

# We Love Pastry

**£2000  
PRIZE TO  
BE WON**

**THIS CANNOT BE  
MISSED!**

## **INTERVIEWS**

**WITH ISABELLA  
COPPOLA AND  
ELISABETE CASEIRO**

## **SHARING YOUR CREATIONS**

**PAGES FULL OF  
BEAUTIFUL CAKES  
MADE BY YOU AND  
FABULOUS  
COLLABORATIONS**



## **EXCLUSIVE TUTORIALS**

**DETAILED AND  
EASY TO FOLLOW**

## **VISIT US**

**MEET THE  
SARACINO TEAM  
AT CI 2022.  
COME AND SEE  
WHAT WE HAVE  
FOR YOU AT OUR  
STAND.**



cake by Raquel Garcia

**AMAZING  
DINKYDOODLE  
BUNDLE DEAL  
JUST £200  
(RRP £370)**





**PAOLO ZOLLA**  
**DIRECTOR**



by Tsvetelina Pavlova using  
Saracino Royal Icing



by Iwona Wendel using Saracino Pasta Model



by Дари Карафизиева  
using Saracino Pasta Model & Pasta Scultura



by Tarty Zeiko using Saracino Pasta  
Model, Pasta Scultura and Wafer Paper

I'm lucky enough to live really close to Lessinia in Italy, a hilly region known for its vineyards, great wines, and products. Here some well renowned wines are at home such as Soave, Amarone and Valpolicella.

In November this beautiful hilly area offers beautiful autumnal landscapes, colourful and rich from different leaf shades that go from green to yellow, red, orange, and brown.

Some of these dreamy shades have been a source of inspiration for the definition of our new colour lines for our Pasta Model modelling paste and Pasta Top covering pastes. You will see these in a few months, please just have a little more patience!

The amazing colours Mother Nature offers us has also greatly helped our imagination develop our food colouring range too: from our new 'gel tubes' to our 'powder colours', to the shiny shades of our 'pump colours' that recall the sunsets of the stunning hills surrounding our new factory.

Moreover, warm, and nostalgic autumn colours are a main feature for this month's tutorials our talented cake designers and artists have prepared for the new issue of our 'We Love Pastry' magazine.

Last but certainly not least, don't forget that from November 4th - 6th Birmingham UK will host the most important cake show related to the cake design sector: Cake International.

Don't miss the opportunity to visit our fantastic stand and meet us and our amazing collaborators!

We are looking forward to greeting you all!



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[www.saracinodolci.com](http://www.saracinodolci.com) - ITALIAN



**SYLWIA PRICE**  
**EDITOR**



by Ruth Eijk using Saracino  
Pasta Top, Pasta Model &  
Pasta Bouquet



by Jenny Bacchus using Saracino  
Wafer Paper



by Claudia Kapers using Saracino  
Modelling Chocolate

Welcome to our November issue!  
Days have become shorter and nights longer which can only mean one thing..... CHRISTMAS IS COMING! I have to admit it is my favourite time of the year.

In this issue as we approach the festive season again you will find fabulous autumn/winter themed tutorials created by talented artists from around the globe. Something for everyone from beginners to advanced.

We also have some pretty cool giveaways and chances to win a big, no HUGE prize! We have approached some amazing companies and due to their very kind contributions, we have managed to create a cake goody hamper worth £2000! This hamper will be displayed at Cake International 2022 show where you can buy your lucky ticket at the show in order to be in with a chance of winning this unique prize bundle. It is like a cake makers lottery with one difference. All the money raised will go to our chosen charity 'Hope House'.

**Ahhh I hear you ask 'But what if I want to enter but I am not going to Cake International?'**

Well don't worry we have thought about you folks too. We are offering tickets online. Simply follow the instructions provided on page 103. We are absolutely thrilled with the kind generosity of all the contributors. You just have to see what the hamper includes. It is simply INCREDIBLE! We would like to thank all the companies that joined such a great cause from the bottom of our hearts.

As well as the Cake International hamper make sure you don't miss out on a bundle offer by Dinkydoodle, along with our monthly competition where you can win products worth £50!

We hope you will visit us at our Cake International stand. We can't wait to say hi. We will be there waiting for you with demonstrations run by great artists who kindly agreed to share their knowledge with you, there will be samples of the amazing NEW Saracino Flower Paste by Arati Mirji, AND a printed version of our magazine! YES, you will be able to grab a real life, glossy paper, special edition of We Love Pastry! All for FREE.

So come along and say hello! See you there.

*Sylwia x*

## OUR AMAZING CONTRIBUTORS

Claudia Kapers, Bintcy Davis, Claire DS, Jenny Chambers, Dawn Butler, Raquel Garcia, Milene Habib, Urska Pahor, Jane Lashbrook, Elisabete Caseiro, Carol Smith, Isobella Coppola, Dionis Iarovo

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**100** This cannot be missed. Are you up for the challenge with Dionis Iarovi and win access to his online project worth £100?

**101** Attending Cake International 2022? Check out how to win a hamper full of goodies worth £2000!

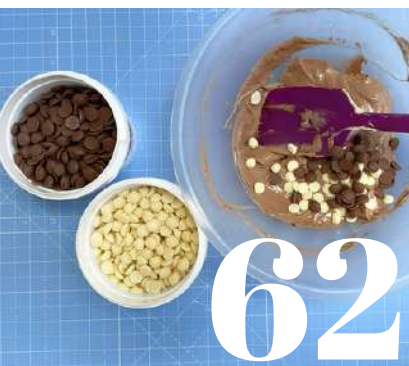
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# SNOWMAN PARTY

*by Capri Cakes*





## CAKE DESIGNER

*Claudia Kapers*

Claudia is an Artist known as 'Capri Cakes'.

She lives with her partner and 2 children in Zelhem, Netherlands. In 2013 her passion for the design and making of cakes and sculptures arose. With a background in the field of interior design and window dressing, the creativity was there early on.

Over time she has developed independently in the sugar world and gained lots of experience and knowledge. This has resulted in the winning of various awards both nationally and internationally. These awards include a Gold, 1st and BEST OF SHOW during the "Cake & Bake" Essen 2018, Gold and 2nd during "Taart & Trends" Utrecht 2018, Gold and 1st during "Cake & Bake Experience" Rijswijk 2019 and Silver during "Cake & Bake" Essen 2019.

In addition, she has participated in a number of national collaborations, including the "Marjolein Bastin Collaboratie".



CAPRI CAKES

# What you need:

## INGREDIENTS

- Pasta Top: White 800g
- Pasta Model: White, orange, light green, yellow, red, purple, pink, light blue, blue, black
- Saracino wafer paper 0.30mm (2 sheets)
- Saracino chocolate drops: White
- Supreme flavouring of your choice
- Powder colour: Light blue, blue, pink
- Pump-powder glitter: Silver
- Cake gel
- Three cakes 10cm dia. in three different heights (or dummies)
- Black sugar pearls
- 100ml Water

## EQUIPMENT

- Cake drum 30cm dia.
- Rolling pin
- Sharp Edge Smoother (Cakes by Carol)
- Smoother
- Sharp knife
- Modelling tools (I use Cerart)
- Soft brushes
- Cocktail sticks / toothpicks (or uncooked spaghetti)
- Coffee bean grinder
- Food blender
- Non-stick frying pan
- Sheet of baking paper or silicone mat
- Silicone baking spatula
- Snowflake plunger cutters
- Flower wire 20 gauge
- Unused dishwashing brush
- Template "JOY"

**TIP:** Fill the cakes with a buttercream mixed with 1 of the 15 delicious Saracino Supreme flavourings. Cover them with ganache. Mine is made with the white Saracino chocolate drops and cream. Ratio of the ganache is 3 parts chocolate drops to 1 part cream.





**STEP 1** Add cake gel to the cake drum. Coat the drum with a 2mm layer of white Pasta Top. Cut off the excess paste from the edge with a sharp knife.



**STEP 2** With the unused dish brush use the head of the brush to create texture to the Pasta Top. No need to be too tidy and accurate. The texture should be clearly visible, but be careful not to press too hard so that the drum shows.



**STEP 3** Take the three layered and ganached cakes (I used 10cm, 12cm and 15cm high cakes). Cover all three with white Pasta Top.



**STEP 4** After the cakes are covered make perfect “sharp edges” with Carol Smith’s sharp edge smoother.



**STEP 5** Using the dish brush add texture to the smallest cake. Only add texture on the side of the cake. Leave the top smooth.



**STEP 6** Using light blue and blue powders with a soft brush dust around the bottom half of the cake. Make sure you first wipe the powdered brush on a paper tissue and only then apply it to your cake.



**STEP 7** The idea is that you only raise the texture with the blue. This gives a nice depth effect to your cake.



**STEP 8** Take a sheet of the wafer paper and tear into small pieces approximately 1cm x 1cm. Put the small pieces of wafer paper in a coffee bean grinder and grind very fine.



**STEP 9** Divide the ground wafer paper into three equal portions. Leave one portion white. Add a small amount of light blue powder to one portion and blue powder to the other. You need 3 shades. White, light blue and blue.





**STEP 10** Take the medium cake and coat it thinly with cake gel.



**STEP 11** Take a piece of baking paper or silicone mat and divide the crushed wafer paper into three layers from white to dark blue. Turn the cake on its side and place on the starting point of your wafer paper strip.



**STEP 12** Carefully roll your cake back and forth over the coloured wafer paper until it is completely covered. Make sure you decide which colour of the wafer paper you want on the bottom layer.



**STEP 13** Decorate the cake with the pump-powder silver glitter for a beautiful sparkling effect.



**STEP 14** Tear a wafer paper sheet into small pieces and place in a food blender. Add 100ml of water and blend the mass for a few minutes so that the wafer paper is completely absorbed in the water. Mixing time depends on the strength of your food blender.



**STEP 15** The consistency is good when it runs off your spoon in a smooth line and there are no chunks left. It becomes a watery gel. Divide the liquid waferpaper into three equal parts. Leave one portion clear (white). Colour one with light blue powder and the other with blue. Mix well so that the colour becomes even. Use powder colours only, do not colour with gel colours!



**STEP 16** Take a pan with a smooth non-stick bottom and place on a heat source with a medium temperature. Let the pan heat up well.



**STEP 17** Take two tablespoons of your wafer paper consistency and put it in the hot pan. Immediately turn the heat source back to a lower heat. Carefully spread the liquid over the entire bottom surface of the pan with a silicone spatula. When it no longer looks wet, you should stop spreading.



**STEP 18** Your wafer paper 'lace' is ready when it comes off the bottom. Carefully remove the lace sheet from the pan with the spatula and place on your work surface.



**STEP 19** Make 3 different shades, white, light blue and blue.



**STEP 20** Cover the largest cake with a thin layer of cake gel. Not too much or the lace will dissolve.



**STEP 21** Stick the lace pieces onto the cake overlapping as you place them. Start at the top with white.



**STEP 22** Then add a layer of light blue.



**STEP 23** Finish at the bottom of the cake with dark blue lace. You can cut the circular piece of lace in half. Make sure that the cut side is on the bottom edge.



**STEP 24** Place the cakes anywhere you would like on your covered drum. Make sure that part of the drum remains free to place your decoration on.



**STEP 25** For the body of a snowman roll 35g white Pasta Model to a teardrop shape. Flatten the teardrop shape slightly and make a notch at the bottom with a modelling tool. These will be the snowman's short legs.



**STEP 26** Model legs into a rounder shape with your fingers. Make six of these basic bodyshapes. You can choose to give different poses using your own imagination!



**STEP 27** For each head roll 20g white Pasta Model into a ball. Press very slightly with your finger across where the eyes will be. Press two eye sockets. Add two black sugar pearls in the sockets. Add a mouth with a modelling tool. To create a funny effect you can opt for simple facial expressions by making the mouth different each time. Make six heads.



**STEP 28** For the snowman with the hat -  
 Nose - Use orange Pasta Model to roll a small carrot shape.  
 Hat - Roll a 7g sausage of light green Pasta Model to a diameter of 2cm. Flatten the top and bottom. Roll another piece to 3mm thick. Cut out a 3.5cm dia. circle. Fix the two pieces together.  
 Scarf - Roll light green Pasta Model to 3mm thick and cut two strips. One 1cm wide and one 1.5cm wide. Add texture to the narrow strip with a modelling tool. Cut the wider strip into two pieces about 3cm long and trim off the ends to a scarf shape.  
 Arms - Using 8g white Pasta Model divide into two equal parts and roll two teardrop shapes.

Insert a cocktail stick into the body and press the head onto it. Add pink dust to the cheeks. Attach all other parts to the snowman's body with cake gel.  
 Repeat the steps for the yellow snowman. Choose if you want to give him a hat.



**STEP 29** For this snowman roll 9g red Pasta Model to a cone with a height 8cm. Make a playful shape in the hat. Roll red paste into a 8cm long sausage. Roll the two arms using 8g white Pasta Model. Make a nose as step 28. Attach the head to the body with a cocktail stick and glue the individual parts to your snowman with cake gel.



**STEP 30** Roll a carrot nose. Roll an 8g purple Pasta Model ball. Press the ball flat on one side. Use a modelling tool to add lines. Roll a string of purple paste to a length of 8cm. Roll a very small ball of purple paste. Use 8g white Pasta Model to make two arms. Attach everything to the snowman's body with cake gel.



**STEP 31** Roll a carrot nose. Roll a 2g ball pink Pasta Model. Roll the ball into a string that is a bit thicker in the middle. Twist the roll. Repeat this step once more. Roll a 4cm long string black Pasta Model. Use 8g white Pasta Model to make two arms. Attach everything to the snowman's body with cake gel.



**STEP 32** Roll a carrot nose. Divide 4g dark blue Pasta Model into two equal parts. Make two balls and flatten slightly in the middle. Press a star plunger in the center for detail. Roll a 4cm string black Pasta Model. Use 8g white Pasta Model to make two arms. Attach everything to the snowman's body with cake gel.



**STEP 33** Place all the snow buddies on and near the cakes. You can use the photo example but you can also use your own imagination. Make it a playful scene.



**STEP 34** Roll white Pasta Model to 2mm thick. Cut out snowflakes in three sizes with the plunger cutters. The number of flakes is totally up to you.



**STEP 35** For the text, print out the 'JOY' template (or use your own word). Roll white Pasta Model to 5mm thick. Place the template on the paste. Use a thin ball tool to transfer the text to the paste. Remove the template from your paste and carefully cut out the text with a precision knife.



**STEP 36** Dust the letters with light blue and dark blue powder. Dust from an angle with a darker edge fading to light.



**STEP 37** Take a 20 gauge flower wire and thread the letters onto the wire. Bend the wire into the desired curve. Decorate the text with a little snowflake.



**STEP 38** Insert the ends of the bent wire into the hands of two of the snowmen. Do not insert the wire directly into the cake unless you use a flower pick. Add the snowflakes randomly to your cakes and board using cake gel.



**STEP 39** Add 'snow' with the remaining crushed wafer paper. For a sparkling effect use the pump-powder silver glitter to finish.



**STEP 40** Your cake is ready!

# 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



# BECOME A PRO

*with Chikz Patisserie*

## VERRINE

STRAWBERRIES  
AND MICRO GREENS

MERINGUE  
STICKS



STRAWBERRY  
JELLY

ALMOND  
CRUMBLE

WHITE  
CHOCOLATE  
ZABAIONE  
MOUSSE



CHIKZ PATISSERIE



# What you need:

## INGREDIENTS

- Saracino Supreme Zabaione concentrated food flavouring
- Saracino Supreme Strawberry concentrated food flavouring
- Sarmousse
- Saracino white chocolate drops
- Saracino almond flour
- Gelatin
- Plain flour
- Butter
- Caster sugar
- Fresh double cream
- Egg
- Milk
- Brown sugar
- Strawberries
- Micro greens

## EQUIPMENT

- Glass for serving
- Stand mixer
- Small saucepan
- Piping bag
- Sieve



## CAKE DESIGNER

*Bintcy Davis*

I'm Bintcy Davis, from Chikz Patisserie.

I am a multi-award winning cake artist from London.

I am a Solicitor by profession and a cake artist by passion. I've always had a flare for art and design which does not come as a surprise as my dad was quite an artist in his prime.

In 2018, I decided to embrace my passion and took it to the next level by qualifying as a Pâtissier. In my first professional cake competition, I won gold and a 3rd prize at the Cake International 2019 show and a silver in the colourful wedding cake category.

I have also won second prize in the Cake Masters competition in the rainbow category. This year I represented UK in one of the international cake competitions and was placed first.



## STRAWBERRY JELLY

- 100g strawberries
- 40g sugar
- 2g gelatin (bloom with 8ml water)
- 1tsp Strawberry Supreme flavoured



**STEP 1** Prepare the ingredients for the strawberry jelly.



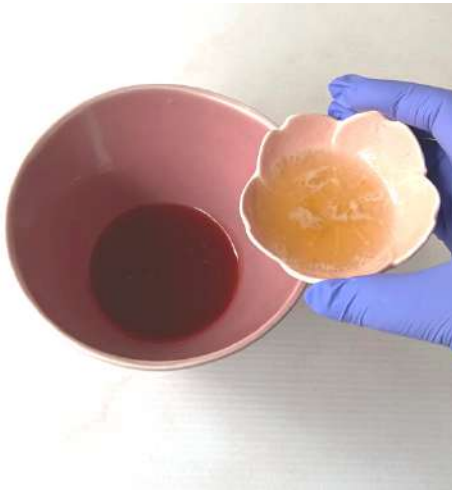
**STEP 2** Cook strawberries, sugar and food flavouring together in a pan until it's thick.

# WHITE CHOCOLATE ZABAIONE MOUSSE

- 1 tbsp Zabaione Supreme flavouring
- 30g white chocolate drops
- 25g Sarmousse
- 140g egg yolk
- 120g sugar
- 240ml milk
- 250ml double cream



**STEP 3** Strain it through a sieve.



**STEP 4** Add bloomed and melted gelatin to the strained mixture and stir together.



**STEP 5** Prepare the ingredients for the white chocolate Zabaione mousse.



**STEP 6** Lightly whisk egg yolks and half the sugar and keep aside.



**STEP 7** Combine milk with the rest of the sugar and bring it to boil.



**STEP 8** Temper the egg yolks with 1/3 of the boiled milk mixture.



**STEP 9** Whisk it and pour this back into the sauce pan and cook for a couple of minutes and pour it over the Saracino white chocolate drops.



**STEP 10** Start whisking the cream and add Sarmousse to the cream and whisk until it reaches a firm consistency. Do not over whisk.



# ALMOND CRUMBLE

- 25g plain flour
- 25g Saracino almond flour
- 35g brown sugar
- 35g butter



**STEP 12** Prepare ingredients for almond crumble.



**STEP 11** Fold it into the mousse mixture and add the Zabaione flavouring.



**STEP 15** Bake it at 160C for 20 minutes.



**STEP 14** Mix it together until you get a breadcrumb consistency.



**STEP 13** Melt the butter and put all the ingredients together.

# MERINGUE STICKS

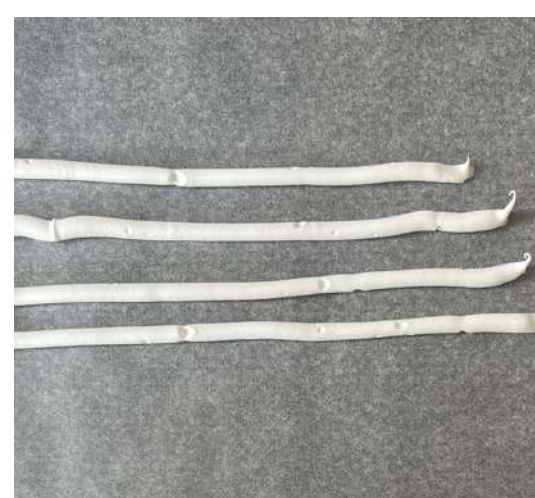
- 30g egg white
- 200g caster sugar



**STEP 16** Prepare the ingredients for meringue.



**STEP 17** Beat the egg whites and sugar together until it becomes thick and glossy and holds up in stiff peaks on the beaters when it is ready.



# PLATING



**STEP 18** Line a tray with parchment paper or baking paper. Put the meringue mixture in a piping bag and pipe thin lines. Bake at 110C for 1.5 hours

**STEP 19** Place a glass a bit tilted using a ring or bowl and a tea towel to support.



**STEP 20** Carefully pour the strawberry jelly, keep it in the refrigerator until it is set.

**STEP 21** Keep the glass upright and pour the milk chocolate Zabaione mousse until it reaches just above the strawberry jelly.

**STEP 22** Add a layer of the almond crumble.



**STEP 23** Add strawberries and micro greens on top of the crumble.

**STEP 24** Decorate with the meringue sticks looking like drinking straws.

# SARACINO NATURAL NUT FOOD FLAVOURINGS

High concentrate food flavouring is perfect for cakes, ganache, macarons, cupcakes, sponges, Ice-creams, and yogurts.

[WWW.SARACINODOLCI.CO.UK](http://WWW.SARACINODOLCI.CO.UK)



# ANNOUNCING OUR MONTHLY COMPETITION



**CONGRATULATIONS!**

Zoe Jackson





# Would you like to win a Saracino Surprise Box Worth

**£50?**

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](mailto:info@saracinodolci.co.uk) including your full name and country you are from.

LUCKY WINNER will be introduced in our DECEMBER issue.

Competition ends on midnight the 25th November 2022 and it's open worldwide!

L	N	T	A	A	B	E	A	R	S	I	N	H	N
R	W	U	Y	S	U	E	T	L	O	A	C	T	G
O	O	T	U	M	Y	T	G	O	T	N	O	O	M
T	H	O	C	O	B	O	U	N	A	A	L	D	K
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- DROPS
- CHOCOLATE
- MYSTIC
- BUNNY
- COSY
- BEAR
- DINKY
- HOME
- AUTUMN
- WOOD
- SARACINO
- COLD
- ORANGE
- MODELLING
- SNOWMAN
- TUTORIALS

# BEAR THE BOARDER

*by DS Creations*



# What you need:



## CAKE DESIGNER

*Claire DS*

Claire DS aka DS CREATIONS has been a French Ambassador for Saracino since 2018.

After qualifying from University with a Masters in Psychology, she worked for many years in Parisian horse racing. Following a restructuring, she decided to change career path and follow her passion.

In 2016, Claire won a number of prizes including Double Gold AWARD with a second place at Cake International Birmingham.

Voted in the Top 10 CAKE ARTISTS OF FRANCE 2018 by Cake Masters Magazine.

Gold Medal at Expogato, Marseille, 2016. Gold Medal at Sugar Paris, 2016. Silver AWARD at London Cake International 2016 and Gold AWARD at Birmingham Cake International 2017.

 [DS CREATIONS](#)

 [@ds\\_creations](#)

## INGREDIENTS

- 750g Pasta Top: Blue
- 100g Pasta Model or Pasta Bouquet: White
- 10g Pasta Model: Red
- 10g Pasta Model: Black
- 100g Pasta Model: White
- 15g Pasta Model: Light blue
- 20g Pasta Model: Blue
- 5g Pasta Model: Brown
- Gel colour: Blue and black
- Powder colours: Yellow, orange, red, pink, dark blue and black
- 15cm dia. cake
- Circular cake drum covered with white Pasta Top

## EQUIPMENT

- 10cm dia. dummy x 3cm deep
- Dresden modelling tool
- Small Celpin or mini rolling pin
- Fine brush and blush brush
- Small ball tool
- Cutter or scalpel
- Wooden skewer
- Scissors
- Various size circle cutters
- Oval cutter
- Heart plunger cutter
- Wool / stitch effect mould
- Non-toxic charcoal pencil
- Water

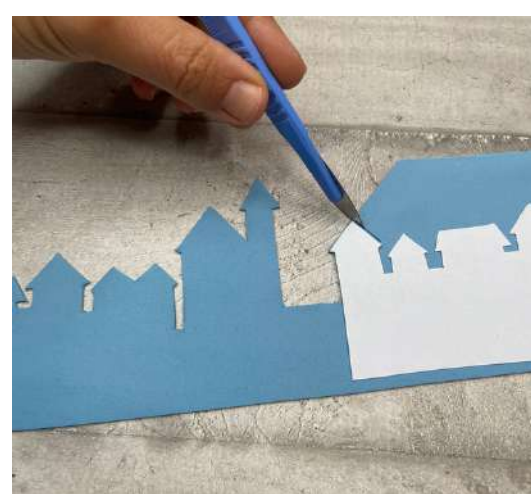




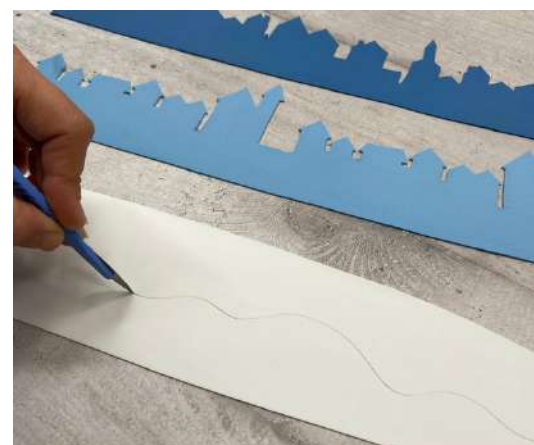
**STEP 1** Cover the cake and the dummy with dark blue Pasta Top and prepare different shades of blue. Prepare the white.



**STEP 2** Roll the two shades of blue thinly and position the template of the silhouette of the village.



**STEP 3** Cut out following the template or freehand if you are comfortable.



**STEP 4** Roll the white paste and cut with a scalpel, forming waves to represent the snow in front of the village and cut the bottom of the strip straight.



**STEP 5** Place the village silhouettes on top of each other around the base of the bottom tier, gluing with a little water.



**STEP 6** Place the white snow band over the silhouettes with the flat edge right up to the base of the cake.



**STEP 7** Roll white Pasta Bouquet or Pasta Model to a thickness of 3mm, draw with a non-toxic pencil the trees and branches and cut out with a scalpel. Roll the light blue and white paste and cut out circles of different diameters with circle cutters to form the snowflakes.



**STEP 8** Fix the snowflake circles randomly on the cake and the topper to give the snowfall effect.



**STEP 9** Once cut, let the trees and branches dry flat. The drier they are the better it is to position on the cake (you can prepare them several days in advance).





**STEP 10** Roll 25g grey Pasta Model (white mixed with a small dot of black gel colour or mixed with a little black Pasta Model). Using an oval cutter cut an oval and adjust the shape with a scalpel for the snow board.



**STEP 11** Using yellow, orange and red powder colour mixed with a little water, start painting flames starting from yellow then with a line of orange and finish with the red.



**STEP 12** Using black powder mixed with water, paint decorative elements like small circles.



**STEP 13** Position the snowboard on the dummy by putting paper towels under each end to give shape and let dry.



**STEP 14** For the teddy bear legs take 6g white Pasta Model, roll a sausage and cut in half diagonally. Roll centrally to start to form the foot.



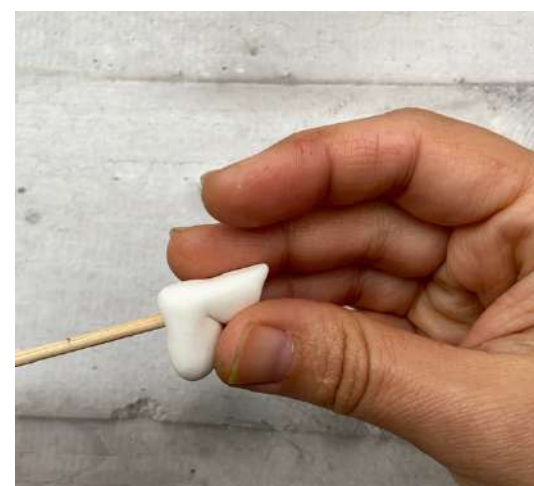
**STEP 15** To finish the foot, pinch to form an angle. Repeat for the second leg.



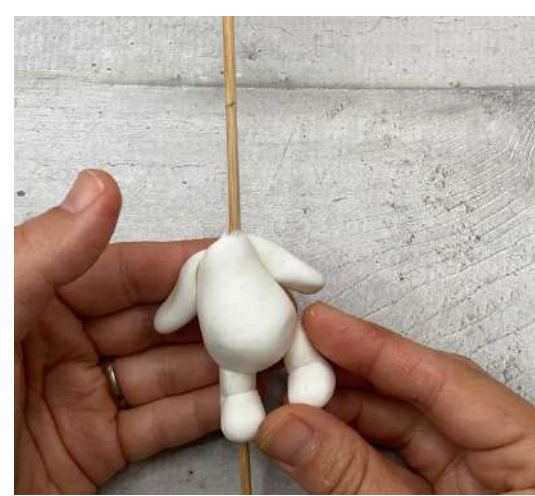
**STEP 16** Roll a cone shape with 15g white Pasta Model to form the body of the bear.



**STEP 17** With 4g white Pasta Model roll a sausage. Cut it in half diagonally and flatten the ends to form the paws.



**STEP 18** Put a little water on a skewer, then insert through one of the bear's legs.



**STEP 19** Insert the skewer through the body and fix the arms and other foot.



**STEP 20** For the head roll a 30g ball of white Pasta Model.



**STEP 21** With a small Cellpin, indent the middle line.



**STEP 22** With a Dresden tool shape a circle to form the muzzle.



**STEP 23** Boost the volume by pressing and shaping with your fingers.



**STEP 24** With the tip of the Dresden tool make a small hole to form the mouth.



**STEP 25** Using a little red Pasta Model, cut a heart shape with a cutter. With a ball tool make small holes for the eyes and mark a line with the Dresden tool in the middle of the head.



**STEP 26** Add black Pasta Model into the mouth, and roll small balls of black to make the eyes. Roll a small oval with red Pasta Model for the nose, and fix the little heart on the bear's forehead.



**STEP 27** With tiny dots of white Pasta Model, add the light points in the eyes.



**STEP 28** With the soft brush dust a little pink powder colour to the cheeks.



**STEP 29** Roll 15g of white Pasta Model lengthwise to make the scarf, roll 5g sky blue paste very thinly and cut strips, place the sky blue strips on the white paste, then roll out again. Cut to give the shape of a scarf.



**STEP 30** Add the bear to the snowboard inserting the skewer into the dummy. Make two small strips with the brown Pasta Model and fix around the feet.



**STEP 31** Place the scarf around the neck, sticking with a little water.



**STEP 32** Cut the length of the scarf with the scissors.



**STEP 33** Cut the wooden skewer to length and add the head.



**STEP 34** Prepare everything for the hat and the mask. Roll a 10g sausage of sky blue paste. Roll a thin strip of black Pasta Model. Roll a strip of 2cm x 1cm red Pasta Model for the mask. Roll a 4g ball of grey for the pompom. Roll a little white Pasta Model and grey Pasta Model to form the ears. Use a round cutter 1.5cm for the white and 0.5cm for the grey. Roll a 20g ball of medium blue Pasta Model for the hat.



**STEP 35** With the 20g ball of medium blue shape a cone and hollow the inside to form the inside of the hat.



**STEP 36** Fix the hat on the head.



**STEP 37** With the 10g sausage of light blue press onto the wool effect mould to give texture.



**STEP 38** Fix the wool effect around the edge of the hat.



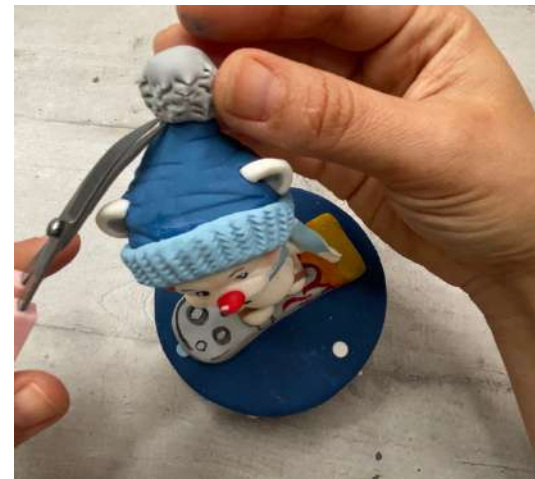
**STEP 39** With the Dresden tool add texture to the hat.



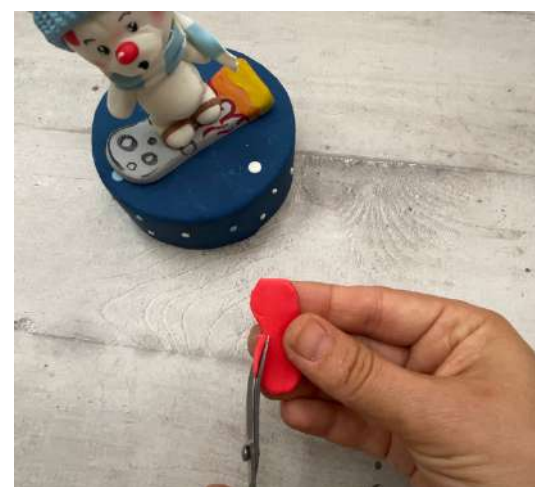
**STEP 40** Cut the white and grey circles in half and stick the grey to the white then push with the Dresden tool to shape the ear.



**STEP 41** Fix the ears to the hat.



**STEP 42** Fix the 4g ball of grey to the tip of the hat and texture with the small scissors.



**STEP 43** Take the red rectangle and cut with scissors to give it the shape of a snowboard mask.



**STEP 44** With the Dresden tool mark a line around the mask.



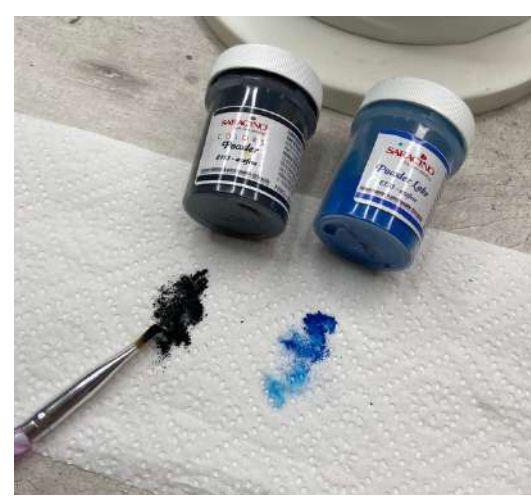
**STEP 45** With black powder diluted with water, paint the lens area of the mask to give the dark tinted visor effect.



**STEP 46** Glue the small black strips on the sides of the hat and fix the mask.



**STEP 47** With the sharp tip of the Dresden tool add texture to the face to add the fur effect.



**STEP 48** Put black and blue powder on a paper towel.



**STEP 49** Dust under the snowboard with black powder to give the shadow effect.



**STEP 50** Mix blue and black powder and dust the hat and pom-pom.



**STEP 51** Add a little glue to the back of a tree and place on the cake. Continue adding the trees.



**STEP 52** Roll small white balls for snowballs and fix in front of the trees.



*Your winter scene snowboarding teddy cake is ready!*

# SARACINO SUGARPASTE GUIDE FOR ROUND CAKES

Use this guide to determine how much Saracino sugarpaste Pasta Top you will need to cover your 4" deep cakes.

Add approximately 30% more paste if you like a little spare when rolling.



**Rolled to a  
thickness  
of 3-4mm**

*cake by Enrique Rojas*



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# Read With Cake



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



## Elisabete Caseiro

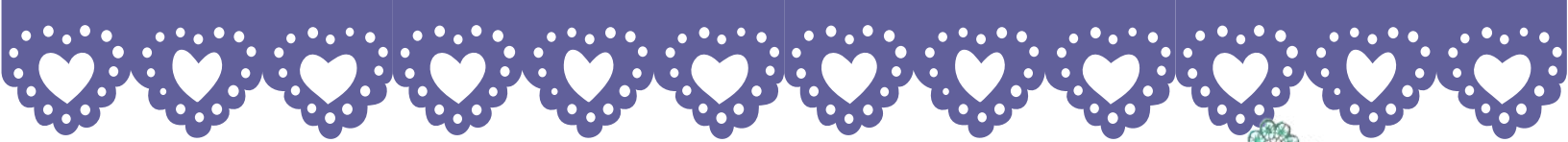
INTERVIEW BY SARACINO

**TELL US A BIT MORE ABOUT YOURSELF AND YOUR CAKE JOURNEY.**

*M*y name is Elisabete Caseiro from Lisbon, Portugal. Before I made cakes, I was a high-school Chemistry and Physics teacher.

Several years ago, I came across Debbie Brown's book "50 easy party cakes" and I decided to try to make a cake for my youngest son's 1st birthday.





The cake I chose to make was not exactly easy and at that time I couldn't find proper products at the market, so I had to improvise. I must say that it was a nightmare! But in the end, everyone loved the cake. It was only a couple of years later, not finding the cakes I liked for my kids, that I decided to give it another try. And I'm glad I did. Soon people were asking me to make their cakes.

Now I'm a full-time cake decorator and I have my own cake studio, "Bety'Sugarland - Cake Design by Elisabete Caseiro", in Lisbon, where I also teach this art.

I love challenges and have entered various shows and competitions both national and international, having won some important prizes, including several gold awards at Cake International, England. I have also been a judge in Portuguese cake competitions.

I have been invited for TV shows and I'm co-author of the book "O Admirável Mundo do Cake Design".

**TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATIONS**

I love everything in cake decorating but what I love the most is definitely to make cakes that don't look like cakes. I love to sculpt cakes and watch them turn to life and become something else. And if they defy gravity or have any kind of special effect even better. Love the look on people's faces when they see them and ask if they are really cakes.



**HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?**

Original, Realistic, Artistic, Bold, Gravity-defying (ok I cheated with gravity-defying as just one word)





### WHAT IS YOUR MOST RECOGNIZED CAKE AND WHY?

I don't know if it's the most recognizable, probably not, but at the time it was made it was quite a bold cake and lots of people talked about it. It was a flying Star Wars Enterprise ship, with lights. I really enjoyed making it.



### WHAT IS YOUR FAVOURITE THING TO DO WHEN YOU'RE NOT MAKING CAKES?

I love to travel and take lots of photos. Love to appreciate nature and can spend hours watching birds and other animals.

### HAVE YOU HAD ANY BIG DISASTERS?

Sure, who hasn't? One time I had a wedding cake to deliver at Castelo de S. Jorge, uphill, with irregular stone brick roads for most of the way, part of the road was closed because of an event, which made the trip even more turbulent. It was a very soft chocolate sponge, with mascarpone and strawberry filling semi-naked cake, decorated with natural roses. When I got there, part of the cake had fallen, and everything was ruined. I just wanted to cry (I actually did). But leaving the bride and groom without their wedding cake wasn't an option so I got back to my studio, and I baked a new cake, made a new filling (had to stop at the supermarket in the meantime to buy more strawberries), washed the roses to save the ones that could be saved, and prayed that nothing went wrong this time. I had to run against the clock, but four hours later I was back at the venue just in time to assemble the cake before the cake cutting hour. At the end of the day, they loved it and that's what's really important.



**OMG!**

## WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE AND WHY?

As I love to make gravity defying cakes, I can say that I have a few challenging ones. But I guess one of the most difficult was a big Pokémon sculpted cake, one of those Pokémon monsters with lots of wings and horns, which required a complicated structure. At the end we had to remove the horns on the top of the head so it could fit in the client's car.

Not as difficult structurally, but definitely quite challenging, was an order I had for two huge NFT apes for a cryptocurrency conference.



## WHO MAKES YOUR BIRTHDAY CAKE?

My birthday is in August and I'm usually away on vacation with my family. So, I don't usually have a birthday party or cake. Once or twice, I made a small cake when I got back home, but it's very rare. This year I turned 50 and I was planning to have a bigger party, and we even discussed who I wanted to make my cake, but for one reason or another the opportunity passed, and it just didn't happen.

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

I love the Pasta Model modelling paste, because it's so easy to work with and you don't have to wait a long time for things to settle. I also love the modelling chocolate and Pasta Scultura for busts and animals sculpted cakes.



## WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

Try to plan your cake in advance. Especially when you are making structured or gravity defying cakes, it is very important that you make a plan for your cake to decide what will be the best structure and the materials to use.

Besides that, just follow your heart and try to do the best you can in every piece of work you make. Your client will notice that and will come back year after year.



FOLLOW



Bety'Sugarland -  
Cake Design by  
Elisabete Caseiro

# BUNNY RACER!

*by Squarehen*



# You will need:

## INGREDIENTS

- Pasta Top: White 1kg, light blue 1kg
- Modelling chocolate: White 250g
- Pasta Model: Light green, yellow, orange, brown
- Liquid Shiny confectioners glaze
- CMC
- Silver dust
- Powder pearl
- Edible silver glitter
- Silver pump powder
- Powder colours: White, brown, black, pink

## EQUIPMENT

- Pine tree mould
- Knit texture mould
- Cocktail sticks
- Wooden skewers
- 1mm wire - approx. 10" long
- 3mm wire - approx. 45" long
- Small circle cutter
- Aluminium tape
- Pliers
- Wire cutters
- 10" cake drum with ribbon
- Dusting brushes
- Dresden tool
- Ball tool
- Silicone tool
- Rolling pin
- Knife
- Ruler
- 8" cake



## CAKE DESIGNER

*Jenny Chambers*

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

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

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

As of April 2021 'JennyliciousCakes' became 'Squarehen'. You can see more of Jenny's work on her new website <http://squarehen.com/> or on her Facebook page.

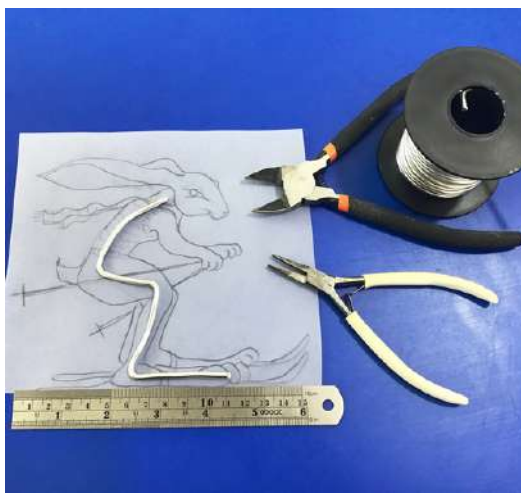


SQUAREHEN

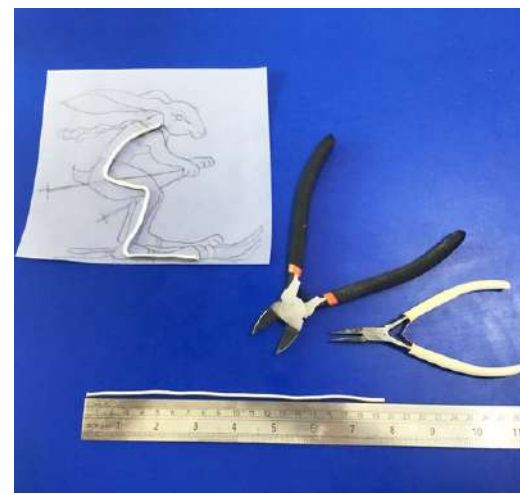




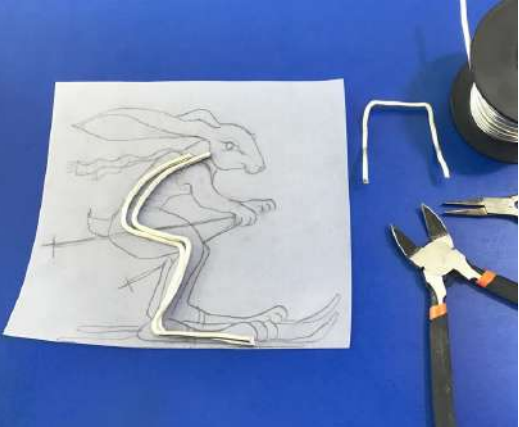
**STEP 1** Fill and seal the 8" cake with ganache or buttercream, once chilled and firm cut a diagonal piece from the top to create a ski slope. Carve the sides to create an interesting 'ice-scape'. Roll light blue Pasta Top and drape over the cake. Gently push the paste into the icy shapes around the sides and smooth the top. Texture the cake with crumpled up foil.



**STEP 2** I have sketched an image of a skiing bunny to use as reference, I would suggest looking online for an image of a skier to help you gauge the proportions. Bend an 8" piece of 3mm wire to follow the neck along the back and leg as shown.



**STEP 3** Cut another 8" piece of 3mm wire and bend to match the first. This is for the other leg.



**STEP 4** Cut another piece of 3mm wire for the shoulders and arms and bend as shown.



**STEP 5** Using aluminium tape attach the two body / leg pieces together at the neck.



**STEP 6** Place the arm / shoulder piece across the other 2 wires as shown and again tape together to create the body frame.



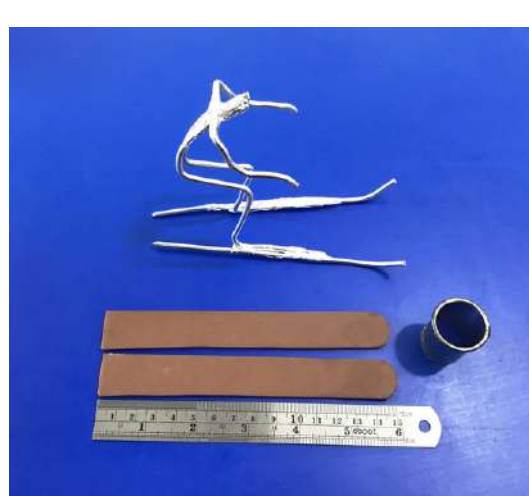
**STEP 7** For the skis, cut 2 pieces of 3mm wire measuring 6" long each.



**STEP 8** Using the aluminium tape attach these to the bunny's feet as shown. Curve the front of the skis slightly using pliers.



**STEP 9** Roll brown Pasta Model to approx 2mm thickness and cut two pieces for skis measuring 6" long each.



**STEP 10** Use a circle cutter to round off the ends of the skis.



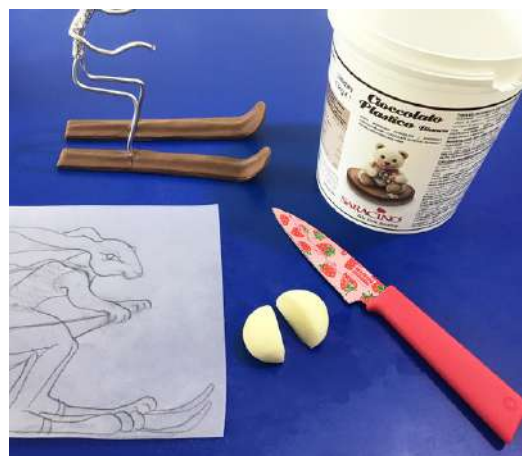
**STEP 11** Paint a thin line of cake gel (or edible glue) down the centre of the ski and gently press into your wire armature as shown.



**STEP 12** Repeat with the other side. Cut 2 further pieces as shown for the top of the ski.



**STEP 13** Use cake gel to attach the tops of the skis. Blend the small cut you had to make by the wire.



**STEP 14** To create the feet, roll modelling chocolate into a ball (approx. the size of a walnut) and cut in half.



**STEP 15** Roll each half into a tapered sausage and attach to each ski at the base of the wire as shown. Use a Dresden tool to mark toes on bunny's feet.



**STEP 16** To create the lower legs, again roll a ball approx. the size of a walnut, cut in half and roll each into a sausage. Measure the sausage against your bunny (you want it long enough to reach the knee).



**STEP 17** Score a groove along the back of your leg and push onto the wire. Then use a silicone tool and Dresden tool to make a muscle line down the side of the lower leg and across the foot. Repeat for both legs. Shape the chocolate into a knee and calf shape.



**STEP 18** For the thighs and bottom, roll a plum sized ball and cut in half.



**STEP 19** Shape each ball tapered and score a line, then push onto the horizontal thigh area wire. Mould the chocolate into a thigh shape and blend into the lower leg/knee. Again, use a silicone tool to mark a muscle line along the thigh. Repeat for the other leg.



**STEP 20** Roll a plum sized ball of chocolate for the bunny's torso. Slightly taper at one end.



**STEP 21** Score down the centre and then push onto the central wire. Use your fingers to create a waist and then smooth the seams into the thighs and bottom front and back.



**STEP 22** For the arms, roll a walnut sized ball and cut in half. Roll each half into a tapered sausage.



**STEP 23** Score the sausages and attach to the arm wires. Use your fingers and silicone tool to create rounded shoulders, and shapes for hands (remember these will be holding ski poles later).



**STEP 24** Roll a ball slightly smaller than a walnut for the head. Mould into a pear shape.



**STEP 25** Use a small ball of paste for the neck, smooth into the back, chest and shoulders. Leave this to firm for a few minutes. If you try and add the head too soon you will squash the neck. Gently push the head onto the central wire, use a small ball tool to create 2 eye sockets.



**STEP 26** While the head is settling cut 2 pieces of 1mm wire for the ski poles. I measured this against my initial sketch. Approx. 5" each.



**STEP 27** Add small balls of chocolate to the face to create cheeks and mouth details and blend. It helps to look online for an image of a rabbit or hares face as reference.





**STEP 28** To create the ears, roll a walnut size ball and cut in half. Roll to lengthen and taper both ends as shown. Cut a toothpick in half.



**STEP 29** Flatten into almost long leaf shapes. Thin the edges and add some texture. Insert the toothpicks into the bases and allow to firm for a few minutes.



**STEP 30** Push the ears into the head horizontally (remember you are wanting to create the illusion that bunny is going down hill with ears flowing behind him). Smooth the joints. Add a tufty tail.



**STEP 31** 'Twist' modelling chocolate along the 2 ski pole wires. Then add 2 small circles of paste to the ends.



**STEP 32** Prepare powder colours for the bunny. I always dust and colour over kitchen paper as it catches any mess and is great for dusting the excess off brushes. Blend the brown and black to your desired colour, again I looked online for a colour reference. Use yellow to warm up the colour if needed and pink to dust inside the ears.



**STEP 33** Once you are happy with the dusted colouring use white powder to enhance the ends of his feet, hands, chest and eyes.



**STEP 34** To make the eyes, I have used the second smallest size from the eye mould as shown. If you don't have one, just roll 2 very small balls. I have used white Pasta Model with CMC added to make firmer.



**STEP 35** Using a very small brush mix a little dipping solution or clear alcohol into the lid of your dusting pots. Paint a circle of brown for the iris and then black for the pupil.



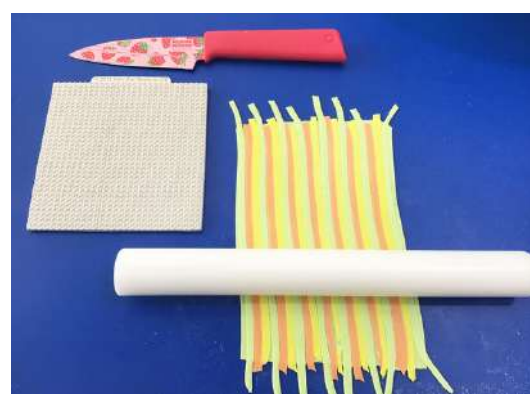
**STEP 36** Paint a small amount of glaze firstly on just the black pupil of each eye. Allow to dry for a couple minutes and then glaze the whole eye. I recommend glazing eyes this way to prevent the black running into the iris colour. Give the eye a few coats of glaze allowing it to dry between coats.



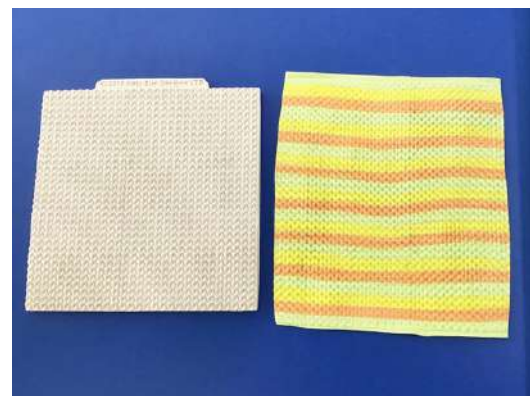
**STEP 37** Roll a small amount of brown Pasta Model very thinly and cut into small strips for the ski straps and attach as shown.



**STEP 38** To create the bunny's jumper, firstly create some knitting effect fabric. I have rolled small amounts of green, orange and yellow Pasta Model and cut into thin strips. Then I have attached them to a larger piece of green Pasta Model cut into a square.



**STEP 39** Use a rolling pin to flatten and even out.



**STEP 40** Then if you have one, press a small, knit mould onto the Pasta Model piece to add texture.



**STEP 41** Dress your bunny! I cut 2 pieces of the knitted effect paste and attached to the front and back to make a 'tank top' look.



**STEP 42** To create the snowy scene on the cake, roll large pieces of white Pasta Top. Push into the top edges of the cake (put the white only where you think the snow will settle). Place a larger piece on the top slope of your cake. Use scrunched foil to add snowy texture as shown.



**STEP 43** Brush edible lustre over the whole cake (or just the snow if you prefer). Paint areas of the snow with cake gel or edible glue, and sprinkle liberally with the edible glitter. Finally be generous with the silver pump powder. The look you want is sparkly and wintery!



**STEP 44** Use royal icing or cake gel to attach the bunny to the ski slope. Attach the eyes with cake gel. Adjust the eyebrows to shape over each eye.



**STEP 45** As an optional finishing touch I added trees to the ski slope. I used a Christmas tree mould with white Pasta Top firmed with CMC. Backed with thin wooden skewers, dusted with edible glitter and lustre and pushed into the cake. Finished!

# PASTA MODEL



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I was created  
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# 'DINKY' THE DRAGON

*by Dawn-Butler Dinkydoodle*





CAKE DESIGNER  
*Dawn Butler*

I am a cake designer from Nottingham, UK and probably best known for being the founder and Director of Dinkydoodle Designs Ltd.

Whilst there's no doubt airbrushing is a passion of mine, it sits equally with my need to push the boundaries of cake and I love to create innovate cakes and products.

More recently though my real drive is to see others succeed by giving unique 1-2-1 support within the online 'Dinkydoodle Cake Academy'.



@dinkydoodledawn



DAWN-BUTLER  
DINKYDOODLE



# What you need:

## INGREDIENTS

- 2 x layers of 9" round cake (suggest Genoese or Madera for carving)
- 200g filling / buttercream
- 700g dark chocolate, firm setting ganache
- 500g white Saracino Pasta Top
- 500g white Pasta Model
- 1 - 2 sheets 0.3 Saracino Wafer Paper

## EQUIPMENT

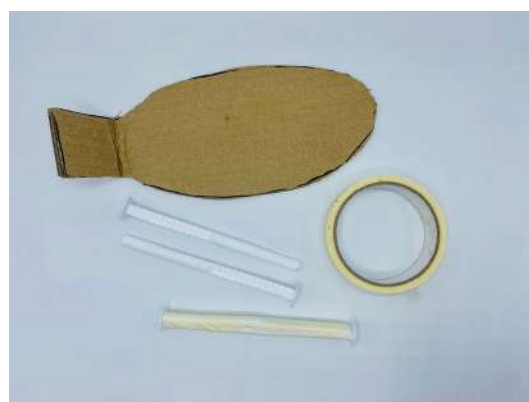
- 2 pieces strong florist wire (16 gauge)
- 2 pieces thinner florist wire (22 gauge)
- 2 x strong dowels for legs (I used 4 x cake support pins)
- 16" x 12" cake board or other suitable sized board of your choice
- Strong box cardboard or cake card
- Craft knife
- Small sharp knife (paring knife)
- Serrated knife for carving
- Masking tape
- Hot glue gun and hot glue sticks
- Acetate smoother
- Crank handle pallet knife
- Rolling pin
- If you are not adding colour with an airbrush, then you will also need a selection of dusting / painting brushes

### To colour:

- Sky blue powder colour
- White pearl silver
- Pump push silver

If airbrushing or painting the colour (rather than dusting) you will also need either dipping solution or clear alcohol or water to mix the powders





**STEP 1** Using the strong cardboard, cut yourself an oval template measuring approximately 9" x 4" and give it a tab at one end. You will also need to decide the length of the legs and cut the dowels accordingly. I have used cake support pins and have taped two together with masking tape which gives supportive feet at either end. The cake support pins are 6" long.



**STEP 2** Now cut the oval shape from your layers of cake. You will need two of these cake shapes. Save the offcuts and crumb them into a bowl ready to make cake pop mix.



**STEP 3** Roughly assemble the structure (without gluing) and bend the cardboard so it sits on top of the dowels. Make any adjustments now if your dowels are too long.



**STEP 4** Turn the card upside down and fix the top of the legs to the underside of the cardboard. You could use melted chocolate here, but to make sure it's really secure I prefer to use hot glue. The glue is below any cake, and the card acts as a barrier, so no one will eat the glue by mistake.



**STEP 5** To make your cake pop mix I add just one dessert spoon of melted ganache to the bowl of cake crumbs.



**STEP 6** Mix thoroughly until the mixture turns a consistent brown colour and resembles plasticine in consistency.



**STEP 7** Add a layer of ganache to the underside of the structure. Now add up to half of the cake pop mix, mainly to the centre line to build out the "underbelly" of the dragon then cover with a layer of ganache.

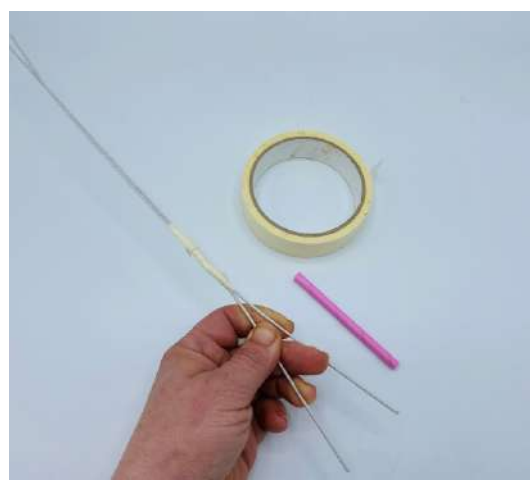


**STEP 8** Smooth and leave to harden for at least an hour in a fridge.

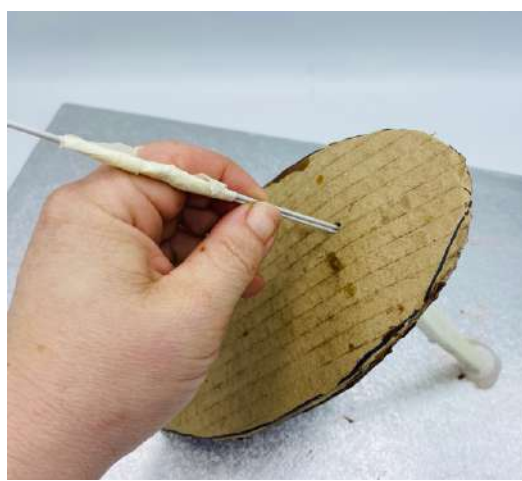


**STEP 9** Secure the structure to the board by hot gluing the base tab and base of each leg with hot glue (or chocolate). Don't be afraid to use a strong glue here to secure the legs as you need to be comfortable that they are not going to move as you add cake. Allow to set.

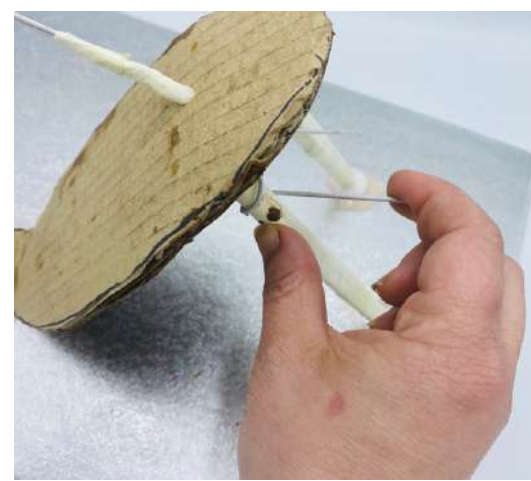




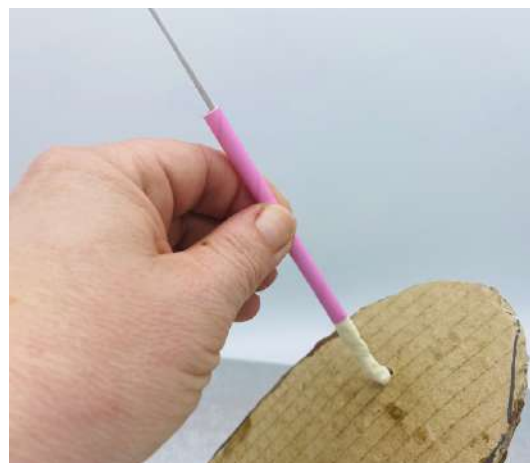
**STEP 10** For the wing support we tape a section of the 16 gauge wires together just below halfway. You need to be able to separate them at the bottom and top. Cut a drinking straw to a similar length as the taped section.



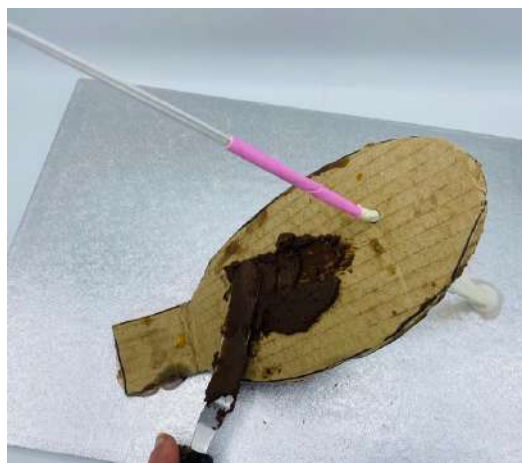
**STEP 11** Push the bottom section of wire through the card in the middle of the board half way between the legs.



**STEP 12** Separate the bottom of the wires and wrap each one around a leg support.



**STEP 13** Push the drinking straw over the wire until it meets the cardboard and covers the masking tape and wire.



**STEP 14** Add a thin layer of ganache to the board to help the cake stick.



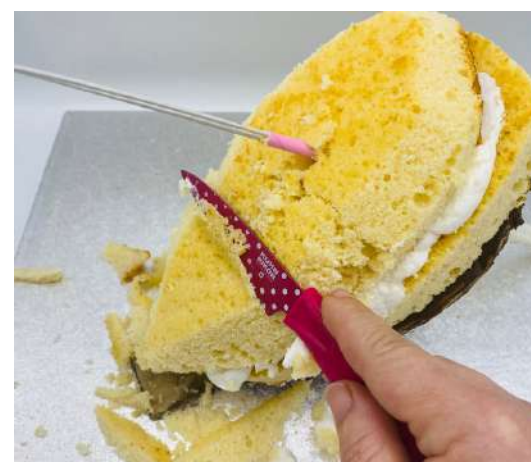
**STEP 15** Add a layer of cake by pushing down over the wires and then add a layer of your choice of filling.



**STEP 16** Add your second layer of cake making sure it lines up with the first layer.



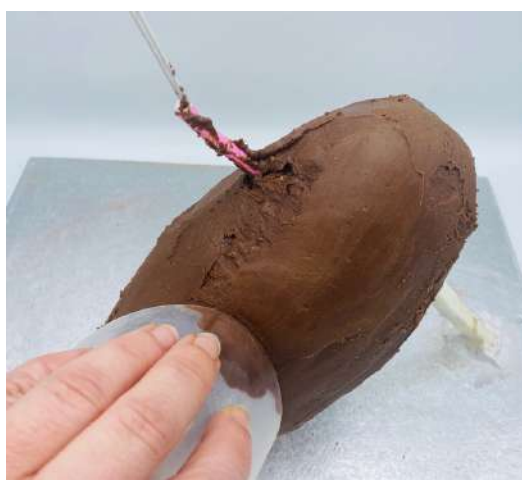
**STEP 17** Holding your serrated knife at an angle, gently trim off the "corners" of the top layer of cake, all the way around the top (creating more of a small hill or turtle shell shape).



**STEP 18** Taper the lower half of the cake down towards the bottom



**STEP 19** Cover with a layer of ganache until the cake is completely covered.



**STEP 20** Smooth over with an acetate smoother or pallet knife.



**STEP 21** Make a series of neck "vertebrae" out of the remaining cake pop mix, they need to get smaller in size. I used 6 in total.



**STEP 22** Add some ganache to the top of the cake where you're going to add the first vertebrae, I like my ganache the consistency of thick Nutella or peanut butter. It is essential that it is thick to help support the structure as you build it.



**STEP 23** Add your vertebrae one at a time, smoothing ganache over each one as you go, and making sure there is a layer of ganache in between them. Ideally only add 2-3 before you put the structure in the fridge to allow to harden before adding any more. This structure works best when you build it into an S shape.



**STEP 24** If you have any remaining cake pop mix (if you're like me, there is always some spare in the freezer) make the start of a tail and build up some "rocks" which will be under the front claws. Don't worry if you don't have any mixture you can do this with sugar paste instead.



**STEP 25** With a long sausage of sugar paste make the spine, blending in at the sides to join the body and lengthen the tail making it smaller towards the end.



**STEP 26** Roll Pasta Model and cut chevron shapes as shown.



**STEP 27** Starting from the bottom, add one chevron at a time onto the chest, pressing it smooth at the top of each chevron before adding the next one to overlap it.



**STEP 28** Roll out a satsuma sized ball of Pasta Model and shape into a pear. Gently narrow one end by pushing across the middle.



**STEP 29** To start making the snout gently pinch whilst gliding your fingers down towards the tip.



**STEP 30** I like to use the edge of the table to help make the shape of the snout, allowing the very tip to hang off the end of my worktop whilst I make the nostrils and eye sockets with a ball tool.



**STEP 31** Add details, texture and features with a Dresden tool and ball tool, as well as a small pair of scissors for cutting at the brow line.



**STEP 32** A craft knife or scissors is also perfect for adding tiny spike details to the snout, and head.



**STEP 33** Now its time to cover over the legs with Pasta Top or Pasta Model, adding texture with the ball tool once covered.



**STEP 34** Add the head and cover the remainder of the dragon with the Pasta Top. Trim neatly either side of the chevron section.



**STEP 35** Texture the skin with a ball tool.



**STEP 36** Using larger scissors cut all the way along the spine and tail at intervals to create the spikes.



**STEP 37** Make claws from little rolled sausages pinched at the end to get the nail shape and texture with your ball tool.



**STEP 38** Wrap a thinner gauge 22 wire around the gauge 16 wire. Use the shape as a template to draw your wing shape. There's no need to keep this thinner wire in place, and you can of course free hand draw it if you prefer. Cut out the wing from wafer paper using the template.



**STEP 39** Brush the wings with a little water (or airbrush them with water) and once damp place a wooden skewer underneath where you'd like a fold to be and use it to lift the wafer paper to fold it. Pull the skewer out and repeat this process at each fold.



**STEP 40** Dampen the top edge of the wing and position it in place. Roll the dampened edge around the wire that's in place.



**STEP 41** Add a thin sausage of sugar paste to the top of the wing and texture with the ball tool. Add two back legs.



**STEP 42** Contrary to popular belief you can airbrush quite nicely with powder colours BUT there are some things you need to be aware of. The powder must be water soluble. You must use very little powder compared to the amount of water or alcohol (around 1:20 ratio). Do not mix the dust and liquid in the cup, do it in a separate bottle or container. It also helps if you use an airbrush pen with a large needle such as a 0.5.



**STEP 43** To airbrush just the edges (like the wings and edges of the chevron) use kitchen paper to blank off parts that you do not want to get over spray on. Remember to stay quite close to allow you to gain control and gain a smaller spray.



**STEP 44** When you want to do gentle shading in other areas of the dragon, don't forget to stay nice and close AND only pull the trigger back a small amount. If you're unsure why not have a go on a children's colouring book, if you can learn to colour within the lines AND keep the page dry you'll have great success!



**STEP 45** And 'Dinky the Dragon' is ready!

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# I GOT CHILL'S

by Raquel García-Cake Art





## CAKE DESIGNER

*Raquel Garcia*

Sugar Artist from Spain with over 6 years experience in the world of Cake Design.

Completely self-taught with a learning process based on testing and experimenting using different materials. Improving all the time by repeating the pieces many times until the goal is achieved.

Specialises in modelling chocolate and loves sculpting faces.

Multi award winner including Gold medals in the "Small Decorative" category at Cake International Birmingham in 2018 and 2019. Also a winner of online competitions.

Guest at "The Lekki Cake" 2017 and 2018 fair in Nigeria. Finalist in two categories of the 2019 Cake Master Awards – 'Best Artist' in the Sculptured Cake category and 'Best Collaboration' in the Collaboration category.

Participated over the last three years in many private collaborations, directing three of them.

Also a judge in various online contests:

- Indian Culture Online Competititon Group.
- Global BD Sugar Artist Guild.

Always looking to learn from mistakes and to be able to share each new experience with everyone.



RAQUEL GARCÍA-CAKE ART

# What you need:

## INGREDIENTS

- Saracino Pasta Top: White 2.5kg
- Saracino Pasta Model: White 500g and black 10g
- Saracino modelling chocolate: White 500g
- Saracino powder colours: Rose beige, sky blue, blue, black, brown, light gold, silver lustre, pink and white
- Saracino cocoa butter
- Saracino gel colours: Blue and brown
- Saracino silver glitter
- Saracino Liquid Shiny glaze
- Saracino Cake Gel
- Pump-powder silver and gold
- Gelatine powder (10g), water (35g), corn syrup or glucose (1 tablespoon) and half a tablespoon of glycerine
- 3 sheets of rice paper
- Baking paper
- White sugar balls
- Round cakes: 10cm, 15cm and 20cm (bottom hexagon can be a dummy)
- Clear alcohol
- Release spray

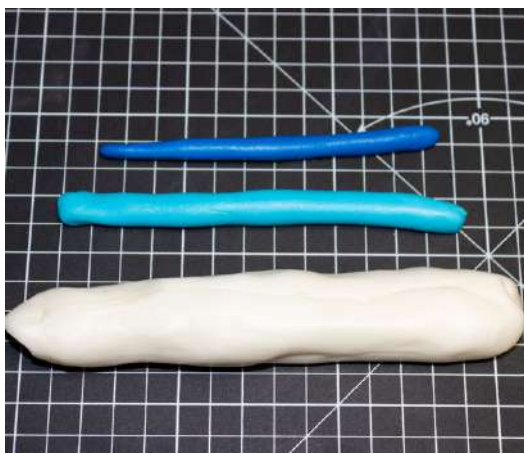
## EQUIPMENT

- 30cm round cake base with dark blue ribbon around it.
- Wool texture printing mat
- Silicone rolling pin
- Vintage texturing roller
- Various brushes
- Stiff bristled brush
- Modelling tools
- Silicone modelling brush
- Plate or similar for mixing colours
- Scalpel
- Scissors
- Fondant smoothers
- Toothpicks / cocktail sticks





**STEP 1** Start by colouring the Pasta Top two shades of blue. One darker and the other lighter by adding more or less colour to the paste.



**STEP 2** Once the paste has been coloured, we will roll three cylinders of different thicknesses; the largest will be white, followed by light blue and the thinnest will be dark blue.



**STEP 3** Join the three cylinders, make a small ball and then knead it to give different shades to the paste that we will use to cover the bottom tier dummy (or carved sponge cake).



**STEP 4** Cover the top of the dummy with cake gel and cover it with the blue paste. The top will have no texture.



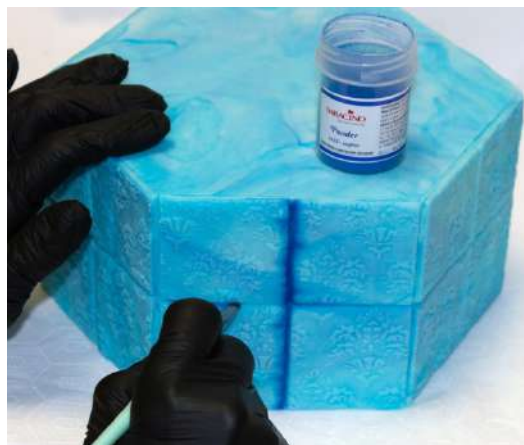
**STEP 5** Roll paste and cut to the same size as one of the side panels. Add texture with a texturizing roller. Attach using cake gel. Repeat for each side.



**STEP 6** When all sides are covered we will divide each side into squares. I marked it using a rigid modelling brush but you can also use a ruler.



**STEP 7** Roll the remaining paste and cover the drum. To stick the paste we can use water or cake gel.

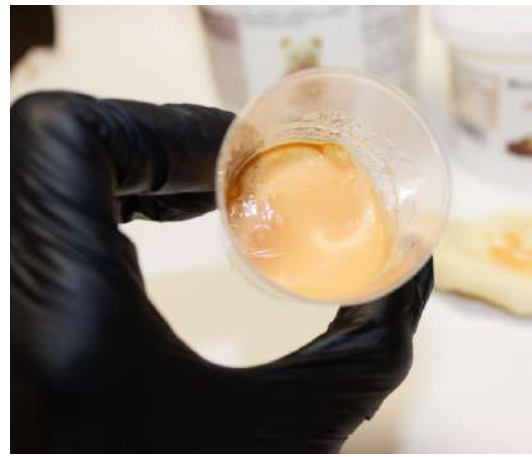


**STEP 8** Using blue powder colour and a brush, dust inside each line feathering outwards to each panel.



**STEP 9** Once everything is dusted, spray with the pump-powder silver to get a layer of glitter and a beautiful winter effect!





**STEP 10** Attach to the base using cake gel.

**STEP 11** Prepare the modelling chocolate. Colour the paste with rose beige for the face of the child. To do this melt cocoa butter and mix it with rose beige powder and mix to a paste. Add to the paste.

**STEP 12** It is important that the powder colour has to be well dissolved with the cocoa butter. With this mixture, we can easily colour the modelling chocolate.



**STEP 13** On a work board shape the outline of a round face from the paste.

**STEP 14** Divide the face in half with lines. From the two parts, divide the upper part into two halves and the lower part into three.

**STEP 15** Add a piece of chocolate paste to form the nose, from the division line we have made at the top to the half way line.



**STEP 16** Form the lips. The upper lip from the end of the nose to the first line on the lower part of the face and the lower lip from the end of the upper lip to the last line.

**STEP 17** Add a small chocolate ball for the chin, two balls for the cheeks and a strip placed horizontally in the area of the eyes. Using a silicone modelling brush, we will gradually shape the face.

**STEP 18** Smooth the whole face using a gentle heat source to help (hairdrier or similar).



**STEP 19** Cover the second tier with white Pasta Top and fix the face to the tier using cake gel. Using the chocolate paste add the neck and shoulders and the ears. If you are fully covering your ears with the hat there is no need to add these.

**STEP 20** Colour Pasta Model with blue and rose beige gel colours (for every three parts blue add one part rose beige) to make a pastel blue. Use a modelling tool to twist the paste to give a teddy bear fur texture.

**STEP 21** Add a piece of paste horizontally for the hat band and texture.



**STEP 22** Add two 'ears' using cake gel.

**STEP 23** Colour Pasta Model light brown. Roll thinly and cover the neck and shoulders.

**STEP 24** Using the wool texture mat make a rectangle strip for the jumper collar.



**STEP 25** Fold the rectangle over on the top and bottom.

**STEP 26** Add the strip horizontally fixing with cake gel.

**STEP 27** Dust the face with a soft brush using brown, pink and rose beige powder colours.



**STEP 28** Use the brown colour to give shadows to the inside of the nose and folds of the face, with the rose beige and pink we will give different shades, mixing both until the desired effect is achieved. Use the pink to dust the cheeks.



**STEP 29** Add two pieces of white Pasta Model to the ears of the hat. Add texture.



**STEP 30** Using white Pasta Model add the bear's nose and add a small black ball in the center. Model two buttons for the eyes (or use a silicone button mould). Add two fine pieces of paste for the button thread.



**STEP 31** Dust the jumper using a soft brush and brown powder colour.



**STEP 32** Always remove any excess powder from your brush on a piece of kitchen roll before dusting.



**STEP 33** Prepare all the materials for the next step. 10g gelatin powder, 35ml water, 1 tablespoon corn syrup and 1/2 tablespoon glycerin.



**STEP 34** Put the gelatin powder together with the water in a bowl and let it rest for 5 minutes, then add the corn syrup and the glycerin, stir with a spoon and put in the microwave for 30 seconds. Mix everything well and add Saracino white powder colour.



**STEP 35** Once the colour is mixed, we will let it rest a bit so that it takes on a little consistency and becomes thicker.



**STEP 36** Add the paste mixture to the side of the tier using a round brush.



**STEP 37** By building the layers up we can achieve a snowflake effect.



**STEP 38** Add cake gel to the horizontal band on the hat.



**STEP 39** Using a dry flat brush add silver glitter.



**STEP 40** Fill the entire strip with the silver sparkles.



**STEP 41** With a flat brush dust the base from the inside out using silver lustrous colour.



**STEP 42** Prepare the final layer of the cake. Cover with white Pasta Top. Prepare 4 sheets of rice paper, white, blue and black gel colours.



**STEP 43** Put water into a tray large enough for the whole sheet of rice paper. Colour the water with the different shades that we want to obtain. In this case I have used three shades of blue. In the first one I have lightened the tone using white, the second I have left the original blue colour and finally in the third tone I added a drop of black to the blue. Submerge the rice leaf in the dyed water and let it become soft.



**STEP 44** Remove the rice leaves from the water and place them on top of parchment paper that we have previously spread with release agent and wrinkled to shape the coloured leaf. Let it dry at room temperature or in the oven for about 15 minutes at 60 degrees C.



**STEP 45** Once the leaves are dry, fix them on the right side of the cake using cake gel.



**STEP 46** Mix Royal icing and divide it into three parts. Colour it with blue and gold powder colours.



**STEP 47** With a stiff brush paint the remaining area of cake with the Royal icing, first with the lightest tone.



**STEP 48** When the previously painted colour is dry, continue adding the other colours.



**STEP 49** Dilute the light gold powder with white spirit / clear alcohol. With a fine brush paint the edges of the leaves.



**STEP 50** Add a few drops of cake gel to the painted rice leaves.



**STEP 51** Add some white balls on top of the glue.



**STEP 52** Give a touch of elegance using the pump-powder gold. Add a dark ribbon around the base drum.



**STEP 53** Gloss the lips and the nose of the teddy bear with Liquid Shiny glaze. Add a thin layer with a brush. If you want to apply two coats wait for the first one to dry well.



**STEP 54** Our cake is finished. I hope you liked the process and will give it a try. Thank you very much!



# 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.

## FOLLOW CAROL



CakesByCarolPeterborough



@cakesbycaro/

# H

ello there and welcome to November's 'Sweet Pastry Chat'.

In this month's issue I talk about chocolate, in fact to be more precise, Saracino chocolate drops. That's right you saw correctly, Saracino also produce White, Dark and Milk chocolate drops that come in 250g and 2.5kg handy sized tubs, so whether you are a home baker or run a cake business these sized tubs are ideal.

So, you are most probably asking..... is there any difference with these chocolate drops compared to others available on the market? To be honest I found the white drops to be not as sweet as some that I have tried before, and the milk chocolate ones have such a lovely creamy taste to them, especially as you can eat them straight from the tub (not good for one's figure I may add!).

I tried the drops out with various recipes, mainly ones that I use most of the time and was dying to see how these would taste and more importantly behave/react with other ingredients.

Most cake makers use ganache for covering their cakes instead of buttercream and we all know that chocolate ganache can be quite temperamental at times (as well push us to our limits).

I made the Milk and White chocolate ganache using the same ratio as I always use, making sure that the cream was boiling hot before pouring it over the chocolate. Gave it a stir and ta-dah there was a bowl of perfectly looking ganache, both the white and milk chocolate.



I chilled the ganache as I normally do and before using, it was gently warmed up a little so the consistency was similar to peanut butter for covering the cakes.



Because the drops are tiny compared to the ones I used to use, I found that they melted quite quickly and for me that's a bonus. As I previously mentioned, the white chocolate wasn't as sweet, so if you are worried white chocolate ganache being a bit sickly, using Saracino's chocolate drops is another option worth trying.

Using the drops in cake mixes is another way of incorporating a more natural flavour, so again we tried them in cupcakes and a sponge cake recipe, double chocolate and raspberry & white chocolate.

Normally I would use a white chocolate flavouring when making a Raspberry & White chocolate sponge cake (this is a very popular flavour with my wedding cakes) the chocolate drops were added in at the last minute before the mixture was placed into the cake tins and baked. I found that using the drops compared to the flavouring/essence is that, not only do you get that chocolate flavour you also get to bite on some chocolate too.

If you haven't tried this flavour before I would highly recommend trying it (use some Saracino Raspberry flavouring for the buttercream!).





We also tested out the drops in a simple cookie/biscuit (a recipe I have shared with you previously). Add the drops before combining all the ingredients and bake as per usual. A very quick easy recipe and everyone will love them. You could also use these in shortbreads (white chocolate shortbread sounds delicious).



They also worked well in Brownies.

All in all, I can honestly say that the chocolate drops performed well with different recipes, they tasted good too. They are good quality, easy to melt chocolate drops that can be used in various cakes, bakes and desserts as well as ganache, chocolate fountains and moulding.

I hope you do get a chance to try out Saracino's chocolate drops yourself, have fun trying them in different recipes.



That's it for this month, till next time.

Till next time,

Carol x



# COSY LITTLE MOUSE

*by Sweet Mi - by Milene Habib*





## CAKE DESIGNER *Milene Habib*

Hi, I'm Milene Habib (you can call me Mi) and I am the face behind 'Sweet Mi'. I am from the beautiful country of Portugal.

I am a certified teacher and cake designer. I love fantasy and am truly passionate about modelling, sculpting and painting. With cake design I do a little bit of everything - from a regular cake with a customised cute topper, to a sculpted cake that defies gravity, or even an elegant wedding cake with handcrafted floral arrangements.

I hold classes in my own studio, and other places in Portugal and in other countries. I have been to France, South Africa and Brazil more than once.

I regularly host online demonstrations and classes. I also have my own online school platform with many tutorials in Portuguese.



SWEET MI - BY  
MILENE HABIB

# What you need:

## INGREDIENTS

- Cake 10cm diameter x 10cm high filled and ganached
- Pasta Top: Blue
- Pasta Model: White, rose beige, blue and red
- Powder colour: Rose beige, pink and white
- Liquid Shiny Confectioners glaze
- Cake gel

## EQUIPMENT

- Cake drum 20cm diameter
- Wooden dowel 0.5cm thick x around 20cm long
- Hot glue gun and aluminium tape
- Modelling tools
- Spatula
- Craft knife
- Brushes
- Stencil (I used a small one with snowflakes that I cut to the size I needed)
- Gauge 18 and 26 flower wire



**STEP 1** Prepare and assemble your cake. Choose any flavour you like.

**STEP 2** Apply a generous layer of ganache and smooth. Allow to set.

**STEP 3** Measure your cake and prepare a blue Pasta Top panel with + 2cm in height.



**STEP 4** Put your stencil wherever you want. I've decided to cut mine to size but you can cover it with masking tape and leave only the pattern you want to use visible.



**STEP 5** Mix white powder with the Liquid Shiny glaze. Apply with a sponge over the stencil.



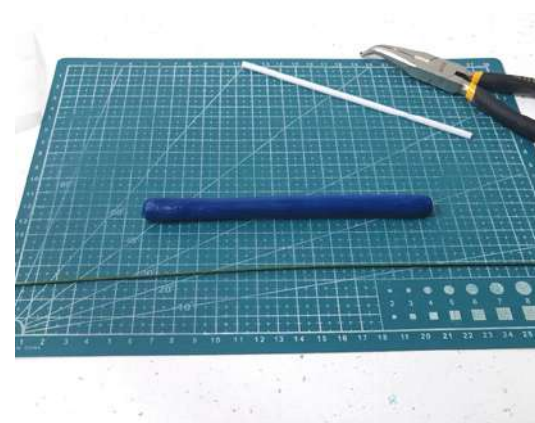
**STEP 6** Allow to dry for a moment and using a tool remove the stencil (clean all the tools and stencil with alcohol to remove the glaze).



**STEP 7** Make a simple structure for the character's support. Insert the dowel into the cake drum and fix with the hot glue. Wrap the dowel and glue with aluminum tape.



**STEP 8** Place the cake on the base and fix in place with ganache.



**STEP 9** To make the handle, roll a piece of blue paste and insert a gauge 18 flower wire through the centre.



**STEP 10** Fold the wire gently so as not to deform the handle. Cover the wire ends where they are inserted into the cake.



**STEP 11** Apply the panel to the side of the cake using cake gel to fix.



**STEP 12** Cut the excess with a sharp knife.



**STEP 13** Insert the flower wires into the cake and work on the joints. Smoothing it all out and straighten the handle.



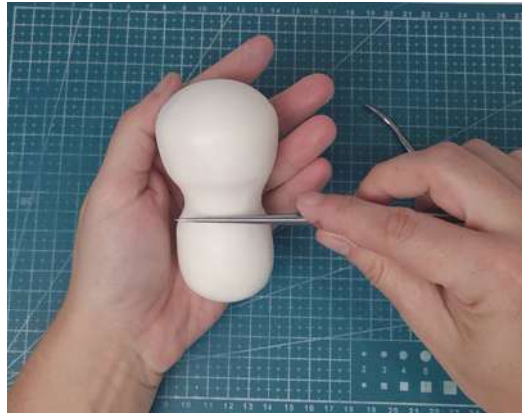
**STEP 14** For our cute little mouse! Start by rolling a ball of white Pasta Model. We need it approximately 5cm dia.



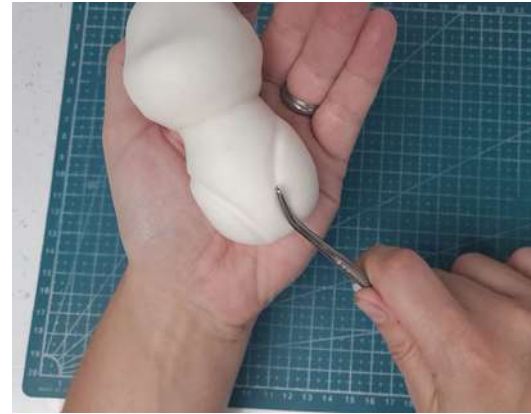
**STEP 15** Stretch / roll slightly between your hands.



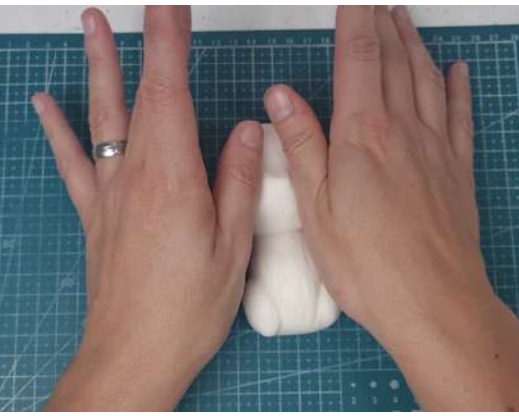
**STEP 16** Gently start making a depression ( $\frac{2}{3}$ ) to separate the body from the head (the head will be bigger part).



**STEP 17** Using a modelling tool start to shape.



**STEP 18** Using a Dresden tool shape the legs.



**STEP 19** Shape the muzzle with your fingers.



**STEP 20** Using the Dresden tool add fur texture to the body, legs and back of the head.



**STEP 21** Using a craft knife open the mouth.



**STEP 22** Shape and smooth the mouth / smile.



**STEP 23** Mark and make a dent where you want the nose.



**STEP 24** Mark and add sockets where you want the eyes.



**STEP 25** Roll two balls about 1.5cm dia.



**STEP 26** Flatten the balls.



**STEP 27** Attach to the mouse's head.



**STEP 28** Add two small balls to the eye sockets and flatten them. Roll a ball for the nose and fix in place.



**STEP 29** Using rose beige Pasta Model roll small sausages for the arms, flatten and cut the fingers.



**STEP 30** Using rose beige Pasta Model roll small sausages and using the Dresden tool shape the toes.



**STEP 31** With the white paste roll the upper arm and attach it to the lower arms.



**STEP 32** Fix everything together.



**STEP 33** Add fur texture using the Dresden tool.



**STEP 34** Roll a thin and pointy tail and insert a 26 gauge wire.



**STEP 35** To make the mouse even more cute add some hair on the top of the head.



**STEP 36** Using rose beige powder dust to create shade and more definition.



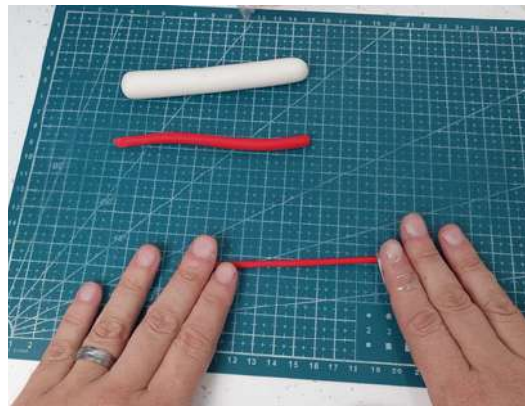
**STEP 37** Add some light pink to the cheeks and inside the ears.



**STEP 38** With black powder diluted in clear alcohol paint the eyebrows and pupils with a fine brush.



**STEP 39** Insert the dowel through the mouse to look like he's on top of the mug.



**STEP 40** Attach the tail.

**STEP 41** Prepare white and red Pasta Model strands. Roll the strands in different thicknesses.

**STEP 42** Twist it all together. Twist to stay with the desired pattern. Insert 18 gauge wire through the centre and shape as a candy cane. Cover the flower wire end.



**STEP 43** Cover the top of the cake with brown paste. And add some light texture / swirl. Attach the candy cane

**STEP 44** And some thin rolls to add movement on the "hot chocolate".

**STEP 45** Make a small hat using light blue Pasta Model. Cut a strip to make a scarf and fix around the neck.



**STEP 46** Add a roll of white Pasta Model around the hat and add texture with the Dresden tool.

**STEP 47** Decorate the base.

**STEP 48** Your hot chocolate with a little friend is ready to enjoy!



# FREE MONTHLY DEMONSTRATIONS

with Dionis Iarovoi

Monday 28th November 2022  
at 7pm (UK time)



## NAIL YOUR SKILLS

You will be shown modelling skills that you can use on any future cakes. During his live demonstration Dionis will be working with your favourite Saracino Pasta Model. This demo will be around 60/90 minutes, so be sure to join us so Dionis can answer your questions direct. If you can't watch the live do not worry as we will be recording and you will be able to watch the demo at any time that is convenient to you.



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# Isabella Coppola

SOPRA  
la torta  
DI ISABELLA COPPOLA



# Cake and Coffee

*Interview by Saracino with Isabella Coppola*

## **TELL US A LITTLE MORE ABOUT YOURSELF AND YOUR JOURNEY INTO CAKE**

I live in the province of Genoa, in a small town called Campo Ligure. Like many Italian cake designers, I got to know this discipline through the internet about ten years ago. I remember the first cupcakes decorated in sugar paste that I saw live on a stall during a village party ... it was love at first sight!

In addition to creating cakes for friends and relatives, several years ago I embarked on a training path that allowed me to meet professionals such as Maria Genna of MG Sugarcake, Dorina Xhaxho and Molly Coppini. At the time my work was known as "Via Lattea", but later I changed the name.

In addition to my love for cake decoration, I also developed it for pastry, during the recent lockdown I obtained the qualification of 'Professional Pastry Chef' and, finally, I opened my own business that I named "Sopra la Torta". Now I teach cake design to pastry shops that want to offer their customers cakes other than the 'classics' and I help amateurs to improve their cake topper modelling techniques through live courses and tailor-made video courses.

## **TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATIONS.**

I am a millennial, and a lot of our generation were raised by cartoons, comics, and video games. I had a big influence from my favourite anime, or Sailor Moon. In general, I let myself be inspired by Japanese culture and the crazy artists I met thanks to Instagram.

## **WHAT IS YOUR MOST RECOGNIZED CAKE?**

My most viewed cake I think is the one with the 'Raving Rabbids'. I created it in 2014 for the brother of a dear friend of mine and I remember that it was published on the official Ubisoft page. It still collects support among fans of that video game and has been used as a reference for many cakes dedicated to 'Rabbids'. I am very pleased.



**WHAT IS YOUR FAVOURITE THING TO DO WHEN YOU'RE NOT MAKING CAKES?**

In addition to cake decorating, I like to paint board game miniatures, play video games, and go to the movies. In my free time I often play board games with friends, even if I regularly forget the rules!

**HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?**



**HAVE YOU HAD ANY BIG DISASTERS?**

Unfortunately. I think it is inevitable, sooner or later you must face a forgetfulness or an unforeseen event, the important thing is not to let yourself down and have the readiness of spirit to face and solve the problem.

In my case the disaster was caused by a misunderstanding: I marked a different delivery date and I found myself on the day of delivery of the baptismal cake without... the cake, in fact. Luckily, I had already created the cake topper which was the most important part of the job! The damage was limited as I bought a classic pastry cake with my own money and placed the topper on it.



### WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

As far as I'm concerned, every creation is a challenge, because I often find myself modelling subjects never made before. Since I love modelling small figures, I would say that it is always a challenge to deal with very large subjects...errors are much easier to notice and therefore more care and precision in execution is required.

### WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

The best advice I can give is never to be discouraged and not to listen to anxiety. With the right patience and dedication, you can achieve all kinds of results, the key is to be patient and plan your work well in advance.

### WHO MAKES YOUR BIRTHDAY CAKE?

I usually eat a lot of sushi on my birthday and avoid sweets, but a surprise birthday cake is always a pleasure!

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

So, my favourite product is undoubtedly Pasta Model, thanks to its qualities I have the opportunity to express myself best by modelling the sugar paste. Another product I love is the Pasta Bouquet, it has allowed me to create beautiful 2D figures that can stand up straight without them sagging and without suffering moisture damage.

Finally, I can't do without the gel colours that I use as an edible paint, I often use them to paint the eyes of my dolls and the details of the characters. Colours stay bright and dry quickly in the air.



### FOLLOW ISABELLA



Sopra La Torta



@\_isbellacoppola\_



# HOME SWEET HOME

*by Podivjani Muffin*





## CAKE DESIGNER

*Urška Pahor*

My name is Urška and I'm from Slovenia. From an early age I was attracted to creativity, colours and art. But I found passion for baking through my mother, she is an amazing cook and baker. Although later on I pursued a career in graphic design, I've never stop baking and creating sugar art.

I've been a hobby baker since 2011 when I discovered the magical world of sugar paste on television. I've always loved baking, but I discovered my true passion for sugar paste figurines three years ago and then my project Podivjani Muffin was born. Since then, I have taken a few classes, but most of what I know today is self-taught. I'm constantly learning, practicing and working hard to improve and challenge myself.

I don't have any experience with big competitions and exhibitions yet, but I have big dreams and high expectations and I can't wait to see what the future has in store for me.



PODIVJANI MUFFIN



@Podivjani Muffin

# What you need:

## INGREDIENTS

- Saracino Pasta Model: White, red, orange, black, brown, yellow
- Saracino Pasta Bouquet
- Saracino modelling chocolate: Brown
- Gel colour: Green, blue, black
- Powder colour: Brown, rose beige, black, white, orange, yellow
- Powder Pearl - Silver
- Silver glitter
- Liquid Shiny confectioners glaze
- Clear alcohol
- Cornflour
- Edible glue
- Cake or dummy for lower tier

## EQUIPMENT

- 15cm diameter cake drum
- Dummy cake for forming bark
- Styrofoam base
- Veining board
- Wooden skewers, toothpicks
- White flower wire 20 gauge
- Pliers
- Rolling pin
- Silver grey leaf and basic leaf cutter
- Ball tool
- Sharp knife or scalpel
- Veining silicone mould
- Various brushes
- Silicone brushes
- Large and small flower plunger cutter
- Circle cutters, different sizes
- Knitting silicone texture mould
- Tree bark silicone texture mould
- Sugar paste extruder





**STEP 1** Prepare the modelling chocolate, the tree bark texture mould, dummy cake and 4 wooden skewers. Secure the cake dummy on a styrofoam base with the skewers.



**STEP 2** Roll approximately 400g modelling chocolate to a rectangle shape. Cut the edges to obtain a rectangle which will cover half of the dummy (approx. 24cm long). Adapt the height to be a little bit shorter than the tree bark mould.



**STEP 3** Put the rolled chocolate on the dummy. Mark a line with a wooden skewer on both sides as shown.



**STEP 4** Prepare approximately 300g of chocolate for the tree bark. Knead the chocolate so that becomes soft and gently fill the mould. Make two pieces of the textured paste.



**STEP 5** Cut the two skewers just short of the top of the paste. Leave the spiked end with a few cm's which can be inserted later into the cake. Fix the two skewers into the grooves with edible glue (one each side).



**STEP 6** Trim the upper edge of the textured paste to make it look crumbled. Attach the two textured chocolate pieces on the chocolate base and over the skewers. The two textured pieces should cover the whole length, if not make another piece.



**STEP 7** With a circle cutter make a hole in the chocolate. Leave the tree trunk chocolate piece dry to be strong enough to stand vertically when needed.



**STEP 8** When it's dry stand it up with the skewers inserted into the dummy and with some more chocolate make roots.



**STEP 9** With different silicone brushes make some texture. You can also use the texture tree bark mould to gently push the texture pattern onto the roots.





**STEP 10** Using modelling chocolate fill the joint between the chocolate base and textured layer.



**STEP 11** For the inside of the tree roll a thin layer of modelling chocolate and gently push it inside the trunk shape, be sure to push it all the way inside and leave enough paste for a base.



**STEP 12** Cut out the hole from the outside. Mark texture on the inside layer of modelling chocolate to give a tree effect.



**STEP 13** Using modelling chocolate cover the edges of the tree trunk. Give it some tree bark texture.



**STEP 14** For the larger owl use approximately 65g grey Pasta Model (mix white with a very small amount of black) and cut in half. One half is for the head and one for the body.



**STEP 15** Roll a cone shape for the body. Insert a toothpick into the body and roll a ball for the head. Put it on top of the body.



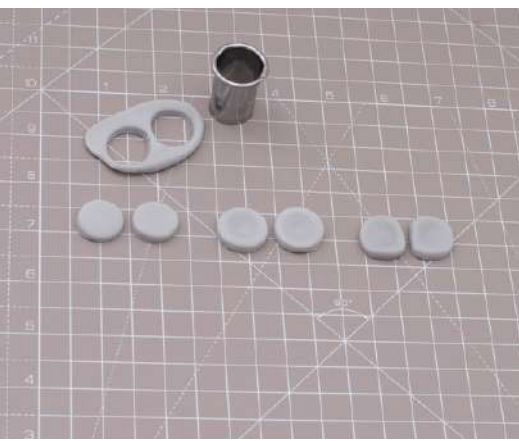
**STEP 16** Roll a 25g grey Pasta Model ball for the body of the little owl. With a soft silicone brush add "lines" to texture both owls.



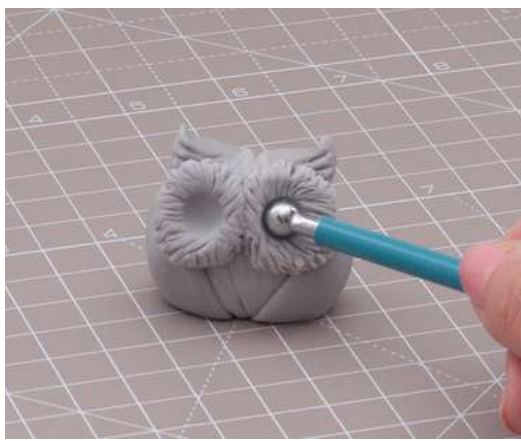
**STEP 17** We will make the small owl first. For the wings make two small circles and trim them with a bigger circle as shown.



**STEP 18** Attach the wings to the sides of the body. With two small triangle shapes of paste make the ears. Trim them to make them look "fluffy".



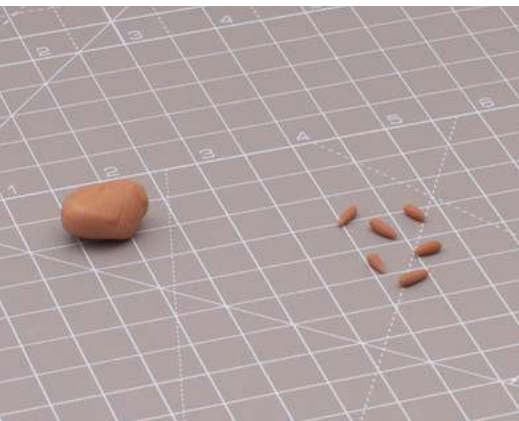
**STEP 19** With a small circle cutter make two circles for the fluff around the eyes.



**STEP 20** Attach them on the upper half of the body and add lines to texture. With a ball tool make eye sockets.



**STEP 21** Insert two white balls for the eyes and press.



**STEP 22** Using light brown Pasta Model roll 6 small sausage shapes for the claws.



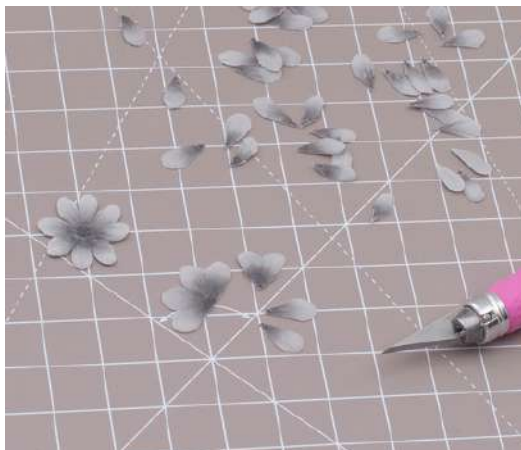
**STEP 23** Attach them on the bottom of the owl's body in two groups of three.



**STEP 24** Use the smaller flower plunger to make feathers for the smaller owl (use the bigger flower plunger for the large owl's feathers). Using a veining silicone mould add texture on the flowers.



**STEP 25** With black powder colour dust the center of the flower.



**STEP 26** Cut the flowers into 8 individual petals (feathers).



**STEP 27** Start attaching the feathers from the bottom to the top of the wing overlapping each feather until it is finished. Add the feathers to the other wing.



**STEP 28** With a very small cone of brown paste add a small beak.

**STEP 29** Now for the larger owl. Make the ears like on the smaller owl. Trim them on the edge to give the feathered look.

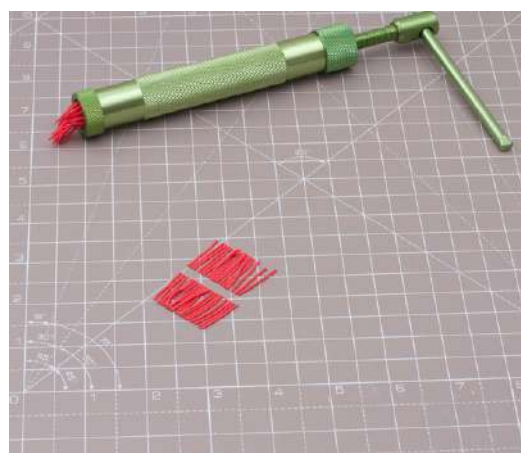
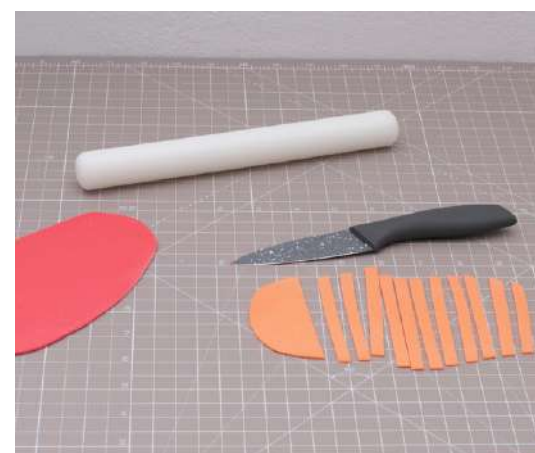
**STEP 30** Add the eye feathers like on the smaller owl and add texture. Make sockets for the eyes. Add the claws and beak like on the smaller owl. Insert two white balls in the eyes.



**STEP 31** With orange powder colour mixed with clear alcohol paint the outer perimeter of the eyes on both owls. The center will be black, so there is no need to colour it.

**STEP 32** Prepare black, brown and rose beige powder colours. With the black dust shade above and below the eye's fluff. With the brown and rose beige add shade around the eyes.

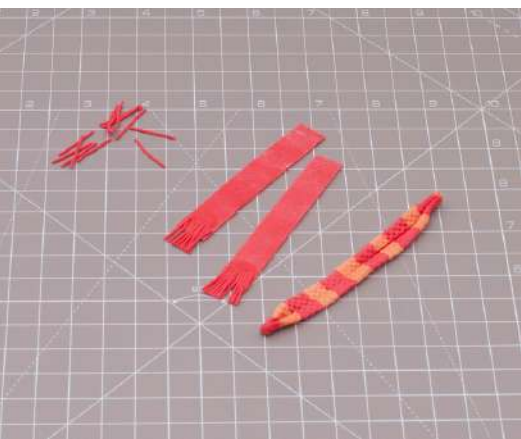
**STEP 33** With black powder mixed with clear alcohol paint the centre of the eyes.



**STEP 34** Use orange and red Pasta Model to make a scarf for the bigger owl. Roll both colours and cut the orange into strips.

**STEP 35** Put the orange strips on the red and roll it out to smooth them. Use the knitting mould to add texture.

**STEP 36** Use a sugar paste extruder to make very thin strands. Cut two short groups of strands.



**STEP 37** Cut three stripes of the textured paste. Turn over two of them and attach the strands on one end. These are the ends of the scarf.



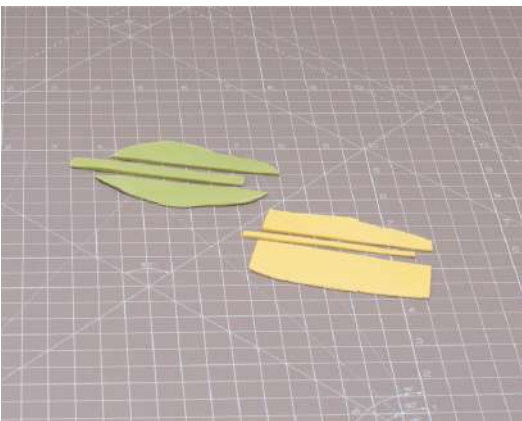
**STEP 38** Attach one end of the scarf around the center of the scarf as shown.



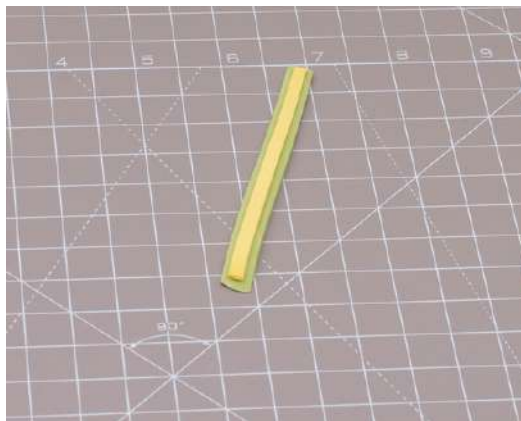
**STEP 39** Cut the other end of the scarf to be the perfect length for the large owl and attach it under the head.



**STEP 40** Attach the center of the scarf around the head with the other “end” under the head.



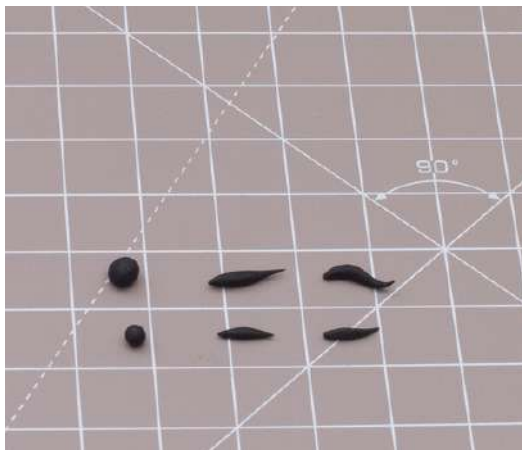
**STEP 41** For the ear muffs for the small owl roll green and yellow Pasta Model and cut two strips, the yellow one should be thinner.



**STEP 42** Attach the yellow on the top of the green strip.



**STEP 43** Bend the strip and attach it to both ears. Roll two balls of green Pasta Model and attach them over the ears. Use a toothpick to give it texture.



**STEP 44** With black Pasta Model make eyelashes.



**STEP 45** Add two eyelashes on the bigger owl, on the top and bottom of the eyes. Make the upper end more curly and add an extra eyelash.



**STEP 46** Add a single eyelash on the top of the eye of the smaller owl. Add two white dots on each eye on both owls to make a light reflection.



**STEP 47** For the owls bedding mix an ochre colour paste with yellow and a little bit of brown Pasta Model. Roll very thin and make some lines with a soft silicone brush.



**STEP 48** Twist and curve the paste to make it look like a fabric. Make different sizes of ochre twisted pieces.



**STEP 49** Attach all the “fabric” pieces on the bottom of the tree trunk.



**STEP 50** Make one wing for the bigger owl like on the smaller owl, with two different size circle cutters. Attach the wing on the (right) side of the owl and cut off the excess.



**STEP 51** Using the bigger flower plunger cutter to make the feathers follow the steps for the small owl and add feathers to the wing.



**STEP 52** Roll grey Pasta Model and cut out a shape of an opened wing.



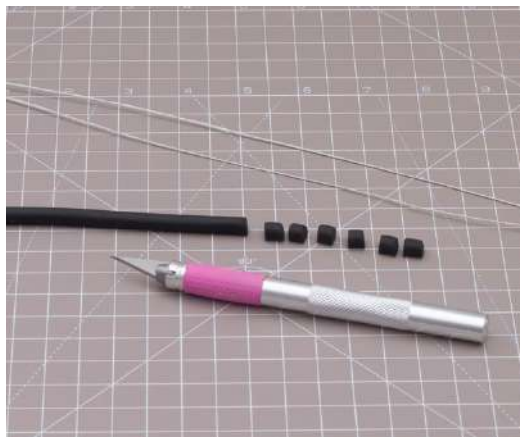
**STEP 53** Attach feathers to the wing, starting on the bottom and working to the top to complete the whole wing.



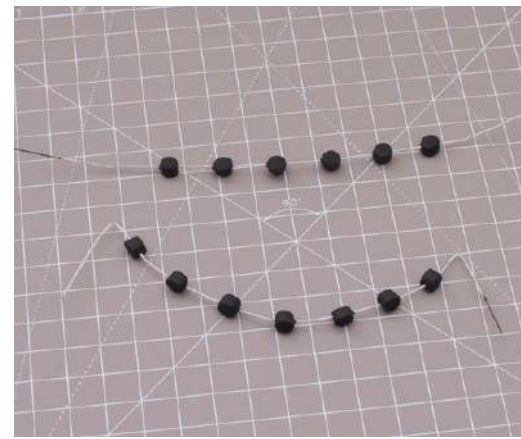
**STEP 54** Position the owls in the tree trunk as shown.



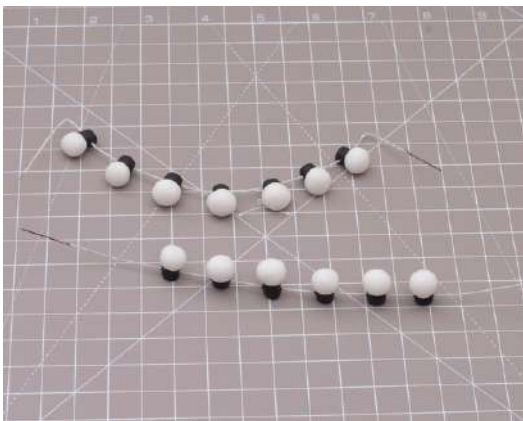
**STEP 55** Add the bigger owl's left wing.



**STEP 56** Make the hanging light. Prepare white flower wires 20 gauge and black Pasta Model. Roll a thin strand of black paste and cut out small pieces.



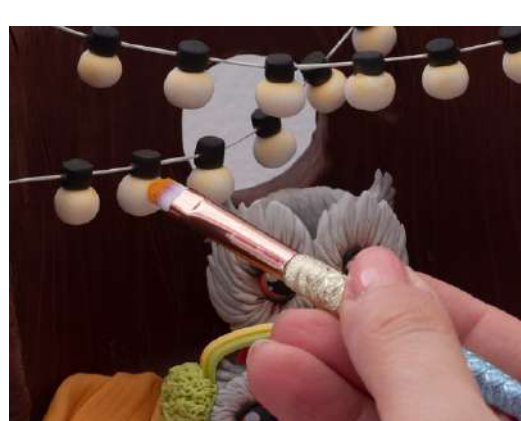
**STEP 57** Taking care to keep the shape, add the black pieces onto the wire and secure with edible glue with an equal distance from each other. Measure the lights against the tree trunk and bend the ends of the wire ready for inserting into the modelling chocolate tree trunk.



**STEP 58** When the black pieces are glued to the wire, add a white ball (bulb) to each one of them.



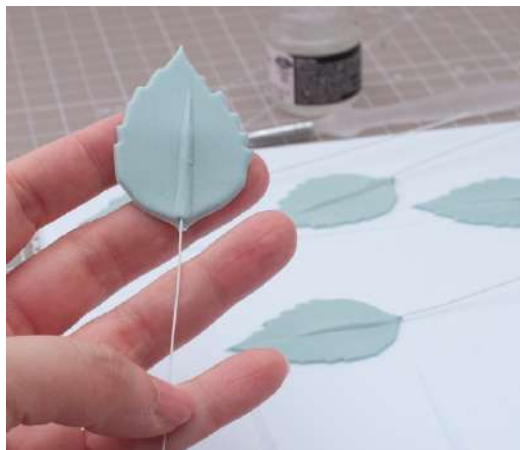
**STEP 59** Insert the bent wire ends into the tree trunk to hang the lights above the owls.



**STEP 60** With yellow powder colour dust yellow shadow on the top of the white bulbs.



**STEP 61** For different leaves use your preferred cutters (I used a regular leaf cutter and two sizes of the silver grey leaf cutter). Colour white Pasta Bouquet flower paste to a light turquoise (with blue and green gel colour).



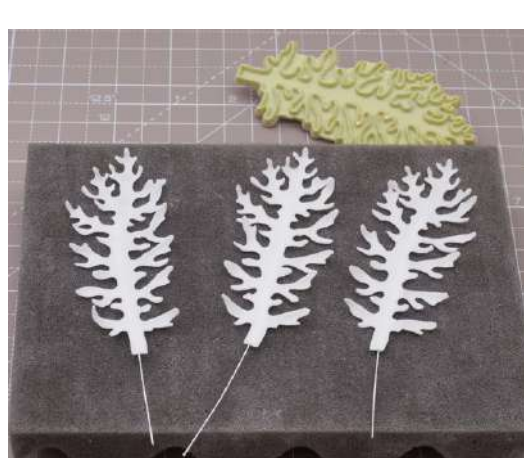
**STEP 62** With the turquoise Pasta Bouquet make some regular leaves on a veining board. Insert a wire in each leaf.



**STEP 63** Add texture with a veining silicone mould or with a silicone brush.



**STEP 64** Make a small silver grey leaf shape with white Pasta Bouquet on a veining board. Insert the wires into the leaves and with a ball tool curl the edges to make it more realistic.



**STEP 65** Make big silver grey leaves in the same way. Let all the leaves dry on a foam mat.



**STEP 66** Add silver powder pearl to the white leaves (big and small ones).



**STEP 67** With white powder colour dust the edges of the turquoise leaves. With edible glue attach silver glitter flakes on some parts of the leaves. Allow all the leaves to dry.



**STEP 68** With the Liquid Shiny confectioners glaze add shine to the owl's eyes. Add the shine also to the light bulbs.



**STEP 69** Cut shorter pieces of white 20 gauge wires and with red Pasta Model roll small balls for berries. Attach the balls on the wires with edible glue and add shine with the Liquid Shiny glaze.



**STEP 70** With edible glue attach silver glitter flakes on the top of the berries.



**STEP 71** Prepare the cake. Use your favorite buttercream and cover the cake. Use a spatula technique to make the effect like in the photo. Using white Pasta Model add "snow" on some parts of the tree trunk.



**STEP 72** Add the tree trunk to the top of the cake. Add the leaf and berry decorations around the cake. You can also add silver glitter flakes to area or edible glitter to give it more sparkle! We are finished and ready to enjoy!

# MYSTIC WOOD

by Fabulously Fondant





# What you need:

## INGREDIENTS

- 6 x 4 inch round cakes
- Saracino dark Chocolate drops for ganache: 750g + 200g extra for the cake
- Double cream: 250ml
- Buttercream
- Pasta Model: White
- Modelling Chocolate: White
- Pasta Top: White, orange
- Powder colour: Black, brown, white, green, yellow, sky blue, orange, red
- Saracino Cake Gel
- Saracino CMC powder
- Liquid Shiny confectioners glaze
- Saracino Cocoa butter
- Clear alcohol or dipping solution

## EQUIPMENT

- 12 inch wooden cake board
- 4 inch wooden cake board
- 1 x 8mm threaded rod, 4 washers 8mm, 4 nuts 8mm
- Spatulas
- Rolling pin
- Strong foil (or straws to cover rod)
- Modelling tools
- Paint brushes
- Paint palette
- Wooden skewers
- Leaf mould
- Florist wire 26 + 22 gauge
- Florist tape
- Rolling pin
- Wire cutter
- Knife
- Hot glue gun
- Feet for cake board
- Tea light / warmer or hot water
- Paper towels



## CAKE DESIGNER

*Jane Lashbrook*

As a self-taught cake artist, I have never been a traditional cake maker. Having a background as an artist, for me it has always been about the design, which has led to my reputation for creating highly detailed and realistic edible sculptures. I always strive to bring the subject alive and the more 'weird and wonderful' the concept the better.

Having started by making cakes for family and friends, it was through their encouragement that I grudgingly entered a cake competition. Their faith in me proved to be well placed as I ended up with a first in category. I then went on to enter Cake International which I achieved a gold and two years later won Best In Show 2019. In 2020 I was awarded by Cake Masters Magazine as one of the top 10 cake artists in the UK and Ireland.

It's all about the challenge for me as I love to see the project gradually come to life as I work on it. On top of that, the look on the face of the person receiving it as they see it for the first time really makes the time invested worthwhile.



FABULOUSLY FONDANT





**STEP 1** Firstly make the ganache. Pour 250ml double cream into a pan and bring to the boil. Pour the cream over 750g chocolate drops, let it stand for a minute then stir well. If you find some drops haven't melted, pop it into a microwave for a few seconds at a time until completely liquified. Leave to stand overnight or for 24 hours. Just microwave the amount you need to cover your cakes.



**STEP 2** Make your cake batter, enough to make six 4 inch cakes (for this tutorial I'm using a plain Madeira). Measure 100g chocolate drops and add to your cake batter. Bake and leave to cool.



**STEP 3** Make your buttercream. Beat 250g butter and 500-600g icing sugar together. Melt 100g chocolate drops in the microwave, few seconds at a time, so not to burn the chocolate. Add to your buttercream, stir together well. You can add more or less to taste if you wish.



**STEP 4** Prepare your cake boards. Drill a 8mm hole one inch away from the edge of the 4 inch cake board. Place the 4 inch board with the drilled hole 4 inches away from the edge of the 12 inch cake board as shown, this will be the front. Using a pencil mark the hole onto the board underneath. Drill an 8mm hole in your 12 inch cake board. Then hot glue some feet to the underside.



**STEP 5** Cut the metal rod to roughly 15 inches long, insert the rod through the 12 inch board and secure tightly top and bottom with nuts and washers. Place the 4 inch cake board onto the rod, I set my small board at roughly 4 inches from the bottom, securing tightly again with nuts and washers. Cover both the wooden cake boards with strong aluminium foil using cake gel to glue it down. Cover the rod with the aluminium foil or use straws to protect the cake from the metal rod. If you need to, add some modelling chocolate, melted chocolate or ganache to make sure the nut and washers are completely covered.



**STEP 6** Carefully stack and fill the cakes with the buttercream. As the metal bar is to one side and not centred, try not to break the thinner edge.



**STEP 7** Cover the cake with the ganache (it doesn't have to be perfect) and leave to set.



**STEP 8** Knead and roll enough white Pasta Top to cover the cake, don't worry about any folds, lumps and bumps as it will be hidden, it's just a base to work from. Knead and roll orange Pasta Top and cover the baseboard, keep the off cuts for the leaves.



**STEP 9** To make leaves for the branches, take a small amount of orange Pasta Top and dip 3 to 4 times into Saracino CMC, blend it in each time. We want the leaves to set firm and you need to work in small amounts at a time as the CMC will dry the paste out in larger quantities. Alternatively you can colour Saracino Pasta Bouquet flower paste which won't need CMC.



**STEP 10** Gently push into the leaf mould with your fingertips, I also use a small sponge to work in the edges. Pinch off any excess at the stem.



**STEP 11** Insert a 3 inch length of 26 gauge florist wire into the centre of each leaf roughly to halfway. Pinch around the bottom. Make 6 to 7 leaves in different sizes or as many as you need. Shape the leaves and leave to set.



**STEP 12** The positioning of the metal rod (being closest to you) will indicate where the front of the cake will be and where you need to work from. This cake will have the illusion of floating. With a Dresden tool mark out the area of the face, start with a central vertical line. Then mark a horizontal line 5 inches down from the top, this is the positioning of the eyes, mark in the nose and mouth. It's just to give you a rough guide for sculpting the face.



**STEP 13** For the eye balls, roll two half balls using the white Pasta Model to the size you will model the eye sockets, cut in half and leave to set a little firmer. You can do this step later when the eye sockets are formed if you wish.



**STEP 14** We will start by modelling the nose for the face. Soften modelling chocolate and form a pear shape. Apply to the side of the cake in the marked area.



**STEP 15** Sculpt in the details, adding the nostrils using the Dresden tool. Add more if needed to build up and around the shape of the nose. The paste is easy to blend.



**STEP 16** Add more paste to form and sculpt in and around the mouth. Add details of creases and lines to form the top lip. Add some details to the tip of the nose.



**STEP 17** Sculpt in some more paste to make a protruding bottom lip. Blend down to the chin, again adding more if needed to build up the features. Add details.



**STEP 18** Build up the facial features adding cheekbones / cheeks, blend in with the nose area. Work on one side at a time.



**STEP 19** With a large ball tool, gently make indents for the eye sockets.



**STEP 20** Add the eyeballs. If they don't fit just enlarge to make a deeper socket.



**STEP 21** With a small sausage shape of paste, add to the eye making the bottom lid.



**STEP 22** Add in the details of creases with the Dresden tool and blend into the cheek. Add extra to the cheekbone if needed.



**STEP 23** Using a larger piece of modelling chocolate, apply it to the top eyelid.



**STEP 24** Using the Dresden tool, push in to form the lid.



**STEP 25** Sculpt in the tear ducts and eyelid details, adding creases.



**STEP 26** Build up to the brow, adding more and blending in. Keep adding and sculpting until you are happy with the result. Using the Dresden tool add soft lines.



**STEP 27** Add in the eyebrows using the Dresden tool.



**STEP 28** Repeat the same for the other side. Look at the face and sculpt in any extra details. With this paste you really can go back and blend more paste wherever you want.



**STEP 29** To make the bark effect take a piece of foil, scrunch it up into a ball and then pull it out, form it into a rough roll. Roll modelling chocolate, not too thinly, and irregular in thickness. With the foil apply some pressure to make different textures, just have fun.



**STEP 30** Moisten the cake with a little water if needed and apply the bark in sections. Start at the back, using the foil to blend the joints.



**STEP 31** Use the Dresden tool for those extra details of bark. Make sure you leave enough for an overhang top and bottom.



**STEP 32** Continue to cover the whole cake. If the chocolate is too soft, place some foil behind the bark on the top to hold in place until it firms up.



**STEP 33** When you reach the face, continue with smaller pieces above the brow and around the face. Blend into the face.



**STEP 34** Make some long bark strips, these do not need to be perfect, they need to be irregular in thickness, length and size, use the foil and Dresden for details. These will be for the beard, so make as many as you need.



**STEP 35** Cover the metal rod first with some of the bark strips. Curling these at the bottom if you wish.



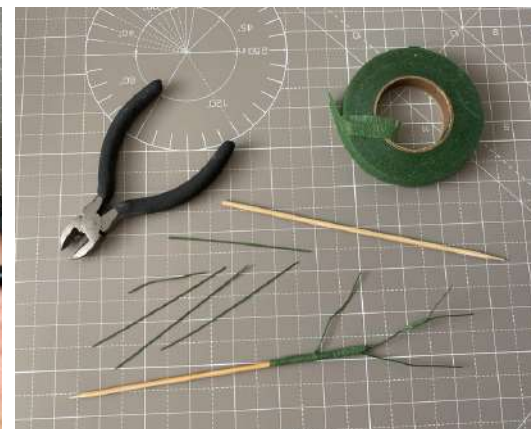
**STEP 36** Start applying the beard and blend into the face. Bring the long pieces down from the chin to the base. Use some foil to support some of the curls until set.



**STEP 37** Continue building the beard until you are happy with the result.



**STEP 38** Dust the leaves with a mix of yellow and orange powder. Edge the leaves with brown. Paint the leaves with a very thin coat of Liquid Shiny glaze.



**STEP 39** To make some branches for either side, take two skewers, cut them roughly in half. Cut the 22 gauge florist wire into small pieces. Start positioning the wire randomly on the skewers, fixing with florist tape. Leave enough skewer to be inserted into the cake.



**STEP 40** Position where you would like the leaves to be and secure with florist tape, this step can be a little tricky so take your time. Build up and cover the remaining wires with tape. Bend the branches into place.



**STEP 41** Cover where the tape finishes with small amounts of modelling chocolate, making the base of the main branch a little thicker. Paint them and place to one side to be inserted into the cake later.



**STEP 42** For painting the bark, prepare your powder colours, I'm using brown, black, green and a little yellow, these will all be blended together to make different shades and depths mixed with clear alcohol or dipping solution to make a paint.



**STEP 43** Cover the cake base with kitchen roll to catch fallout. Start painting using the colours to add different tones.



**STEP 44** Stop when you reach the face and beard. Paint a darker tone inside on top of the cake.



**STEP 45** To paint the face, prepare your powders together with cocoa butter over a tea light warmer to melt it or alternatively use a palette/plate over a bowl of hot water to make your edible paint. Colours to use for the face are yellow, brown, green, blue, black, white and a little orange and red. Alternatively you can paint the face in dusts mixed in clear alcohol if you wish.



**STEP 46** Start painting a base colour using brown, yellow and a little white. Paint the whole face leaving the eyes and beard, these will be painted later.



**STEP 47** Then add shadows with different shades of brown and a little black. Enhance the nose tip with a little orange. With a mix of green and a little brown, paint the eyelids, under the eyes and around the mouth of the face to make different shades and depths.



**STEP 48** With a mix of orange and brown powders paint the edge of the eyelids and the lip. Add a little shadow to the lip with black. Remember it will always be darker inside each crease.



**STEP 49** For the eyeballs, start by painting a shadow to the outer corners of the eye using white mixed with a little red and black.



**STEP 50** For the iris, start by painting a circle. Using brushstrokes paint from the outer edge inwards with blue and white for different tones.



**STEP 51** Paint in the pupil with black and around the edge of the iris. When dry add white reflective spots.



**STEP 52** Switch back to using the powder colours used for the bark mixed with dipping solution or alcohol. Paint in the beard. Don't push too hard with the brush.



**STEP 53** Insert the branches either side of the cake, blending at the joints and adding more modelling chocolate and paint as required.



**STEP 54** Clean the base board with a little water / alcohol if needed. Paint Saracino Liquid Shiny glaze to the eyes, apply several coats between drying. Add a black ribbon around the board and... voilà, finished!

**NEW PRODUCT  
NOW AVAILABLE IN UK**

**SARACINO GEL COLOURS  
IN 20G TUBES**



by Carol Smith

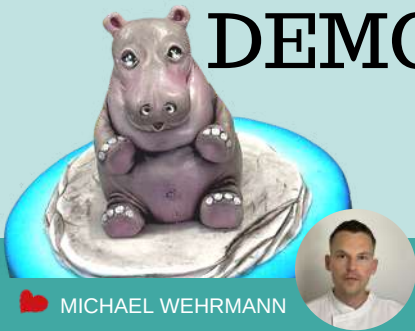
COMING! More about Saracino gel colours in Sweet Pastry Chat with Carol Smith December issue





# DEMONSTRATION SCHEDULE

COME ALONG AND ENJOY  
FREE DEMONSTRATIONS



♥ MICHAEL WEHRMANN



♥ CLAUDIA KAPERS

## Friday 04.11.22

09:30-12:00

12:00-14:30

14:30-17:00

♥ CARLA RODRIGUES

♥ RAQUEL GARCIA

♥ ZLATINA LEWIS

♥ ANGLIQUE VAN VEENENDAAL

♥ DEBBIE LOCK

♥ SARAH GARLAND

♥ SARAH LOU SMITH

♥ ENRIQUE ROJAS

♥ ARATI MIRJI

♥ SARAH BRAY

♥ CLAUDIA KAPERS

♥ MICHAEL WEHRMANN

♥ ENRIQUE ROJAS



♥ RAQUEL GARCIA



♥ CARLA RODRIGUES



♥ SARAH GARLAND



♥ SARAH BRAY



♥ DEBBIE LOCK



♥ ANGLIQUE VAN VEENENDAAL



♥ SARAH LOU SMITH

**STAND  
F43**

**SARACINO**  
*We love pastry*



# DEMONSTRATION SCHEDULE

COME ALONG AND ENJOY  
FREE DEMONSTRATIONS

## SATURDAY 05.11.22

09:30-12:00

- ❤️ CARLA RODRIGUES
- ❤️ ZLATINA LEWIS
- ❤️ ARATI MIRJI
- ❤️ LISA COURTNEY RIGBY

12:00-14:30

- ❤️ SARAH BRAY
- ❤️ DIONIS IAROVOI
- ❤️ RADOSLAVA KIRILOVA
- ❤️ SARAH GARLAND

14:30-17:00

- ❤️ DAIVA VASKELIENE
- ❤️ DIONIS IAROVOI
- ❤️ CATIA GUIDA
- ❤️ BINTCY DAVIS

❤️ RADOSLAVA KIRILOVA



❤️ LISA COURTNEY RIGBY



❤️ CARLA RODRIGUES



❤️ SARAH GARLAND



❤️ SARAH BRAY



❤️ CATIA GUIDA



❤️ DAIVA VASKELIENE



❤️ ARATI MIRJI



# DEMONSTRATION SCHEDULE

COME ALONG AND ENJOY  
FREE DEMONSTRATIONS

**STAND  
F43**

♥ SILVIA MANCINI

**SUNDAY 06.11.22**

09:30-12:00

- ♥ CARLA RODRIGUES
- ♥ CLAUDIA KAPERS
- ♥ LISA COURTNEY RIGBY
- ♥ SILVIA MANCINI

12:00-14:30

- ♥ ZLATINA LEWIS
- ♥ RADOSLAVA KIRILOVA
- ♥ CRISTINA ARÉVALO
- ♥ STEPHANIE WOULD

14:30-16:30

- ♥ JENNIFER GOLTON
- ♥ JOANE CHOPARD
- ♥ CRISTINA ARÉVALO
- ♥ ANGELIKA CHWYC



# Are you up for the challenge?

WITH DIONIS IAROVOI

- Do you like a challenge?
- Do you work well under pressure?
- Are you coming to Cake International?

If the answers to the above are YES, YES and YES then you need to visit Saracino stand on Saturday the 5th November at 12pm!

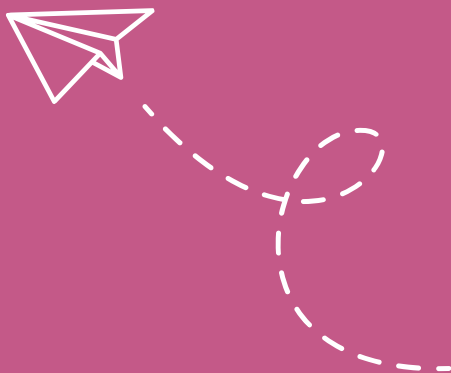
The amazing Dionis Iarovoi will challenge two people from the crowd to create this cute bear (that decided to sit on his shoulder) and WIN access to his online tutorial project worth

# £100!

**We believe in you.  
See you there!**



**WE CANNOT WAIT TO MEET YOU**



**VISIT US TO SAY HELLO AND  
DON' T MISS THE OPPORTUNITY  
TO WIN A HAMPER FULL OF  
GOODIES AND HELP CHILDREN IN  
NEED AT THE SAME TIME!**

*To be in with a chance of winning  
all you need to do is buy a strip of  
raffle tickets for £1!*



**WIN A HAMPER  
WORTH OVER**

**£2000**

# ZOE CAMPBELL

## LAST YEAR'S WINNER



## MEET LAST YEAR WINNER



### HAVE YOU BEEN AT CAKE INTERNATIONAL SHOW BEFORE?

Yes! I try and go every year, it's such a great place to buy new items, see product demos and meet other sugar craft enthusiasts as well.

### WHAT MADE YOU BUY A RAFFLE TICKET AT THE SARACINO STAND?

It was such a lovely cause to donate to, so it was an easy decision to make.

### HAVE YOU WON ANYTHING BEFORE?

No, I've never won anything like this before.

Cakes by Zoe



Facebook - @CakesByZoeLincoln  
Instagram - @cakesbyzoelincoln  
Website - <http://www.cakesbyzoelincoln.co.uk>

### HOW DID YOU FEEL WHEN YOU FOUND OUT YOU'RE THE WINNER?

I'm still in shock, I'm so glad I was still at the show when I found out I had won the raffle. I couldn't believe how many items had been donated, I had only noticed the Saracino items on the top at first but there was a lot of other items hidden behind them.

### WOULD YOU ENTER THE CHARITY COMPETITION AGAIN?

Yes definitely. I was more than happy to just donate the money to the Hope House children's hospice.

### DO YOU HAVE PLANS WHAT ARE YOU GOING TO USE ALL THE GOODIES FOR?

I am looking to enter the Cake International competition next year so I will be putting some of my new items to use then. I will also use them every day in my business.

*Congratulations Zoe!*

# HOW TO WIN A HAMPER WORTH OVER

# £2100?

## THE WINNER TAKES

## IT ALL

**I am coming to Cake International Show 2022**

**I am NOT coming to Cake International Show 2022**

Simply visit Saracino stand at Cake International and purchase your lucky raffle ticket.

One ticket is £1. It is up to you to decide how many entries you would like to make, as the more times you enter the better the chances you have of winning.



Saracino Annual Fundraising Event  
*Together Helping Small Homes*  
Established 2017



Simply scan QR code to enter



To be in with a chance of winning one of the prizes simply contribute £1 to the charity.

Each £1 you give will give you 1 entry so if you donate £10 your name will be entered 10 times.

When donating please make sure you provide: YOUR FULL NAME and COUNTRY you're from. For example: PAUL SMITH, UK.

It is like a cake prize lottery ticket with one difference. Every penny of the money collected from the tickets sales will go to our chosen charity – 'Hope House - Hospice for Children'.

Words cannot do justice to just how worthwhile this Charity is. They provide end of life care to terminally ill children and support to the families.

The online event closes on the 5th of December at midnight. In Cake International 2022 the last ticket at the Saracino stand can be purchased at the show at midday on Sunday the 6th of November.

After we sort all the online and paper tickets, we will draw a lucky winner! We will then contact this person by text message or phone call. So, stay tuned!



Products worth £200.00 PLUS an interview in 'We Love Pastry' magazine from Saracino

For more visit: [www.saracinodolci.co.uk](http://www.saracinodolci.co.uk)



Access to Wafer Paper Academy by Wafer Paper Academy by Anna Astashkina worth £350.00

For more visit: <https://astashkinacakes.com>

PROP  
OPTIONS

8" and 6" acrylic fillable clear tiers by Prop Option worth £72.00

For more visit: <https://propoptions.co.uk>



AWARD WINNING CAKE DESIGNER

Set of 16" acrylic plates, the Sharp Edge Smoother and notebook by Cakes by Carol worth £52.00

For more visit: <https://www.cakesbycarol.org.uk>



Cyril's Cake Adventure - modelling book by Rhianydd Webb worth £24.00

For more visit: <https://www.dragonsanddaffodils.com>



Advent Christmas Calendar online classes and NEW sets of moulds by Zoe Fancy Cakes worth £125.00

For more visit: <https://zoesfancycakes.co.uk>



Various sets of airbrush stencils by Clairella Cakes worth £100.00

For more visit: <https://www.clarellacakes.com>



Easy Dolls 4 various sets by Silvia Mancini worth £50.00

For more visit: [www.silviamancinecakeart.it](http://www.silviamancinecakeart.it)



Ganaching round plates 4 sizes and X large acrylic ganache scraper by Vanilla Valley worth £55.00

For more visit: <https://thevanillavalley.co.uk>



Selection of cupcake/cake cutters by Shereen's Cakes & Bakes worth £100.00

For more visit: <https://www.etsy.com/uk/shop/ShereensCakeandBakes>



Business card project and voucher by SarTHONY worth £55.00

For more visit: <https://www.facebook.com/sarTHONY/>



Selection of cake moulds and dots and dashes embosser by Zee Chik Designs worth £44.00

For more visit: [www.zeechik.com](http://www.zeechik.com)



Silicone moulds by Dinkydoodle worth £44.00

For more visit: <https://www.dinkydoodle.co.uk>





Online accredited learning by CakeFlix Master worth £125.00  
For more visit: <https://www.cakeflix.com>



Case with tools and brushes by Cerart worth £40.00  
For more visit: <https://www.cerart.it/en>



Surprise hamper by Sweet Stamp worth £100.00  
For more visit: <https://www.sweetstamp.online>



The kew book of sugar flowers, tool kit and 6 various flower cutters by Cassie Brown worth £100.00  
For more visit: <https://www.cassiebrown.com>



Square cake sketching template set by The Cake & Cookie Planner worth £20.00  
For more visit: <https://cakeandcookieplanner.com>



Professional modelling tool set Stainless Steel, Betty 1-2-3 method cutter set, happy faces cookie cutter, buttercream smoother and hair and feather tool by Decofee- worth £80.00. For more visit: <https://www.dekofee.de>



60cm long rolling pin, ball tools and texture rolling pin by Pastaline worth £80.00  
For more visit: <https://www.pastaline.it/?lang=en>



Isomalt eye mould, eye transfers, crumpled paper texture mat and mortar marker by The Old Piping Bag worth £50.00  
For more visit: <https://www.theoldpipingbag.co.uk>



Valentina's Sugar Land - modelling book by Valentina Terzieva worth £35.00  
For more visit: <http://www.valentinas-sugarland.de>



Merchandise gadgets and 2 x VIP entrance ticket to Cake International 2023 by Cake International worth £100.00  
For more visit: <https://www.cakeinternational.co.uk>



Selection of cutters/ embossers by Patchwork Cutters worth £100.00  
For more visit: <https://www.patchworkcutters.com>



Selection of goodies by Sugar & Crumbs and Tilt n Turn turntable worth £33.00  
For more visit: <https://www.sugarandcrumbs.co.uk>

# GOOD LUCK

*with all your competition entries*

**REMEMBER**

*to email us your creation  
after the show!*

**AND WE WILL SHARE IT IN  
OUR UPCOMING MAGAZINE**

PLEASE EMAIL [INFO@SARACINODOLCI.CO.UK](mailto:INFO@SARACINODOLCI.CO.UK) BY 28TH NOVEMBER  
AS FOLLOWS:

- high resolution images of your creation with no logo
- your logo
- your headshot
- links to your social media
- let us know what Saracino products were used

# Cake

Est. 1994

## INTERNATIONAL

# 2021 Showcase

Proudly sharing all the creations sent to us by artists who used Saracino products at the Cake International Show 2021!



Claudia used Saracino Pasta Model, Pasta Top and Saracino Wafer Paper  
*Facebook: claudiasugarsweet*



Angela used Pasta Model, Pasta Top, Isomalt Sugarplus, Shiny Effect Confectioners Glaze, Wafer Paper, Powder Colours and Cake gel glue  
*Facebook: AngelaPentaCakes*

Aurelia used Saracino Pasta Model, Pasta Top and Saracino Wafer Paper and Powder Colours  
*Facebook: aureliascake*



Andrea used Saracino Modelling Paste, Saracino Pasta Scultura, Saracino Pasta Bouquet and Saracino Cocoa Butter  
*Facebook: sweetlucakes*



Urszula used Saracino Pasta Model, Pasta Scultura and Wafer Paper  
*Facebook: SugarAtelierUrszulaMaczkaCakeArtist*



Anna used Saracino Pasta Model and Pasta Scultura  
*Facebook: annaelizabethcakedesign*





Barbara used Saracino Pasta Bouquet and Pasta Model  
 Facebook: [CakeLandByBasia](#)



Catia used Saracino Pasta Bouquet and Pasta Model and Royal Icing  
 Facebook: [catia.guida](#)



Daisy-Mae Stewart is only 12! She used Saracino Pasta Model



Aurelie used Pasta Model and Pasta Scultura  
 Facebook: [cakesbyaurelie](#)



Kelly used Saracino Pasta Model for both her pieces  
 Facebook: [D'licious Cakes](#)



Lou used Saracino Pasta Model,  
 Facebook: [baketothefuturebylou](#)



Sarah used Saracino Pasta Model and Isomalt  
 Facebook: [cakeitsouk](#)



Gina used Pasta Model  
 Facebook: [ginacakes.co.uk](#)



Tania used Saracino Pasta Model and Pasta Scultura  
 Facebook: [tortichkasladka](#)

Daca used Saracino Pasta Model and Pasta Top  
 Facebook: [vd.slatki.ukras](#)



Tania used Saracino Pasta Model, Pasta Scultura, Isomalt and Royal Icing  
 Facebook: [tortichkasladka](#)

Emma used Saracino Pasta Model and Modelling Chocolate  
 Facebook: [thecakeillustrator](#)



Mo used Saracino Pasta Model  
 Facebook: [thecakeillustrator](#)



Elaine used Saracino Pasta Model to create both her pieces  
 Facebook: [gingercatcakery](#)



Ellen used Saracino Pasta Model, Modelling Chocolate and Isomalt  
 Instagram: [sugarninjaellen](#)





Andrea used Saracino Pasta Model and Modelling Chocolate  
 Facebook: *EveryonesFavouriteBakes*



Jo used Saracino Pasta Model, Modelling Chocolate, Pasta Scultura and Pasta Top  
 Facebook: *Luxecakes*



Emma used Saracino Pasta Model  
 Facebook: *Happiness Factor Cakes*



Holly who is only 16 used Saracino Pasta Model  
 Instagram: *Hollysbakesandtreats*



Kelley used Saracino Pasta Model and Pasta Bouquet  
 Facebook: *Neat & Sweet by Kelley*



Katalin used Saracino Pasta Model, Pasta Bouquet and Powder Colours  
 Facebook: *KB Cake Design*



Sandra used Saracino Pasta Model, Saracino Modelling Chocolate, Saracino Wafer Paper and colour powders  
 Facebook: *Sandra Monni Zuncheddu*



Magda used Saracino Wafer Paper, Saracino Liquid Shiny, Saracino Modelling Chocolate, Saracino cake gel, Saracino black powder, Saracino Pasta Top and Saracino Pasta Model  
 Facebook: [magdascakes.birtley](#)

Lyanda used Saracino Pasta Model to create all 4 of her creations!  
 Instagram: [Sugarboo.sweet.stuff](#)



Sammie used Saracino Pasta Model, Pasta Top, Cake gel and Powder colours  
 Facebook: [gubbysammi](#)



Graeme used Saracino Pasta Model  
 Facebook: [stickysponge](#)



Michael used Saracino Pasta Model and Modelling Chocolate  
 Facebook: [micakery57](#)



Tracey used Saracino Pasta Model and Modelling Chocolate  
 Facebook: [The Cake Sculptress](#)



Magda used Saracino Pasta Model and Pasta Top  
 Facebook: [Sweet Magic Way](#)





**Robert, how did you feel about the awards?**

After competing for 7 years and having experienced the highs (and the lows) I've learnt not to have any expectations in the awards. Regardless of the results I knew I had given my best and believed in what I was capable of, so to get Golds becomes an exciting achievement, then to be placed is an added bonus.

**How long did it take to complete both projects?**

Not many will know this, but my pieces changed from what I was planning to do. The shoes and handbag were specifically in memory of my friend Jennifer Lofthouse who sadly passed away in February. I was out my comfort zone making shoes, but all 3 pieces took over 14 days to make.

**What advice would you give to anyone who would like to compete in the future?**

My main advice for anyone wanting to compete is, not to worry about what anyone else is or has done. You are only competing against yourself, don't go in with high expectations just do your best, think outside the box and enjoy it.

**You have mentioned to us, that you used Saracino Pasta Model. How did you find working with this product?**

This was my first time using Saracino on comp pieces, having trialled many other brands this has become my favourite to work with, smooth, holds great shape and has been fantastic to paint on.

**Will you compete again?**

Yes, I will definitely be competing again. Cake is my life and I have ambition to hopefully come away with 'best in show' one day.



Robert used Saracino Pasta Model  
Facebook: [Cake Castle Marsh](#)



Hend used Saracino Pasta Model  
Facebook: [HodziCakes](#)



Nivia used Saracino Pasta Model and Modelling Chocolate  
Facebook: [Cake Land by Nivia](#)







We are proudly sharing your amazing creations and would like to thank you for choosing to work with Saracino products.

Keep tagging us so we can see more or send your creation with no logo to [info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk)



@saracinodolci



@saracinouk



BY ROBERTA VINO  
using Saracino Paste Model, Pasta Scultura and Wafer Paper



BY SANDRA'S CAKES HASTINGS  
using Saracino Pasta Model



BY ALEKSANDRA FREITAS  
using Saracino Pasta Model



BY KÁČA BRANDOVÁ  
using Saracino Pasta Model



BY SUGAR CHIC  
using Saracino Pasta Model



BY ZSÓFIA BORBÁSNÉ PALOTAI  
using Saracino Pasta Model



BY TCVETELINA PAVLOVA  
using Saracino Pasta  
Bouquet



BY ANDREEA ELENA  
using Saracino Pasta Model,  
Pasta Bouquet and Pasta  
Scultura



BY LISA DAVIES  
using Saracino Pasta Model  
and Wafer Paper



BY RUTH JACKSON  
using Saracino Pasta Model



BY AGNIESZKA DOMAŃSKA  
using Saracino Pasta Model  
and Wafer Paper



BY MARY COX  
using Saracino Pasta Model  
and Wafer Paper



BY SWEET SUGAR MAKES  
using Saracino Pasta Model  
and Royal Icing



BY SZANDRA CSIPAI  
using Saracino Pasta  
Model and Wafer Paper



BY DOMINIKA RUTA-JARMOSZEWICZ  
using Saracino Pasta Model  
and Wafer Paper



BY FOTINI ALEXANDRIDOU  
using Saracino Pasta Model  
and Wafer Paper



BY KAREN MATTSON  
using Saracino Pasta Model and  
Pasta Scultura



BY KAROLINA KEOGH  
using Saracino Pasta  
Model



Have fun creating easy cupcakes for Christmas!

I have a large selection of unique & creative cutter sets to create some amazing cupcake designs.

All these cutters were designed by me and made in the UK from stainless steel, you get the perfect cut every time!

Find my cutters on Etsy: <https://www.etsy.com/uk/shop/ShereensCakeandBakes>

Easy to follow videos on how to use the cutter sets, can be found on my YouTube Channel: <https://youtube.com/channel/UCcKjJWHzPladGDVPJ8Ni4wQ>

**BUY NOW**

**Follow**





Sugar art collaboration  
Hosted by Catia Guida



# “Le bellezze della Puglia”

The collaboration is dedicated to the beautiful Puglia which is an Italian region famous all over the world. On the occasion of the 6th edition of the “Puglia cake festival” I wanted to bring together national artists to be able to reproduce the beauties of this land. The collaboration was presented live, and visitors were fascinated by so much beauty.

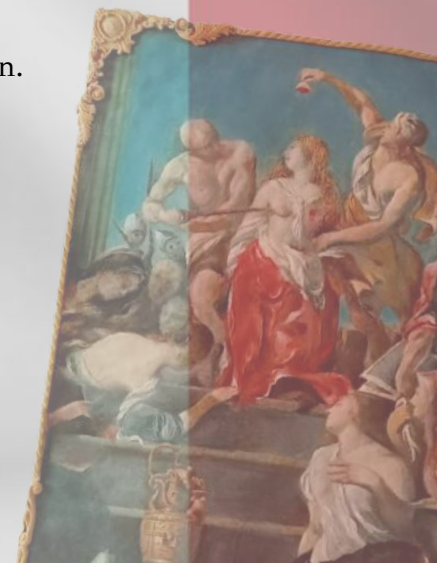
The theme included the art, culture and traditions of Puglia.

The works were created with different techniques of sugar art with great precision in the details and in the cleanliness of the artifact.

Saracino were one of the official Sponsors of the collaboration.

Link: “Le bellezze della Puglia” sugar art collaboration  
[https://www.facebook.com/profile.php?id=100086432418501&is\\_tour\\_dismissed=true](https://www.facebook.com/profile.php?id=100086432418501&is_tour_dismissed=true)

Link Catia Guida: <https://www.facebook.com/catia.guida/>





by Nicole Veloso



by Valentina Leo



by Mary Presicci



by Alessio Nobili Sperandio Ercini



by Maria Rosa Azzariti



by Simonetta Carta



by Giuseppe Tancredi



by Annarita Zambelli.



by Elisabetta Campeti



by Arianna Sperandio



by Maria Rita Marrocco



by Valeria Tardozi



by Marco Cuccurullo



by Angela Natale



by Madu Gamage



by Katia Marrazzo



by Ninfa Tripudio



by Marianna Tafuni



by Debora Ugolini



by Filomena Tavano



by Mary Olana





by Rosanna Gigliotti



by Norma Guida



by Catia Guida



by Luna Testa



by Lucia Valentina Passaniti

# POVERTY VS. ABUNDANCE

an international sugar art collaboration



hosted by Doreen Zilske

Poverty vs Abundance is an international sugar art co-operation, on the occasion of World Hunger Day on October 16th, 2022.

My personal opinion is that there is an urgent reason to point out the gap between the mega-rich and absolute poverty. The divide between rich and poor is getting bigger every year. Many people who have worked hard all their lives go hungry despite receiving a pension. Many children are born into poverty and live off, and in the garbage. Women, children, and men experience war, violence and persecution and are left with nothing. In contrast, there is absolute abundance. One dinner costs more than someone else makes in a month. Clothing, bags, watches, cars, etc. are bought for a year's salary or more.

Unfortunately, the topic is still very current. In my view the world is becoming more and more material, and many forget how good they have things. They have a roof over their heads, have food and drink, are warm and dry, have more than enough clothing, have medical care, etc. However, there are many people around the world who do not know where they can sleep the next night and whether they can get something to eat or whether they even see the next day.

With this co-operation I would like to draw attention to this grievance and call for more mindfulness, helpfulness, reason, and charity.

I made a conscious, courageous, and yet impulsive decision for my first collaboration, because it is simply an affair of the heart for me. There were hurdles here, whether language, knowledge, and experience regarding collaborations. But no matter who I annoyed with my questions, such as Kelly Jane, I always got help, tips and information. This is a great experience for which I am very grateful.

I can very well imagine continuing this collaboration, because the topic is and will unfortunately always remain current. Maybe we can reach one or a few more people with it and help to make the world a little bit better.

For 2023 I have launched another collaboration. It's called "Funny crazy food". It's about the fact that we all know when the children or adults don't like one or the other food and we want to get them to eat it with wild creations. It will be a happy collaboration with a laugh factor. Anyone who wants to join either of the two collaborations can message me on Facebook Messenger.



<https://www.facebook.com/Povertyvs.Abundance/>



by Tanya Ross



by Othonas George Chatzidakis



by Kamila Adamaschek



by Michaela Rences



by Doreen Zilske



by Sharon Siriwardena



by Sabine Ziebegk



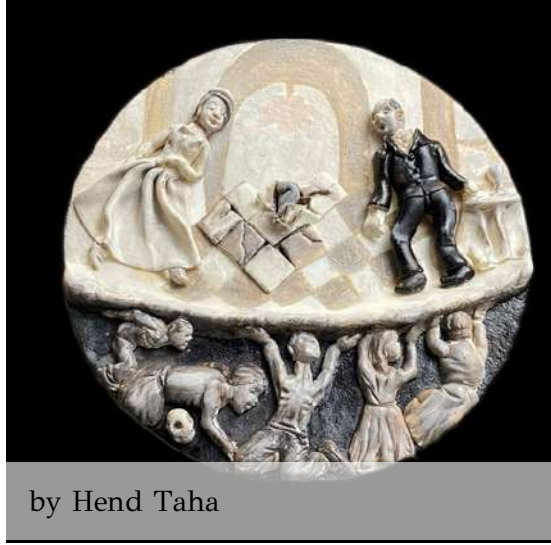
by Iva Rohacova



by Catia Guida



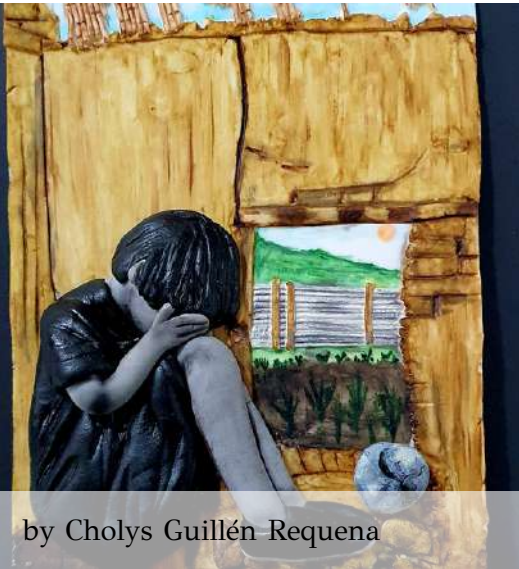
by Elke Koch-Ulrich



by Hend Taha



by Ileana Zoltani



by Cholys Guillén Requena



by Gina Madi



by Claire Cowburn



by Annett Schröder





# Coming Soon!

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your email

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# Find out where you can purchase Saracino products

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[CLICK HERE](#) 

# Become a Reseller

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[CLICK HERE](#) 

