

FREE Digital Edition - MARCH 2022

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We Love Pastry

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CAKE HAS BEEN MADE

INTERVIEWS

READ STORIES FROM
YOUR FAVOURITE CAKE
ARTISTS



10

**EXCLUSIVE
TUTORIALS**

DETAILED AND EASY
TO FOLLOW

by Doinis Iarovoi



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PAOLO ZOLLA
DIRECTOR



by Angelique Van Venedaal

WELCOME

No doubt, spring is the most beloved and blossoming season of the year. With the onset of spring, sunny days and blue skies are no longer just a dream that we long for during the long, gloomy and cold winter.

Spring is often seen as a metaphor of a bright inner condition and, after a rainy autumn and freezing cold winter days, it is the refreshing blooming start of the fine weather seasons! So here we are, energized and hyped for a new beginning!

March 2022 marks our coming back to one of our favourite activities: attending shows and fairs!

Our first show to attend in 2022 is “Abilmente” and this show takes place in four different Italian cities: Milan, Turin, Vicenza and Rome at four different times of the year.

The “Abilmente” show hosts several pavilions with a rich variety of interesting, hand-made creative hobbies, and of course, cake decoration is entirely at home in this environment.

At “Abilmente”, Saracino will hold cake design demonstrations, we will introduce you to our products and we will help amateurs and people approaching this field for the very first time to get comfortable working with cake design products and performing different decorative techniques.

We think this would be an interesting event and experience to repeat in other European countries too, don't you think so?

Let's meet at our stand, we are looking forward to greeting you!



by Nicky Lamprinou



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SYLWIA PRICE
EDITOR

by Nicky Lamprinou



by Katarzyna Koczorowska

Hello Spring

March, what a beautiful month it is with the official first day of Spring. We are saying goodbye to the long dark and cold winter days and hello to the birds singing, the baby lambs, the tulips and daffodils growing in the gardens. We can slowly wake up from our winter hibernation and say goodbye to our heavy coats and muddy boots!

In this Spring issue you will find a wide variety of Easter themed tutorials (but not only) which we hope will keep everyone busy (between Spring cleaning!). There are superb tutorials on modelling, painting, cookies, flower making and gorgeous pastries. We hope something to follow for everyone. Our aim is to make sure the tutorials are detailed and easy to follow for beginners and experts alike.

Please do not forget to share your work with us if you decide to try out any of the tutorials. It makes us and the artists who worked hard on sharing their knowledge very happy seeing that their work has been followed and may have helped a little.

While looking through the magazine, you will also find interviews and features, and who knows even a new 'favourite' artist or cake friend to follow. We like to think that this magazine is all about you and we would love to have you become part of it with your cake journey, experience, and advice. It is thanks to you that we can create something magical each month. So happy reading and keep sending us your work, who knows, we may choose to feature you.

I would also like to thank each of you readers personally for supporting our work. Every single download of the magazine makes us extremely happy. We smile with each comment we receive as it makes the hard work worthwhile. The positivity energises us to do more new and exciting things, very much like the vibrancy of the Spring months, and this gives us a buzz and enormous energy, so thank you!

Enjoy your March issue and don't forget to bake something super delicious for Mother's Day this month. Stay tuned as April is one of our favourite months – Weddings!

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WE LOVE PASTRY

MARCH 2022 ISSUE

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EASTER BUNNY MUG CAKE





CAKE DESIGNER
Barbara Luraschi

You will need:

INGREDIENTS

Saracino Pasta Top:

- 250g white
- 500g light green
- 350g yellow
- 20g brown

Saracino Pasta Model:

- 150g white
- 100g light green
- 50g violet
- 20g yellow
- 30g tiffany
- 30g fuchsia
- 10g black
- Saracino powder colours: yellow, pink, white, sky blue
- Sponge cake 4" round 15cm tall divided in 3 layers
- 500g white chocolate ganache
- Saracino Supreme raspberry food flavouring
- Saracino cake gel
- Saracino Royal Icing mix

EQUIPMENT

- 20cm round cake drum
- Modelling tools
- Small circle cutters various sizes
- Rolling pin
- Fine paint brushes
- Paintbrush size 2
- Butterfly cutter
- Daisy cutter
- Bow mould
- Exacto knife
- Silicone brush
- Piping nozzle number 12
- Small oval cutter 4cm
- Fondant smoother
- Toothpicks



Saracino Food
Flavourings
are highly
concentrated



Hi, I'm Barbara Luraschi, AKA Sweet Janis and I was born and lives in Como, Italy.

I discovered my passion for cake decorating in 2011. My cakes distinctively tend to use pastel colours with modelling being a passion.

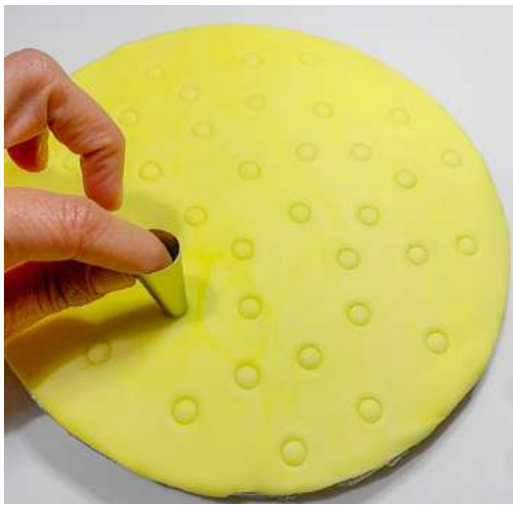
My work has been featured in many international magazines. One of my pieces was featured in a Maya the Bee children's book. I travel the world to teach modelling classes and I am an online guest tutor for Pretty Witty Cakes. I was also a Saracino brand Ambassador.

Awarded Gold at the London Cake International Show in March 2015 and at the Birmingham Cake International Show in November 2015. Nominated finalist in the 'Modelling Excellence' Category at the Cake Masters Awards in November 2015.

I have taught in many shows around the world, including Cake International in Birmingham and London, American Cake Fair in Orlando, Soflo in Miami, Queensland Cake Expo in Brisbane, Australia, Cake Expo ICES, Nevada, USA and Cake expo ICES, Texas, USA.



barbarasweetjanis



STEP 1 Cover the drum using yellow Pasta Top. Using a number 12 piping nozzle cut many random circles and remove the circle of paste.



STEP 2 Replace the circles with white circles of Pasta Model. Smooth the surface using a rolling pin and smoother.



STEP 3 Add 50g Supreme raspberry flavouring to the chocolate ganache and mix well.



STEP 4 Fill the layers of the cake with the flavoured ganache and use the left over ganache to crumb coat the outside of the cake. Chill for at least one hour.



STEP 5 Mix brown Pasta Top with 60g white Pasta Top and knead until you get a cappuccino colour. Roll and cover the top of the cake. Roll light green Pasta Top thickly and wrap the cake. Join the edges at the back and smooth the joint using the smoother. Position the cake on the covered drum.



STEP 6 For the handle of the mug roll a thick tube of light green Pasta Model. Bend it to a handle shape, use a ruler (or any straight edge) to align the ends.



STEP 7 Insert toothpicks (one in each end) and leave the handle aside to dry.



STEP 8 For the rabbit legs roll two cylinder shapes using about 5g white Pasta Model. Bend one end and flatten for the foot.



STEP 9 Position the legs on the cake as shown.



STEP 10 For the body roll a 4cm long teardrop shape of 15g white Pasta Model.



STEP 11 Use 10g white Pasta Model and roll an oval shape for the head, indent in the middle and add a flattened ball for the muzzle. Mark down the centre using the exacto knife. Add a small roll of paste under the muzzle for the mouth. Mark the eye sockets using a small ball tool.



STEP 12 Add a small tiffany colour nose and two black eyes. Add white dots for highlights. Insert a small ball of black paste into the mouth. Position the body above the legs using some royal icing to help it stick. Fix the head on the body as shown.



STEP 13 Make a bow using tiffany Pasta Model and fix in place.



STEP 14 For the ears cut a ball of white paste in half and roll each into teardrop shapes, indent the centre using the Dresden tool.



STEP 15 For the arms cut a small ball of white Pasta Model in half and roll into sausage shapes, round off the ends and indent with the exacto knife for the paws.



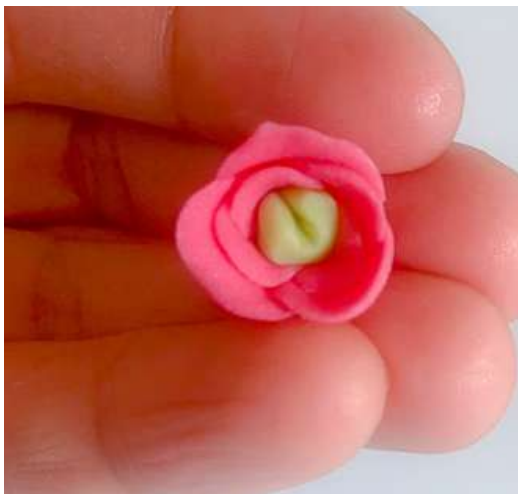
STEP 16 Fix the arms to the body and add the ears on the head. Use cake gel to stick if needed.



STEP 17 Make the grass by cutting strips of different shades of light green Pasta Model. Lay each strip slightly different on a mat some curled slightly, some leaned up against the side and allow them to dry slightly for 30 minutes.



STEP 18 Fix the grass at the bottom of the cake near the rabbit using royal icing. Roll a very thin strand of black Pasta Model and fix in the hand of the rabbit as shown.



STEP 19 Prepare the flowers: roll a small ball of light green Pasta Model and wrap with small circles of fuchsia Pasta Model.



STEP 20 For the flower stems roll strands of light green Pasta Model and fix in the hand of the rabbit. Add a yellow bow and three different sized flowers.



STEP 21 Make a butterfly using white Pasta Model and the butterfly cutter. Tidy the edges. Dust with sky blue and yellow powder colour.



STEP 22 For the balloon use violet Pasta Model and cut an oval shape with the cutter.



STEP 23 Use royal icing to fix the butterfly and balloon on the cake.



STEP 24 When it is dry insert the handle into the side of the cake. Use royal icing to hold it in place.



STEP 25 For the cream roll a long thick cylinder of white Pasta Model.



STEP 26 Position on the top of the cake, in a spiral like whipped cream, as shown with a pointed end.



STEP 27 Dust the centre of the ears and the cheeks of the rabbit using pink powder colour. Use royal icing to add white dots to the balloon and bow. Add two daisies and the chocolate eggs. To finish add a ribbon around the cake board.

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



SQUIRREL BUDDIES





CAKE DESIGNER

Arianna Sperandio

Hi, my name is Arianna and I am an Italian cake designer.

The world of art has always fascinated me,

I accidentally discovered the world of cake design through an unexpected commission from my sister for her birthday. Knowing nothing about cake making, I made a truly terrible cake for the occasion, but my sister continued to love me just the same.

Despite everything, I was immediately intrigued by the various materials and techniques used in cake design. I started studying and practicing until I specialized in techniques such as modelling using sugar paste and modelling chocolate, royal icing, painting, realistic flowers and much more.

In 2020 I won gold medal at the National Championships of the FIPGC - International Federation of Pastry, Ice Cream and Chocolate, and then in 2021 became the representative for the Umbria region in Italy.

In 2021 I won gold medal and 'Best in Show' at the Italy International Cake Show.

I have participated in various national and international collaborations and in other contests, always obtaining excellent awards. I also teach cake design in several schools.



arianna.sugarart

You will need:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino Pasta Model: Brown and white
- Saracino Pasta Scultura
- Saracino Pasta Bouquet
- Saracino gel colour: green, brown, yellow, black, red and pink
- Saracino powder colour: green, brown, yellow, red, white and black
- Saracino Cake Gel
- 0.27 mm Saracino wafer paper
- Saracino Cocoa Butter
- Saracino Liquid Shiny glaze
- Cornflour
- Semolina flour
- Clear alcohol
- Trex



EQUIPMENT

- Dummy with a diameter of 20cm x 2cm high
- Dummy with a diameter of 15cm x 15cm high
- Smoother
- Rolling pin
- Cocktail sticks
- Wooden skewers
- Sharp knife
- Scalpel
- Various sizes and types of brushes (round, flat, soft tip)
- Silicone modelling tools
- Various modelling tools
- Veiner for leaves (preferably for cherry leaves)
- 18, 26 and 28 gauge florist wire
- Florist tape: Brown and light green
- Kitchen towel
- Pliers and tweezers
- Charcoal pencil
- Tracing paper
- Drawing of a squirrel
- Bowls
- Scissors
- Essence burner and candles
- Cloth
- Flower mat
- Aluminum foil





STEP 1 Roll white Pasta Top to about 3-4 mm, applying a little Trex or cornflour on the work surface to prevent it from sticking. Cover both dummies and smooth. Center them and fix together with cake gel and toothpicks.



STEP 2 Trace the image of the squirrel. I used a charcoal pencil and tracing paper. Draw all the outlines.



STEP 3 Add the image of the squirrel to the front of the cake by drawing over the traced lines.



STEP 4 Using the traced drawing as a reference, take Pasta Scultura and add the main volume of the face and body to give a 3D effect. The two drawn paws will be painted. The other two will be modelled later.



STEP 5 For the tail roll a long thin tapered sausage shape of Pasta Scultura. Curl one end. Fix the other end to the cake.



STEP 6 Using the Sculpting paste, make small curls and add them to the tail. Start from the bottom and work up adding movement.



STEP 7 Mix the green and yellow powder colour with a little cornflour and use a large soft brush to dab the surface of the cake to frame around the squirrel, dust the base and the back of the cake.



STEP 8 For leaf, flower and fruit stems cut 28 gauge wire into 5-6cm long pieces. Cut wafer paper into strips approximately 4-5cm by 0.7cm. Apply some glue to the strip and place the wire in the center. Leave 0.5cm of wire at each end. Fold the paper over sticking well to the wire and cut the excess paper with scissors. Make about 30-40 stems.



STEP 9 Colour the stems by mixing together green and yellow colours. You can use either powder or gel diluted with a little clear alcohol. Allow to dry.



STEP 10 To make the cherries, colour Pasta Bouquet with red gel colour. Roll small balls of about 1.5cm diameter. Slightly squeeze the balls to form a cherry shape. Use a sharp modelling tool to form a hole for the stem.



STEP 11 For the cherry stem bend a small hook on one end of a stem wire. Add cake gel to the hook and insert into the cherry. Allow to dry.



STEP 12 To colour the cherries mix red gel colour with clear alcohol in a small bowl. Dip the cherries into the colour to coat evenly. For a more intense colour add more dye or repeat the step once they are dry.



STEP 13 Once the cherries are dry apply Liquid Shiny. You can dip them or use a brush. Repeat if needed for a shinier effect.



STEP 14 For the cherry leaves cut out various sizes of wafer paper using real leaf or paper templates. Mix green, yellow and brown gel colour with clear alcohol. Using a flat brush colour the wafer paper leaves on both sides.



STEP 15 Place the wet leaf on the veiner. Press the veiner for about ten seconds to get the veins.



STEP 16 Take one of the previously prepared stems and place one end (free from the wafer paper) on the base of the leaf. Apply some wafer glue to the wire and pinch the back of the leaf to attach to the wire. Place the leaves to dry on shapes of aluminum foil to give a random dynamic look. Avoid leaving them flat.



STEP 17 Once dry, colour the leaves with green, yellow and brown powder colour diluted with clear alcohol. Colour the central part with darker colour and the outer parts with lighter colours. You can also highlight the veins with red.



STEP 18 For the cherry branches take 18 gauge wire and wrap it with kitchen towel to add thickness. Wrap with brown florist tape. Make three 30cm long branches.



STEP 19 For the buds at the end of the branch make small balls with light green florist tape leaving part of the tape not balled up for fixing to the branch. You will need about 4 - 5 buds.



STEP 20 Fix the buds and wrap with brown tape, fraying them a little. Add the leaves as shown using brown tape. Add more tape at the base of the stem.



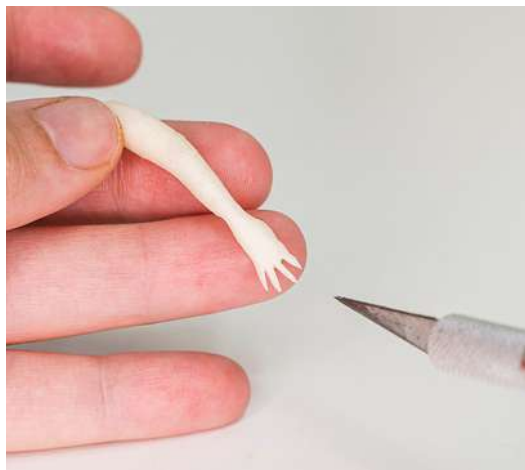
STEP 21 Repeat to fix the cherries. Add them in two's or three's and wrap the ends with brown tape. Remember to leave one cherry for the greedy squirrel.



STEP 22 Add the leaves and cherries and fix the three branches together using brown tape to form one long branch. Wrap it around the cake as shown. Attach the branch to the cake using tooth picks through the branch. Remember to leave the area of the branch in front of the squirrel free of leaves and cherries.



STEP 23 For the front leg roll a thin sausage of Pasta Scultura. Cut the hand diagonally as shown.



STEP 24 Using the scalpel, make three cuts at the end of the hand to make four small pointed fingers.



STEP 25 Bend at the elbow and attach to the cake as shown. Place the hand on top of the branch. Blend at the shoulder. Add a fur texture using a sharp modelling tool.



STEP 26 For the back leg roll a small cone shape of Pasta Scultura. This needs to be larger than the front leg. Pinch the sharp end and flatten. Use your fingers to shape the foot.



STEP 27 With the scalpel make three cuts to form four small pointed fingers. Make a slightly lower cut to get the fifth finger.



STEP 28 Attach to the cake as shown. Add the fur texture.



STEP 29 To colour the squirrel, melt cocoa butter over an essence burner and use it to dilute the powder colours. I find it is best to use a fat based medium to colour the Scultura. Paint a brown base layer. Then mix the brown with a little black and red and paint the darker shaded areas. Mix brown with a little white and paint highlights and lighter areas. Give the eyes a darker outline. Add strong, long and fine brushstrokes to achieve the fur effect.



STEP 30 Now for the the greedy squirrel. Roll a 25g ball of brown Pasta Model and press with your fingers at one third position to achieve the shape shown. Insert a skewer through the body with the thinner end at the neck.



STEP 31 For the legs roll two cone shapes 4g each. Stretch them and form the ankle. Cut the foot area diagonally.



STEP 32 With the scalpel, make three cuts to obtain four sharp fingers and make another cut a little lower to obtain the fifth finger.



STEP 33 Using tweezers pinch the fingers to obtain the shape of the feet.



STEP 34 Curve the paws and fix the legs to the body with a little cake gel. Roll two balls of about 2g each for the front paws.



STEP 35 Roll the ball into a long tapered cone. Shape the wrist and elbow areas by thinning them. Cut the hand diagonally.



STEP 36 With the scalpel make three cuts to obtain four small pointed fingers. Use tweezers to add form and movement.



STEP 37 Put the paws aside and take the cherry we made earlier. Roll a piece of wafer paper around the end of the stalk to finish it. Colour it green.



STEP 38 Fix the cherry to the body using a toothpick. Fix the front legs with a little cake gel. Position them holding the cherry.



STEP 39 For the squirrel's face. Take 18g brown Pasta Model and roll a ball. Roll your fingers centrally to achieve the shape shown. These will be full cheeks.



STEP 40 In the central area use a rigid silicone tip tool to model the nose and the roundness of the squirrel's face. Make a small hole for the mouth.



STEP 41 Lower the two round cheeks and lift the central area shaping the forehead. With a ball tool form the eye sockets.



STEP 42 Mix brown and white Pasta Model to get a light brown. Make two small balls and press into the eye sockets. Roll two small balls of white Pasta Model and fix them into the eye sockets.



STEP 43 Cut the skewer from the body to the correct length to fix the head with a little cake gel. Now take a small ball of brown Pasta Model for the ears.



STEP 44 Flatten and stretch the ball with tapered ends. Press in the center to create a hollow. Add light brown in the hollow. Cut in half for two ears.



STEP 45 With scissors or a scalpel make small cuts in the tips of the ears to form hairs. Fix the ears using a little cake gel.



STEP 46 For the fur texture roll small pieces of thin brown Pasta Model. Dampen the body and add the small pieces. With a silicone tool add the fur effect. Add small pieces at a time. Do this over the entire surface of the squirrel. Use light brown for the tummy.



STEP 47 For the tail roll a 40g ball of brown Pasta Model. Stretch and thin it at the ends.



STEP 48 Add fur texture to the tail. Roll one end to curl the tail. Insert a toothpick into the end of the tail and insert into the squirrel. Add another toothpick at the base of the tail as shown.



STEP 49 As with the other squirrel's tail add small curls of brown Pasta Model to give it more dynamism.



STEP 50 Colour the squirrel with gel colours diluted with clear alcohol. Use dark brown for the shaded areas and light brown for highlighting. Define the eye contour and pupils with black.



STEP 51 Once dry, place the greedy squirrel on top of the cake.



STEP 52 For the daisies bend a hook at one end of the stems we made earlier. Colour Pasta Bouquet with yellow gel. Roll small balls and use cake gel to fix them onto the hook. For the pollen add a little glue and dip the yellow ball into semolina flour coloured with yellow powder.



STEP 53 Cut out different shapes and sizes of daisy petals using wafer paper.



STEP 54 Dampen the daisy petals with a damp cloth and work them with the ball tool to curl them and give them movement. Add the stem through the centre of the flower and secure underneath with a little glue. Make a dozen daisies.



STEP 55 Cut out different sized daisy leaves from wafer paper. Use a template if required. Colour both sides with a mix of green, yellow and brown gel colours diluted with clear alcohol.



STEP 56 Place the leaves in a veiner and hold for about 10-15 seconds. Let the leaves dry on small pieces of aluminum foil to give movement.



STEP 57 Glue a leaf or two onto the stem of each daisy with a little glue. Then place them on the cake as you like. Always try to balance the look of the cake. If you are working with real cake remember to isolate the wire before inserting it.



STEP 58 For the wild flowers to give the cake a little more colour. Cut out small wafer paper flowers of different sizes. Colour them pink on both sides and work them with a ball tool to give form. Take a stem and use a small damp piece of wafer paper make a small ball on one end. Paint the end light green. Pass the stem through the petals and fix with a little glue.



STEP 59 Using a 26 gauge flower wire and some light green florist tape form the sprig of wild flowers. Add to the cake where required for your finished look.

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ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!
Gillian Byrne





Would you like to win a Saracino Surprise Box Worth

To be in with a chance of winning a Saracino surprise box worth £50.00 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.

LUCKY WINNER will be introduced in our APRIL issue.

Competition ends on midnight the 20th March 2022 and it's open worldwide!

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D	U	T	S	U	D	M	O	T	H	E	R	U	R
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R	P	O	N	D	S	R	G	M	S	U	N	F	S
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S	Q	U	I	R	R	E	L	S	D	S	I	O	N
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- SPRING
- ANIMALS
- MOTHER
- TIRAMISU
- SQUIRREL
- EASTER
- GREEN
- FLOWERS
- COLOURS
- BUNNY
- CHOCOLATE
- FRIENDS
- POND
- BUDDIES
- DAFFODILS
- FISH

EASTER BUNNY COOKIE



What you need:

INGREDIENTS

- Saracino white royal icing (mixed to thick consistency)
- Powder colour: Brown, pink, yellow, blue and green
- Gel colour: Black, green

EQUIPMENT

- Oval shape cookie
- Fluffy brush
- Brush 10/0
- Nozzle 2.5 (for folding)
- Nozzle 2 (for ears, body and egg)
- Nozzle 1 (for muzzle, nose and paws)
- Parchment paper
- Piping bags
- Icing bag adaptor



CAKE DESIGNER *Radoslava Kirilova*

Hello! My name is Radoslava Kirilova and I'm the face behind Radiki's Cakes.

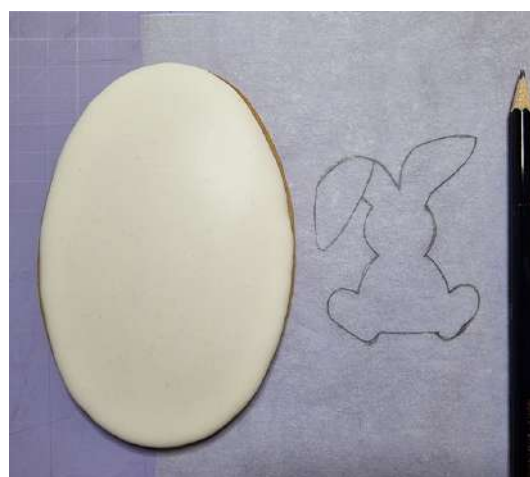
I was born in Bulgaria, but I moved with my family to the United Kingdom five years ago, where my cake decorating career began. I've been a hobby baker since 2011 and it is my passion from then on. At the beginning I baked mainly for my family and friends, but with the years passing by, I took the decision to make it a career. I am really in love with what I do and for me it is not only a job, but a way to see the happiness in the eyes of my customers, when they receive their orders. Every next cake is a new challenge, and I put a piece of my heart in each of them.

In October of 2020 I've organised my first collaboration – British Fantasy Collaboration, which was featured in some of the biggest Cake decorating magazines and on the Saracino Dolci website.



Radiki's Cakes
by Radoslava Kirilova





STEP 1 Using let down white royal icing flood the oval cookie and allow to dry fully. Draw the rabbit outline on parchment paper with a food safe pencil or pen.



STEP 2 Trace the rabbit outline onto the cookie.



STEP 3 Draw the easter egg by hand and pressure pipe a small amount of royal icing to fill the inner part of the ears. Allow to dry.



STEP 4 Pipe the outer part of the ears as shown. You should allow it to dry slightly before moving to the next step or avoid items directly next to each other.



STEP 5 Pipe the body and the folded ear.



STEP 6 Pipe the head and the feet. You can pop any air bubbles using a needle or sharp tool. Allow to dry completely at this stage.



STEP 7 After the royal icing is completely dry, pipe the muzzle and the easter egg.



STEP 8 When the muzzle is dry, pipe a small dot for the nose.



STEP 9 Pipe the arms, feet and toes.



STEP 10 With brown powder colour and a soft brush, dust the rabbit as shown. Use darker areas to add definition.



STEP 11 Using pink powder colour dust the inner part of the ears, paws and cheeks.



STEP 12 Use yellow powder colour to dust the egg.



STEP 13 With the brush 10/0 and green gel colour draw the pattern on the egg.



STEP 14 Using black gel colour and a fine brush paint the outlines of the rabbit, paint the nose, whiskers and the eyebrows.



STEP 15 Using blue powder colour with a soft brush dust the outline and the upper part of the cookie.



STEP 16 Using green powder colour dust the bottom part of the cookie.



STEP 17 For the basket pipe royal icing under your rabbit.



STEP 18 While it is still wet cover with green pre-coloured crushed biscuits. Your cookie is finished.



Read With Cake



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

GRAEME VENUS

INTERVIEW BY SARACINO

TELL US ABOUT YOUR BACKGROUND

I live in the Northeast of England and create cakes with a difference that push my abilities. I have a degree in animation and have worked in packaging and design as well as a freelance illustrator. I think this has helped to hone my skills and give an artistic flair for creating the cakes I make today.

HOW DID YOUR CAKE JOURNEY START?

I met my wife 11 years ago and she has always baked. It all really started making a cake for my father's birthday. My wife baked the cake, and I had my first attempt at decorating. I used fondant to make little garden gnomes and a lawnmower for his garden themed cake and it was a great hit. After this we made a New York taxi cake and started to get requests from friends and family.

WHERE DO YOU FIND YOUR DESIGN INSPIRATION FOR YOUR BEAUTIFUL WORK?

I guess the best inspiration I get for cakes would really be nature and the world around us as I make a lot of landscape and animal cakes which I love to make. I have always been keen on the outdoors, and it is great to be able to mirror some of that in my cakes.

ONCE YOU HAVE CHOSEN YOUR INSPIRATION, WHAT IS THE MOST CREATIVE PROCESS FOR YOU?

I think the most creative process really is pulling together everything a customer wants and making a design that flows together rather than just sticking everything on to give them a cake that amazes them. If it is a sculpted cake the shape must be correct, or it is not going to look right. If it is a hand painted cake the images need to be correct to make it look recognisable and stunning. With a lot of landscape cakes, I think the texture makes it. But I feel it is the fine detail that really finishes off a cake and gives the wow factor. It really gets people to look closely at the cake.



DO YOU HAVE A FAVOURITE CREATION YOU HAVE MADE TO DATE? CAN YOU TELL US MORE ABOUT IT?

My favourite cake I have made to date would probably be the stag cake I made for my first Cake International competition recently. Admittedly I would have liked to have spent a bit more time on it to really finish it off (time was a bit restricted when I made it with other orders I had on) which would have hopefully pushed my result to gold. I created it to push myself to see what can be done adding in the little extras such as him sticking his tongue out and having the bird on his ear to add a little humour as well as other textures and skills to achieve the final result.

WHAT TIPS CAN YOU GIVE TO OTHER ARTISTS WHEN THEY ARE MAKING CAKES?

Plan your cakes well. If you are making a difficult cake, then make sure you have planned out the frame and structure as 99% of the time the cake has to travel (often along what's seems like the world's worst roads) and ending up with a pile of crumbs in the back of the car that can't be repaired is embarrassing and bad for business. Always take a small cake repair kit with you. I find small chocolate wraps than can sit in a flask of hot water invaluable for making repairs as it fixes quickly especially with freeze spray. Plan out your materials and how you are going to tackle what you are making as it is never good to get out of your depth.

WHAT SARACINO PASTE DO YOU USE AND WHY?

I use both the Pasta Model modelling paste and the chocolate modelling paste all the time as they are pliable and blend together nicely without drying out. They are fantastic for covering and creating good textures as well as modelling figures and smaller items. I also find the modelling paste mixed with flower paste makes a smooth paste that doesn't crack and dry out as quick but gives a nice solid finish for items such as building walls and free-standing items which I use a lot in my work.

WHAT ARE THE TOOLS YOU CANNOT DO WITHOUT WHEN CREATING YOUR MODELS?

I constantly use a set of 4 main tools. Ball tools give great shaping to larger areas, I use a pointed rubber tool for getting finer details and effects such as fur, a scalpel for cutting and shaping panels or more fiddly detail and I use two hook tools I bought when I attended a Carlos Lischetti class several years ago. These are probably my best all round tools I use for detail and texture as with the shape you can get a lot of different feels with the one tool without having to keep swapping all the time.

WHAT DO YOU DO IN YOUR SPARE TIME? HOW DO YOU RELAX?

When I do manage to get a moment, it is always great to get out in the fresh air for walks in the countryside with my wife and children. I also like to draw.

IF YOU HAD A CHANCE TO SIT DOWN AND HAVE A CAKE AND COFFEE WITH SOMEONE FAMOUS, WHO WOULD IT BE AND WHY?

I would have loved to have been able to sit down with the amazing Ray Harryhausen when he was still with us. I was always amazed by his special effects and models in movies when I was a kid and he was always a huge influence on me.

DO YOU HAVE ANY EXCITING PLANS FOR 2022?

With the current climate it is very difficult to plan too far ahead. I want to further my business and be able to offer my customers more. I am hoping to start doing online tutorials or classes and try to move into more sculpted cakes that push my limits and amaze my customers.

WHO IN THE CAKE WORLD INSPIRES YOU? DO YOU HAVE A FAVOURITE ARTIST?

At the moment Carla Puig is amazing and her faces and the techniques she uses really pushes her above the rest. Emma Jayne cake design is also one of my great inspirations. The animals and the detail she creates is amazing. I was lucky enough to meet both at Cake International and have to say they are the nicest most accommodating people I have met, taking time to talk to everyone.



POND CAKE



You will need:

INGREDIENTS

- Saracino Pasta Top: White for colouring
- Saracino Pasta Model: White for colouring, variety of greens, pink and yellow
- Powder / gel colours
- Saracino Cake Gel
- Lemon extract / clear alcohol

EQUIPMENT

- FMM brick texture mat
- Various flower cutters: Blossom, primrose, calyx, petunias, daisies
- Foam pads
- Petunia double sided veiner
- The Old Piping Bag's Mortar Marker
- Sponge
- Square cutter (I used PME geometric multi square cutter)
- Circle cutter
- Ball tools
- Small flower moulds
- Dresden tool
- Cake drum for the base



CAKE DESIGNER

Shereen Van Ballegooyen

I am a completely self taught cake decorator.

I started in 2010 full time and have loved every minute since then. There have been tears and tantrums too ... and that's just me, not the kids but with each cake and creation I have learnt something new. I truly love that I get to be creative each day and still get to be a stay at home mum for my 3 girls!

I love taking people's ideas and translating them into a cake design and seeing my ideas 'come to life'. Doing this as a job allows me to play with my creativity daily and have a huge variety in styles on my cake.



Missed a previous tutorial by Shereen?

Don't worry, you can still download it and give it a go. In this tutorial, Shereen also shows how to mix ready coloured Saracino Pasta model to achieve beautiful pastel colours!





STEP 1 For this cake I baked and ganached a 7" square. Get sharp edges to your ganached cake.



STEP 2 Using a cake board 1" smaller than the cake (or just a smaller square template) place on top of the cake.



STEP 3 Cut around the board/template. Don't cut too deep as you only want to remove the ganache. We will remove more on the next step. If we go too deep we will have to use too much cake gel for water.



STEP 4 Once you have removed the ganache square in the middle, use a spoon to scoop out a little cake.



STEP 5 Now use the side of the spoon to scrape across the cake to level it nicely.



STEP 6 Remove as many crumbs as possible before ganaching again.



STEP 7 Ganache the centre again to seal the cake and set in the fridge.



STEP 8 Once the ganache is set brush the top with some water and cover with rolled green Pasta Top.



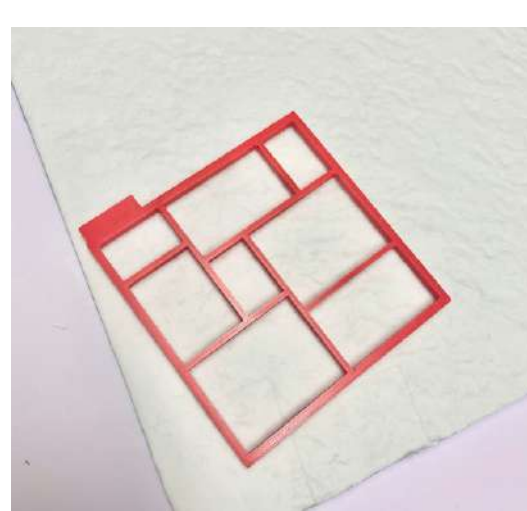
STEP 9 Work the paste into the corners and smooth out nicely.



STEP 10 Trim off the excess edges of green icing. This does not have to be too tidy as we will cover this later.



STEP 11 Colour Pasta Top with a little black to get a grey paste. Cover your cake drum. I use a coarse decorating sponge to texture the paste to give it a rough / concrete effect.



STEP 12 Once you have textured the whole area use the Mortar Marker to mark the board. Do this while the paste is still soft on the board.



STEP 13 Repeat the pattern over the whole board.



STEP 14 Get some lemon extract or clear alcohol, brushes and grey and gooseberry paste ready to paint the board. We will mix the colours with the liquid.



STEP 15 First paint over with grey, darker in places and sometimes lighter toned. Brushing across / over the top of the texture helps lift the texture and make it more visible.



STEP 16 Build up the colours to give depth and texture.



STEP 17 Use a finer brush to paint darker grey into the grooves. When you have finished painting the grey add a very subtle touch of gooseberry green in a few places to give a mossy effect.



STEP 18 Roll dark brown Pasta Top and add texture with a brick texture mat. I left the paste for about 20-30 minutes just to set a little before cutting to size.



STEP 19 Trim the textured paste to a size that will fit your cake sides. I leave it a little bit longer and trim excess when it is on the cake.



STEP 20 Use a little cooled boiled water on the sides of the cake to stick the brick panels to all 4 sides. Trim any excess at corners with a sharp knife.



STEP 21 Use a sharp knife to continue the brick texture on each corner.



STEP 22 For the square slabs to go around the top edge of the cake, I used dark brown Pasta Model and a PME geometric square multi cutter.



STEP 23 Don't stick the tiles down but place them around the cake to fit as you may need to adjust them slightly to make them fit evenly around the cake edge. Then fix when spaced correctly.



STEP 24 Use dark brown colour mixed with lemon extract or clear alcohol to paint over the tiles and bricks to add highlight and add darker tones.



STEP 25 Marble some Pasta Model with black, grey and white paste to make little stones to go in the pond.



STEP 26 Add various sized stones in and around the pond, just use a little sugar glue to stick them down.



STEP 27 For the plants use the calyx cutter to cut out some green flowers and texture them using the petunia veiner.



STEP 28 Pinch each flower at the base to bring the petals together.



STEP 29 Take a few flowers and pinch them together in bunches. Place the little bunches in the pond between stones.



STEP 30 Make lily pads by cutting small circles of green Pasta Model and cut a little V shape out of each circle. Use a Dresden tool to mark some texture lines on the pad.



STEP 31 Cut out pink and white medium daisies and small yellow daisies.



STEP 32 Put your daisies on a foam pad and use a small ball tool to curl the petals inwards. Gently press the ball tool from the end of the petal in towards the centre of the flower.



STEP 33 Add the yellow daisy to a softer sponge and use a ball tool to press in to the middle and cup the flower more.



STEP 34 Now pinch the little yellow daisy at the back to bring all the petals together. Glue 2 medium daisies together and add the yellow centre to a 3rd medium daisy.



STEP 35 Finish the flower off by adding the 3rd daisy and centre to the 2 medium daisies.



STEP 36 Repeat to make as many flowers as you want and add your flowers to your lily pads.



STEP 37 Koi carp fish - keep these simple and keep them fairly flat to be covered with cake gel. If you make them too chunky they won't fit under the gel.



STEP 38 Roll long teardrop shapes from various Koi carp colours. Add differing coloured patches and dots to the side of your teardrop shape.



STEP 39 Add 2 to 3 marks per fish. Roll the shape gently again to blend the mark to the fish shape and press flatter, shape the head and curve the tail.



STEP 40 Add the fish to the pond between the rocks and plants.



STEP 41 I coloured the whole pot of Saracino cake gel for the pond water. If I was making a smaller decoration that just needed a little bit of gel, I would just colour a small amount.



STEP 42 Add the coloured gel to the pond over the fish and stones.



STEP 43 For the plant pots roll a large, medium and small ball of grey Pasta Model. Press the small ball flat for the base of the pot, use a ball tool to indent the medium ball.



STEP 44 Put your pot together with the base and the top.



STEP 45 Use any small flower mould you have to make some flowers to decorate the pot.



STEP 46 For another shaped pot roll a fat sausage shape and then flatten one end. Roll to a cone shape. Trim off the narrower end.



STEP 47 Turn the shape upside down on your board. Cut some strips for the top rim of the pot and fix using the board as a smooth guide edge.



STEP 48 Glue a strip around the top of the each pot cutting off any excess.



STEP 49 Make a selection of pots. Now we will make Pasta Model plants to go into them.



STEP 50 Use your primrose cutter to cut out more green leaves and vein them.



STEP 51 Pinch together in bunches.



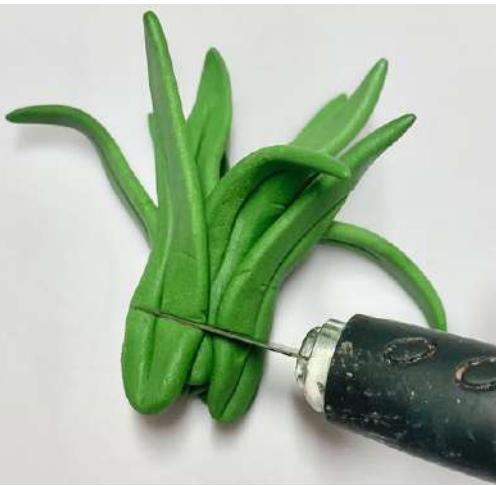
STEP 52 Add bunches to your pots.



STEP 53 Roll some long green teardrop shapes, flatten slightly and use a Dresden tool to mark a line up the centre of each.



STEP 54 Pinch together into a bunch.



STEP 55 Trim off the rounded base and add to a pot.



STEP 56 Cut out some large blossoms and vein them, pinch in bunches and add to pots. You can use whatever colour paste you want.



STEP 57 Cut out some large petunia flowers. I left these plain, and just pinched and bunched them together.



STEP 58 Repeat using a smaller petunia cutter in a different green and vein these, pinch and bunch together and add to pots.



STEP 59 Cut some large daisies using a different green and pinch and bunch together. Add to pots.



STEP 60 Use a small rose leaf cutter and cut some leaves. Use a Dresden tool to mark the middle and add the leaves to a large pot for your last plant.



STEP 61 A whole selection of pots and plants in various shades of green and shapes and sizes. Make as many as you wish.



STEP 62 Add your plant pots to the board around your pond.



STEP 63 Your Koi Carp ornamental fish pond is ready to be admired.

SARACINO Ice Cream

SUPREME YOUR FLAVOUR



Make your own
gelato ice cream
with Saracino Base
Gelato and choose
your Supreme flavour



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Sweet Pastry Chat



Carol Smith, former Army chef, is a cake artist known for her love of ruffles. She has won many awards for Wedding cakes with different styles. Also contributor of the famous creation 'The Dog Eating the Wedding Cake' cake that not only won Gold award but also best in class at Cake International.

*H*ello there and welcome to this months 'Sweet Pastry Chat'

If you haven't heard of Saracino's Supreme food flavourings before, in this issue I'm going to talk to you about 3 of their delicious flavours - Caffe, Tiramisu and Vanilla. There are currently 14 flavours in total so hopefully a flavouring you will need or enjoy!

Trying to find good quality essences or flavourings for our cake goodies and desserts can be a bit of trial and error, so let me make this a little bit easier for you.



You can use these flavours for all your cake goodies and desserts (I will go into more detail with some of the other 11 delicious flavours in the coming issues).

As many of you know I run a cake business where we make all sorts of cakes and are often trying to find new flavours for our clients. I was really keen to test these out!

I tried the tiramisu and caffe with some cupcakes as well as layered sponge cake.

Once you open the jar, give the contents a good stir so that it is all mixed in well as it can separate during storage. Once opened they have a good shelf life and will be good to use for months.

When trying out new flavours, always start off with adding a small amount at first and taste as it's easier to add more than if you add too much and you will have to start again. I found that these flavours are so intense I only needed a small amount, but everyone has their own tastes.

When adding the flavouring to your cake mix or puddings make sure you mix it in well. The flavours are highly concentrated so mixing it in is very important so that the paste and flavour is evenly spread.

I used all 3 flavours (separately) in a basic cupcake mix. I don't usually add vanilla to my vanilla flavoured sponges, however as I was testing it out I gave it a try. Bake these as you would normally.



These flavours also worked great mixed into the buttercream and can also be added to Swiss Meringue Buttercream.

Remember to add a small amount at first and mix in well.



I made two batches of buttercream, one with vanilla and the other with caffe so that I could see which would complement the tiramisu cupcakes. Both the flavours tasted amazing with the tiramisu.



So, a few facts to hopefully help answer any questions –

- *Saracino Supreme concentrated flavourings come in 14 different flavours (I'm looking forward to trying out the others!)*
- *They are highly concentrated and perfect for your sponges, cupcakes, buttercream, ganache, macarons, yoghurts and ice-cream*
- *You only need a small amount to flavour all your cake goodies*
- *They have a long shelf life*
- *Once opened there's no need to store them in the fridge like most food jar items*

I was really keen to try out the tiramisu and I can honestly say that it tastes just like real tiramisu and if you are a fan of coffee cake you will love the caffe flavour!

I hope you have lots of fun experimenting with these flavours, good luck and enjoy!

Til next time Carol xx

Cakes by Carol
AWARD WINNING CAKE DESIGNER

One thing I was keen to try out, was how these flavours would react when mixed with ganache. We all know that messing about with ganache can be stressful at times, however I had no issues with the tiramisu or vanilla flavours. I used the tiramisu mixed into the dark chocolate and the vanilla mixed with the white.



A little tip! Add the flavouring to the cream before you heat it up. Once it's boiled, give it a good stir so that the cream and paste is completely mixed together. Then you can pour onto the chocolate and stir.



For this cake

I used the Tiramisu in the sponge mix, filled with Caffe flavour buttercream. Covered with white chocolate ganache flavoured with vanilla then another covering of dark chocolate ganache which was flavoured with the tiramisu flavouring paste.





BEST FRIENDS





CAKE DESIGNER

Anna Rosa Maggio

I was born in the south of Italy (Lecce) where, since high-school, I was able to learn and refine my painting, sculpture and architecture skills. Throughout high school years, I worked as an intern for several historical botteghe - workshops where I learnt how to model and paint papier-mache, which is a typical feature of handicraft from Lecce.

In 2012 for my son's birthday, I decorated my first cake and in a short time, cake decoration became my job leading to the launch of my own business called "Anna Rosa Maggio Cake Design". To improve and practice, I attended several master classes that taught me that perfection in the cake design industry, as in all other fields, is a strange mix between good technique, extreme passion and bright creativity.

Dedication and commitment to my job has led me to important national and international results such as: a silver medal at the Italian pastry competition FIPGC in 2014 and three golden medals at the UK Cake International Show in 2016, 2017 and 2018.



Anna Rosa Maggio cake design

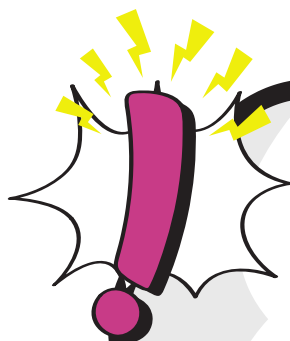
What you need:

INGREDIENTS

- 150g white Pasta Top
- 200g white Pasta Model
- 5g black Pasta Model
- 120g yellow Pasta Model mixed with white (ratio 50:50)
- Gel colours: brown and green
- Powder colours: white and pink
- Clear alcohol
- Cake gel

EQUIPMENT

- Modelling tools
- Cocktail stick
- Cake drum
- Mix green gel colour to the Pasta Top unevenly and cover your cake board



Did you know that
Pasta Top is
GLUTEN FREE and
VEGETARIAN?



STEP 1 Wet your base. Roll the green Pasta Top with a rolling pin and cover the board. Remove the excess.



STEP 2 For the dog roll a 150g ball of white Pasta Model.



STEP 3 Form the oval shape.



STEP 4 Rotate your fingers on the paste with light pressure about $\frac{3}{4}$ up the oval.



STEP 5 Gently pinch the narrower part of the paste with your fingers. Mark lines beneath the eyes with a modelling tool.



STEP 6 Using a ball tool press holes for the eyes and nose.



STEP 7 Mark the opening of the mouth.



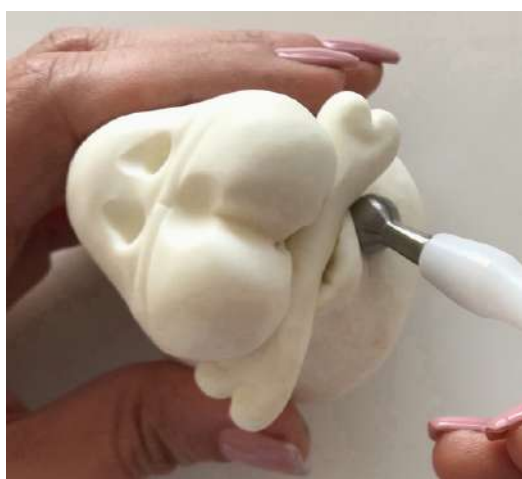
STEP 8 Shape the mouth opening and open it.



STEP 9 For the bone roll 5g white Pasta Model stretching it with your fingers.



STEP 10 Using a tool, shape the bone.



STEP 11 Moisten inside the mouth and insert the bone inside. Shape the lower mouth with a ball tool.



STEP 12 Use a small ball tool to mark whisker holes.



STEP 13 Roll the nose to a teardrop shape with 2g black Pasta Model. Fix into the hole we made for the nose.



STEP 14 For the ears roll 10g white Pasta Model into two teardrop shapes. Flatten them using a ball tool.



STEP 15 Shape each ear with your fingers. Fix onto the dogs head.



STEP 16 Roll 10g white Pasta Model into two balls. Press them lightly with a fingertip and mark the toes with the tool.



STEP 17 Attach the front paws to the dog's body by slightly moistening (or using cake gel). Add two small balls of white paste for the eyes.



STEP 18 For the back legs roll 20g white Pasta Model. Divide it in half and shape the legs using your fingers.



STEP 19 Shape and finish the back legs using a tool. Fix to the body.



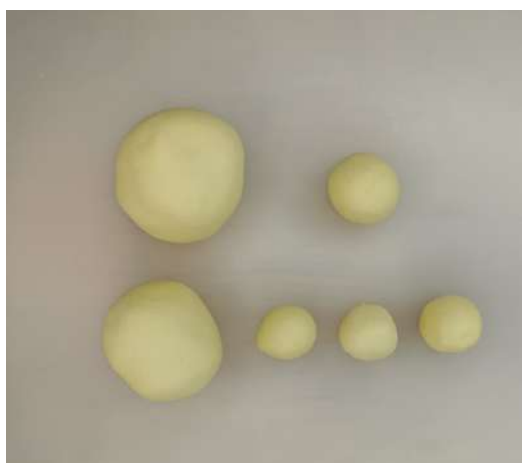
STEP 20 For the tail roll 5g white Pasta Model. Attach to the body with cake gel.



STEP 21 Paint random spots and patches using brown gel colour diluted with clear alcohol.



STEP 22 Use a fine brush to paint the eyes and details to finish off the cute dog.



STEP 23 For the cat divide 120g yellow Pasta Model into balls (you will need 60g for the body, 35g for the head, 10g for legs, 5g tail, 5g ears, 5g muzzle).



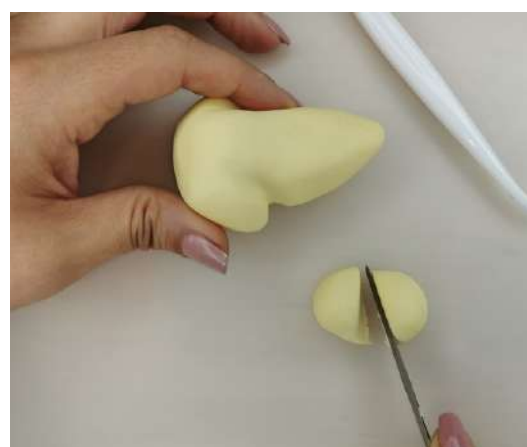
STEP 24 For the body roll a teardrop shape with the 60g. Shape with fingers.



STEP 25 Bend as shown.



STEP 26 Imprint the shape of the rear legs with a tool.



STEP 27 Divide 10g of paste evenly to make the 4 paws.



STEP 28 Roll to a teardrop shape and mark the toes with a tool.



STEP 29 Attach the back paws with cake gel.



STEP 30 Make the front paws by dividing into balls as shown.



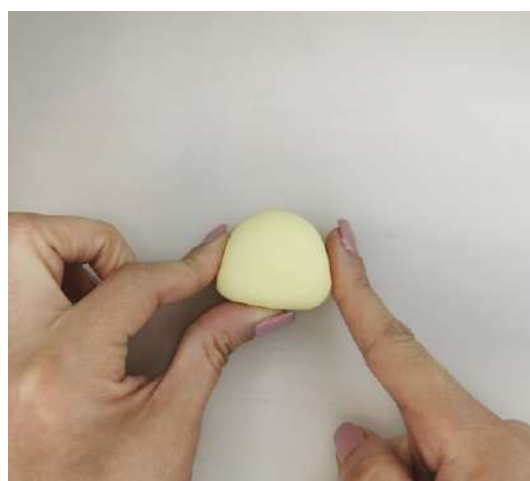
STEP 31 Fix the front paws with cake gel.



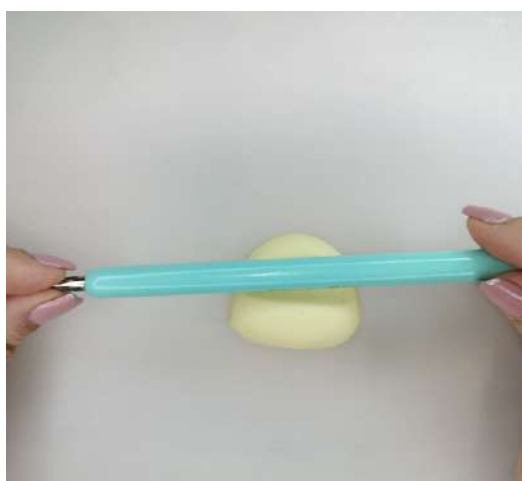
STEP 32 For the tail roll 5g paste. Add the curved shape.



STEP 33 Fix the tail to the body using cake gel and a cocktail stick.



STEP 34 For the face roll 35g yellow Pasta Model as shown.



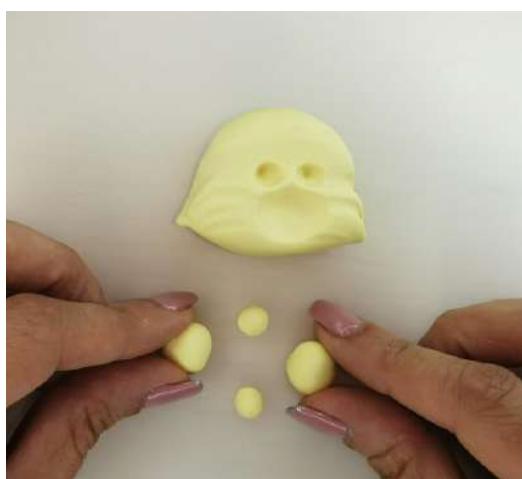
STEP 35 Flatten the top of the cat's head.



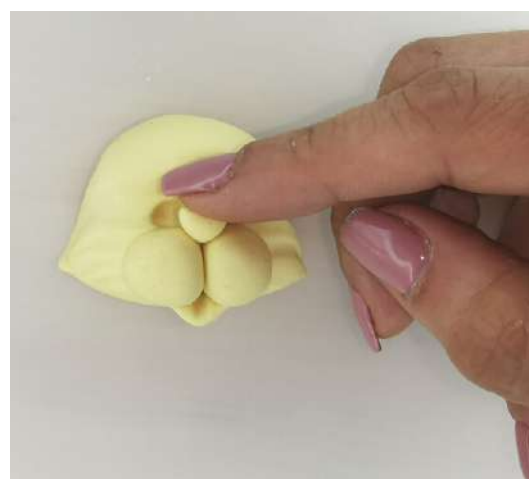
STEP 36 Use a ball tool to form eye sockets and a dent for the nose.



STEP 37 Mark the direction of the cat's fur with a tool.



STEP 38 Divide 5g yellow paste into balls as shown.



STEP 39 Attach them with cake gel to make the muzzle. Shape the lower lip.



STEP 40 Use a soft brush and pink powder colour to dust the nose. Add marks for the whisker holes.



STEP 41 Insert small balls of green paste into the eye sockets and flatten them.



STEP 42 Use a smaller ball tool to press the pupil marks. Prepare small balls of black paste for the eyes. Roll thin eyelashes.



STEP 43 Insert the small balls of black paste into the eye sockets and add the lashes. Make the ears using 5g yellow Pasta Model. Roll into a teardrop shape and press the ear shape with a tool.



STEP 44 Gently dust the details.

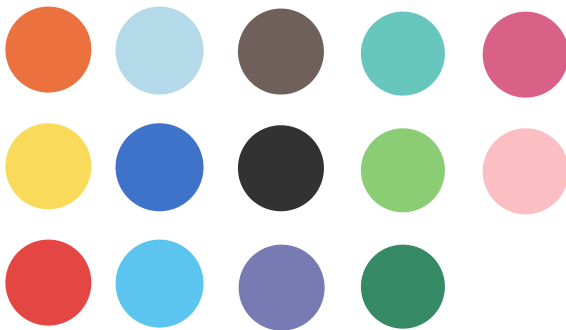


STEP 45 Paint the cat's coat using colours diluted in clear alcohol. Your two buddies are ready!

PASTA TOP

VEGAN FRIENDLY

14 beautiful colours
ready for covering
your cakes



Available
in 5kg,
1kg and
500g



Inspiration by Enrique Rojas aka Have Some Cake



EASTER DAFFODILS



What you need:

INGREDIENTS

- Saracino Pasta Bouquet flower paste – coloured yellow and leaf green
- Saracino Pasta Top
- Saracino modelling chocolate
- Saracino Liquid Shiny confectioners glaze
- Saracino powder colours – yellow, orange, brown and green
- Colours for airbrush – brown, black, green, white.
- Trex

EQUIPMENT

- Veining board
- Foam flower pad
- Small rolling pin
- Dusting brushes
- Thin paint brush
- Clear alcohol
- Flower wire – 28 gauge, 26 gauge and 18 gauge
- Yellow stamens
- Decorating tools
- Veining tool
- Scissors
- Pliers
- Light brown, green and white floral tape
- Daffodil petal cutter
- Daffodil veiner
- Tree bark veiner
- Cake drum
- Paper cups



CAKE DESIGNER
Albena Bozhidarova

Albena Bozhidarova from 'Benny's Cakes' was born and lives in Gabrovo, Bulgaria.

In 2011 she started making sugar decorations for fun and to please family and friends. Soon the hobby becomes a passion. Her love for nature and especially for flowers gives inspiration to recreate their beauty from sugar.

She has won awards in international competitions, participated in exhibitions, published in magazines and runs her own sugar flower courses.



I like working with Saracino Pasta Bouquet because it is very elastic, and it can be rolled very thin. In this way the flowers made with the paste are very realistic.

Albena Bozhidarova





STEP 1 To make moss prepare a sponge cake mix using: 1 egg, 12g sugar, 30g glucose, 25g flour, 5g baking powder and a little green powder colour.



STEP 2 Mix all the ingredients and divide the mixture equally into four paper cups. Microwave for approximately 2 minutes at maximum power.



STEP 3 Remove the cups and allow to cool. Then cut and crumble them to look like moss.



STEP 4 For the daffodil pistil use 26 gauge wire. Cover about 2cm of the end with a little yellow flower paste.



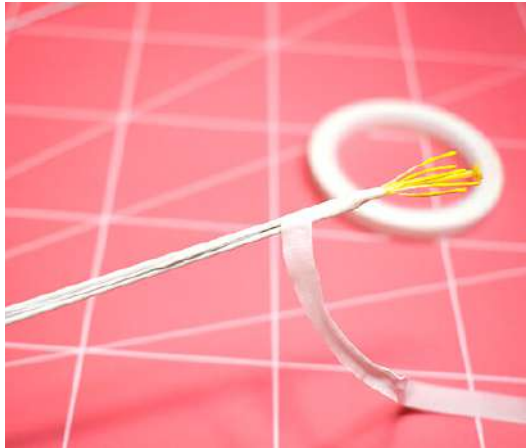
STEP 5 Form the pistil on top from a small ball.



STEP 6 Use 5 yellow stamens and pistil to form the center of the daffodil.



STEP 7 Arrange the center and fix together using white floral tape.



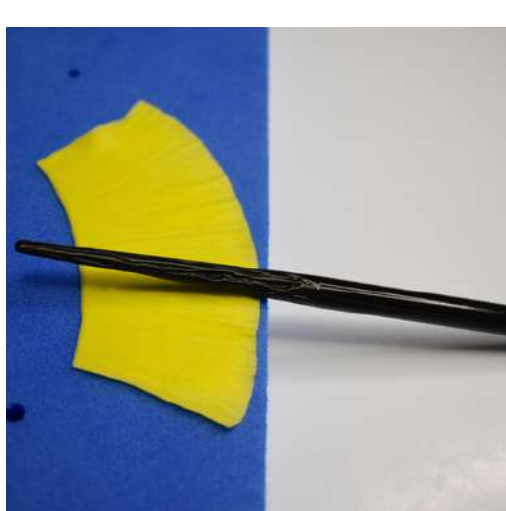
STEP 8 Attach the center to three 18 gauge wires. Tape them all together.



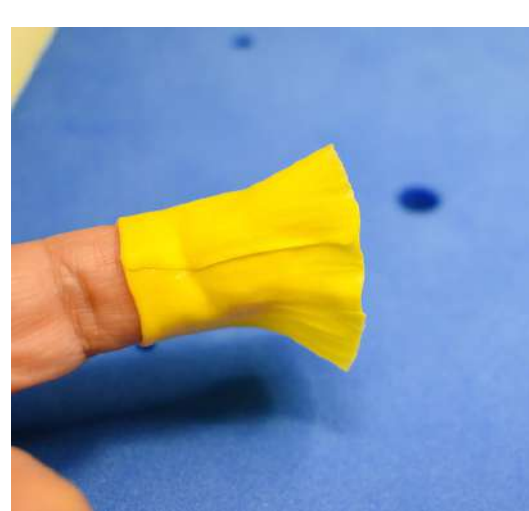
STEP 9 For the daffodil centre trumpet make a template measuring 6 x 3cm as shown. Roll yellow flower paste thinly and cut out the shape.



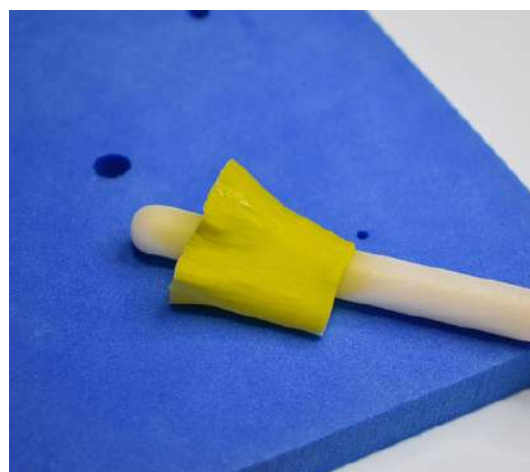
STEP 10 Soften the edges with the ball tool on the foam mat.



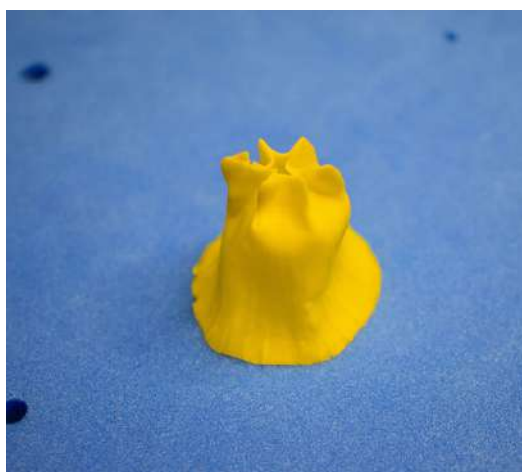
STEP 11 Frill the edges with the veining tool.



STEP 12 Join the two ends together to make a tube by applying a little edible glue.



STEP 13 Gently press the connection point so that the joint is not visible.



STEP 14 Pinch the back lightly with your fingers to form a cup shape.



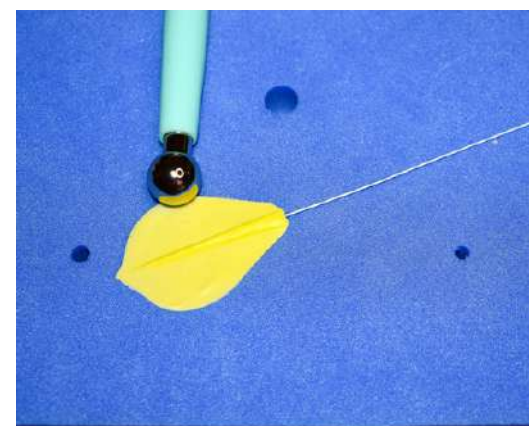
STEP 15 Attach the cup to the finished pistil and stamens with a little glue. Shape carefully by hand. Allow to dry upside down.



STEP 16 For the daffodil petals roll yellow flower paste thinly over the veining board. If your paste is sticky use a little Trex.



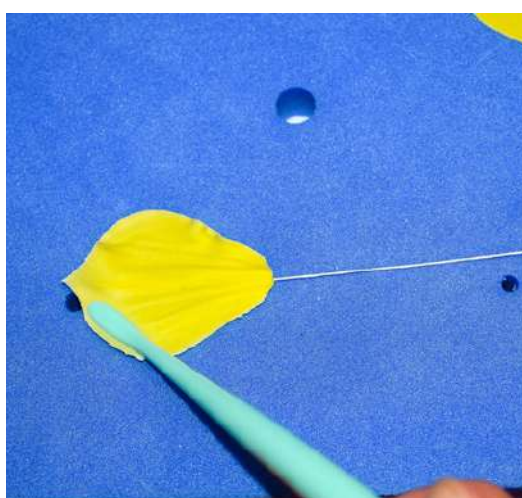
STEP 17 Cut the daffodil petal using the cutter. You need 6 petals.



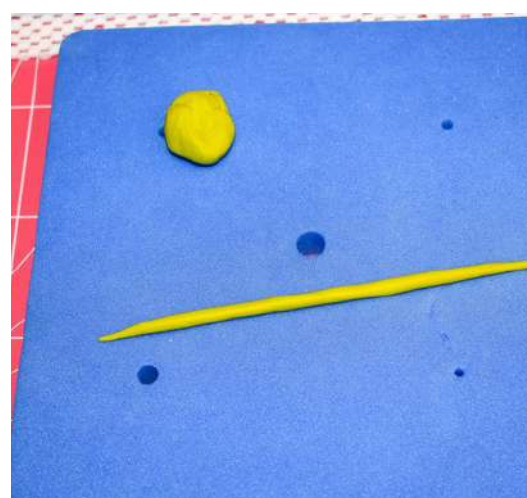
STEP 18 Put a little glue on the end of 28 gauge wire. Insert the wire into the petal to approximately halfway. Soften the edges with a ball tool.



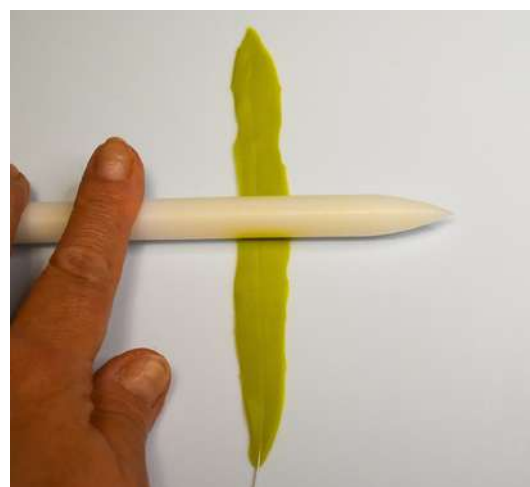
STEP 19 Put the petal in the veiner and press gently.



STEP 20 Remove the petal to the foam mat. Shape to give the petal a realistic look and let it dry for 2-3 hours.



STEP 21 For the leaves use 26 gauge wire. Cover about 10-12cm with light green flower paste.



STEP 22 Flatten the leaves with the small rolling pin.



STEP 23 Using a Knife tool, make veins on the leaves.



STEP 24 Dust each petal from the base using a soft brush and yellow powder colour. Repeat on the back.



STEP 25 Dust the center trumpet using yellow powder colour inside and out.



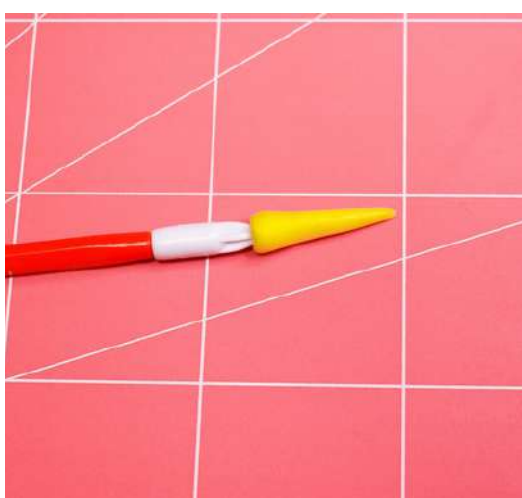
STEP 26 Dust the rim of the center with orange powder colour.



STEP 27 Assemble the first 3 petals as shown using light green flower tape.



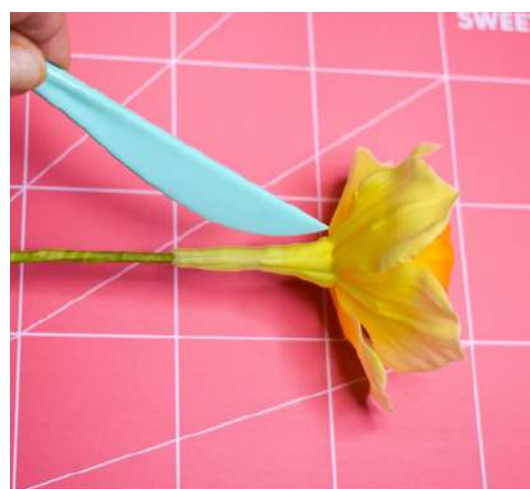
STEP 28 Add the next 3 petals behind the first.



STEP 29 Roll a small cone of yellow flower paste. Press the end using a sharp tool.



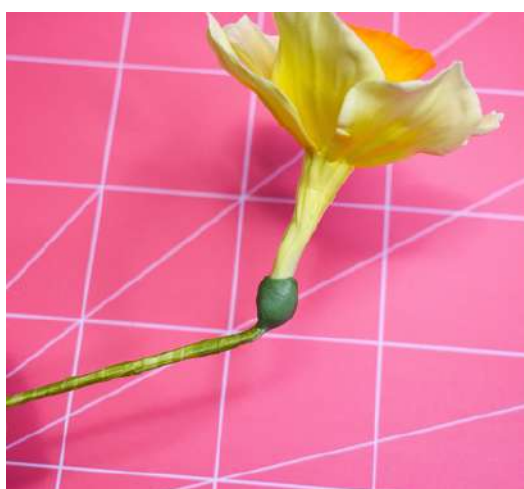
STEP 30 Attach the cone behind the flower using some glue.



STEP 31 Using a knife tool make veins on the cone.



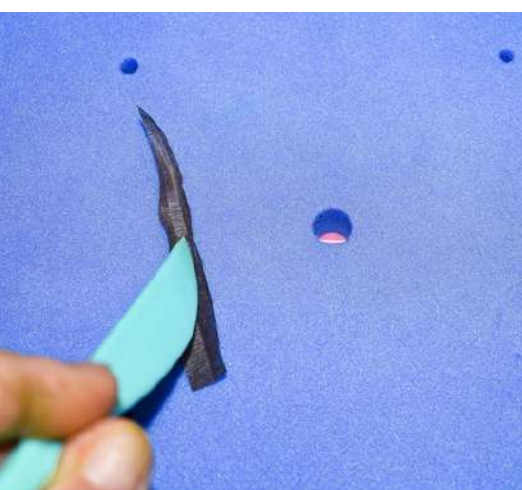
STEP 32 Using pliers, bend the stem at the end of the cone.



STEP 33 Roll a small ball of green flower paste and attach it to the end of cone.



STEP 34 Dust the back of the flower using green powder colour.



STEP 35 Cut a small piece of brown floral tape and use scissors to form a sharp point. Using a knife tool, make veins on the tape.



STEP 36 Attach the piece of brown tape behind the flower, near the green ball.



STEP 37 Dust the stem next to the flower tape with brown powder colour.



STEP 38 Dust the leaves using green powder colour. Then glaze them using Liquid Shiny confectioners glaze.



STEP 39 For the eggs use eucalyptus colouring to colour a small ball of modelling chocolate. Roll two eggs from the modelling chocolate.



STEP 40 Using a fine brush, paint the small spots using brown powder colour diluted with a little clear alcohol. Leave the eggs to dry.



STEP 41 Colour Saracino Pasta Top with brown colour or use the pre-coloured brown Pasta Top.



STEP 42 Roll the paste and use a bark embosser to add the bark texture.



STEP 43 Cover the side of the cake with the bark effect paste. Cover the top with a circle of paste and add lines. Cut off the excess paste and use modelling tools to give a realistic effect.



STEP 44 Using an airbrush, colour the stump brown, add some black and a bit of green and finally a little white colour.



STEP 45 Arrange the edible moss, eggs and daffodils on the top of the cake. Your Easter Daffodil treat is ready!

EASTER BUNNY



BY DIONIS IAROVOI



download to watch



Check Out This Cake



by Kristine Mohan



'CLIP 'N CLIMB' ADVENTURE ON THE CAKE CHECK OUT WHAT WAS HAPPENING BEHIND THE SCENES



Interview with Kristine Mohan

Tell us a little bit about your background.

I am a 41-year-old, self-taught cake maker from Hartlepool, County Durham, UK.

I am a wife, a mother to two boys, and self-confessed cake addict. I have always enjoyed baking and cooking for my family and friends – their reactions are wonderful and make the hours of decorating worthwhile.

I made my first “proper”, fondant-covered cake for my son’s first birthday in 2013 and have subsequently made him a cake every year for his birthday.

In 2017, I began my celebration cake business, Sugar Chic, from my home kitchen, and have never looked back! I have built up a very loyal customer base who have increasingly trusted me with designing and creating the centrepieces to their celebrations. I am lucky enough to have a very busy diary, and lots of exciting projects coming up this year and in 2023.

In 2018, I was a semi-finalist in The Baking Industry Awards. This was the first time I’d ever entered any competitive level cake making, and I loved the thrill of creating exactly what I wanted to fit the design brief (with no limit to the budget!)

In 2019, I was awarded Regional (Northeast) Winner for the Large Celebration Cake category of The Cake Professional Awards (Walking Dead themed cake). Later the same year, my ‘Colourful Wedding Cake’ was awarded Silver at Cake International in Birmingham (pictures attached).

Throughout lockdown and the ensuing months, I have taken time to hone my skills and I am currently enjoying developing my signature style across all shapes and dimensions of cake.

Personally, I love tall, elegant, sophisticated designs, and enjoy most working with vivid colours, textures and (fiddly) intricate details.

What was the reason and story behind this fabulous cake?

This Clip ‘n Climb cake was for my son’s 8th birthday party at his favourite climbing venue. When we booked his party at Clip ‘n Climb, we knew right away what the theme for his cake would be!

I have a bit of a soft spot for square and cubed cakes, so the concept of a climbing wall cake was easy enough for me to imagine. However, my approach is always to create the most spectacular creation I can – and for this cake, that meant intricacy and precision were a must.



Did you know straight away how you wanted the cake to look like?

I did! I scoped out the venue a few times and took pictures of the walls so I could reference each wall's details, spacing and colours. When I got home, I realised one of the walls had a secret message written in Morse Code. Puzzling it out, the message read 'CLIP AND CLIMB IS FANTASTIC', and immediately realised I had to code a message on my son's cake... he loves solving riddles and puzzles – he would love that! My cake's secret message reads "HAPPY BIRTHDAY *****".

Referencing my pictures, I created a crib sheet on Post-It Notes of how each side of the cake would look. Four sides, eight walls and "Something on the Top"

Did your son help you design the cake?

He told me which eight walls were his favourites, and he wanted to include them on his cake. These included both his and his brother's favourite walls to climb. He also suggested the topper should be the "Stairway to Heaven", just like the centrepiece of Clip 'n Climb. Perfect! I had some straw dowels that would be ideal for the pillars!

Which Saracino products did you use to create the cake and why?

I used Saracino Pasta Model for all of the modelling details on this cake. I particularly like how firm it sets for elements like the half sphere domes.

Other than pre-coloured black, I mixed all the coloured parts with white Saracino and gel colours – I find this is the best way to ensure my colours fit my palette exactly. Saracino Pasta Model is great to colour with gel colours and was flexible enough to cope with lots of cutting without losing its shape

How much time did you spend making all the decorations?

The cake took around six hours to make, fill, assemble, ganache and cover each panel with the right colour sugar paste (some are airbrushed).

The fiddly bit – creating over 600 individually coloured, cut and modelled hand holds took around 8 hours. This really was a laborious process, but I knew if I could pull it off, the end result would be worth all that time! To give the cake that extra level of detail, most of the hand holds have a supporting sugar paste square underneath, to give it depth and lift the hand hold away from the cake. I find this kind of attention to detail a bit thrilling and I was so pleased I could include it in this cake.

Did you struggle with any of the decorations?

Converting a 30-foot-high wall into an 11" cake is a tricky business, and as much as I wanted the cake to be an exact, scaled-down version of the real climbing walls, there were areas where I had to use a little artistic license, and adapt the design to suit the cake rather than the reality.

If you have a chance to make this cake again, would you change anything??

Only the coded message!

Most important, did you enjoy making it?

I totally loved making this cake! (Even the fiddly bits). The best part was my son helping me design what it would look like... Like lots of eight-year-olds, he loves playing on Minecraft, and building – so this was a fun project for us both to create together.

What was your son's reaction when he saw the cake?

He loved it! He showed me on each wall which direction you need to take to get to the red buzzer on top. When we got to the party, we put the cake on display on our table, and had a constant stream of staff, children and parents coming by to take a look. My son was as pleased as could be that everyone loved his birthday cake.

What tips can you give to other artists when they are making cakes?

I find drawing or sketching my ideas out on paper really helps me visualise where I'm heading with the design. It doesn't matter if your sketch isn't fine art – it allows you to acknowledge where the points of interest are when the cake is finished, what scale you should be working to, and any areas that might need a bit more detail or embellishment.

Do you have any exciting plans for 2022?

Hopefully, I will be entering Cake International in November this year, and I am really looking forward to creating big-scale wedding cakes again.





PASTA MODEL

GLUTEN FREE

WOW!!!

BLENDS PERFECTLY

BEST PRODUCT

NO HYDROGENATED FATS



by Silvia Mancini

SWEET BUNS

yum
yum



What you need:

INGREDIENTS

DOUGH:

- 540g plain flour
- 80g caster sugar
- 3/4 tsp salt
- 10g dry yeast
- 75g butter (melted)
- 250ml warm milk
- 2 large eggs

FILLING:

- 50g butter
- 100g icing sugar
- 1 egg yolk
- 1tsp vanilla Saracino Supreme food flavouring or beans from one vanilla pod
- 300g soft cheese
- 2 tblsp raspberry Saracino Supreme food flavouring
- Fresh raspberries

ICING TOPPING:

- 1 cup icing sugar
- 3 tbsp lemon juice

EQUIPMENT

- Stand mixer with the dough attachment
- Baking dish
- Parchment paper
- Spreading knife



If you want
you can swap
for different
flavours.



CAKE DESIGNER

Paulina Lipowska

Paulina Lipowska, “Bake it Mrs. Lipowska”, Cake designer. My journey with cake decorating starts with my daughter’s first birthday. I watched a tutorial on YouTube how to make a pink monster cake and I remember myself thinking - “It doesn’t look so hard”. So I prepared all the stuff I needed and gave it a go. And it was a success!

After months of training in my kitchen with the free tutorials on YouTube I’ve decided to register my business. That’s how “Bake It Mrs. Lipowska” was born. Since then I’ve designed and made lots of cakes and have gained many, regular customers.



STEP 1 In a clean, dry mixing bowl combine the dough ingredients (apart from melted butter) and mix them well for about 6 minutes. When everything is well combined add the melted butter and mix for another couple of minutes.



STEP 2 The dough should feel springy under your finger.



STEP 3 Put the dough back into the bowl and cover with cling film. Put aside somewhere warm for about 1.5 hours to let the yeast work it’s magic. The dough should double in size.



STEP 4 For the filling add the soft butter and icing sugar to a clean bowl. Mix well. Add the vanilla and egg and mix. Mixing slowly add the cream cheese in small portions. Add the raspberry flavouring and mix until everything is combined well.



STEP 5 Prepare the filling and the fresh raspberries and put them aside. Line your dish with the parchment paper.



STEP 6 Take out the dough as it should be ready. Punch the dough to release the air and knead it a few times.



STEP 7 Roll the dough to a rectangle shape 40 x 30cm.



STEP 8 Spread an even layer of the raspberry filling and add some fresh berries.



STEP 9 Roll it starting with the longer edge.



STEP 10 Cut into nine portions as shown.



STEP 11 Add the rolled buns to the dish on their side and cover them with a clean kitchen towel. Leave aside for another 20 minutes. After that bake at 180°C for about 20-25 minutes.



STEP 12 Make the icing by mixing the icing sugar and lemon juice together. Pour over the warm buns. Wait a little while until a little cooler and they are ready to eat. Be quick as they won't last long!



Your customers will be



Supreme Surprised



Strawberry



Raspberry



Lemon



Forest
Fruits



Peanut



Hazelnuts



Pistachio



Chocolate
& Nuts



Coconut



Zabaione



Tiramisu



Vanilla

highly
concentrated
taste
amazing



SPRING KISS



What you need:



CAKE DESIGNER

Carla Rodrigues

Cake designer and professional chocolatier who is passionate about sculpture, modelling, airbrushing and chocolates design. She stands out for human realism and steampunk style.

Her biggest passion is teaching and her favourite materials to use are chocolate and modelling chocolate. She also has a crush on colours, colours are never too much.

Awarded many times in national and international competitions.

Hostess and organizer of the award winning collaboration "Steam Cakes - Steampunk collaboration".



Pepper Posh - Sugar Artist



INGREDIENTS

- Round cake 14cm diameter x 12cm high
- Saracino Pasta Top: light blue, white, green
- Saracino Pasta Model: white, black
- Saracino Royal Icing
- Water
- Powder colours: pink, black
- Gel colours: pink, yellow, violet
- Ganache and fillings for the cake

EQUIPMENT

- Round cake drum 18cm diameter
- Any dummy to dry pieces on
- Kitchen scale
- Spatulas
- Rolling pin
- Smoothers
- Scalpel
- Water brush
- Wooden skewers
- Cocktail sticks
- Variety of brushes
- Dresden tool
- Ball tool
- Silicone brush
- Fine pointed scissors
- Circle cutter (6mm dia.)
- Piping bags
- Piping nozzles: 1.5, 2, 3, 352 and adaptor





STEP 1 Bake your favourite cake and fill it with your favorite filling. Coat the cake with ganache.

Cover the drum with Saracino Pasta Top medium green (white paste mixed with a small amount of green sugar) and the cake with light blue Pasta Top.

STEP 2 Mix a light grey colour paste using about 60g white and 5g black Pasta Model.

Roll a ball about 15g and shape it into a pear for the body of the bunny. Set aside.

TIP: You can use black gel colour instead of black Pasta Model.

STEP 3 Make the head out of a ball about 25g and form a dent across it by rocking a finger or any round tool in the middle of the ball.



STEP 4 Use a ball tool to make the eye sockets.

STEP 5 Use the silicone brush to draw the eyebrows and smooth out with your finger.

STEP 6 To make the cheeks and snout, draw two curved lines with the silicone brush just below the eye sockets.



STEP 7 Smooth with your fingers to shape the round cheeks.

STEP 8 With the wider part of the Dresden tool open the mouth. Swap to the thinner side and mark the middle line of the snout.

STEP 9 Smooth the lines with the silicone brush. Make the nose out of a small ball of pink Pasta Model shaped to a triangle and fix it on top of the snout with the point facing down. Add more definition to the snout and the bottom lip with the silicone brush.



STEP 10 Define the chin by pinching slightly with your fingers.



STEP 11 For the eyelids, cut out two 6mm circles of grey paste and cut the bottom edge off each circle. Fix to the eyes and smooth with the silicone tool.



STEP 12 Form the legs by starting with a 2g ball of grey paste (for each leg). Stretch by pressing and form 2cm long roll with a ball at one end. Face the ball down and bend to form the foot. Use your fingers to define the shape.



STEP 13 Flatten the foot and using the scalpel cut two lines to define the toes. Smooth and deepen the gaps with the silicone tool.



STEP 14 To make the arms, start with two 2g balls of grey paste (one for each arm). Stretch it by pressing and form a 3cm long roll with a ball at one end. Flatten the ball slightly.



STEP 15 To make the hands, cut 4 long fingers from the flattened end of the arms, the first slightly lower than the others to define the thumb.



STEP 16 Shape the fingers by rolling them carefully between your fingers. Thin the wrist by rolling the paste between your fingers.



STEP 17 For the tail, take a 2g ball of grey paste and add texture by making small cuts with a fine pointed scissor all around.



STEP 18 Create the ears. Start with a 2g sausage rolled to 6cm length and flatten it with your fingers. Make an indentation in the centre with the wider part of the Dresden tool. Cut in half.



STEP 19 Insert a skewer through the body at an angle as shown.



STEP 20 Attach the legs. One onto the skewer and the other using a cocktail stick. Turn the feet slightly outwards.



STEP 21 Attach the head onto the skewer. Fix the ears on top of the head bent towards the back.



STEP 22 Attach the arms wide open using a cocktail stick in each.



STEP 23 Cut the end of the tail and fix.



STEP 24 Add shade by dusting with a soft brush and black powder colour. Add pink shades to the belly, nose, mouth, ears, tip of the tail and cheeks.



STEP 7 To decorate the cake, mix Saracino Royal Icing as shown on the package to a stiff consistency.

Using gel colours mix yellow, light pink, dark pink and purple.

Save some uncoloured royal icing to add other decoration or to help mix consistency to the colours.

TIP: You can make purple mixing pink and blue, and green mixing yellow and blue.

TIP: Keep your icing covered with a damp cloth so that it does not dry out.



STEP 26 Add green royal icing to a piping bag with a nozzle adapter and nozzle number 2. Pipe some grass and plant stems around the cake, alternating sizes and shapes.



STEP 27 Pipe small leaves on the small stems with the same nozzle and larger leaves with nozzle number 352 (small leaf nozzle).



STEP 28 Add purple royal icing to a piping bag and using nozzle number 2 pipe small drops to make lavender flowers. Start from the bottom and make two side by side lines of drops. To finish pipe a line of drops in the center over the previous lines.



STEP 29 Add light pink royal icing to a piping bag and using nozzle number 18 pipe flowers over the leaves.



STEP 30 Add white royal icing to a piping bag with nozzle number 1.5. Add yellow to another bag with the same size nozzle. Pipe some white small flowers with five petals and a yellow dot in the center.



STEP 31 Add dark pink royal icing to a piping bag and using nozzle number 3 pipe some 3 petal flowers.



STEP 32 Using green royal and a number 2 nozzle pipe some grass around the bottom of the cake.



STEP 33 Add the bunny on top of the cake leaving his right foot slightly up. Pipe some grass around the bunny, as if he's treading on the grass, and some tufts around. Pipe some flowers in the tufts of grass.



STEP 34 Add flowers and leaves until you are happy with your look.



STEP 35 Make sure the royal icing is completely dried out then dust the light pink flowers with darker pink highlights. Your cute bunny cake is ready!

ANGELIQUE VAN VEENENDAAL



Hi everyone!

My name is Angelique van Veenendaal. I am the face behind Cake Garden Houten and recently also behind the online based shop CakeSpecialist.nl.

I have always been a very creative person, however, becoming a cake decorator had never crossed my mind. I spent my childhood in Utrecht, Netherlands in a wonderful family with one older sister. As I had finished my school studies, my further education was in advertising (commercials) and presentation techniques (decorating for TV programs and window dressing). Finding a job in this line of work was very difficult, I was 22 years old and had remarks that I was either 'too old' or had 'no experience'. It was heartbreaking. So, I started a job in fashion sales and worked my way up to store manager. In the meantime, I continued trying for a job in advertising but was always rejected. One day I decided to change my career, I found an office job as a credit collector where I was trained and educated whilst working. After working as a credit collector for different firms, I lost my job due to a company reorganization. In the years that followed I lost another 2 jobs due to reorganizations, I went through a divorce and unexpectedly lost my father. I reached the age of 41 and mentally I was in a bad position. I decided I would not give up just like that. I had to do something creative, something relaxing.

The creativity I had with me all my life, was the one thing that I had put aside for too long.



I trained in cake making and successfully completed my Master's Certificate! Shortly after I completed my PME Master Certificate. I found out that Mary Presicci was invited to the Netherlands for workshops. I excitedly signed up for her workshop and that's when my love for modelling started. That was also the first time I was introduced to Saracino Pasta Model modelling paste! In the years that followed I made many cakes for family, friends, friends of friends, you get the idea. At that time, it was just a hobby to me, a part of my creativity, next to my job at the office. My PME teacher encouraged me to enter a contest in a Dutch cake show. When I entered my first competition cake, I was told by another contestant that my cake would be disqualified. She said to me that I hadn't used enough techniques on my cake. The cake show had yet to begin so I was surprised by her comments! I told her "See you at the awards ceremony". Much to my surprise, I won gold and I was awarded first in class! Needless to say, I was very happy and decided to ignore jealousy from then onwards.



I decided to enter more contests at cake shows and to develop my skills. I have won several gold and silver awards since then. I find entering a contest is a journey where I can grow and develop myself, to learn skills, challenge myself. I believe that if you do what you always do, if you keep doing what you are good at, you will never get one step further with your skills. Me? I'm always very critical of my own work, it's never good enough for me. I want to keep challenging myself all the time as I want to make edible incredible.





I continued to develop myself by following workshops by some great artists. I choose workshops that would help me to improve my skills and challenge me. I kept on working at the office and making cakes over the weekend. Every day I was busy with preparation for the weekend cakes. Someone advised me to start my own business. That is when I started 'Cake Garden' in 2018, next to my job at the office. In 2019 I was at a cake show and I was asked by Saracino to become a Saracino Ambassador. I was so proud! Me, next to all the great well-known names in the cake decorating world! I'm still proud to be an ambassador for Saracino Netherlands, I love the products so much, I recently started an online shop selling Saracino products in the Netherlands.

Since my cake decorating journey started, 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 crazy and amazing pieces.

I experienced one really crazy event in my cake decorating career, I allowed a cinema to display my Yoda cake topper during a premiere of a new Star Wars movie. A few days later the cinema called me and told me that my Yoda had been stolen! So weird. Unfortunately, the force never got Yoda back to me! To me it was a great advertisement for me and I took this theft as a great compliment!

Secretly I will tell you that I love collaborations more than creating a cake for a customer, because in a collaboration you can let your creativity go wild. A customer often wants to determine how the cake should look. I love creative freedom! I don't want to copy from a picture, I want to design, think, use my creativity and some customers just don't understand that. I love to talk to other cake decorators about different cake designs and discuss (new) techniques.

Sometimes I feel like I do not have enough time. I still work at an office for 32 hours a week and this is whilst running my cake decorating business and online shop. I can tell you it's a busy life! If the opportunity arises, I would like to be more creative and would like to have more time to create artistic and beautiful edible artworks.





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

This is not an easy answer, there are so many talented cake artists. You can learn from all of them. Everyone has their own style and creativity. I would like to thank all of them for inspiring me and challenging me all the time!

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

The Saracino Pasta Model modelling paste is still my favorite product. I can create anything I want with this paste. The structure is perfect, you don't need any tylose powder, and it stays perfectly in shape while modelling. If you know the features of the modelling paste, you can create whatever you want! The best!

WHAT IS YOUR FAVOURITE PART OF MAKING A WHOLE CAKE?

My favorite part is decorating the cake and creating the toppers. The least fun part for me is filling the cake.

WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

Believe in yourself. If cake decorating is your passion: learn about the right cake decorating supplies, tools, equipment. Learn about presenting a cake and photography of a cake. Use quality products (like Saracino of course). Don't copy other cake decorators, create your own style, be original and you will be a wonderful professional cake decorator in no time!



JOIN MONTHLY LIVE DEMONSTRATION WITH DIONIS IAROVoi



SaracinoUK

MONDAY
7th March 2022
at 7pm (UK)





by Zuzanna Weyand



by Isabella Coppola



by Agata Keska



by Charmaine C Tevar

WE WOULD LOVE TO THANK EVERYONE WHO JOINED THE
LIVE DEMONSTRATION WITH DIONIS ON THE 7TH FEBRUARY
2022.

CHECK OUT THE RESULTS! WE ARE ABSOLUTELY AMAZED
WITH THE OUTCOME!

send us your work to
info@saracinodolci.co.uk
and we will publish it in our
outcoming issue!



by Iva Kupcikova



by Cake en Scène



by Margo Gorbara
Bylinovich-Lipka



by Monika Huezek



by Elizabeth Campsall



by Sara Rice



by Barbara Burzynska



by Vochin Camelia



CONGRATS!

Ellen Marie



We recently held a fun competition in our Saracino Community Group and Ellen Marie is our lucky winner. Well done!

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



Interview with Ellen Marie Barker

TELL US HOW YOU STARTED YOUR JOURNEY WITH CAKES?

As long as I can remember I've always dabbled a little with baking, I have fond memories with my dad making mince pies and got to try some of the usual child friendly baking but I didn't really start making my cakes until I had my own children.

I wasn't particularly impressed with the supermarket birthday offerings and money was too tight to pay for anyone else to make them, so I decided to put my creativity to something practical. Despite a little baking experience I'd had as a child, my knowledge was quite limited but I was artistic and creative.

The first proper cake I attempted was for my eldest son's naming ceremony almost 13 years ago. Nothing too crazy, just a single tier cake with baby footprints and some footprint cupcakes to go with it. Although due to my inexperience at the time I didn't even realise you could buy pre-made fondant, I thought you had to make it yourself so I ended up making my own using marshmallows.

My first cake involving modelling was his first birthday cake and was "In the Night Garden" themed. It wasn't too bad for an amateur, but it did end in tears (mine) as I was up all night making it and then one of the birthday guests, a friend's little girl, decided she wanted to make friends with the "Iggle Piggle" model on the cake! Thankfully we managed to get him fixed up before the candles came out for our first Happy Birthday sing along.

A few years later my partner proposed, and I decided I wanted to be able to make my own wedding cake. I signed up to a sugar craft course at my local college which led me to complete a City and Guilds qualification. I started a second course, but we sadly relocated before I was able to complete it and I also had a second child so cakes took a back seat as I juggled being a mum of two busy boys.

In 2013 I returned to higher education, starting my Midwifery training (midwives are big cake fans!), anyway, unfortunately I had to step off halfway through my second year and had planned to return after taking a year off but fate had other plans and I found myself expecting my third child. Returning was not feasible and I found myself a stay at home mum to three children (and soon after, four).

I continued to make cakes for my children's birthdays and having four has given me the chance to experiment a fair bit over the last couple of years. Even so I've found myself needing more and more of a creative outlet and so I started making cakes just to have a play with ideas or offering to make friends cakes just to try out things.



IS THIS YOUR FULL-TIME BUSINESS OR A HOBBY?

At the moment I just do this as a hobby but have had a lot of encouragement from friends and family that I should turn my passion into a business. It's something I am eyeing, given my youngest starts school full time in September this year but there is still a lot to consider.

CAN YOU TELL US WHICH COMPETITIONS YOU HAVE ENTERED SO FAR?

I have only entered one competition so far, Cake International 2021.

DO YOU REMEMBER WHEN YOU ENTERED? HOW DID YOU FEEL?

It was an absolute rollercoaster of emotions for me. I was really anxious about even entering given the standards are so high but after losing my dad to Cancer in 2019 I had sworn to start stepping out of my comfort zone as life is too short.

I had always wanted to enter Cake International but having no family living close by it is so hard to get away for a weekend but almost as if the stars aligned my Mum chose to come stay with us from her home in Kentucky. She hadn't come over from America since 2019 and it just so happened to be the week of Cake International, so we were able to have childcare (which never happens!).

Given it was a case of now or never I wanted to grab the opportunity.

Initially I was looking to enter the beginner's category but because I had been making cakes for more than a year that wasn't allowed so I entered into the single tier celebration cake category.

Work began on my piece mid-September, just making little bits here and there around the children but as the date approached, my excitement and anxiety grew. I was actually a little concerned about entering my piece as I'd not seen anything like it before and wasn't sure how it would be received but was assured that that was a good thing. Eventually after all the hard work and long nights placing my piece on that black cloth was the most amazing feeling. Partly a huge relief but also a huge sense of pride. It was also quite emotional as I knew how happy my mum was and wished my dad could have been there to see me take this chance, but I know he would have been ridiculously proud. He was always my biggest cheerleader.

I found out my result in the most amazing way. On the Saturday morning, Rosie Cake-Diva was doing a live stream from the show floor before the second day was open to the public. She asked if anyone wanted to know their result early and I scrambled to type as I was dying to know, and she saw my comment and went off to hunt for my piece. I got to find out with my whole family around me. My children were cheering and everyone was so happy. It was such a special moment and I'll always remember it.



CAN YOU TELL US A BIT MORE ABOUT YOUR COMPETITION PIECE?

My competition piece is kind of like someone was able to take a giant cylindrical cross section out of the earth showing all the layers of sediment and burrows, worms and nests. On the top was an autumnal tree with its roots working their way through the earth and around the cross section.



The tree has hundreds of individually handmade leaves as well as an owl and it's nest with eggs. The piece is full of life from a little mouse hiding in the base of the tree to badgers, rabbits and foxes deep in their burrows. I even included dinosaur bones which while not entirely historically correct made for an exciting addition.

Cut into the cake was a well (with a working bucket) and a pond filled with isomalt that created a realistic view of the little fishes swimming inside. Though that particular section created my greatest stress the night before the show.



DID YOU LEARN ANYTHING FROM THAT FIRST COMPETITION EXPERIENCE?

So much. I had the idea of what I wanted but hadn't made anything like this before and had to learn all new techniques at almost every turn. I just assume I'll figure it out and find a way. I hadn't done any semi-realistic modelling before so this design was a new challenge.

Not all these new adventures go easy though, I had to leave the isomalt section until the night before as I wasn't sure how long it would last and didn't want it melting before the end of the show. So I created an acetate wall on my pond and well and went to pour the boiling liquid into my almost finished piece. Suddenly the barrier came unstuck and isomalt went everywhere! I was forced to cut out the entire well and a section of the board and rebuild which took until gone 3am the day of the show and we had to be up to get ready to leave at 5.30am.

WHAT ENCOURAGING ADVICE WOULD YOU GIVE TO PEOPLE WHO HAVE NEVER ENTERED A COMPETITION BEFORE?

Just go for it. I only have experience with Cake International so can't speak for other competitions, but it was such a positive experience for me. Everyone is so supportive and encouraging and I've made a few new friends. Nearly three months on and I am still buzzing.

At the end of the day, your piece is judged on its own merit and it's nice to get professional feedback on your work. Not only that, but it gives you the opportunity to create something that you may not get the chance to normally.

The rules and structure allow for creative thinking but It's really important you read and re-read them and the guidance to ensure you meet the schedule as I can only imagine the heartbreak of getting a 'not to schedule' after all the hard work.

WHAT SARACINO PRODUCTS DO YOU USE AND WHY?

My favourite Saracino products are the Pasta Model modelling paste and modelling chocolate. They are so easy to work with. I used both on my competition piece. I used Saracino isomalt too and it was great stuff, really creating a wow part of my cake even if it was unwittingly involved in my late-night disaster.

DO YOU HAVE ANY EXCITING PLANS FOR THE FUTURE?

Well as I mentioned, I am looking at potentially going into business but what I'm actually really excited about is Cake international 2022. I already have plans and can't wait to get started.

I have also recently become involved in participating in collaboration projects with other cake/sugar artists which is exciting, if a little daunting, but whatever the future holds, I imagine it's safe to bet it involves cake.



sugarninjaellen



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Mini Tutorial

by Sweet Sugar Makes

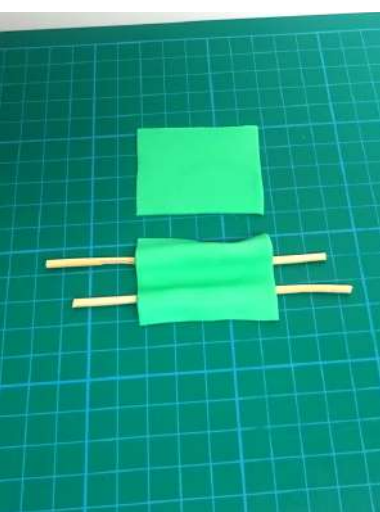
Hello, I'm Jenny and I am 'Sweet Sugar Makes'. I have been teaching sugarcraft professionally for fifteen years. Teaching is my full-time occupation. I travel regularly across the Yorkshire area, mainly teaching local community classes, but I also offer private classes from home.

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.

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.







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using Pasta Model



BY LUCIE CHARVÁTOVÁ
using Pasta Model



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BY KOY DOLPHIN
using Pasta Model



BY AGNIESZKA DOMAŃSKA
using Pasta Top & Pasta
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BY TAMI MARSLAND
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using Saracino Isomalt



BY BOŻENA IWUAMADI
using Pasta Model



BY LYNN PERRY
using Pasta Model



BY INGA ZVIKEVICIUTE
using Pasta Model



BY ASHINI WIJAYANETHTHI
using Pasta Model



BY JENNY BACCHUS
using Saracino Isomalt



BY CHIP CHAP
using Pasta Model



BY MARTA KIZIŃSKA-BRZOZA
using Pasta Model & Wafer
Paper



BY CLAIRE LOU
using Pasta Model



BY EMILIA SWIATEK
using Pasta Model



BY KAREN MARY
using Saracino Pasta Model



BY ŽANII SYROVA
using Pasta Model



BY MANDY DIXON
using Pasta Model



BY JULIE MARRON
using Saracino Pasta Model



BY VICKY SYLLIGNAKI
using Pasta Model



BY MARTHA'S FANCY KAKER
using Pasta Model



BY BY MOLI CAKES
using Pasta Model



BY IZABELA FREDA
using Pasta Model



BY ROXANA FELICIA KORDIC
using Pasta Model & Modelling
Chocolate



BY DOMI_SWEETSTORIES
using Pasta Model



BY ALEKSANDRA KA
using Pasta Model



BY TANYA SHENGAROVA
using Pasta Model and
Saracino Modelling Chocolate



BY JAYNE ALLERTON EDWARDS
using Saracino Pasta Model



**BY THE CRAFTY KITCHEN (SARAH
GARLAND)**
using Pasta Model



BY ALIA IN CAKE LAND
using Pasta Model



BY MAGGI LANE
using Saracino Pasta Model &
Modelling Chocolate



BY MARCELA PAPSONOVÁ KVITOVÁ
using Pasta Model



BY JO WHITTAKER
using Pasta Model



BY JANKA NAVRKALOVÁ
using Pasta Model



BY BOGUSŁAWA BRONKOWSKA
using Pasta Model and Gold
Powder Dust



BY KADIJA BELGAID
using Saracino Modelling
Chocolate



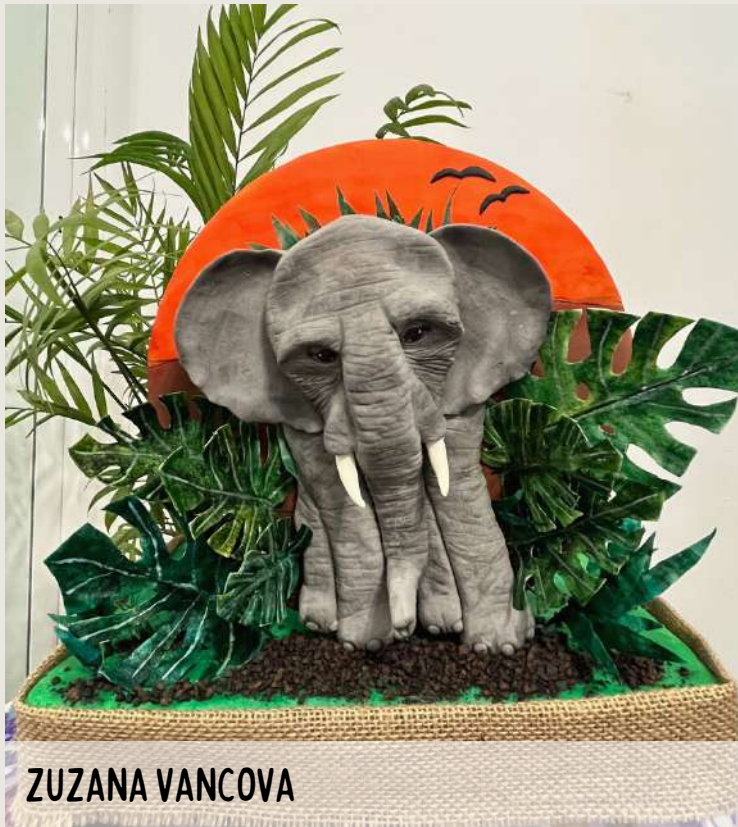
BY SANDRA RUTS-COLBACH
using Pasta Model



BY RADKA HAVRÁNKOVÁ
using Pasta Model

A DATE WITH NATURE COLLABORATION

BY
DR. R.B.
SUDHA



ZUZANA VANCOVA



CATALINA ANGHEL



KATARZYNA KOCZOROWSKA

GALLERY



RB SUDHA



PINKLE SACHDEV



Ashita John Pawar

ASHITA JOHN PAWAR



IVETA KOSIKOVA

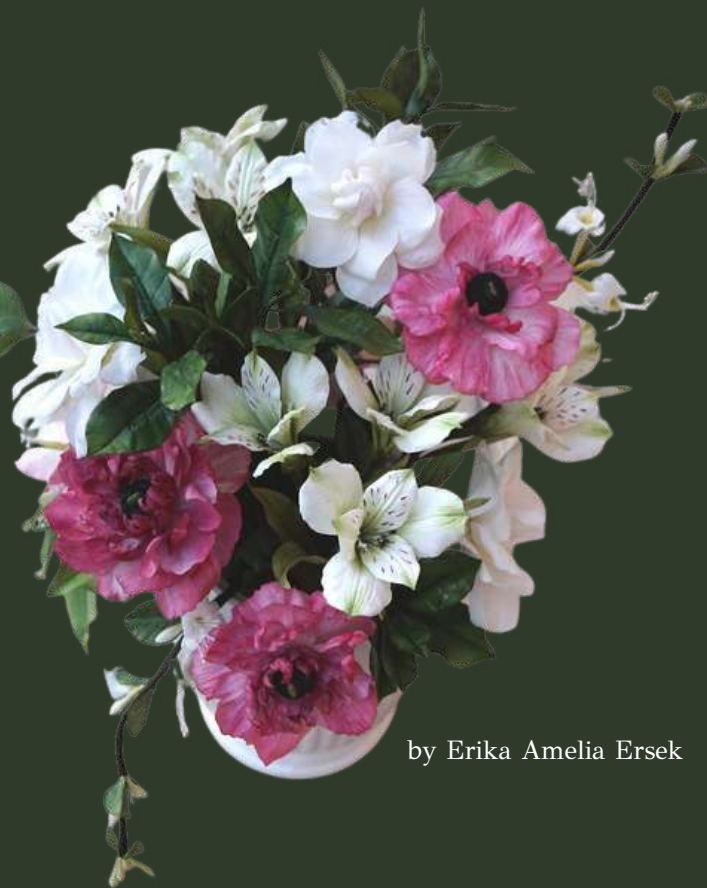
World Cancer Day Collaboration

SUGARFLOWERS AND CAKES IN BLOOM

04 FEBRUARY 2022



by Viorica Pirvulescu



by Erika Amelia Ersek



by Marc Kevin Reyes

by Catalina Anghel

Collaboration page link

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

host Catalina Anghel

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

My name is Catalina Anghel, cake decorator and sugar flowers instructor based in Vila-real, Spain.

I am one of the founders and administrators of Sugarflowers and cakes in Bloom Facebook group and the person behind World Cancer Day SFCB collaboration.

As every year on these dates (4th February) our sugar florists community come together again to raise awareness for cancer and what this means, to support and bring some color and joy to the lives of everyone who needs it.

Sugar florists and Cake decorators from all around the world gathered for a worthy cause.

It is the eighth year in a row that we have come together and support the World Cancer Day Organization (<https://www.worldcancerday.org/>) dedicating our time and work to all who suffer or have suffered with this cruel disease, for all who have lost the great battle and have left behind sore families.

For those who won and today have a new opportunity to enjoy life, for all who are still suffering, for the medical staff and for those who work incessantly in search of a cure and for caregivers.



We hope that our work will bring a little joy and open the eyes of those who need to understand what cancer is and they can make the difference also. The beauty of our work can be used as tool to reach other people, to touch other's soul and for sure, it is a step forward, our personal way of expressing our thoughts and feelings about this cruel disease and the continuous need of support and understanding .

This year we have 35 participants from various countries all over the world, all members of our sugar florists group called Sugarflowers and Cakes in Bloom.



by Barbara Burzynska



by Katarzyna Koczorowska



by Albena Bojdarova

The collaboration is opened to all the members, so no matter the skills level, from beginner to expert, they can be part of the collaboration. I wanted it to be like this as I don't want to make a difference in any way in between the members who are just starting in this art and the experts ones- we all are equals in front of cancer. And as I want to make a statement, I had to do it in the right way.

No matter who we are or where we live, no matter our skills level, education level, economic situation, we all deserve access to accurate information on cancer and quality care services in prevention, diagnosis, treatment and support. And I decided I want to play an active part and involve others, so that we can reach as many people as possible. Each artist that participates has his own personal reasons to do it, and its personal experience towards cancer.



by Catalina Anghel



by Smuckné Komádi Orsolya

Each piece have a meaning, is dedicated to someone or expresses the artist's feelings towards cancer. We stand together for a greater good, for a good cause, for the ones that lost their battle and for all the ones fighting now. For a better understanding and better care, because there is a gap that must be close- not everyone has the same chance to have a treatment, a cure.

When it comes to cancer, many of us are denied basic care, despite the fact that we live in a time of awe-inspiring advancements in cancer prevention, diagnosis and treatment.

People who seek cancer care hit barriers at every turn. Income, education, geographical location and discrimination based on ethnicity, race, gender, sexual orientation, age, disability and lifestyle are just a few of the factors that can negatively affect care. The reality today is that who you are and where you live could mean the difference between life and death. It isn't fair. But we can change this. As individuals, we have an important role to play too. How? By raising our voices and pressure governments to address the root causes of these inequities and to treat cancer as an important health issue, and by challenging – directly, vocally and unwaveringly – stigma and discrimination in all its forms.

So we are grateful to everyone helping us spreading awareness, we hope our voice will be heard and our work will touch hearts, we hope we will inspire others to do the same- to join us in this fight and understand that each tiny step forward counts.

Thank you for joining us another year.



by Georgia's Cakes



by JE Taarten



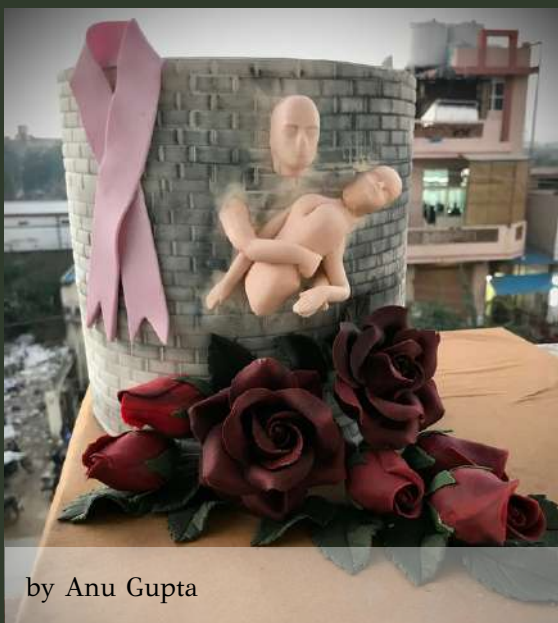
by Sweet Creations Ireland



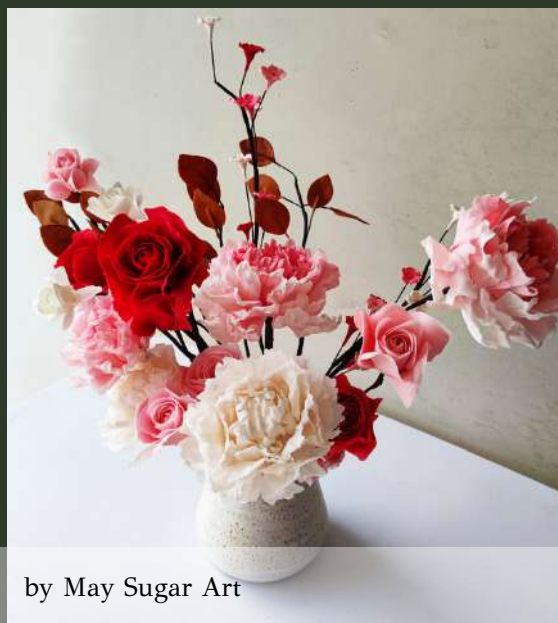
by Beata Mielcarek



by Rini Montanus



by Anu Gupta



by May Sugar Art



by Petra Florean



by RB Sudha



by Francesca Montilla

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