEP 19 Using white Pasta Bouquet create a small teardrop shape for the rose centre. Insert a 18 gauge florist wire dipped in a little cake gel. You can do this a couple of days in advance to let it dry.



STEP 20 Roll white Pasta Model on a flower board and cut out four petals using the rose petal cutter that are the same size as the teardrop centre. Use a rose veiner to create veins.



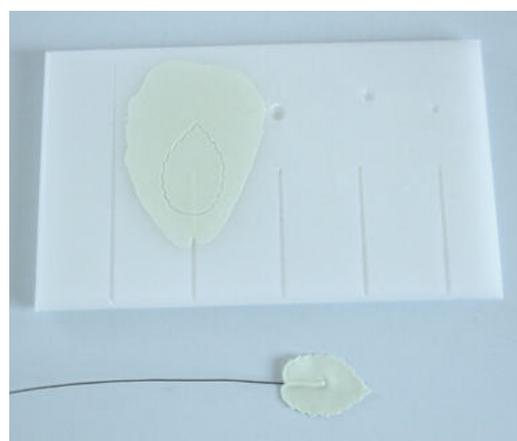
STEP 21 Fix one of the petals to the centre and then attach the other three petals interlocking. Repeat once more.



STEP 22 Roll more white Pasta Model and cut out another five petals using a larger rose petal cutter. Repeat the previous steps to make the petals. Drape each petal over a plastic spoon or petal former and allow to dry so that they hold shape.



STEP 23 Add a little cake gel on the base of the petals and apply the set of five. Try to keep the shape of the flower open if you can. Create another 5 larger petals using the same method and fix. Allow the rose to dry overnight.



STEP 24 Colour Pasta Bouquet light green then roll out on a veining board. Centre a rose leaf cutter with the bottom over the thicker end of the vein. Cut 2 large leaves and insert a 28 gauge wire about one-third of the way into the leaf.



STEP 25 Place the leaves in a veiner to give them the right texture and shape. Leave them on a foam mat to dry.



STEP 26 Use white florist tape to attach the leaves to the rose flower.



STEP 27 Insert a posy pick in the left side of the bottom tier. Add a little paste inside it and place the rose in (cut the flower wire if required).



STEP 28 And to finish it all off use a silver ribbon and tie it around the bottom of the top tier into a bow. Also add a ribbon around the board as a finishing touch. Your cake is finished!



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DEMONSTRATION SCHEDULE AT
CAKE INTERNATIONAL BIRMINGHAM 5-7 NOVEMBER 2021

 **Cake**
INTERNATIONAL

FRIDAY 09:30-12:00

-  JENNIFER GOLTON
-  PATRICIA ALONSO
-  ANNA TAYLOR DILLON

SATURDAY 09:30-12:00

-  SHEREEN VAN BALLEGOOYEN
-  RADOSLAVA KIRILOVA
-  SARAH BRAY

SUNDAY 09:30-11:30

-  SHEREEN VAN BALLEGOOYEN
-  CARLA PUIG
-  ZOE FANCY CAKES

FRIDAY 12:00-14:30

-  SARAH BRAY
-  KATARZYNA RAROK
-  TANYA ROSS

SATURDAY 12:00-14:30

-  DIONIS IAROVOI
-  ANNA TAYLOR DILLON
-  KATARZYNA RAROK

SUNDAY 11:30-14:00

-  RADOSLAVA KIRILOVA
-  SARAH BRAY
-  DEBBIE LOCK

FRIDAY 14:30-17:00

-  GODA LAIVYTE
-  KELLY JANE
-  CATIA GUIDA

SATURDAY 14:30-17:00

-  DIONIS IAROVOI
-  LISA COURTNEY- RIGBY
-  CHIKZ PATISSERIE

SUNDAY 14:00-16:00

-  BARBARA BURZYNSKA
-  ENRIQUE ROJAS
-  CATIA GUIDA

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Neave*

*Justyna
Borkowska*

*Sheila
Simon*

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MONTHLY COMPETITION
WINNERS

WIN

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Would you like to win a Saracino Surprise Box Worth £25.00?

To be in with a chance of winning a Saracino surprise box worth £25.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and country you are from.

3 WINNERS will be introduced in our DECEMBER issue.

Competition ends on midnight the 20th November 2021 and it's open worldwide!



G	L	G	P	E	E	W	L	E	R	I	R	E	Y
C	E	N	A	I	N	C	A	W	S	Y	G	F	E
U	A	I	P	N	G	G	U	H	T	R	W	F	R
O	V	C	E	E	A	F	A	I	N	C	I	A	U
B	E	N	R	T	R	W	S	T	O	R	Y	R	N
B	S	A	S	S	I	R	E	E	C	S	S	I	P
U	S	D	E	R	Y	L	L	O	L	A	W	G	E
S	W	I	N	N	E	R	N	E	E	R	G	N	N
T	L	I	A	G	I	B	A	C	O	L	D	W	G
E	E	F	F	O	C	E	E	Y	W	S	Y	P	U
B	I	S	C	U	I	T	S	G	I	B	Y	R	I
W	I	N	T	E	R	R	I	E	A	S	U	G	N
R	E	B	M	E	V	O	N	B	O	N	G	S	D
L	C	O	U	N	T	R	Y	S	I	D	E	N	I

NOVEMBER
COUNTRYSIDE
COLD
WINNER
GIRAFFE
DANCING
WINTER
LEAVES
PENGUIN
GREEN
BISCUITS
STAG
SUPREME
LOLLY
WHITE
ABIGAIL

Let it snow...





CAKE DESIGNER
Carmen Montero

My name is Carmen Montero and I am the owner of De un Bocado. I was born 36 years ago in Badajoz (Spain).

I am an Agricultural Engineer specializing in food industries, and five years ago I changed the course of my life to devote my passion to a love I had been discovering slowly: the sugar craft world. It is then I decided to open my own cake making and sugar craft business.



[DE UN BOCADO](https://www.facebook.com/deunbocado)

You will need

INGREDIENTS:

- Saracino fondant Pasta Top to cover dummies or cakes
- Saracino Royal Icing Mix

EQUIPMENT:

- 2 dummies of 15 and 20cm or 2 cakes (you can make a cake decorated with cookies or simply present the cookies in a more original way, on the dummies instead of on a classic tray)
- Cake drum
- Sieve
- Corn starch
- Rolling pin
- Baking paper
- Piping bag
- Number 1 piping nozzle
- Scissors
- Pencil
- Micro-perforated mat
- Snowflake cutters



STEP 1 Sprinkle the work surface with corn starch to roll the fondant and keep it from sticking.



STEP 2 Place the layer of fondant on a cake drum that has a small amount of water so that it sticks.



STEP 3 Trim excess edge.



STEP 4 Roll out more Saracino Pasta Top and cover the dummies or cakes. Remember to always sprinkle the work surface before rolling the fondant so that it does not stick. Remember to also moisten the dummies or cake so that the fondant sticks. No need to over wet it, just moisten it lightly.



STEP 5 Smooth and apply the fondant to the surface of the dummy or cake using cake smoothers. Trim off the excess from around the bottom.



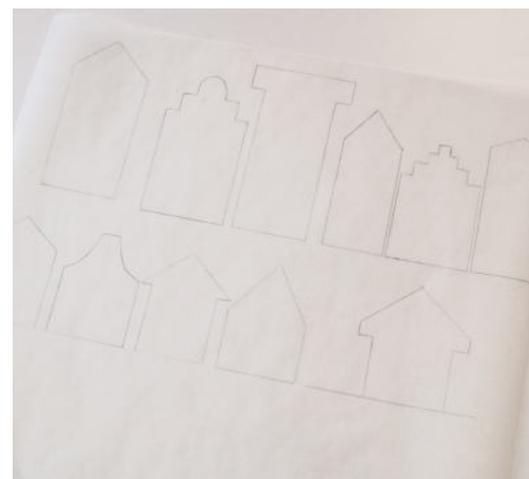
STEP 6 Don't worry if the surface isn't perfect. The imperfections will be covered for the most part by the decoration that we will make with the cookies.



STEP 7 Place one tier on top of the other. If you have used dummies, just stick them together with a little corn syrup (you can include a cocktail stick or dowel to fix it better). If you are using real cakes, remember to place a cake board beneath the top tier and use dowels for support.



STEP 8 Draw little houses on the baking paper. Bear in mind the height of your tiers and decide on the sizes you would like.



STEP 9 You can make as many shapes and sizes as you want but remember that you can repeat patterns (otherwise you will spend a lot of time cutting out shapes). You must bear in mind that you should not make them excessively wide so that they adapt better to the curvature of the cake.



STEP 10 Cut out the little houses that you have drawn



STEP 11 Roll out the cookie dough to an even thickness (5mm thick). Place the shapes you have cut out on the cookie dough. You can use the classic shortbread dough, gingerbread cookie dough, honey cookie dough ... But don't forget that the dough must always be very cold to handle.



STEP 12 Cut the houses using a sharp blade.



STEP 13 Place the cut cookies on a cookie sheet with a micro-perforated mat and put them in the freezer for 5-10 minutes. This will prevent them from losing their shape during baking. Meanwhile, preheat the oven to 180°C (356 ° F).



STEP 14 Also cut some snowflakes and do the same, put them in the freezer for a few minutes.



STEP 15 Don't throw out the dough scraps! Knead them again (not too much so that the gluten does not develop and the cookies are puffed in the oven) and roll them again. Remember to cool the dough very well before using it.



STEP 16 Bake the cookies at 180°C (356 F). Baking time depends on the size of the cookies. It usually ranges between 10 and 15 min. It depends on how dark and crisp you like them. When you take them out of the oven, flatten them with a smoother. You must do it as soon as you remove them, before they harden completely.



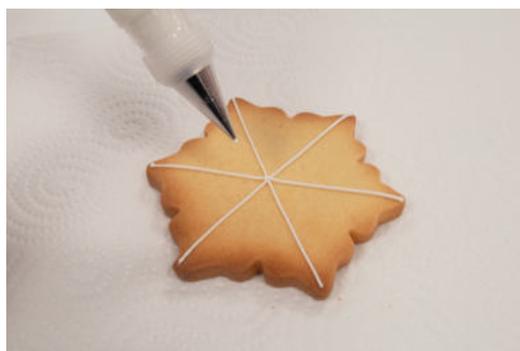
STEP 17 Transfer the cookies to a cooling rack and wait until they are completely cool before decorating.



STEP 18 Make the royal icing. Follow the instructions on the package (we must make a rather firm royal icing so that it does not flow when piped). It is not necessary to add flavors as it is delicious as is.



STEP 19 Beat with the paddle at low speed so that it does not let air in too much and check that it is well uniform, white and shiny.



STEP 20 Place the nozzle in the piping bag and fill with the royal icing. Start decorating the cookies. Make a large snowflake to place on top. Let yourself go with imagination! Make the shapes and decorations that you like the most on the cookie.



STEP 21 You can make lines, dots ... but for that shape to be maintained remember that it is important to have a good piping consistency with your royal icing. We don't want it too runny so it runs.



STEP 22 Make other sizes of snowflakes, some smaller to fit in the spaces between houses.



STEP 23 Decorate the houses. Outline the area of the roof to later fill and simulate snow.



STEP 24 Fill in the roof and make windows and a door.



STEP 25 Put some royal icing on the windows, it will give more winter and Christmas feeling.



STEP 26 Do the same with the other houses. Make up different decorations!



STEP 27 You can also add royal icing to the base of the cookie, it will look like the ground is snowy when you place them on the cake.



STEP 28 Let the royal icing dry well before placing the cookies on the cake.



STEP 29 As the large snowflake will be placed on top of the cake, we must fix a wooden skewer to the back of the cookie. We will stick it with icing. We put a little on the back of the cookie.



STEP 30 Then we will place the top of the skewer on the cookie and finish covering it with more royal icing. Let it dry very well so that it does not come off.



STEP 31 To stick the cookies to the cake, we will put a little royal icing on the back of each one. It will be enough to keep it glued but remember that you must let it dry so that it does not fall off.



STEP 32 Place the first cookie and press lightly to set it.



STEP 33 Continue placing the other houses, as well as the snowflakes. Keep the flakes pressed for a few seconds since they are not supported on the base of each tier, they could slip.



STEP 34 To give a volume effect, place some lower houses in front of the tall ones.



STEP 35 Let dry so that they do not fall when moving the whole set.



STEP 36 Insert the large snowflake and place the houses on the top. You can put skewers on the back of the houses in the same way you did with the large snowflake. This will make it easier for you to keep them standing.



STEP 37 Put some royal icing on a sieve.



STEP 38 Do your Christmas magic! Sprinkle on the cake and contemplate the beautiful effect you get!



STEP 39 Your cake is ready to be served. Enjoy and Merry Christmas!

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CUTE PENGUIN

3D cake





CAKE DESIGNER
Magdalena Pietkiewicz

I am a self-taught cake artist based in North-East England and originally from Poland.

I discovered my love for cake decorating when I made my first cake in 2013 for my daughter's 1st birthday. I love making colourful and cute cakes for children, but I also enjoy creating modern designs. With my love for DIY, I enjoy making more challenging, big showstoppers or gravity defying cakes.

I'm extremely proud and honoured to have my tutorials and cakes published in Cake Masters Magazine and Cake Decoration and Sugarcraft Magazine. I have also entered many Cake International Show competitions, where I have won several awards including gold and 3rd place in class.

f MAGDA'S CAKES - MAGDA PIETKIEWICZ CAKE ARTIST

You will need

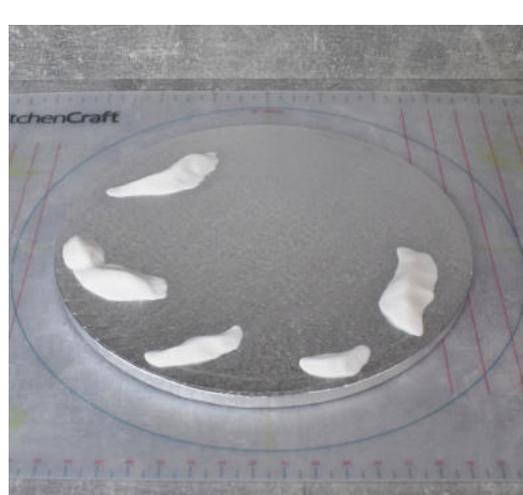
INGREDIENTS:

- Saracino Pasta Top: white and black
- Saracino Pasta Model: white, pink and orange
- Saracino Modelling Chocolate: white
- Saracino Royal Icing
- Saracino Supreme raspberry food flavouring
- Saracino Cake Gel
- Saracino powder colour: blue and black
- Saracino Liquid Shiny
- Clear alcohol

EQUIPMENT:

- 5x 5" dia. cakes
- 1x 4" half ball cake
- 13" drum board
- 4" cake board
- Buttercream
- Chocolate ganache
- Craft knife
- Rolling pin
- Brushes
- Circle cutter
- Pointed tool
- Star tool
- Silicone mat
- Spatula
- Smoother
- Knitting design silicone mat





STEP 1 For the snow prepare Saracino royal icing according to the instructions on the pack. Spread a thin layer of royal icing on the silicone mat. Let it dry for a few hours.

STEP 2 Once it's dry break the royal icing into smaller pieces and blend in a blender until it's small enough to resemble snow.

STEP 3 For the snow drift effect attach irregular pieces of fondant to the board.



STEP 4 Cover the board with white Pasta Top. Brush with cake gel.

STEP 5 Sprinkle the crushed royal icing to give the snow effect.

STEP 6 Make buttercream and add the Saracino concentrated food flavouring (flavour can be to your choice). Stack 5x 5" dia. cakes and 1x 4" half ball cake with a 4" cake board at the base. Spread the buttercream between the layers. Remember to add dowels inside the cake for support.



STEP 7 Carve the cake. Start at the bottom, carve until you see the board at the base of the cake.

STEP 8 Round the top of the head and carve the neck profile.

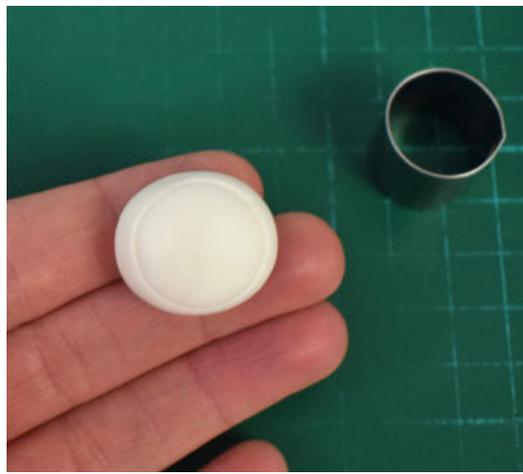
STEP 9 Using a 3cm diameter circle cutter, cut out sockets for the eyes.



STEP 10 Add the first coat of chocolate ganache. Chill the cake in the fridge for an hour. Add a second layer of chocolate ganache and smooth with a side smoother.



STEP 11 Chill for another hour.



STEP 12 For the eyes roll 2 balls of white Pasta Model. Using a cutter outline a circle for the iris.



STEP 13 Mix Saracino blue powder colour with clear alcohol to create a light blue colour. Use a fine brush to paint the irises.



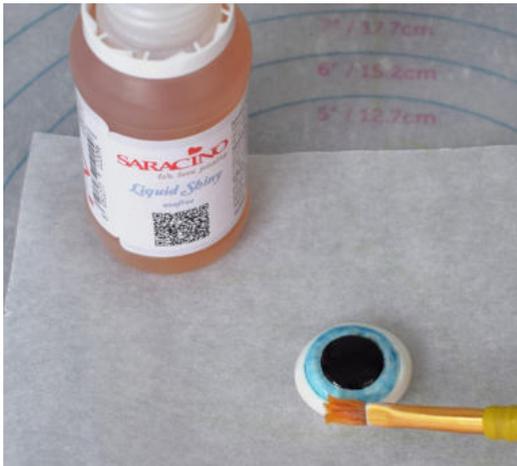
STEP 14 Add more blue powder colour to create a darker blue. Paint around the edge of the irises.



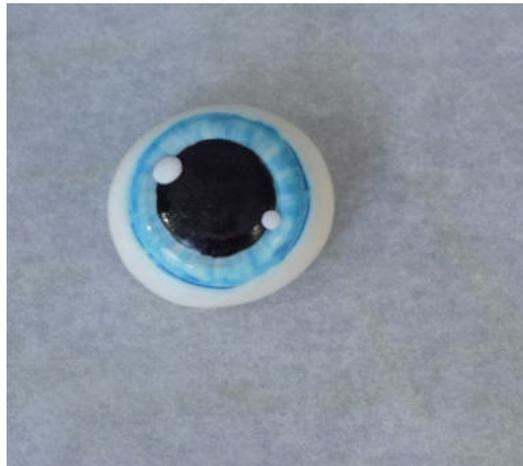
STEP 15 Use different shades of blue to paint lines in the irises.



STEP 16 Mix black powder colour with the clear alcohol and paint the pupils.



STEP 17 Allow to dry and then paint the first layer of Liquid Shiny. Leave to dry for 30 minutes. Add a few more layers, allowing it to dry between coats.



STEP 18 Add little white balls on two sides of the pupils.



STEP 19 Mix white Pasta Top with white modelling chocolate (ratio 50:50). You can add more Pasta Top if the colour is too yellow.



STEP 20 Roll the paste and cover the cake.



STEP 21 Mix the leftover fondant with black Pasta Top to create a dark grey colour. Roll out thinly, brush edible glue around the top half of the head and cover with the grey paste.



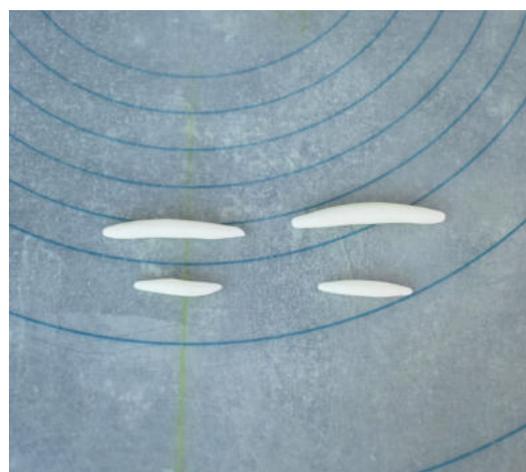
STEP 22 Cut off the excess just below the eye line.



STEP 23 Using a pointed tool smooth and blend where the white fondant meets the grey.



STEP 24 Insert and fix the eyes in the eye sockets.



STEP 25 Roll white paste into small sausage shapes for the top and bottom eyelids.



STEP 26 Add the eyelids around the eyes.



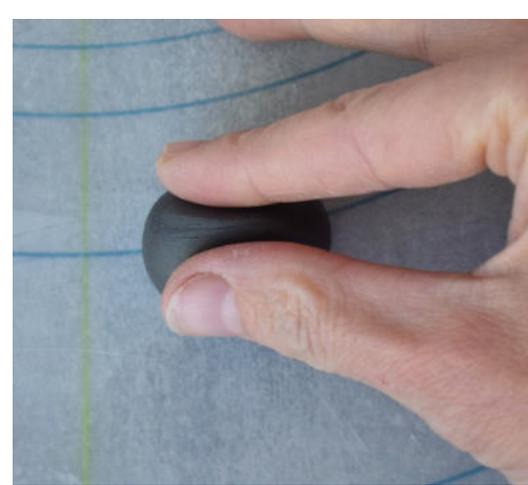
STEP 27 Shape the eyelids and smooth around the eyes.



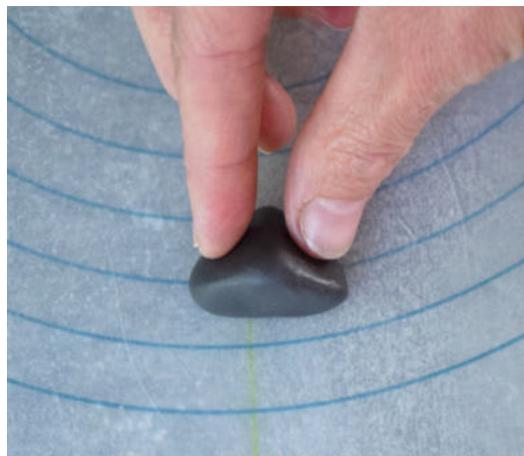
STEP 28 Start creating a feather texture around the eyes using the pointed modelling tool.



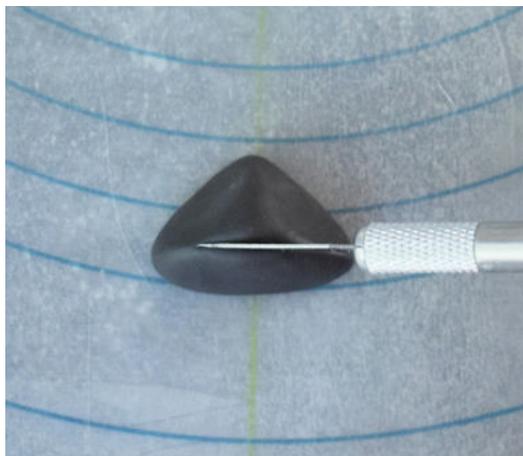
STEP 29 Continue to the rest of the head.



STEP 30 To make the beak, roll a ball from the grey paste. Squeeze the ball with your fingers.



STEP 31 And then pinch at the top.



STEP 32 To open the mouth use a sharp knife to make a cut towards the bottom.



STEP 33 Smooth the edges. The beak should look like this.



STEP 34 Using cake gel or edible glue attach the beak and create little holes each side in the cheeks.



STEP 35 Create the feather texture on the rest of the body.



STEP 36 For the feet, roll two balls of orange Pasta Model. Press the balls down with your fingers as shown.



STEP 37 Shape them with your fingers to look like webbed feet.



STEP 38 Using a small circle cutter make two cuts in each foot.



STEP 39 Pinch and shape the ends to make them pointed. Cut across the back to make them fit under the body.



STEP 40 Add some texture.



STEP 41 Paint the nails black. Fix the feet to the cake.



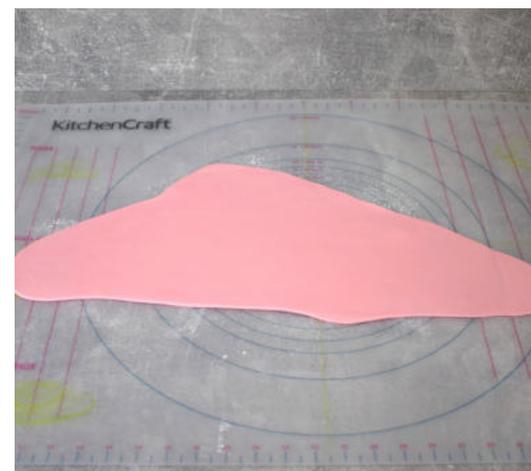
STEP 42 To make the wings, roll two thick pieces of white Pasta Model. Also roll the grey paste thinly.



STEP 43 Attach the grey parts on top of the white with a little glue. Cut off any excess. Add the feather texture.



STEP 44 To make the hat, shape pink Pasta Model into a triangle shape.



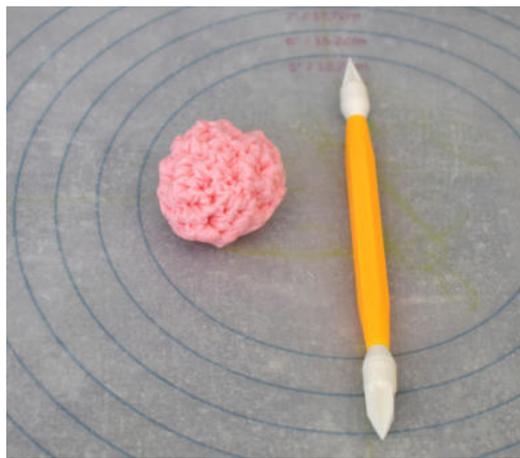
STEP 45 Roll it out.



STEP 46 Use a rolling pin to press the knit texturing mat on to the paste.

STEP 47 Repeat until you have the knitted pattern on all of the paste.

STEP 48 Wrap the pink paste around the penguin's head, fix together at the back and shape the hat to your liking.



STEP 49 Roll a long sausage shape from the pink Pasta Model. Texture with the knit pattern. Wrap around the bottom of the hat.

STEP 50 Make a pom pom. Create texture using a sharp modelling tool.

STEP 51 Fix the pom pom to the hat. Sprinkle with royal icing snow. Your little cute penguin is ready!

MISSED ANY OF OUR PREVIOUS ISSUES?

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You can download them at any time.



WINTER STAG

bust cake



You will need



CAKE DESIGNER *Jenny Chambers*

Hi, I'm Jenny Chambers and I was voted as one of the 'Top 10 Cake Artists in The UK and Ireland 2020' and am a multi-award-winning cake designer based near Salisbury.

Having qualifications in Fine Art and Design, I was a textile designer in a past life. I have converted my surface design training into cake artistry, with a talent for sculpting lifelike creatures, fantasy and realism.

I am a self-taught Cake Artist and started my home-based business in 2018 after frequently being asked to make cakes for friends and family.

As of April 2021 'JennyliciousCakes' became 'Squarehen'. You can see more of my work on my new website <http://squarehen.com/> or on my Facebook page, you can also follow me on Instagram.



INGREDIENTS:

- 350g marshmallow
- 350g Rice Krispie cereal
- Chocolate ganache
- 500g Saracino white modelling chocolate
- 1kg Pasta Scultura
- 1kg white Pasta Top
- 1kg white Pasta Model
- 500g red Pasta Top
- 250g Pasta Model: light green and dark green
- Pasta Bouquet for eyes
- CMC
- Liquid Shiny (edible glaze)
- Powder colours – brown, black, yellow, white, red, green
- Clear alcohol
- Gel colours – brown, yellow

EQUIPMENT:

- 6" and 9" cake drum
- 6" X 5" cake
- Plastic cake dowel 16"
- Wooden cake dowel or cake pop sticks
- Aluminium tape
- Glue gun
- Heat gun
- Craft knife
- Dowel cutter / stanley knife
- Aluminium wire 3mm
- 20 gauge flower wire
- Wire cutters
- Pencil / ruler
- Rolling pin
- Knitting mould
- Antler mould
- Eye / half sphere mould
- Angled palette knife
- Flexible smoother
- Fine Paint brushes/ dusting brushes
- Dresden tool, Ball tool, Silicone tool





STEP 1 Using a plastic cake dowel as a guide, cut a hole in the centre of your 6" cake drum with a scalpel. Glue a small piece of card to the base of your board over the hole.



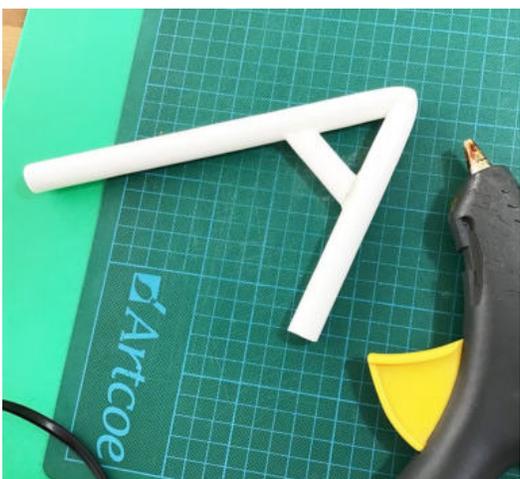
STEP 2 Mark with a pencil the half way point on your 16" dowel.



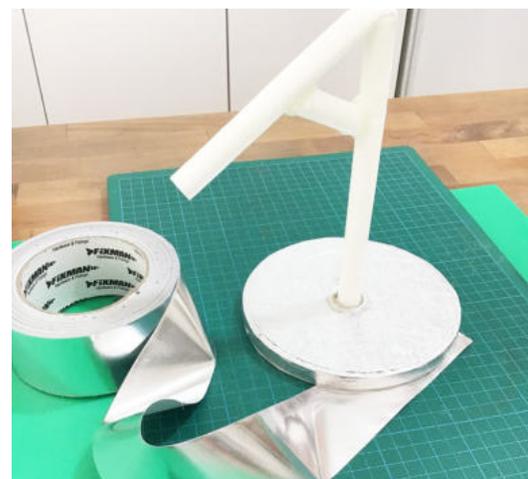
STEP 3 Using the heat gun, heat the dowel and bend and hold in shape until cool and firm.



STEP 4 Cut a 2.5" piece off the end of the dowel.



STEP 5 Attach the small piece using the glue gun to create an 'A' shape as shown.



STEP 6 Hot glue the 'A' shaped dowel into the pre-cut cake drum. Use Aluminium tape to cover the glued areas of your structure.



STEP 7 Make RKT (Rice Krispie Treat) using 350g marshmallow melted in the microwave for about 60 – 90 seconds then mix with 350g of rice cereal. Allow to cool for a minute, then begin to add and press the mixture around your structure to create the head (you can add melted marshmallow to the structure first to help everything stick). At this point I would place in the fridge overnight. Leave a fist sized amount of RKT in the bowl for later (you will need it for the hat).



STEP 8 Shape and carve the head, use your thumbs to press eye sockets and a knife to carve the nose.



STEP 9 Cover the RKT head with chocolate ganache (I use 3:1 ratio of dark chocolate to cream).



STEP 10 Smooth the ganache with a flexible smoother.



STEP 11 Roll balls and sausages of modelling chocolate to shape the eye brows and under the eye socket. Roll a tapered sausage to shape the nostrils as shown, almost a spiral shape. Add modelling chocolate to the bridge of the nose and jaw to define the shape of the head. I would recommend looking online for images of deer heads for guidance.



STEP 12 Mix 1kg Pasta Scultura with 1kg white Pasta Top, colour with brown and yellow colour gels to create a light brown. You will be using this mixture to cover the head and antlers. Roll out approximately a third of the paste to approximately 3mm thick.



STEP 13 Wrap around the back of the head as shown and smooth with your hands. Cut off the excess pieces to the sides. If your paste does not meet at the front add a small piece and smooth the joints.



STEP 14 Using a Dresden tool or sharp end of a modelling tool of your choice start to add the hair texture. I would do this now before covering the whole head as the paste is easier to texturize before it dries.



STEP 15 Take a look at your deer and refine the head shape with more modelling chocolate if you think it is needed. Take this opportunity to check the size of your eye sockets before making the eye balls.



STEP 16 Use a ball of flower paste (approximately the size of a walnut), mix with a 1/4 tsp of CMC. This may seem a lot, but we want these eye balls to dry very hard.



STEP 17 Cut the ball in half and press into a sphere mould (I have used the second to largest size). Allow to dry (depending on humidity this should only take an hour or so).



STEP 18 Use a dark brown edible pen or finely paint (mix brown powder with a little clear alcohol) the outer edge of the iris on the eyeballs.



STEP 19 Mix brown and yellow powder with clear alcohol. Use a fine brush to begin to paint the iris, the effect should be speckled as shown (not a solid colour). Using black dust mixed with clear alcohol paint the pupil (this is a horizontal oval as shown).



STEP 20 Paint the eyes with Saracino Liquid Shiny (edible glaze). Allow to dry and repeat. I gave mine 3 coats.



STEP 21 Roll another third of the brown paste to approximately 3mm thick.



STEP 22 Carefully drape over the head.



STEP 23 Gently smooth the paste over the features, using your fingers and tools if you prefer. Cut away the excess paste.



STEP 24 Redefine the eye sockets, eyebrows, nose and nostrils. Again use visual references to refine the shape and structure of the head.



STEP 25 Use a crumpled up piece of aluminium foil to apply texture to the nose. Use a Dresden tool to mark the mouth.



STEP 26 Use a Dresden tool to add the hair texture to the head and snout.



STEP 27 Push the dried eyeballs into the sockets. Add a little water or edible glue to fix if you think they need it.



STEP 28 Roll a small sausage shape from the brown paste and add to the bottom of the eye (for the lower eye lid).



STEP 29 Using a silicone tool blend the joints. Repeat for both eyes.



STEP 30 Roll a slightly larger sausage shape for the top eyelid and add over the eye. Repeat on both sides, blending with a silicone tool.



STEP 31 Cover a 6" x 5" high cake in red Pasta Top and place on a 9" base drum.



STEP 32 If using real cake use 5 cake dowels for support before placing the stag head onto your cake. Attach the head with some royal icing.



STEP 33 Now for the dusting! I used brown, yellow and black powder colours. I like to mix colours together to play with the tones rather than use it straight from the pot.



STEP 34 Start to apply brown shades to the face and neck. I start with paler tones and gradually build up the colour. Paint the nose with black mixed with clear alcohol and use white dust around the muzzle and eyes.



STEP 35 Use the left over RKT from earlier to create a shallow dome shape on top of the deers head (for his hat).



STEP 36 Roll a rectangle of white Pasta Model to approximately 2mm thick (it needs to be to the width of your knitting mould as shown). Roll long sausages of red, dark green and light green paste and place on the white base as shown.



STEP 37 Cut a rectangle approximately 2 thirds the length of your mould. Place the stripy side down into the mould and roll. Remove your piece from the mould and trim off the excess.



STEP 38 Place the 'knitted' piece across the front of the RKT hat as shown. Do not press the surface too much as you will lose the knitting texture. Repeat at the back with another 'knitted' piece and trim off the excess from the sides.



STEP 39 Use white Pasta Model to create the knitted edging around the hat.



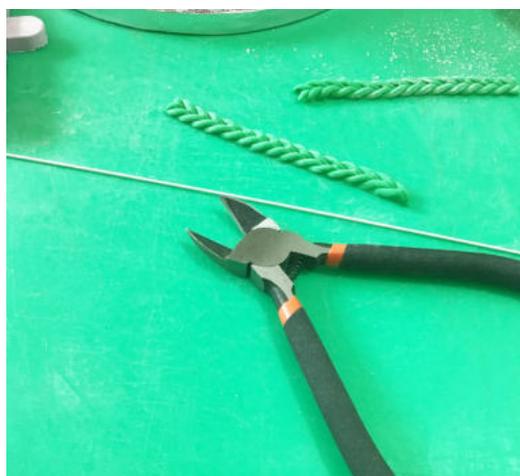
STEP 40 Repeat this 'knitting' process to create the scarf.



STEP 41 Place a vertical piece as shown before wrapping knitted pieces around the neck.



STEP 42 To create the side details for the hat I used a small plait mould and dark green Pasta Model.



STEP 43 Thread half a length of 20 gauge flower wire into the plait. Bend at one end and push into the side of the hat.



STEP 44 I added a small ball of white Pasta Model to the end of the plait for a pom pom. Attach with a little water or edible glue and then texture with the crunched foil.



STEP 45 For the ears roll a ball of the brown paste to approximately the size of your palm and cut in half.



STEP 46 Create a leaf shape approximately 5" long as shown and thin the edges.



STEP 47 Repeat for the other ear. Place them side by side and check for symmetry.



STEP 48 Allow the ears to firm slightly. Use a wooden dowel or cake pop stick in the ear to fix to the head. They will need support due to their weight and size.



STEP 49 Add a small amount of water at the base of each ear and push the ears onto the wooden dowels.



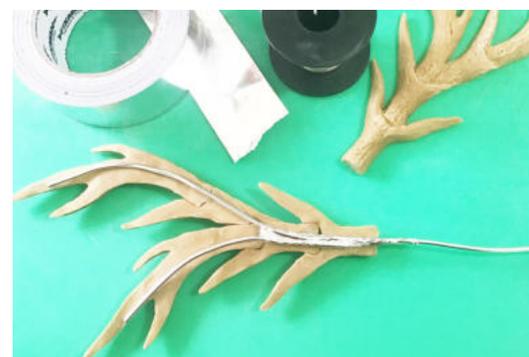
STEP 50 Press brown paste into the antler mould. Make sure you make an even amount of pieces (you need the antlers to match). Each antler has 3 small sections and 2 large as shown.



STEP 51 Join the sections with a little water and then gently blend the joints with a silicone tool. As with the ears allow to firm for a while.



STEP 52 I used 3mm aluminium wire to support the antlers. I cut 2 x 14" lengths and 2 x 6" lengths.



STEP 53 Turn the antlers over, lay the 3mm wire pieces into place bending to shape. Then remove the wire and tape the long and short pieces together with the aluminium tape. Place the wire back onto the antlers. You should have plenty of excess wire at one end which is needed to stick into the head.



STEP 54 Add a thin sausage shape of brown paste over your wire (this is to hide the wire support and add a 3D effect to the antler). Use a modelling tool to blend the joints. Leave the antlers to dry, or you can place them in the fridge to firm up as the brown paste is the Pasta Scultura mix.



STEP 55 Make guide holes using a skewer into the head of the deer where the antlers are to go (just behind the ears). Add a small amount of water onto the holes and insert the antlers. Use brown, black and white dusts to add depth and shade to the antlers. Add green and red powder to the scarf and hat to create depth. Finally finish the board with a strip of white Pasta Top and a festive ribbon.



STEP 56 Ta Da. Your cake is ready!



@squarehen



SQUAREHEN

PASTA MODEL



Introducing New Packaging for Saracino Pasta Model 250g



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BY SŁODKIE FANABERIE TORTY ARTYSTYCZNE
using Saracino Pasta Model



BY MAŁGORZATA WITKOWSKA
using Saracino Wafer Paper



BY JENNI EYNON HULL
using Saracino Modelling Chocolate &
Pasta Model



BY JAYNE MACHIN
using Saracino Pasta Model



BY MARA STELLA BAKERY
using Saracino Royal Icing Mix, Pasta
Bouquet, Gel Colours & Pasta Model



BY CHERRY ON TOP CAKES
using Saracino Pasta Model



BY SWEET LUCACAKES
using Saracino Pasta Model
and Gold Dust

BY ANDREA LAYLA ALDIRY
using Saracino Pasta
Scultura

BY SUE HALLS
using Saracino
Pasta Top & Pasta
Model

BY MARZENA TOPA
using Saracino Pasta Model &
Pasta Bouquet



BY SABINA RUDZKA
using Saracino Pasta Model

BY ZOE CAMPBELL
using Saracino Cocoa Butter &
Pasta Model

BY BLISSFUL INSPIRATIONS CAKES
using Pasta Model

BY HOMEMADE BY CRIS
using Saracino Pasta Top



BY SUJANI JAYASUNDARA
using Saracino Pasta Top,
Pasta Bouquet & Colours

BY MANU CAKEDesigner
using Saracino Wafer Paper

BY LILIAN'S CUSTOM CAKES
using Saracino Wafer Paper &
Pasta Model

BY CIASTA SPOZA MIASTA
using Saracino Pasta Model
& Wafer Paper



BY SUGAR CHIC
using Saracino Pasta Model

BY TORTY OD LORNY
using Saracino Pasta Model

BY IVETA KOSIKOVA
using Saracino Pasta Model,
Pasta Scultura & Wafer Paper

BY EDWINA GARLAND PROUSE
using Pasta Model



BY NATALYA GANIEVA
using Saracino Pasta Model
& Pasta Bouquet

BY CAKE FACTORY BY MARTA
using Saracino Pasta Model

BY WICKEDGOOD CAKES
using Saracino Pasta Model

BY SUGAR CAKE
using Saracino Pasta Scultura
& Pasta Model



BY IVA ROHÁČOVÁ
using Saracino Pasta Model

BY MILENA MOROVYAKOVA
using Saracino Pasta Model

BY AUREL KOÇA
using Saracino Pasta Top &
Pasta Model

BY SOME SERIOUS SUGARCRAFT
using Pasta Scultura &
Pasta Model



BY EVE'S ZUCKER-HIMMEL
using Saracino Pasta Model

BY SANDRA RUTS-COLBACH
using Saracino Pasta Model

BY CHERRIES LITTLE CAKE FACTORY
using Saracino Pasta Model

BY TRY MY BAKE
using Saracino Pasta Model



BY URSKA PAHOR
using Saracino Pasta Model

BY CAKE IT SO
using Saracino Pasta Top & Pasta Model

BY BB MAKES CAKE
using Saracino Pasta Model

BY BUMBLES CAKE EMPORIUM
using saracino Pasta Model



BY CHOLYS GUILLEN REQUENA
using Saracino Modelling Chocolate & Pasta Model

BY CAKES BY DESIGN
using Saracino Pasta Model

BY OTHONAS GEORGE CHATZIDAKIS
using Saracino Modelling Chocolate, Pasta Model & Cocoa Butter

BY CLAUDIA NASTASE
using Saracino Pasta Model

Jane Lashbrook



I JUST WANTED TO BE
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Hello there, I'm Jane Lashbrook and I'm the cake artist and founder of 'Fabulously Fondant'.

Art is my passion and I come from a family of creativity! Growing up all I wanted to do was art, I was so passionate about it. I would eat, sleep, and breath art! Whether it was painting, drawing, clay sculpting, designing, and making my clothes, writing stories and songs, or making anything out of...well anything, the list goes on!

I also loved baking with my mother and grandmother. I remember making cakes, buns, and bread, which would be eaten as soon as they left the oven, no admiring in my family.

I just wanted to be creative all the time and throughout school I was always known for my art skills. I was the first student in my school to be given an award for achievements in art and was asked regularly to help younger students in art classes, which I absolutely loved and at the time thought this was my career path!

Once I finished school, as a teenager I went on to study art at college, and although I enjoyed the experience, I left halfway through as I felt restricted and wanted to be creative in my own way, to explore new paths.

In my late teens to early twenties, I would travel into London to sell my artwork on the Bayswater Road at weekends, while working as a window dresser for the British Shoe Corporation. Yes, I dressed shoes. It was fun and taught me loads of new skills, but it got stale. So I left to work in an art shop for a while, which to me is like working in my own sweetie shop. Although I had no thought of cake decorating at this time.

I worked with my sister (a very talented graphic designer) at a small London publisher as an illustrator in my twenties, living the life for many years attending book launches at galleries and theatres, indulging my passion for art and honing my fine art skills. Even at this point I still didn't even think about making cakes, didn't even cross my mind, not one bit, not even a crumb.

When did I start, I hear you ask?

Well, fast forwarding on, it is at this point I met my partner in crime, Andy, who took me on other paths of creativity. Through him I started painting motorbikes and helmets, where one even got featured in a top motorcycle magazine. I even made and painted banners for his nightclubs. As I said art is my passion, I'm always looking for the next challenge.

So it was only when my brother and his partner had a baby, and my mum was asked to make a cake for the christening, (as she always made fantastic Christmas cakes) that she asked if I could help. Well I did, by the end it was three toys in a toy box plonked on top of a covered cake, and it came out really well. And that's where it all began, like so many cake makers.

Throughout the years I decorated many cakes for my own children, family, friends, friends of friends, school fetes, you get the idea. As the years went on my partner and family kept telling me to make cakes as a living, it was just a hobby to me, just another part of my creativity.

That was until we found out that there were big cake shows, which we started to visit. We had no idea they even existed, or even any idea of what went on in the cake world. In 2016 after much encouragement from family and friends, I entered the Cake and Bake Show.

Much to my surprise, I won a first in class, just missing best in show on a few minor technicalities. I then decided to enter Cake International London in 2017 and was blown away when I received a gold on my first attempt. I was chuffed to bits as I had no idea what I was doing, I was new to this cake world! I listened to the judges feedback and went away to think about what I would do next.

It wasn't until 2019 I entered Cake International London again with my piece named Arabella and was completely dumbfounded to win Best in Show! It was such a humbling moment, it was truly amazing for me and completely surreal. It genuinely took nearly a week for it to sink in that it had happened.

Later that year I was asked to join the Stephen King collaboration for the Birmingham Cake International show where I created my interpretation of Gage from Pet Cemetery, it was at this show that I met many lovely and insane people after my own heart. It was also at this time when I was given the opportunity to do my own feature at Cake International on tour London 2020.

Yes, that dreaded year. The piece was meant to be a life-sized couple dancing the jive for the VE day celebrations and was kindly being sponsored by Saracino. I had only sculpted their heads and shoulders when we got the call that the show had been cancelled. I was so gutted to miss out on the opportunity to show off my work on this scale, because there was no telling if the opportunity would ever arise again when the world finally got back to normal.

Even though I had completely lost heart I finished them as busts anyway, as I had put so much work into them and was really pleased by how they turned out.

Since then I've been asked to join so many fabulous cake collaborations with some of the most brilliant cake artists from around the world, allowing me to create so many crazy and amazing pieces.

And to top off 2020, I was so honoured and extremely grateful to be voted one of the top ten cake artists in the UK and Ireland by Cake Masters magazine. It took me completely by surprise and brought a little bit of light and joy to what was an awful year for everyone. I never in my wildest dreams thought that I would be making sculptures out of cake and chocolate, but life surprises you sometimes. And I'm always looking for the next extraordinary challenge!



WHO INSPIRES YOU – WHO'S YOUR FAVOURITE CAKE / SUGARCRAFT ARTIST?

I thought I could answer this one easily, but over the recent years I have discovered more and more incredibly outstanding talented cake artists. How could I simply choose one?

WHAT IS YOUR FAVOURITE SARACINO PRODUCT TO WORK WITH AND WHY?

I couldn't choose just one. I just simply love the Modelling Chocolate and Pasta Model modelling paste. I constantly use both. They give me the results I need every time.

WHAT IS YOUR FAVOURITE PART OF MAKING A WHOLE CAKE?

My favourite part is when I'm sculpting the cake in modelling chocolate / paste and seeing it grow. But I love the painting side just as much, as this is truly when it comes to life.

WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

It is good to watch and learn how other cake makers work, BUT always be yourself. Practise and grow your talent above all else.



[FABULOUSLY FONDANT](#)



[FABULOUSLY FONDANT](#)



FREEZING

*Ice Lolly
Cake Topper*



You will need



CAKE DESIGNER

Eve Eggers

My name is Eve and I am known as 'Cake Artist Eve's Zucker-Himmel'. I live with my husband in beautiful Hamburg.

I have a degree in floristry. I have been baking cakes with my grandmother since I was a child, and I was always painting and drawing. In 2013 I found a new hobby as my husband and I wanted to get married and the perfect cake could not be found. I tried to work with fondant myself, thinking "It can't be that difficult". That is where it all started.

So, I got the passion (some may say addiction) to create something crazy out of cake and fondant. Since my youth I have been involved in cooking and making liqueurs and different syrups. I taught myself a lot and have completed 3 basic courses.

My favourite area is painting fondant and cake and modelling figures that are a little quirky. I look for experience and new things everywhere online, magazines and in the Bakerswood Group, where I try things I've seen in order to improve.

In the past few years I have successfully participated in various national / international competitions and won gold - best in class, silver and bronze. I also go to various trade fairs and give live demonstrations. I am always happy to help and advise anyone, and if someone needs help, I always have an open ear.



[EVE'S ZUCKER-HIMMEL](https://www.facebook.com/eveszuckerhimmel)



INGREDIENTS:

- 500g white Pasta Model
- 70g red Pasta Model
- 20g purple Pasta Model
- 250g light blue Pasta Top
- 5g black Pasta Top
- Powder colours: blue, ice-blue, brown, light skin tone
- 140g RKT (Rice Krispie Treat)
- Clear alcohol
- Cake Gel

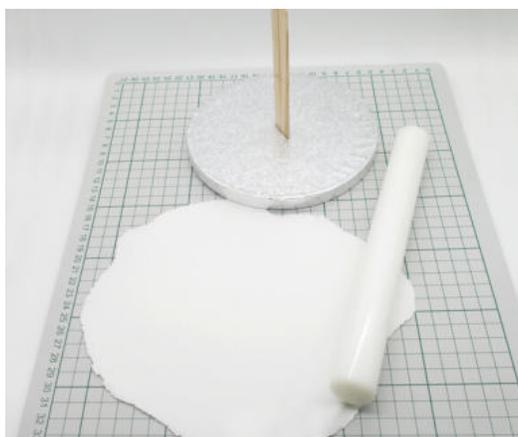
EQUIPMENT:

- Cake Board 15cm diameter
- Rolling pin
- Scissors + pliers
- Toothpick
- 4 Popsicle sticks
- Ball tools
- Smoother
- Scalpel / sharp blade
- Painting palette
- Brush 00, powder brush
- Box cutter

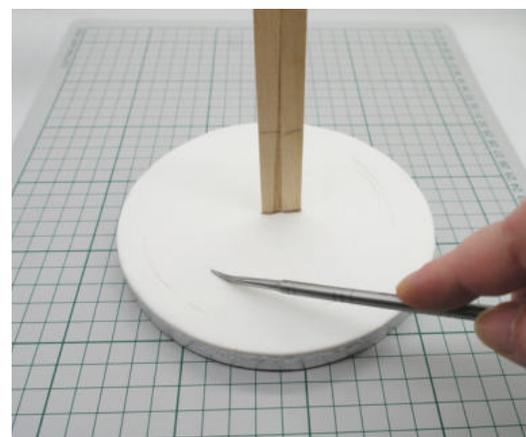




STEP 1 Shape the 140g RKT into a 12cm long x 7.5cm wide x 2.5cm deep rectangle shape. Insert two popsicle sticks into the RKT and allow to harden.



STEP 2 Using a stanley knife cut a 2cm long slot in the cake board. This should be wide enough to insert the 2 popsicle sticks side by side. The slot needs to be at least 8mm deep. Roll a 70g piece of white Pasta Model.



STEP 3 Cover the cakeboard with the white paste. Use a Dresden tool and veiner tool to add various notches and grooves.



STEP 4 Roll a 5g piece of Pasta Model to 5.5cm x 6cm long. Wrap the paste around the base of the popsicle sticks fixing with a little edible glue. Use a silicone brush tool to smooth the joint.



STEP 5 Use a sharp tool to press lines and grooves from top to bottom on both sides.



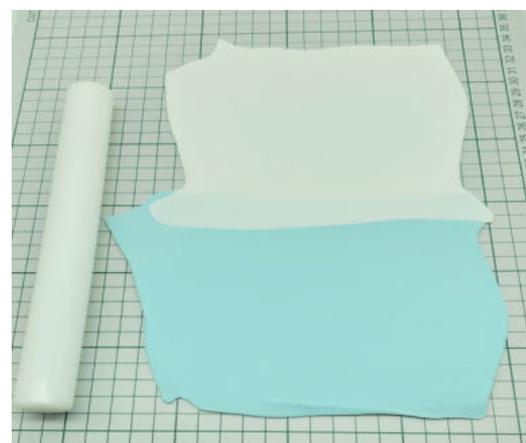
STEP 6 Mix brown powder colour with clear alcohol and paint the popsicle handle. Use various shades to give a wooden effect.



STEP 7 To cover you need 225g white Pasta Model and 225g light blue Pasta Top. Roll out thinly into rectangular pieces of the same size. Then lay the light blue about 1cm over the white and roll over it once to join.



STEP 8 Fold it in the direction of the color gradient but move it a few millimeters towards the blue. We are aiming to achieve the blending effect.



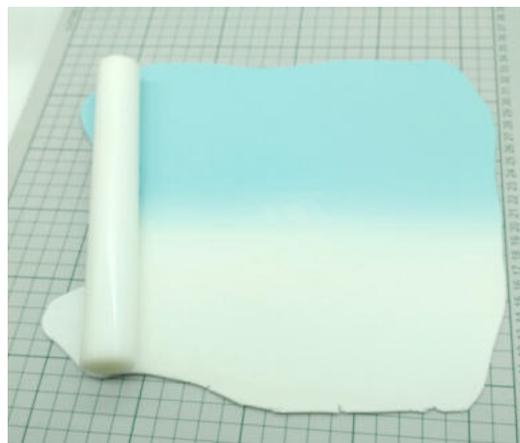
STEP 9 Roll it smoothly.



STEP 10 Fold it again. This time fold the top and bottom almost to the middle as shown.



STEP 11 Fold again with a small offset towards the blue.



STEP 12 Repeat folding until you have the colour gradient from white to blue.



STEP 13 With the blue to the bottom (stick side) add a little glue to the paste. Place the RKT shape onto the paste with the popsicle stick slot at the bottom of the blue.



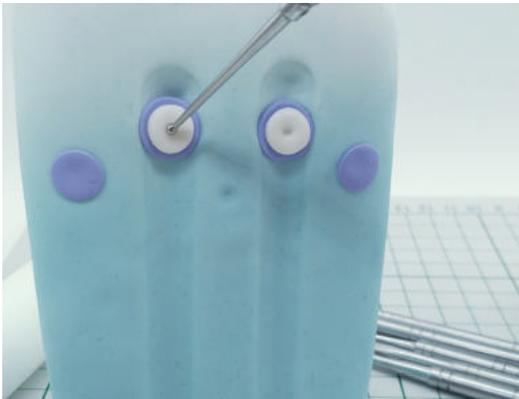
STEP 14 Cut the excess paste and smooth well.



STEP 15 Using a small rolling pin or a modelling tool press an indent in the surface of the paste either side of the popsicle stick hole. Use a wide ball tool to create a deeper groove.



STEP 16 Use a small ball tool to mark the location of the eyes, nose and cheeks either side. Roll 20g lilac Pasta Model thinly and with the medium round cutter make 2 eyes. Use the smallest cutter for the cheeks. Fix using a little edible glue.



STEP 17 Use a 9mm piping nozzle to cut out two white circles for the eyes. Fix to the lilac circles as shown. Use a ball tool to add two eye sockets.



STEP 18 Roll two small black balls and fix into the eye sockets. Make a small nose and fix.



STEP 19 Use a Dresden tool to mark the sad mouth.



STEP 20 Make the curve wider using a silicone tool.



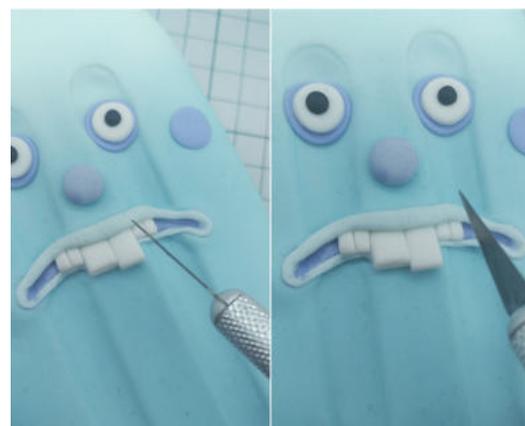
STEP 21 Finish shaping the mouth with a small ball tool. Roll a thin strip of the lilac paste and add into the mouth.



STEP 22 Press the lilac paste so it fills the mouth.



STEP 23 For the teeth roll 10g of white Pasta Model. Cut out different rectangle shapes. Fix the two front teeth.



STEP 24 Roll light blue paste (mix with a little white to lighten) to a long thin strand and add lips around the mouth over the two front teeth. Use a sharp knife to mark teeth on two of the white rectangles. Add the teeth under the top lip.



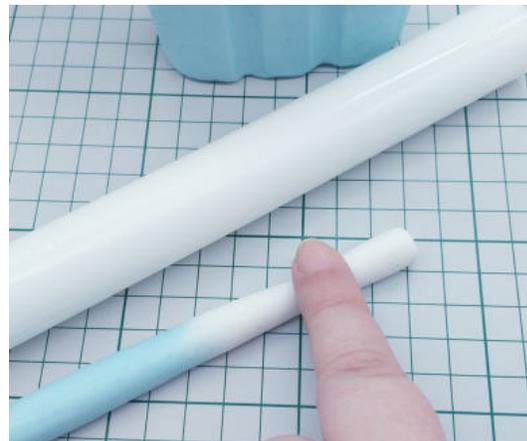
STEP 25 Add texture to the lips. Roll two eye brows using light blue paste and fix over the eyes.



STEP 26 For the arms use 10g light blue Pasta Top and 10g white Pasta Model for each and use the same technique to achieve the blended colours.



STEP 27 Roll it into a 10cm long sausage shape.



STEP 28 Roll the white end thinner.



STEP 29 Flatten the white end for the hand. Cut three fingers. Round off the edges. Repeat for the second arm.



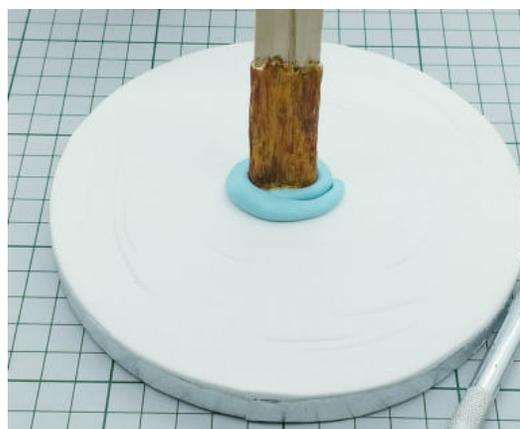
STEP 30 Bend the arms at the blend. Adjust them to fit and cut the necessary blue end at an angle to fit.



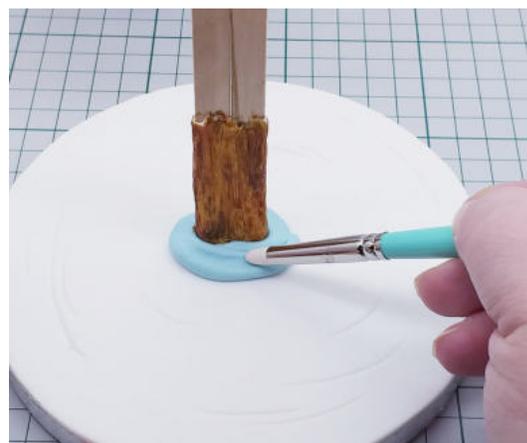
STEP 31 Use a little edible glue to attach the arms as shown.



STEP 32 Use a modelling tool to add creases and lines at joints.



STEP 33 Use 50g of light blue paste and roll a long sausage shape. Wrap around the base of the stick.



STEP 34 Use a silicone tool to blend and add shape.



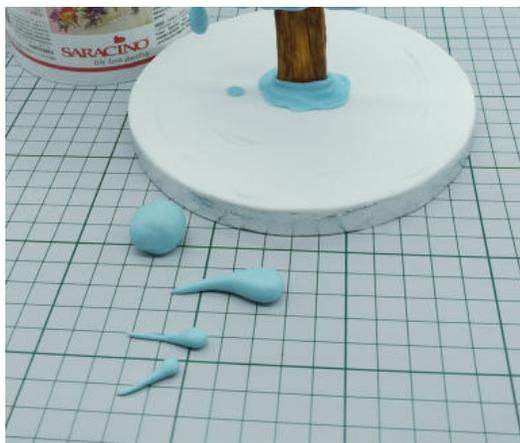
STEP 35 Fix the lolly with a little glue and let it dry. Add a blue water drop.



STEP 36 Using white Pasta Model roll long tear drop shapes for the melting ice drops.



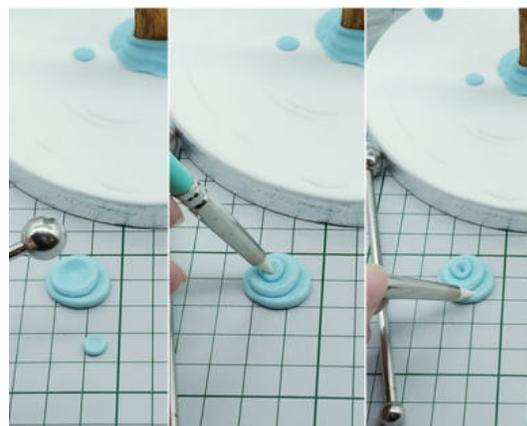
STEP 37 Fix to the top on one side.



STEP 38 Make teardrop shapes using the baby blue paste.



STEP 39 Fix on both sides of the lolly. Blend the joints.



STEP 40 Use blue paste to make melted drops. Roll a ball, press with a finger, add a smaller ball and press with a ball tool and add an even smaller ball and press again.



STEP 41 Add the melted drops to the board.



STEP 42 Insert a cocktail stick into the top corner for fixing the hat.



STEP 43 Using red Pasta Model roll a large tear drop shape.



STEP 44 Attach it to the top of the lolly and use silicone tool to add creases and folds.



STEP 45 Using soft tool make creases.



STEP 46 Use scissors to cut off the long end.



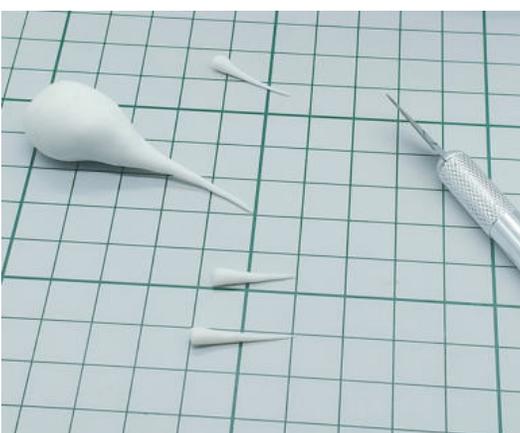
STEP 47 Roll a long strand of white Pasta Model and fix around the bottom of the hat.



STEP 48 Add more creases to the hat.



STEP 49 Roll a small white ball of paste and fix to the end of the hat.



STEP 50 Use white paste to roll small tear drop shapes.



STEP 51 Fix to the bottom of the lolly to look like icicles.



STEP 52 Add to the nose and arms to give the cold look.



STEP 53 Also to the hat and the eye brows.



STEP 54 Use blue powder colours to dust the board. Also dust the lolly pop.

Have a piece of cake and a cuppa. Sit down and relax while reading our little chat.

Have a piece of cake
with



ALISON LEMARECHAL

INTERVIEW BY SARACINO

WHEN DID YOU START YOUR CAKE JOURNEY?

My love for cake decorating grew out of my fascination with cooking and entertaining. In 2011 I moved to Michigan, USA, where bakers are permitted to operate out of their home kitchen. Shortly afterward I began selling my own decorated cakes and cookies.

WHAT IS YOUR FAVOURITE THING TO DO WHEN YOU ARE NOT MAKING CAKES?

When I am not decorating cakes I spend time with my two children. I also enjoy volunteering in our small town, particularly in our public school system. Language and literature are my other passion, so I try to make time to read and study when I have a break from baking. The sense of community among cake decorators brings even more joy to this pursuit.

WHO INSPIRES YOU?

I am inspired by other local women working in this industry: Lisa Hart (Cupcakes from the Hart), Danielle Cook (Sweets by Danielle) and Dawn Barbosa (DB Sweets and Treats) are a few of the many Michigan sugar artists I admire.



- PIECE OF CAKE -

WHAT IS YOUR FAVOURITE SARACINO PRODUCT?

I am happy to see that Saracino products are available in the United States and I am looking forward to trying different products. Current I am getting to know the brand by using Pasta Model for sculpting figures. I love this modelling paste because it is malleable enough to create shape and movement, yet has enough memory to hold its shape. The bonus is that the flavour is delicious. It is a cake decorators dream!

WHAT IS YOUR BEST ADVICE FOR OTHER CAKE MAKERS?

Allow yourself some projects that are only for you, so you can explore new techniques and discover different sugary mediums. The best advice I can offer other cake makers is to reserve time to create just for fun.



<https://www.facebook.com/AlisonElleEdibleArt/>



@alisonelleedibleart

White Beauty Wedding Cake



**VIDEO TUTORIAL
BY MILENE HABIB**



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BATCH N. L121790500



Abigail Doll





CAKE DESIGNER

Nathalie Perriot Quiquempois

I am a Cake Artist, a Modelling Teacher since 2007, Saracino Ambassador for France, Author at Créapassions, multi-gold medallist in shows in France and Birmingham, and a Judge at the 2016 Cake Design French Championships.

Self-taught Cake Artist whose passion became a profession. I travel to many countries to teach and share my knowledge. Published Author of books on modelling since 2008.

I have won several awards for modelling at cake competitions in France and am a gold medal winner at the Cake International show in Birmingham. Also, a winner of 2 awards in 2016 and 2018, for participation in collaborations bringing together several cake designers.

Proud to be a Judge at the 2016 Cake Design French Championships. I have participated in numerous collaborations at various cake shows, and is also a tutor at these shows.

I have been a Lecturer at the French School of Cake Design since 2013, where I teach modelling to students.

In April 2018 I was voted in the Top 10 French cake designers by Cake Masters magazine.



[NATASEL](#)

You will need

INGREDIENTS:

- Pasta Model: white, pink, light skin
- Gel colours: light skin, brown, orange
- Powder colours: pink, light skin, purple, brown, black
- 2 black sugar pearls 4mm (or 2 balls of black modelling paste)
- Cake gel
- Clear alcohol or lemon juice

EQUIPMENT:

- Ball tools 2mm, 4mm, 8mm
- Round cookie cutter 11cm and 3.5cm
- Threaded rod (or wool effect mat)
- Flat and fine brush
- Rolling pin
- Knife
- Scalpel
- Serrated cutting wheel
- Toothpicks
- 18 gauge flower wire
- New brush (toothbrush or plastic cleaning brush)
- Kitchen scale
- Non-stick work mat





STEP 1 Colour 80g white paste with a little brown gel colour and add light skin gel colour to obtain the rusty brown colour. Roll a 40g ball.



STEP 2 Press slightly between the palms to make into an oval shape and use your finger to press across the location of the eyes.



STEP 3 With a 4mm ball tool mark the eyes and nose.



STEP 4 Push the two black pearls into the eye sockets. Use a little glue to attach a small light skin tone ball for the nose.



STEP 5 Dust the cheeks with pink powder colour. Dust the nose and eyelids using a mix of light skin and rose powder colour.



STEP 6 Diluting the powder colour using clear alcohol paint the brown eyebrows with a fine brush. Paint the freckles with a mixture of light skin, pink and brown colour.



STEP 7 Using black gel colour paint the eyelashes.



STEP 9 For the body use 38g of the paste roll a 6cm high teardrop shape.



STEP 9 Using 4g for each leg roll two sausage shapes 3.5cm long.



STEP 10 Using 5g of brown paste for each boot roll two sausages 3cm long. Bend at the ankle and flatten the base on the table.



STEP 11 Use a 8mm ball tool to press at the top of each boot.



STEP 12 Cut the flower wire and insert a piece into each leg and then into the boots leaving 4cm from the base of the feet and 2cm at the top of the legs.



STEP 13 Fix the legs into the boots and insert the wire into a dummy.



STEP 14 Fix the body to the legs.



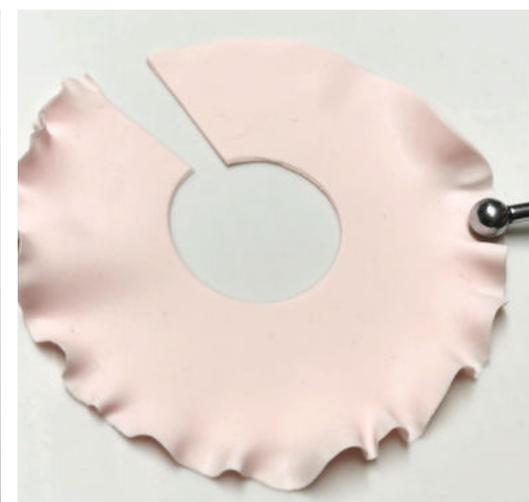
STEP 15 For the boot strap roll two small strips of brown paste (2cm x 3mm) and make 4 small brown buttons.



STEP 16 Fix to the top of the boots.



STEP 17 Roll the pink paste thinly and cut a skirt using the two circle cookie cutters.



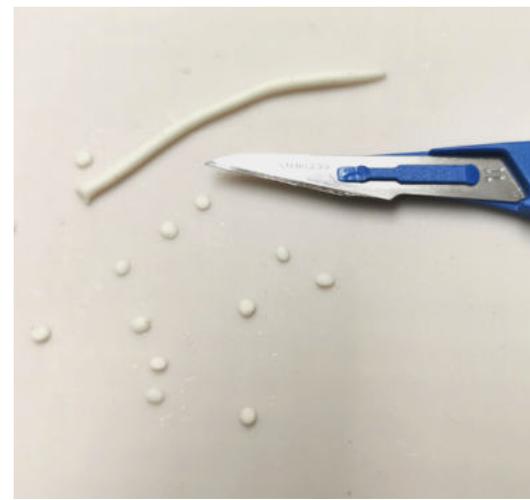
STEP 18 Use a large ball tool to add a frill to the outer edge.



STEP 19 Fold the inner edge so it fits around the waist of the body.



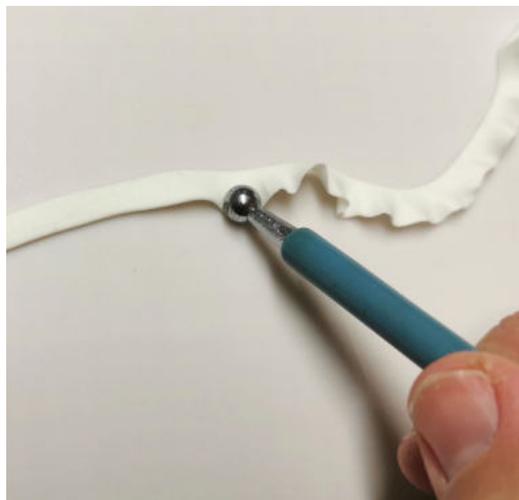
STEP 20 Fix to the body with the joint to the rear.



STEP 21 Roll a thin white thread and cut pieces to make small circles.



STEP 22 Roll the brown paste thinly and cut a 30cm x 5.5cm rectangle. Place the white dots on the strip and press them in with the 4mm ball tool.



STEP 23 Roll a thin 30cm long white ribbon. Use a ball tool to add a frill to the edge.



STEP 24 Fix the white ribbon to the bottom of the brown strip. Use a 2mm ball tool to add the detail as shown.



STEP 25 Fix on the top of the body. Glue the edges to the back.



STEP 26 For the collar roll the pink paste thinly and cut a 3cm x 10cm rectangle. Round the ends.



STEP 27 Add the wool effect texture on the paste with the threaded rod.



STEP 28 Gather together in the middle of the strip.



STEP 29 Fix the collar to the top of the dress and add a small tie to the front.



STEP 30 For each arm use 4.3g pink paste and roll to a 4.5cm sausage shape. Form a dent at the wrist and add the wool texture effect.



STEP 31 Bend the right elbow. Mark the folds of both elbows with a knife.



STEP 32 For each hand roll 0.4g paste into a pear shape and flatten. Cut a triangle between the thumb and forefinger and mark the other fingers with a scalpel.



STEP 33 Fix each hand to the arms.



STEP 34 Mix white and brown Pasta Model and model a simple teddy bear using 5g of the paste.



STEP 35 Use a little glue to fix the arms to the body. Fix the teddy bear under the right arm.



STEP 36 For the scarf use 10g of pink paste. Roll a ball, flatten and add form the indent shape.



STEP 37 Add the wool effect texture using the stiff brush.



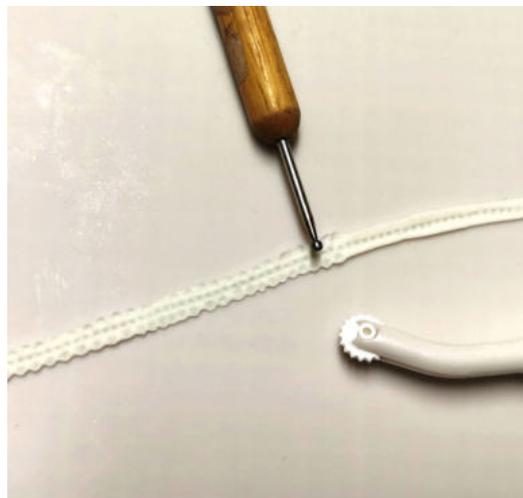
STEP 38 Add the folds and creases with a toothpick.



STEP 39 Fix the scarf to the top of the collar. To support the head insert a toothpick.



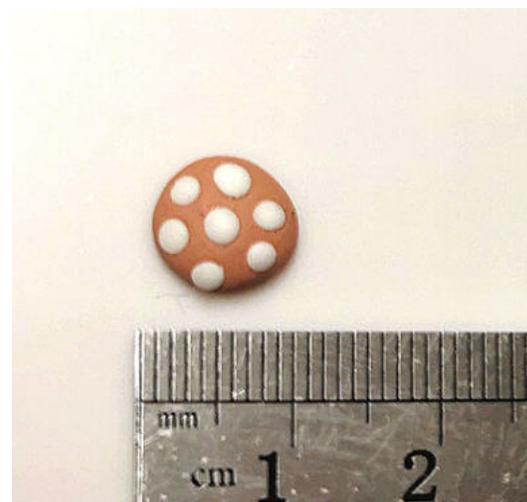
STEP 40 Fix the head to the body.



STEP 41 Roll white paste thinly and create a long strip. Use your ball tool to create the pattern.



STEP 42 Create a bow as shown.



STEP 43 Roll brown Pasta Model to a small ball and flatten for a button. Add white dots using white paste.



STEP 44 Fix to the scarf.



STEP 45 Colour Pasta Model using orange powder or gel colour and make hair strands. For the curls twist around a toothpick.



STEP 46 Continue and fix to the sides and back of the head.



STEP 47 For the hat roll pink Pasta Model thinly and add the wool texture using the threaded rod.



STEP 48 Roll to a hat shape and pinch the top together.



STEP 49 Fix to the head over the hair.



STEP 50 For the hat headband roll a thin strip of pink Pasta Model. Use a flower wire to add a lined pattern.



STEP 51 Use the stitching tool to add lines of stitching top and bottom.



STEP 52 Fix around the base of the hat.



STEP 53 Use a soft brush and powder colours to dust your character to add shade.



5 MINUTES WITH ANGELIKA CHWYC



Angelika Chwyc - Multi Awarded Cake Artist



[Angelika Chwyc - Sugarart - Artystyczne dekaracje cukiernicze](#)

Wafer Paper

**GLUTEN FREE
VEGAN FRIENDLY**

In this article, I would like to share my knowledge about the use of wafer paper.

Whenever I want to create something with volume but also light at the same time, I reach for this amazing versatile product. It is delicate in appearance, touch and taste.

Saracino offer two thicknesses of wafer paper, namely 0.27 and 0.6. The two different thicknesses give infinite possibilities.

As I mainly model figures, I most often use the 0.27 paper because in these proportions it is perfect. I leave the 0.6 paper for larger decorations.

It can be easily coloured. Depending on the application, it is worth having products to hand such as gel and powder colours which can be mixed with a clear alcohol and a little oil, preferably vegetable oil. I add oil when paper elements are to "fly". It takes longer to dry, but it is a bit more flexible, which can facilitate, for example, the transport of figures. I find that when the paper is too dry, small protruding elements can be quickly damaged after a few hours or days (depending on size and thickness).



**Wafer paper is available
in 2 thicknesses
(0.60 and 0.27)**

Wafer paper is the ultra quick way to make stunning creations in the form of flowers, leaves and other shapes.

Edible, flexible and durable. Suitable for use with cake printers

It is extremely important to store the wafer paper correctly. If you buy a whole pack of sheets, make sure that it is always tightly sealed. Store the paper flat, away from moisture and sunlight as it may distort and dry out.

If you are using a printer to create patterns on the paper, be sure not to excessively print as the paper crumbles quickly in contact with ink / dye.

If we have to pre-make and stock up on decorations, such as 3D flowers, they can be made beforehand and should be stored next to each other. The parts of the flower shown in the photo were connected with water and not secured. We have to be careful as if we make them too far in advance after a few days they will be very delicate and can crumble at the slightest touch. This makes fixing on a figurine or cake very tricky. Therefore, I would recommend making flowers as close as possible to their intended use.

Whilst the wafer paper blends and fixes together perfectly with a small amount of water, it is difficult to attach finished pieces to the figurine using water. Edible glue dries too slowly to fix decorations on the side of the cake or figurines. Most often, decorations can simply slide down.

This is when I use sugar paste combined with water and mixed to form a thick paste. Thanks to this thick, sticky mix the wafer paper decorations will stay in their place. The mixture also dries very quickly, but not too quick so it can be used to fix numerous decorations at the same time.

We wish you a lot of fun with the wafer paper and enjoy combining wafer paper with your modelling.



Baby Bust





CAKE DESIGNER

Eva Kline

My name is Eva is I am award winning cake artist specializing in 3D cakes.

My bust cakes, particularly Neytiri from Avatar, Daenerys from Game of Thrones and Wolverine have recieved a lot of attention from all over the world.

I am an eternal optimist who believes that anything is possible and that it's never too late to follow our dreams. I am convinced that all we need is a little help, a pinch of inspiration, and above all reliable support, some practice, and good tips and answers to get over our own limitations and let the inner artist shine through.

I discovered that my true passion is to share my knowledge with others and help them become the cake artists they were always meant to be. That is the reason I founded my online school 'Sugar Queen Academy' and created a program called 'Become So Good They Can't Ignore You'.

I believe that anyone can produce sweet masterpieces and I am here to prove it.



You will need

INGREDIENTS:

- Saracino dark chocolate drops (400g)
- Dark chocolate mud cake (3600g) or any cake suitable for carving
- Dark chocolate ganache (1000g)
- Saracino white Pasta Model (2000g)
- Saracino Pasta Scultura (700g)
- Small piece of pastillage
- Clear alcohol
- Saracino powder colours – white, black, light skin, red, pink, brown, yellow, green
- Saracino gel colours – white, black, blue
- Desicated coconut
- Cornflour

EQUIPMENT:

- Large piece of paper for drawing plans
- Wooden base board
- 4 pieces of styrofoam for board legs
- Cellophane sheet
- Sellotape
- Threaded rod
- 4 washers
- 4 nuts
- Additional strong cardboard or plexiglass for the head support board
- Marker pen
- Knives
- Spatulas
- Scrapers
- Brushes
- Gloves
- Cling film
- Modelling tools
- Spray bottle with water
- Artificial eyelashes
- 2 different knitting moulds
- 3 styrofoam balls (1 large, 2 small)
- Plastic straws
- Airbrush

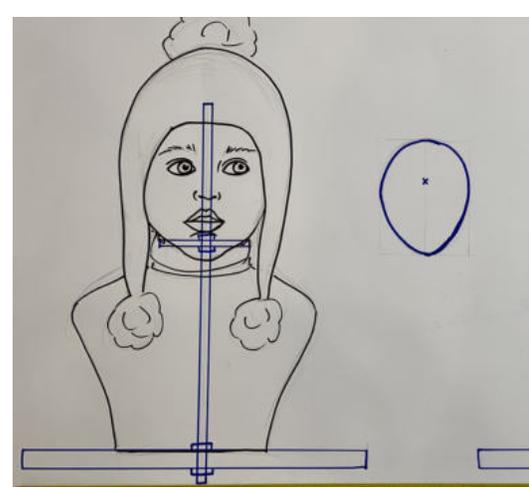




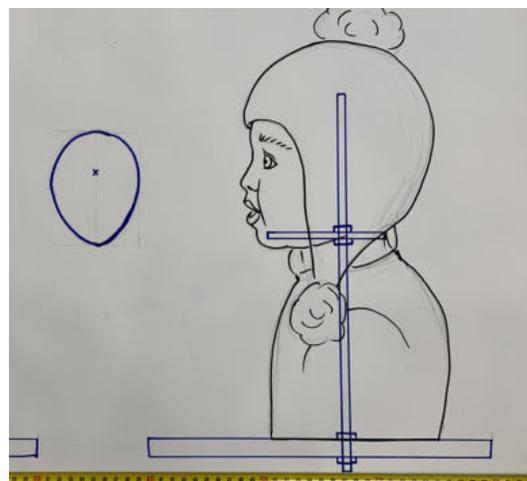
STEP 1 On a large piece of paper draw a plan of your cake with all the measurements and basic shapes. Start with a front view. Download [HERE](#)



STEP 2 Draw a side view. Download [HERE](#)



STEP 3 Make a plan for the construction parts. This is to include an egg shape board to support the head.



STEP 4 Draw a side view of the construction parts.



STEP 5 For the base board use the plan to make a round wooden board and drill a hole for the construction rod. For my base I covered with fabric.



STEP 6 Using a spray glue or a stapler cover the board with fabric.



STEP 7 Make a hole in the fabric for the construction rod.



STEP 8 Using double-sided tape fix 4 equal pieces of styrofoam to the underside of the board to make legs.



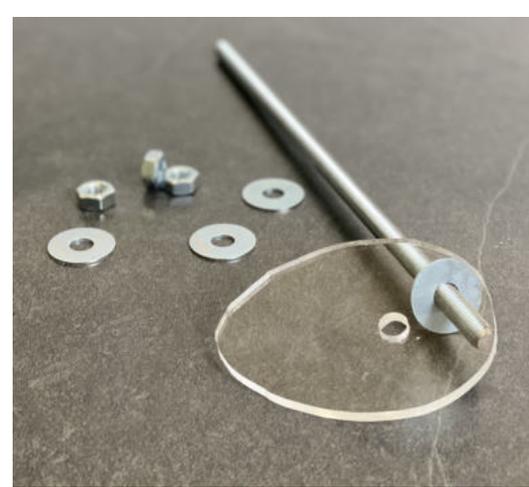
STEP 9 Attach 2 pieces of double-sided tape on the upper part of the board where the cake will be positioned. This will hold the cellophane sheet in place.



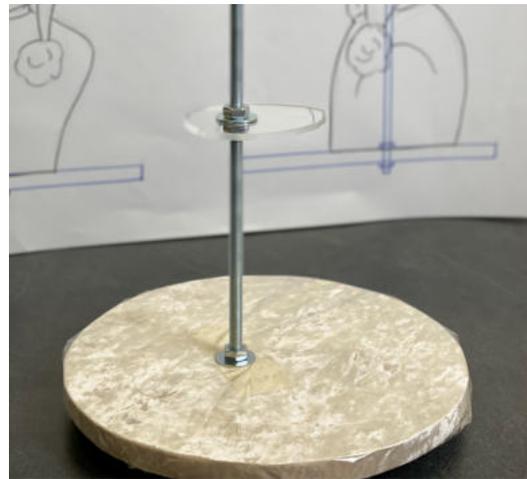
STEP 10 Cover the fabric (or sugarpaste if you have used this) with cling film to protect it.



STEP 11 Using tape fix the clingfilm sheet to the bottom of the board. Leave out the legs. Make a hole for the construction rod.



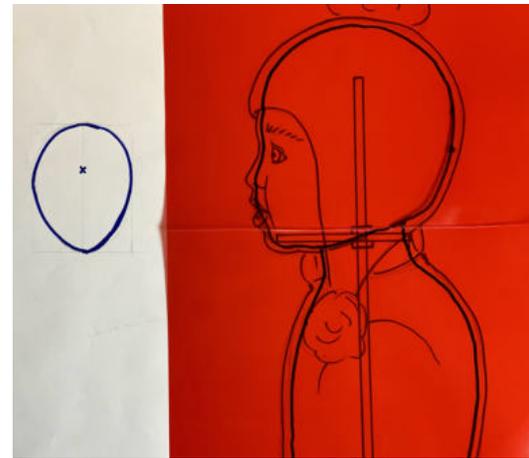
STEP 12 These are the parts you need for the construction. Threaded rod, 4 nuts and 4 washers, a piece of plexiglass or hard cardboard for the head support cut to the plan shape.



STEP 13 Assemble the construction as shown to check if everything fits. Then remove the head support as we don't need this yet.



STEP 14 Prepare 3600g of dark chocolate mud cake and 1000g of dark chocolate ganache.



STEP 15 Using transparent sheets (I use file separators) make templates for carving. Outline the cake onto the sheets using a marker. Make the templates 8-10mm smaller than the final size as we are going to add ganache and sugar paste to the cake.



STEP 16 Separate the head parts of the templates.



STEP 17 For the carving you need mud cake, ganache, knives, a bowl with hot water for the knives (it is easier to cut the cake with a hot knife), spatulas, scrapers, plastic straws and the cake board.



STEP 18 Cover the metal rod with a plastic straw to prevent it from touching the cake. If you don't have straws that are wide enough, cut them lengthwise and use more of them together. Melt some chocolate and cover the metal parts (nut and washer) using a brush. Let the chocolate to set.



STEP 19 With a hot knife cut out a layer of the mud cake using templates as a guide. Start at the bottom part of the cake.



STEP 20 Make a hole in the cake where the construction rod is and place the first piece of cake over the rod and onto the board. Make sure you place it in the right position.



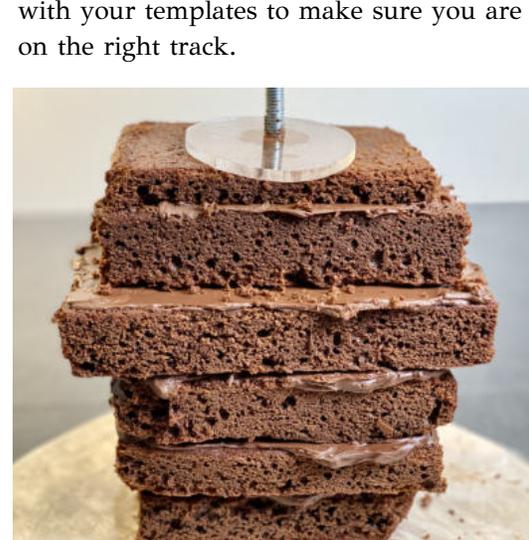
STEP 21 Spread ganache between each layer of cake. Make sure your ganache is the right consistency for easy spreading. Repeat adding layers of cake and ganache according to the templates. Keep checking with your templates to make sure you are on the right track.



STEP 22 Don't forget to also check the side view. This carving does not have to be too precise as we are going to fill in all the gaps.



STEP 23 When you come to the head you will need to add the additional support. Screw on the nut, cover it with melted chocolate and do the same with the washer. Leave the chocolate to set.



STEP 24 Add the shaped board and secure it with a washer and nut.



STEP 25 Carve the cake using the templates. Save the offcuts as we are going to use them to fill in any gaps.



STEP 26 Place another straw on the upper part of the construction rod and cover the metal parts with melted chocolate.



STEP 27 Continue building the cake for the head. I find it is useful to draw the construction lines onto the templates.



STEP 28 Remember to check the cake from the side.



STEP 29 Mix the offcuts with some ganache to make a paste. Don't add too much ganache (2 or 3 tablespoons). If it is too dry add some more. You want the cake paste to stick together and be firm enough to mould into shape.



STEP 30 Fill in the gaps on the cake with cake paste. You can cover the whole cake with it if you need to. It depends how precise the carving was. Applying the cake paste should give a smoother surface. If the paste is not sticking, apply ganache first.



STEP 31 When all gaps are filled cover the cake with a layer of ganache. Start with the head first so you have enough time to smooth it before it sets.



STEP 32 Smooth the ganache using a flexible scraper that you can bend to the shape of the surface.



STEP 33 Continue until the whole cake is covered.



STEP 34 For the parts that may be hard to reach you can use a piece of cling film and smooth it with your hands.



STEP 35 Melt a bowl of chocolate. It doesn't have to be tempered. Apply a thin layer of chocolate to the cake. Use a soft scraper. This chocolate coat gives the cake more stability and strength.



STEP 36 Apply the chocolate in stages so it doesn't harden before you get a chance to smooth it.



STEP 37 Apply another coat of ganache. This will smooth the surface and help to stick the sugar paste. The sugar paste will not stick well to the chocolate surface.



STEP 38 Roll a thin layer of well kneaded Pasta Model or Pasta Top. Cover the cake leaving out the face and neck.



STEP 39 This coat does not have to be perfect as we are going to add another layer. This is just to cover the chocolate parts for comfortable handling.



STEP 40 Prepare the modelling tools and a piece of Pasta Scultura. If the paste is too hard to knead, place it in the microwave for a few seconds. If there are some small hard pieces left, use your hands to knead the paste on a firm surface.



STEP 41 For the first layer of the face roll a piece of Pasta Scultura. To prevent the paste from sticking to the table dust using a little cornflour.



STEP 42 Cover the face and neck and smooth it out.



STEP 43 Cut out the eyes from the head template and mark where the nose and the mouth are.



STEP 44 Make two teardrop shapes from a small piece of pastillage and flatten them to give the shape of the eyes. Make them a little bigger than the template. Leave them to completely dry.



STEP 45 Give the face some basic features. Look at your reference pictures and the templates. Use some sprayed water to help you smooth the Pasta Scultura.



STEP 46 Apply more Pasta Scultura to build up the lips and nose. Mark the eye location.



STEP 47 Cut out the eye shape removing a little cake if required.



STEP 48 Insert the pastillage eyes and use Pasta Scultura to add the eyelids.



STEP 49 Add modelling paste where required. Use the modelling tools and your fingers to shape and smooth the surface.



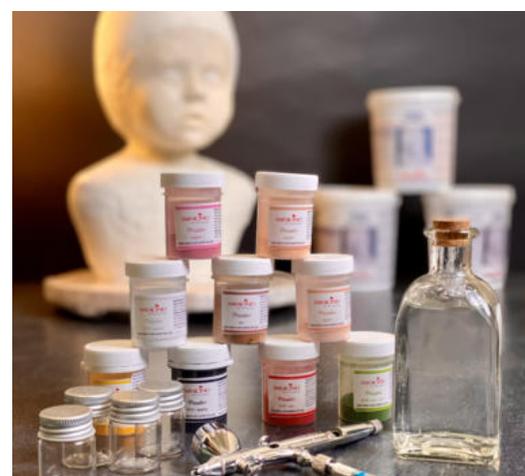
STEP 50 This stage is important so take your time to shape the face. Pasta Scultura is ideal for making changes until we are happy with the appearance.



STEP 51 You can always add some more soft paste if you need to and it will blend perfectly.



STEP 52 You can remove excess paste with a clay tool. Make it as smooth as possible.



STEP 53 Prepare the powder colours, some clear alcohol and an airbrush. For the face you will need a light skin colour, brown, white, black, red, pink and maybe some yellow and green.



STEP 54 Using some different colours and clear alcohol mix light skin tones from the brightest to the darkest. Refer to your pictures to determine which colours are needed. This is a trial and error stage. If the colour is too red or too pink you can balance the tone by adding a little green colour. Add white to achieve the brighter tones and black to get darker ones. Mix at least 5 different tones, 3 for the basic light skin colours and 2 for the shades. You can mix even more colours if you wish. Try the colours on a piece of paper first before you add them to the airgun.



STEP 55 Before you start airbrushing protect the eyes with a piece of paste wrapped in plastic wrap. Make sure the eyes are fully covered. Add lines to the lips.



STEP 56 Start applying the layers of colour starting with the brightest one. Be careful not to spray too close to the cake so you can adjust the colour strength and air flow of your airgun. If there are any of the colour particles left undissolved it can block your airgun. Don't worry, just clean it with some clear alcohol and be patient with it. If this doesn't help, take the airgun apart, clean it completely and start again. The end result will be worth it.



STEP 57 Colour the lips with a mix of red and pink powder colour using a soft brush. Add eye brow lines.



STEP 58 For a better effect add shade and shadow by making some parts brighter and some darker. Remove the protection from the eyes.



STEP 59 Apply shade and shadow around the nose and mouth using different shades of brown, light skin and black powder colours and a soft brush.



STEP 60 Also dust the eyelid fold to create depth.



STEP 61 Using blue, white and black gel colours mix a few shades of blue for the eyes. Thin out the colours with a little water.



STEP 62 Outline the iris with a dark blue colour using a thin brush.



STEP 63 Colour the eyes with dark and light shades of blue. Leave some small parts white.



STEP 64 Colour the pupils black.



STEP 65 Paint the eyebrows with a very thin brush. With the same brush draw on eyelashes to the lower eyelids.



STEP 66 With a needle make a hole in the upper eyelid and insert the artificial eyelashes.



STEP 67 Insert the eyelashes into the hole with a pair of tweezers.



STEP 68 Prepare one of the silicon knitting moulds, rolling pin, cornflour and Pasta Model to make the sweater.



STEP 69 Roll the Pasta Model to a few mm thick and firmly press it into the mould. Start to build up the sweater using some water to fix it to the surface.



STEP 70 Repeat until the whole body is covered. Try to blend the joints to make them less visible.



STEP 71 Using Pasta Model and the same technique make the collar and fix into place around the neck.



STEP 72 For the hat use a finer knitting mould. Cut the pieces of Pasta Model to fit the shape of the head. You can use the joints as part of the design.



STEP 73 Take 1 large and 2 small styrofoam balls and roll pieces of Pasta Model to cover the balls.



STEP 74 Cover the balls with the Pasta Model. Use water for gluing and cut off the excess paste. Make the surface of the balls smooth by rolling them in your hands.



STEP 75 Stick a toothpick into each ball. Spray some water on the surface of the balls and roll them in the desiccated coconut.



STEP 76 Insert the cocktail sticks into the cake to make the hat pompoms. The large ball is for the top of the hat.



STEP 77 Your baby bust is ready!





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CONGRATS!

Brittany



We recently held a monthly competition on our Saracino Community Group and Brittany is our lucky winner. Well done Britt!

As a result of this we promised to publish her story and share some of her beautiful creations for you all to see.

Join our community and share your creations, made using Saracino products, with us now so we never miss seeing your beautiful cakes!

JOIN



My name is Britt Walker, I live in Arkansas USA, and I've been making cakes since 2018. In a lot of ways my "origin story" if you will, started out like most of my fellow cake people...by blindly diving headfirst and volunteering to make a cake for a friend. Fast forward a couple years and my hands have been sticky ever since. No seriously, modelling chocolate is really sticky!

In school I always loved drawing. And not to be too biased but I got pretty good at being able to copy things. A skill I never thought would have any practical value in the real world (or so I thought). I was good until it came to painting! Painting always intimidated me too much to try, I mean at least if I mess up with a pencil I can just erase it, but paint? No thank you! It taunted and mocked me.

Unfortunately drawing alone didn't really scratch that creative itch I felt so I turned all my attention and passion into music. That seemed to fill a void, but my passions constantly shifted and I found myself chasing the next creative high.

I soon found myself entering into my college years.

Secretly I always wanted to go to art school or enter into a culinary program

My final choice of study you may ask? Business. Yup I totally chickened out and went into what I decided would be the safe and practical route. Little did I know I would later go into both fields (take that mom!). Now I get paid to play with food, so I got the last laugh.



When I turned 21, I started working at a major lawncare manufacturer as an engineer. I learned an immense amount and to be honest, I use a lot of what I learned there in my cakes. Who knew sculpted cakes required so much engineering! But the true story of how I started making cakes was a joke. No really, I did it as a joke!

My co-worker was newly engaged, and we decided to plan a surprise wedding shower for her. Now this particular co-worker had an affinity for chicken. If loving chicken could be a personality trait, it would be one for her. So, I had the brilliant idea, "what if we got a cake made that looked like a baked chicken". How funny would that be?!

This was before I had any interest in the subject of cake making. I mean sure I had watched 'Cake Boss' and 'Ace of Cakes' on TV but never in a million years did I expect or even want to try something like that. But for some reason I had the grand idea that I would just do it myself. I was an amateur cartoonist who was a food network weekend binger. I had all the qualifications I needed. I'm talking making a cake from scratch, buttercream, and yes even homemade fondant (what was I thinking?).

The fact that I was NOT a baker was only a small hiccup in my overall scheme. For most people the process would have turned them off to the whole thing, yet alone never given them the idea to try it again...and again and again. Looking back now I'm proud to say that cake was terrible. Expecting a different outcome? Sorry to inform you but that cake belonged in a laboratory and deserved to be studied by the world's top scientists. It was an abomination! But you know what? I loved every minute of it. I loved the intense concentration and all the painstaking detail work. That was it for me, I was sold.

I had no idea that the cake world had evolved into such an incredible art medium.

No longer did I picture cake as being traditional wedding tiers, this was an art movement that I needed to be a part of. I fell in love with sculpting. And in particular I fell in love with hyper-realistic sculpting.

But that left something I had been avoiding for most of my adult life....painting! First, I tried my hand at airbrushing. And let me just say that it's way harder than the YouTube videos make it look. Just aim and press the trigger, right? Wrong! Paint drips and condensation bubbles for days. I didn't have enough hair left to rip out by the time I got to a point where I was okay with it. It took several projects for me to be comfortable enough to even touch a paintbrush to a cake. But as with most things, it got easier with practice. Granted I spent a lot of time fixing mistakes and colour correcting but I truly owe my high school art teacher an apology for assuming I would never use a colour wheel.

Where I really shined was when it came to cake competitions. I know, I know that's what everyone says but it's so true!

If you're debating whether you should enter, I 100% think you should.

Competitions not only gave me an opportunity to make whatever the heck I wanted, but it gave me the push to try new things I normally wouldn't have. Plus, I've got to connect with some of the most talented people I've ever met.

The first competition I entered into, I didn't do so well. The only thing I went home with that day was disappointment and a bucket full of humility. I knew that if I wanted to at least leave with my pride the next time I would have to considerably up my game.

My new goal was to shatter all my previous cakes and do better than the last one I made. I'm lucky enough to have won some competitions since then, both locally and internationally. Such as Cake International in the UK and my favourite local competition, 'That Takes the Cake Show'. I'm incredibly proud of the progress I've made as a cake artist, and hopefully someday soon I'll be able to share what I've learned and (Covid willing), teach it in a classroom setting.

I wish I could say that I'm a self-taught woman, but the truth is I'm a product of other artists. I learned most of what I do through other talented artists like Natalie Siderserf, Timbo Sullivan, and Liz Marek. Honestly the list is endless. But that's the great thing about the cake community. Granted we're all a little competitive but in the end we're all eager to share our knowledge with other likeminded people.

I'm incredibly grateful for every lesson learned. Which let's be honest the way most of us learn is by making mistakes...and I've made my fair share of them!



[BAKED CAKERY](#)



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Tea Cup Cake Topper


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CAKE DESIGNER

Zee Chik

Hi I'm Zee.

I am a multi Award winning cake artist and innovative sugarcraft equipment designer. Zee Chik Designs was founded in 2014 and were recognised for their extraordinary depth of detail with her moulds and the innovative easy to use cake scrapers.

I was trained as an Architect and I used to design ladies clothing, so I have a real eye for detail and creating beautiful things.

I enjoy teaching and also making Youtube videos.



[ZEE CHIK DESIGNS](#)

You will need

INGREDIENTS:

- Saracino white Pasta Model
- Saracino gold sweet lace paste
- Saracino gold powder dust
- Clear alcohol
- Trex
- Corn flour
- Cake gel
- Royal icing

EQUIPMENT:

- Rolling pin
- Paint brush
- Ball tool
- Knife
- Circle cutters
- Circle fluted cutters
- Scissors
- Zee Chik Designs Cup and Saucer former
- Zee Chik Designs Primrose rose silicone mould
- Soft foam pad
- Cake Lace of your choice



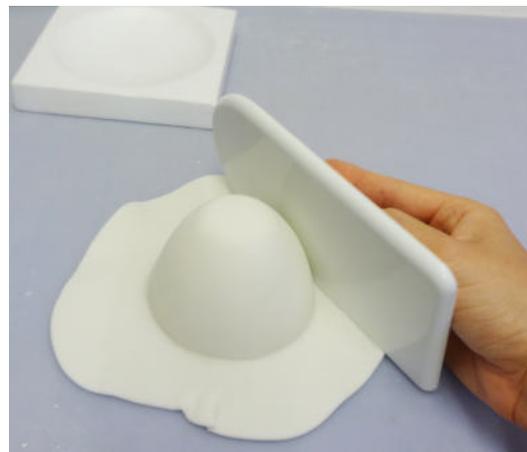
STEP 1 Roll the Saracino modelling paste to 2 – 3mm thickness.



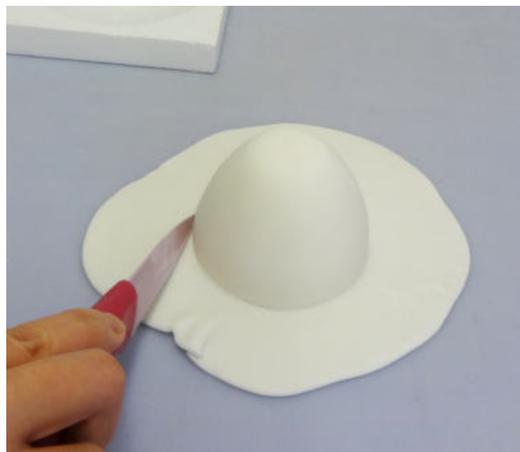
STEP 2 Use the palette knife to apply Trex onto the cutting mat (Trex area about 6 inch diameter circle).



STEP 3 Place the cup former in the middle of the Trex area and cover the cup former with the Saracino modelling paste. You can dust corn flour onto the cup former to prevent the paste sticking.



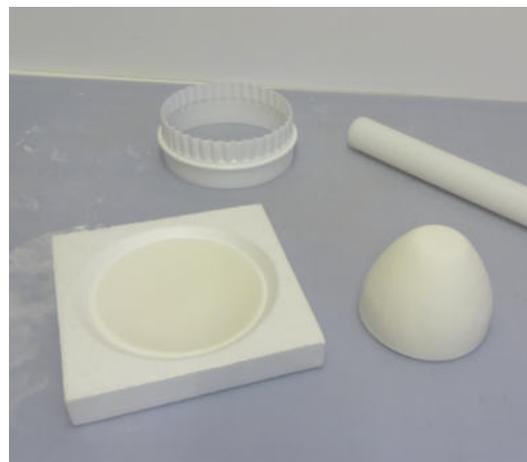
STEP 4 Smooth the modelling paste with a cake smoother. Make sure all the edges are touching the cup former.



STEP 5 Use a knife to cut the excess edges.



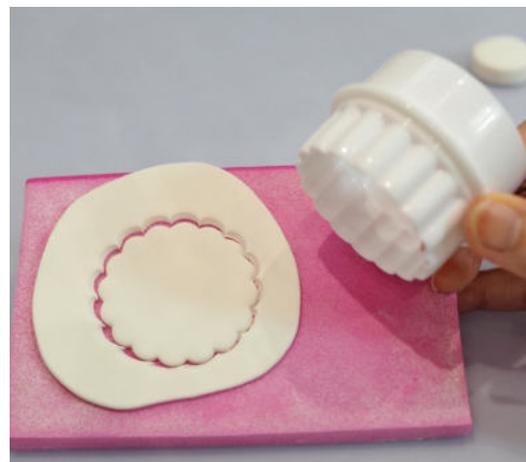
STEP 6 Roll the modelling paste to 2 – 3mm thickness. Use the largest circle cutter in the set and cut the paste.



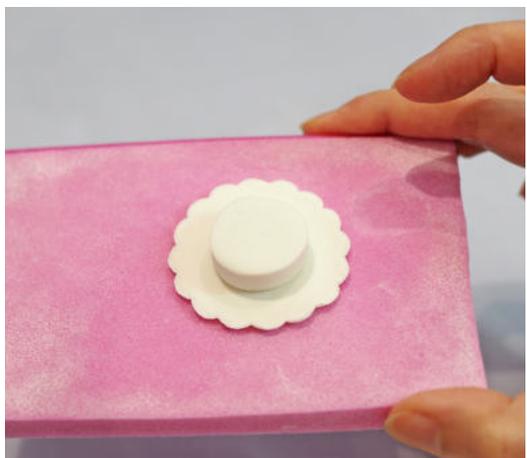
STEP 7 Place the cut out circle on the saucer former and put the cup and saucer former aside to dry.



STEP 8 For the base of the cup roll a thick piece of paste to about 7mm thickness and use a 2.5cm circle cutter to cut a circle.



STEP 9 Roll paste thinly to about 2mm thickness and use a 5cm fluted cutter to cut out a circle.



STEP 10 Use some edible glue to stick the circle onto the fluted cut shape.



STEP 11 Flip it over and smooth the edges down.



STEP 12 All edges should be smoothed down so they touch the workboard and put aside to dry.



STEP 13 For the handle roll a 0.5cm wide sausage and bend into shape as shown in the photo and put aside to dry.



STEP 14 Lightly dust the primrose rose mould with corn flour and push in the modelling paste.



STEP 15 Use a ball tool to thin out all the petals. You will need 1 large and 2 small flowers.



STEP 16 Use the gold Saracino sweet lace and spread it onto the lace mat. You can use any mat pattern of your choice. I used 'Eternity' for this pattern.



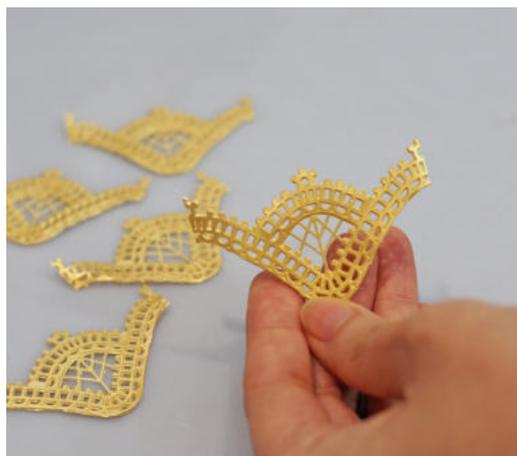
STEP 17 Once dried, the lace will easily peel away from the mat.



STEP 18 Use scissors to follow the pattern and cut off the excess. Keep the cut offs.



STEP 19 The cut off lace patterns as shown.



STEP 20 Cut off patterns as shown.



STEP 21 Once the cup is dried and firm to touch, use a little edible glue to attach the lace as shown. At this stage preferably keep the former inside the cup, double check that the modelling paste has not stuck to the former.



STEP 22 Use edible glue to fix the lace to the saucer.



STEP 23 Once the base is dry and firm to touch, use some royal icing to fix the base to the cup.



STEP 24 Once the cup handle is dried and firm to touch, use some royal icing to fix the cup handle to the cup.



STEP 25 Once the flower is dry and firm to touch, use some royal icing to fix it onto the cup and add off cut cake lace to the flower.



STEP 26 Fix cut lace pieces next to the flower.



STEP 27 Fix the other two smaller flowers.



STEP 28 Roll a thin sausage and fix over the joint between the cup and the base.



STEP 29 Use clear alcohol mixed with the gold Saracino powder and paint the centre of the flower.



STEP 30 Your tea cup and saucer are ready to decorate anything you like!

TEA CUP MOULD



Zee Chik

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Franz the skier





CAKE DESIGNER

Jennifer Gotton

Hello, I'm Jenny and I am 'Sweet Sugar Makes'. I have been teaching sugarcraft professionally for fifteen years. Teaching is my full-time occupation. I travel regularly across the Yorkshire area, mainly teaching local community classes, but I also offer private classes from home.

I named my business 'Sweet Sugar Makes' after my love for all things sweet, cute and colourful. I have loved my craft for over 30 years and my ongoing desire to achieve at the highest level has helped lead to winning many gold awards at the Cake International Show.

I love to focus on clean shape and adore making models with big heads and eyes and small bodies. I always have beginners in mind with my work, so I try to simplify and break down shapes step by step and use many of my own techniques and materials to help ease the process of learning.

Alongside my passion for the craft, I really do love teaching. I have had the privilege of seeing two of my students awarded 'City and Guilds' Medals for Excellence for their Level 2 qualifications for Certificates in Sugarpaste and Royal Icing.



SWEET SUGAR MAKES

You will need

INGREDIENTS:

PASTA MODEL:

- 200g white to cover the slope and the board, use excess for snowballs
- 38g purple – trousers, base and legs
- 30g red – jumper
- 10g black – boots and ski stop
- 85g light skin tone for the head wrap, plus a little extra for the ears, nose and hands
- 30g yellow or orange for the hair
- 5g tiffany for the sleeve
- Tiny piece of pink for the cheeks
- 10g Pasta Bouquet flower paste (coloured blue) or use Pasta model and add a good pinch of CMC powder so it sets quicker
- Pink edible dust
- Cake gel and Trex
- Cornflour
- 2 x 28g pieces of rice krispie treats 3.5 inches long x ¾ inch tall
- 2 x 4mm black sugar pearls

EQUIPMENT:

- Modelling tools
- 1 x 4cm and 1 x 6cm polystyrene ball
- Cocktail sticks and wooden skewers
- Sharp tool (or something similar to make holes in the polystyrene balls)
- Ruler
- Kitchen scale
- Cake smoother
- A 5 inch cake drum, plus ribbon for the edge of the board
- Circle cutters – 1.5cm- ski ends, 1cm - cheeks, 2cm – tip of ski, 2.5 inch cutter – trouser base and jumper, 3.5 inch cutter – hair
- Scissors
- Wire cutters
- Paintbrushes
- Craft knife
- Cornflour formers
- Rolling pin





STEP 1 Cut a section from the two rice krispie treats to create a slope. Place the slope on the cake board and coat the slope and board with edible glue.



STEP 2 Using 200g white Pasta Model, roll to approx. 7mm thick and cover the board and slope. Fix ribbon to the edge of the board.

TIP: Use a small piece of paste to polish and smooth the 'snow'.



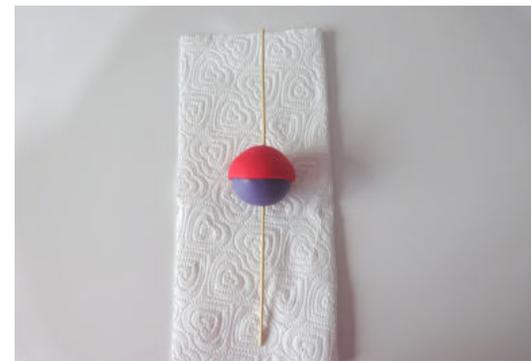
STEP 3 For the skis roll 10g blue flower paste to approx. 2mm thick, cut 2 lengths approx. 1cm wide x 6cm long. Place on baking paper and dry with the tips of the skis bent at an upward angle.



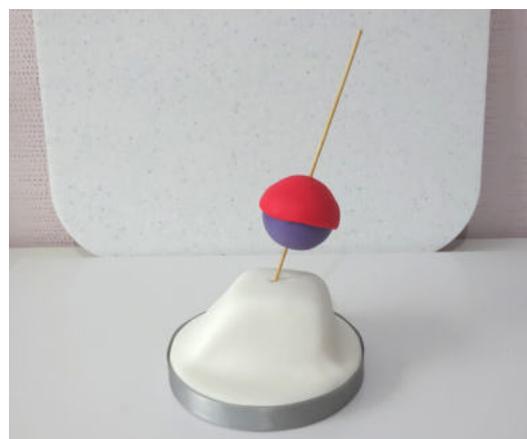
STEP 4 For the body thread a 9 inch long wooden skewer through a 4cm polystyrene ball, coat the ball in Trex.



STEP 5 For the base of the trousers roll 30g purple Pasta Model to 2mm thick. Cut out a circle using a 2.5 inch circle cutter. Thread the circle down onto the skewer and gently press onto the ball.



STEP 6 For the jumper - Repeat step 5, but this time with 30g red paste.
TIP: I use Trex for fixing when modelling, this way I can easily peel any sections I am not happy with and have another go.



STEP 7 Position the body into the slope, push the skewer right down to the base of the cake board.

TIP: Think about the angle of the body, the head is large so if unsure keep the body more upright.



STEP 8 For the head - Roll 85g skin tone to a circle approx. 3.5 inch diameter x 10mm thick. Coat the 6cm polystyrene ball with Trex and press onto the paste. Bring up the paste to cover the ball. We need to leave depth at the front for the face and smooth the creases to the back. Work until as smooth as possible.

TIP: Use cornflour to dust the paste. If you allow it to become too sticky it will begin to pick up fibres.

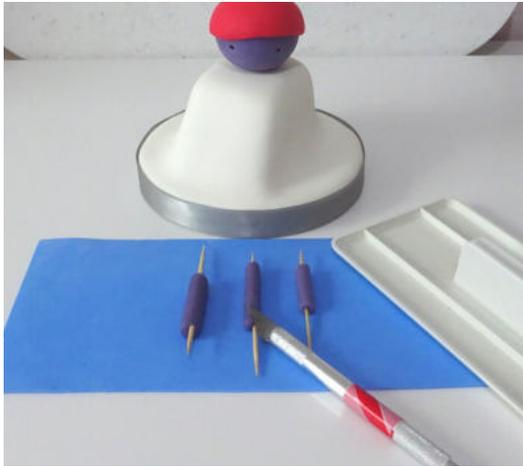


STEP 9 Place the head onto a cornflour former. Insert a cocktail stick, then sharp tool to make a hole in the base of the head. Keep the cocktail stick in place as a guide for the eyes and then mark the nose centrally.

TIP: As the head is large it will be difficult to 'freestyle' the face. Use the cocktail stick method or place the head onto the body at this point to help you see where the features should be.



STEP 10 Mark the mouth. If you are unsure of the expression you would like, mould practice heads and see how the mouth looks, smiley or sad, set off to one side etc. Use a narrow tool to create little dimples at the side of the mouth. Add two 4mm black pearls into sockets for the eyes. For the cheeks roll pink paste thinly and cut out two 1cm circles. Fix using Trex. Dust the mouth with a zero paintbrush and a little pink dust. Leave the head to set in the former.



STEP 11 For the trousers roll 2 x 4g sausages of paste to approx. 1 inch long. Insert a cocktail stick through each leg and roll with a cake smoother to make two legs approx. 5mm wide x 3/4 inch long. Trim the paste from the top and bottom of the stick with a craft knife. Leave approx. 1cm of cocktail stick at the top so you can fix the trousers into the base of the body.



STEP 12 For the boots mould two small pieces of black paste. Form a hole ready to attach to the trouser leg. Trim the end of the cocktail sticks so there is 2-3mm left to add the boots.



STEP 13 Fix the legs to the body, pushing in the 1cm section of cocktail stick, glue the boots to the end of the trousers.



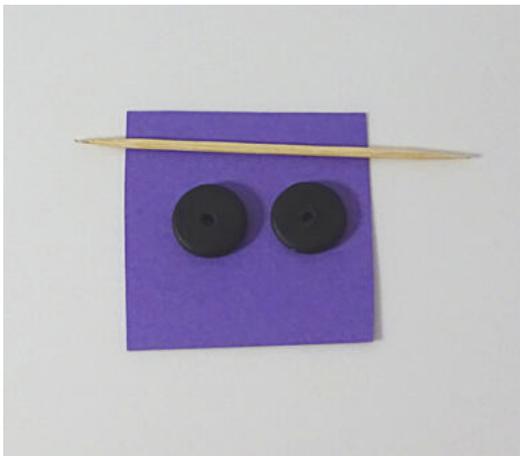
STEP 14 Using Tiffany paste roll two small sleeves, glue a small light skin tone hand to the end.



STEP 15 Fix the sleeves and hand to the sides of the body using a little Trex.

STEP 16 Position the head on the body. **TIP:** It is optional to fix the head, as it is lightweight, sometimes it is fun to leave it with no glue so you can turn it to look in different directions.

STEP 17 For the ski sticks trim 1cm off the end of two cocktail sticks. Thread the pointed end under the arm and hand, so the point comes out under the hand.



STEP 18 Remove the cocktail stick. Turn around and re-insert so the trimmed flat part is back under the hand for the handle.

STEP 19 Cut two 1.5cm dia. x 3mm thick circles of black paste for the ends of the skis, form a hole with a cocktail stick and allow to dry.

STEP 20 For the hair roll 30g of yellow or orange paste 3mm thick. Cut a 3.5 inch circle. Mark the centre and then use a palette knife to mark thin lines. Cut out a wedge for the fringe.



STEP 21 Fix the hair to the top of the head using Trex. Arrange the fringe with a little flick. Roll two small balls of light skin tone and add two ears. Thread on the black ski stops.

STEP 22 Fix the skis to the boots using a little glue. Roll snowballs and attach. Using black edible paint carefully paint the skis. Allow to dry and then using a flat ended brush and cornflour decorate the model to depict snow.

Supreme Your Cake



Strawberry Cake

Delicious and moist cheese cake topped with chocolate dust with a crispy base



Tiramisù Cake

Soft tiramisù cake topped with vanilla frosting and melted chocolate cream.



Vanilla Cupcake

Vanilla cake topped with vanilla frosting and cherry



Coconut Cake

Premium coconut cake with Belgian white chocolate



AWARDS



The event was the first cake art competition in Bulgaria at national level. With the involvement of the Saracino brand name, we were able to attract participation from Bulgarian nationals living in different countries all over the world.

We had more than 200 competition entries for the event, all competing in 6 different categories; wedding cakes, cakes for children, flowers, decorative exhibit, decorated cookies, and celebration cakes. 124 of them received an award, including 29 gold, 21 silver, 38 bronze, and 36 merits.

<https://www.facebook.com/Cakeartbulgaria>



The Gala & Award Night on August 21st was a great success. We had close to 200 guests at a dinner event. The Mayor of Gabrovo City - my hometown in central Bulgaria - was the Guest of Honour and presented the grand prize on behalf of the city. Saracino products were awarded to the first three placeholders in each category.

Mariya Vladimirova Ostrik

Owner and Founder at Cake Art Bulgaria



Albena Bojidarova



Desislava Kostadinova



Denista Panayotova



Diana Vasileva



Darina Karafeziyeva



Dimitrinka Pirich



Gena Aleksandrova



Elisaveta Nikova



Irena Valichkova



Milena Apostolova



Lidia Petrova



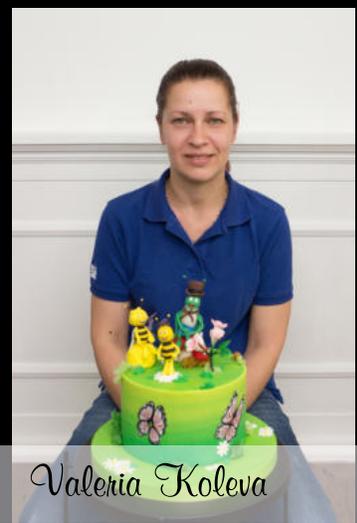
Margarita Girginova



Tania Shengarova



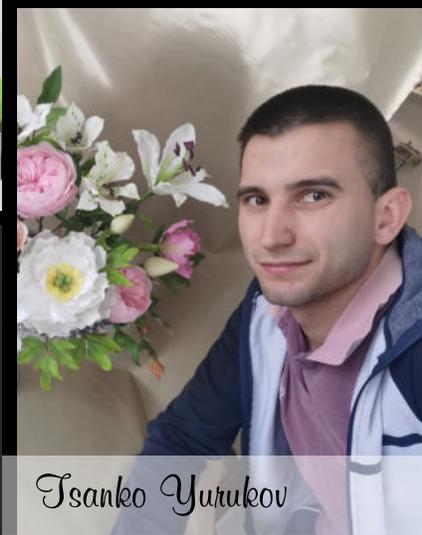
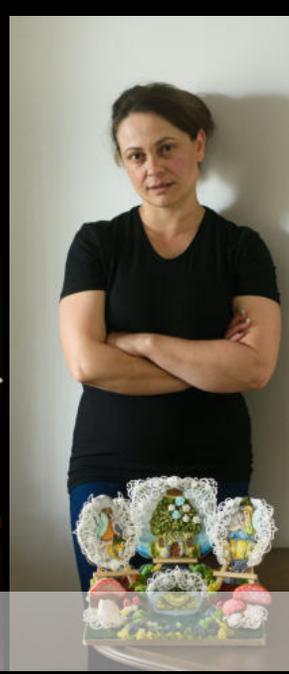
Anna Dobрева



Valeria Koleva



Olga Ivanova



Tsanko Yurukov



Tsvetelina Pavlova Raicheva



Albena Bojidarova



Mariya Yordanova



Petranka Ivanova



Yordanka Todorova



Liliya Petrova



Paulina Stancheva

COUNTRYSIDE COLLABORATION

Hosted by Vicky, Ya Fen Chang

Countryside Global Collaboration
Hosted by Vicky, Ya Fen Chang

Taiwan -- a small island with an abundance of produce and exquisite countryside sights and landscape.

A perfect illustration would be the "Harvest Festival", a one-of-a-kind celebration of the origins of Taiwan, an event that is both special and important to many in Taiwan.

Social gatherings and activities unfortunately came to a standstill due to the pandemic, so much that participating in cake shows also became an impossible task.

Through this beautiful collaboration, we want to showcase the unique countryside sights and landscape of different countries by cake decorators from around the world. Hoping to bring a little joy to you even in these troubling times.

The delightful work of 54 cake decorators from 31 countries are featured in this collaboration. I hope you will like our creations and join us on this amazing cake journey together!

Katarzyna Koczorowska





Loe Ortiz



Vicky, Ya Fen Chang



Michaela Rences



Aaisha Sumbul



Alisha Hsieh



Marc Kevin Reyes



SZU CHIA LAI



Liz Tang



Kiki Wu



Angelique van Veenendaal



Chang, Hui-CHin



Sai Ram



Hend Taha



Iveta Košíková



Beata Mielcarek



Iva Roháčová

CINECITTA'
Collettiva
d'Arte Edibile

2021



DONNE
AL CENTRO

WHEN WOMEN SUPPORT AND HELP EACH OTHER ... INCREDIBLE THINGS HAPPEN!

Here we are ... a group of women, artists, cake designers, who decide to be part of a charitable collaboration to send a message: NO VIOLENCE.

At the 'Italy International Cake Show' in Rome from 24th to 26th September you could admire the work of these wonderful artists. Check them all out at www.italyinternationalcakeshow.com

The pieces were created to be auctioned in the days of the exhibition with a voluntary contribution for the organisation called 'Donne al Centro' (Women in the middle). We are proud to say that we collected 650 euros. This sum may not change the world, but we definitely did something good by working together.

<https://www.donnealcentro.it>



Anna Zuppardi



Anna Rosa Maggio



Filomena Tavano



La Belle Aurore



Manuela Taddeo



Barbara Borghi



Ninfa Tripudio



Sara Bordoni and Rossella Guarino



Sara Caldarelli



Pina di Pascale



Beatriz Loffa



Silvia Mancini



Claudia Prati



Rosalinda Mangiapane



Raquel Garcia



Mary Presicci



Catia Guida



Serena Marzollo



Online Private Classes
In
English and Bulgarian

- Fuchsia
- Passion Flower
- Tiger Lilly
- Astromeria
- Clemantis



ZL Cake Boutique

Information via private message or
email: zlewis65@gmail.com





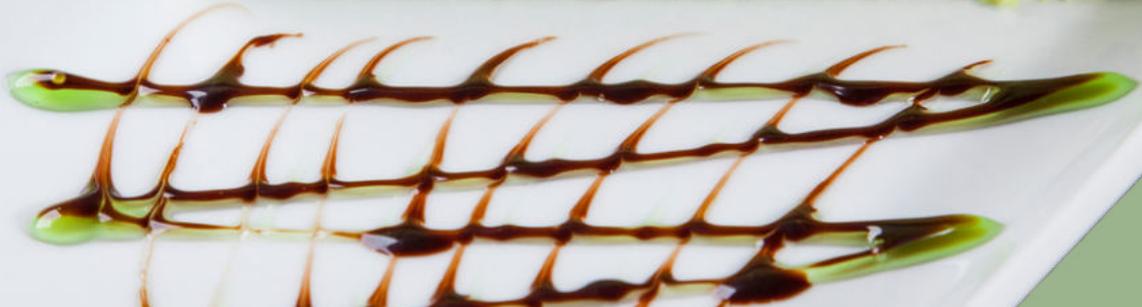
DESSERT PROMO

PISTACHIO CHOCOLATE CAKE



Natural, Highly
Concentrated...
DELICIOUS!

**GUM
GUM**



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