

We Love pastry

10

Exclusive Tutorials

DETAILED AND EASY
TO FOLLOW

Sweetest Porsche Ever

EDWIN WEIMER COVERS
A PORSCHE WITH
SARACINO SWEETNESS

Christmas Collaboration

TO GET YOU INTO THE
CHRISTMAS CHEER

Interviews

WITH ANNIE ELIZABETH
CAKE DESIGN & DUTCH
CAKES



WIN Products Worth £50!

WIN A HAMPER OF
SARACINO
GOODIES AND
MEET THE
LATEST WINNER

cake by Angelique van Veenendaal





PAOLO ZOLLA
DIRECTOR



by Anna Astashkina - Cake Artist



by Shereen's Cakes & Bakes

“We wish you a Merry Christmas, we wish you a Merry Christmas and a Happy New Year....”

Christmas parties evoke memories of gifts, food, sweets, decoration and songs, like the one that opens this article.

It’s quite difficult to cover the entire Christmas sweet treat production baked around the world; we would have to publish a special issue of the magazine and we cannot do that now, maybe in the future! Let’s see!

This time, I will only write what I think are the most well-renowned sweets baked around Italy during Christmas season.

The first typical Italian Christmas cake I’d like to write about is called “Panettone” a special pastry containing raisins and candied fruit originally from Milan. The origins of this sweet date back to the twelfth century.

The name "Panettone" might come from the dialect name "pan del Ton" (meaning: Ton’s bread). They say that the creation is attributed to a kitchen boy named Toni working for Duke Ludovico il Moro. This Christmas cake was particularly appreciated by writer Alessandro Manzoni and by composer Giuseppe Verdi, just to name a few.

Another typical Italian Christmas cake is called “Pandoro”, a special pastry originally from Verona created in 1884 by Domenico Melegatti.

The name of this cake derives from "pan de oro" (meaning: golden bread) since it is a conical-shaped cake covered with golden leaves, typical of the Venetian Republic.

During some recent cake shows in Italy, we have organized free classes for children at our stands where children had great fun decorating tiny panettoni and pandori using our Pasta Model modelling paste and our modelling chocolate!

Last but not least, there’s a sweet hard-bite dessert called “Torrone” (a sort of nougat). According to tradition, “Torrone” originates in Cremona in 1441 during some famous Italian nobles’ (Francesco Sforza and Bianca Maria Visconti’) wedding.

“Torrone” is made mixing egg whites, honey, sugar and almonds and to these you can possibly add peanuts, hazelnuts or pistachios.

If you want to try and mix Torrone with our products, you can crumble some and spread it as decoration on top of a cake covered using our Pasta Top covering paste. That’s what we in Saracino like most: combining tradition with innovation.

WE LOVE PASTRY & Happy Holidays!



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SYLWIA PRICE
EDITOR



by Ďurčekova Martina



by Jessbell's Backzauber individuelle Tortendekorationen mit Herz

First of all, I would just like to wish a "HAPPY CHRISTMAS EVERYONE" and thank you for your support throughout 2022.

Welcome to the December issue of our 'We Love Pastry' magazine! I cannot believe it is our last one in 2022 and we will soon be welcoming you with our January 2023 issue! It is crazy how time flies.

To sum up this year as magazine Editor, I am extremely proud that we now reach over 40,000 downloads of the magazine each month! It was so nice to meet many of you at the Cake International show in Birmingham last month. Our special printed edition of the magazine was a huge success, and we are already planning to create another special issue for Cake International 2023!

Thank you to all the amazing contributors to the magazine throughout 2022 as it is thanks to your hard work and creative imaginations that has helped make the magazine so popular. We are grateful to each and every one of you. Remember we love to see new artists, ideas, and techniques and we are excited to show you many new things in 2023.

Thank you to all our readers! Your support is truly appreciated, and we loved to hear your positive comments when we met last month.

All of us here at Saracino wish you, your families, and friends a very peaceful and happy Christmas 2022 and all the best for the 2023.

Sylwia

OUR AMAZING CONTRIBUTORS

Captain's Chef Sugar Artist, Cake Garden, Sugar Queen Academy, Chikz Patisserie, Nunzia Gabrieli Sugarart, Radiki's Cakes, Sopra la torta, Creme Fondant, D'licious Cakes, Cakes by Carol, Dutch Cakes, Edwin Weimer, Annie Elizabeth Cake Design, Prop Options

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WE LOVE PASTRY

DECEMBER 2022 ISSUE

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CHRISTMAS CAROL

BY CAKE DESIGNER
Jean V. Estabillo



What you need:

INGREDIENTS

- Saracino Pasta Model: Rose beige, red, brown, white, green and black
- Saracino Powder Colour: Black, white, brown, pink and yellow
- Clear alcohol

EQUIPMENT

- Pointed chisel 'Innovative Sugarworks' shapers
- Bone chisel 'Innovative Sugarworks' shapers
- Fine brush
- Dusting brush
- Rolling pin
- Craft knife
- Floral wire #18 gauge
- Floral tape
- Paint mixing plate



CAKE DESIGNER
Joan V. Estabillo

Joan V. Estabillo from Philippines.

Owner of Captain's Chef Sugar Arts. Her craft is focused solely on 3D cake toppers measuring from 3 to 8 inches in height.

Instructor of sugar art 3D human figures. Champion for Cake Artist, International Online Cake Competition 2nd Edition 2022 for Sculpted Figure Category.

Founding admin of FB group - Hulmang Pinoy: Cake topper PH.

  CAPTAIN'S CHEF
SUGAR ARTS

**Captain's
chef**
SUGAR ARTS





STEP 1 For the skirt, roll 110g red Pasta Model into a ball.



STEP 2 Shape the red ball into a cone.



STEP 3 Use a pointed chisel shaper tool to create pleated line texture to the skirt.



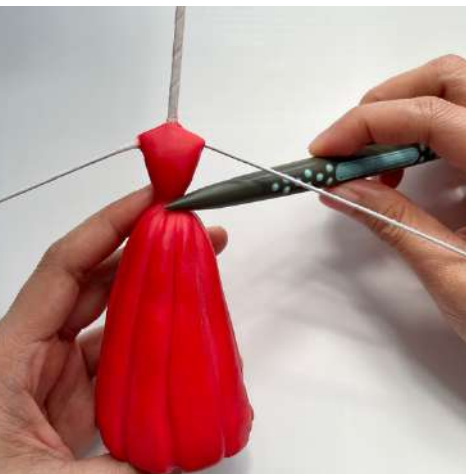
STEP 4 For the armature, use a floral wire #18 gauge. Connect and wrap the wire using floral tape as shown in the picture.



STEP 5 Gently insert the armature into the top of the skirt.



STEP 6 For the torso, shape 5g red Pasta Model into a teardrop.



STEP 7 Add the torso to the armature. Position the pointed end of the teardrop shape on the top of the skirt. This will be the waist and the wide end the shoulders.



STEP 8 Position a rolling pin at the bottom of the skirt and form a tilt to add flow to the skirt.



STEP 9 Flatten a piece of white Pasta Model into a circle and use a rolling pin to thin out half of the circle.



STEP 10 Attach the flattened circle to the bottom of the skirt. Use a shaper tool to add details to the skirt.



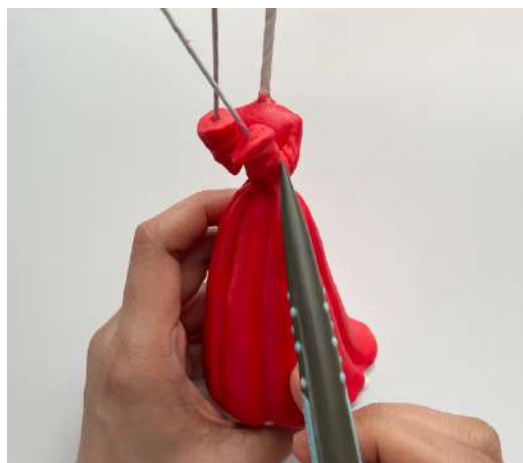
STEP 11 For the sleeves roll 5g red Pasta Model into a sausage that is tapered at both ends. Use a craft knife to divide it into two.



STEP 12 Bend the armature wire on which the sleeves will be placed. Slightly position the wires facing the left side. The bent part of the wires will serve as the elbows.



STEP 13 Bend each sleeve halfway and fix to the wires and the torso.



STEP 14 Use a pointed chisel shaper tool to create wrinkles to the clothes.



STEP 15 For the neck roll a small rose beige piece of Pasta Model into a sausage and cut it on both ends long enough for the neck.



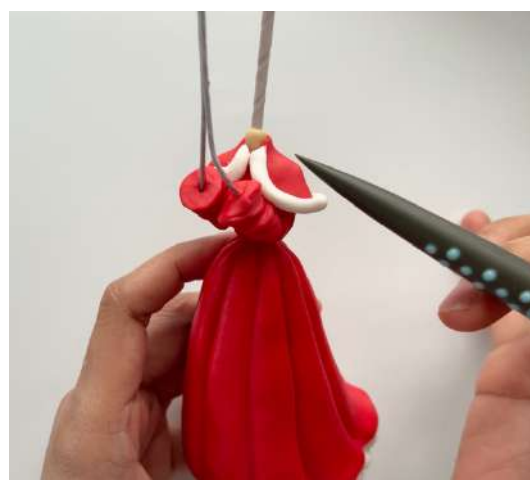
STEP 16 Attach the neck onto the armature.



STEP 17 Roll red Pasta Model into a thin sheet and cut a bean-like shape.



STEP 18 Wrap it around the shoulders and position it like a cape.



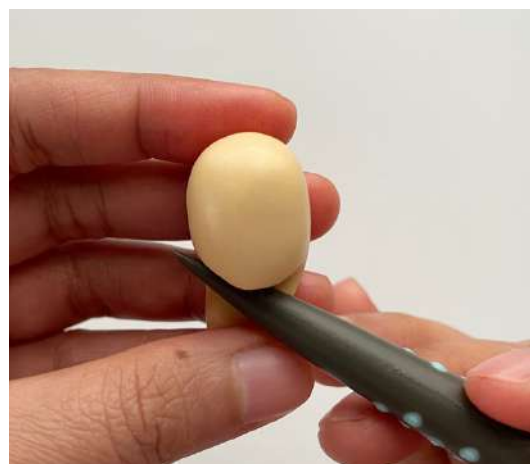
STEP 19 Roll white Pasta Model into a thin sausage. Fix it as the hem of the cape.



STEP 20 Make small cuts using pointed scissors to add a fur texture to the hem.



STEP 21 Add details by creating lines on the cape using a pointed chisel shaper tool.



STEP 22 For the head, roll 8g rose beige Pasta Model into an oval shape. Shape the jaw with a pointed chisel shaper tool.



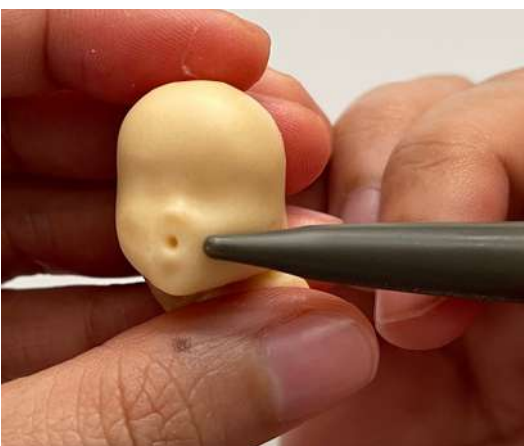
STEP 23 Use a bone chisel shaper tool to make a groove across the center of the oval face. This will bring out the forehead and cheeks.



STEP 24 Shape and define the little nose using a shaper tool.



STEP 25 Using a pointed chisel shaper tool, make a small hole below the nose to form an open mouth.



STEP 26 Use a bone chisel shaper tool to define the cheekbones.



STEP 27 Mark the position of the eye sockets by creating two thin lines. This will ensure that both eye sockets are evenly positioned. Then push inward and shape the eye sockets.



STEP 28 Roll white Pasta Model into two small balls to form the eyeballs and carefully insert them into the eye sockets.



STEP 29 For the pupils, roll black Pasta Model into two tiny balls. Attach and gently flatten them onto the left side of each eye.



STEP 30 Roll black Pasta Model into two thin lines for the eyeliner. Attach along the shape of the eye.



STEP 31 Dissolve black powder colour in clear alcohol to make a paint and paint the eyelashes with a fine brush.



STEP 32 Dissolve brown powder colour in clear alcohol and paint the eyebrows.



STEP 33 Add eyelashes to both eyes. Add brown to the eye lid.



STEP 34 Enhance the white details of the eyes by painting with white powder colour mixed in clear alcohol.



STEP 35 Mix pink and brown powder colour and using a dry soft brush gently dust the cheeks to give definition and contour to the face.



STEP 36 Attach the head to the body and cut the flower wire to suit.



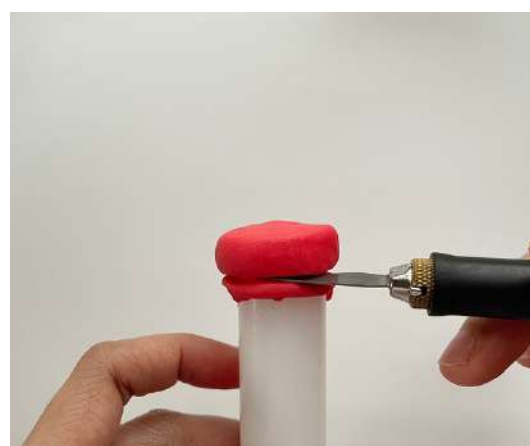
STEP 37 For the hair, flatten brown Pasta Model and cut it into a bell-like shape large enough to suit your preferred hair length. Then, use a shaper tool to add texture to the hair.



STEP 38 Attach the hair to the head.



STEP 39 For additional hair details, make a teardrop-like shape and attach it on the forehead and slightly flatten it to make a fringe. Add more texture to the hair.



STEP 40 For the hat, roll red Pasta Model into a ball. Use the end of a rolling pin or a ball tool with the same size as the head and create a hole that will fit to the head of the girl. If necessary, cut the excess.



STEP 41 Fix the hat to the head. Roll white Pasta Model into a thin sausage and fix it around the bottom of the hat.



STEP 42 Using scissors, add fur texture.



STEP 43 For the gift boxes, using a sharp knife, cut at least four Pasta Model cubes of different colours and sizes.



STEP 44 Roll red Pasta Model into a sheet and cut out thin strips for the ribbons.



STEP 45 Wrap the thin strips and fix them onto the cubes.



STEP 46 Also from the strip, cut a rectangular shape. Fold and pinch the edge to make a ribbon. Repeat the steps depending on the desired number of ribbons.



STEP 47 Fix the ribbons onto the gift box. Repeat the steps to the other gift boxes.



STEP 48 Carefully insert the gift box onto the wire. Before attaching, make sure that the figure is already firm.



STEP 49 Attach the other gift boxes.



STEP 50 Roll white Pasta Model into a thin sausage. Fix it to the wrist of the sleeves and add fur texture.



STEP 51 Cut out three small teardrop-like shapes from green Pasta Model and add leaf details. Roll three small balls of red Pasta Model.



STEP 52 Attach the leaves and small balls to the side of the hat.



STEP 53 Paint the gift boxes to add more details.



STEP 54 Your Christmas Carol cake topper is ready!

YOU SHALL GO TO THE CHRISTMAS BALL



BY CAKE DESIGNER
Angelique Van Veenendaal



What you need:

INGREDIENTS

- Pasta Top: Red
- Pasta Model: White, red
- Modelling chocolate
- Gel colour: Green, black and brown
- Powder colour: Brown, Orange
- Cake Gel
- Cornflour
- White and gold pearls and sprinkles

EQUIPMENT

- Doll dress cake tin (or a dummy if you want to keep the dress)
- Sunflower/Gerbera/Daisy plunger large and small
- Cake drum
- Rolling pin
- Knife
- Smoother
- Modelling tools
- Wooden skewer
- Dowels (4)
- Circle cutters
- Stiff metal wire (and flower pick)
- Small scissors
- Pliers
- Brush for cake gel
- Brushes for dusting
- Extruder
- Dusting pouch
- Strip cutter small



CAKE DESIGNER

Angelique Van Veenendaal

Hi, my name is Angelique and I live and work in Houten, Netherlands.

In 2013 I experienced cake decorating for the first time and the passion started. Cake decorating quickly became a new hobby. Since then, I am keen on developing new skills and experimenting with new techniques.

In 2015 I entered my first competition in the Netherlands and won 1st prize. My creations have won several Gold and Silver awards in competitions such as 'Cake&Bake' Netherlands, 'Cake&Bake' Essen, and Cake International, Birmingham.

In September 2018 started her own cake decorating business.





STEP 1 If you want to create a magical christmas cake, use a doll pan to bake a cake. You can use buttercream with Saracino Supreme flavouring to fill your cake. Use ganache or buttercream to (crumb) coat your cake. In this tutorial I used a dummy.

STEP 2 Use Pasta Top mixed with green gel colour to create the base of your cake. Knead the paste and gel colour well before you roll. Or you could use pre-coloured Pasta Top. Roll thinly to a rectangle shape.

STEP 3 Create a small green fondant base around the bottom half of your cake, cut the excess paste off. This will be the base to glue your leaves on and to make sure no white can be seen if you look through the leaves. I ganache my cakes and use 'Crisco' / 'Trex' to fix the paste to the cake. I create texture on the paste so it looks natural when seeing through the leaves.



STEP 4 Colour Pasta Model with green gel colour and knead well (or use pre-coloured). Roll the paste and use a large daisy plunger to cut out flowers. Use a dusting pouch if the paste sticks on the cutter. I always create about 20 flowers at the same time before adding them to the cake.

STEP 5 Fold one flower at a time together in a 'messy' way and cut off the excess paste from the top. Repeat this for every flower.

STEP 6 Cover your cake drum with red paste and put the cake on the drum. If you want to use less paste you can just cover the drum around the cake.



STEP 7 Use cake gel to glue each folded flower onto your cake. Fix them half over each other when you start a new row. Start at the bottom and work up until you reach the end of the green fondant. It's quite a job, but the result is great!

STEP 8 Use a modelling tool to 'mess up' the leaves on your cake. Start at the bottom and work your way up. The leaves will stand up some more otherwise they will be too flat to add decorations later. Don't work too carefully as we want a messy random look.

STEP 9 For the dress roll red Pasta Top.



STEP 10 Cover the top part of the cake with the red Pasta Top. Use a smoother to smooth. Cut off the excess paste where the red meets the green.



STEP 11 Use a measuring tape to measure around the cake and divide the red part into 6 equal parts. Mark on your cake using a wooden skewer. Press very gently.



STEP 12 Use red Pasta Model to create the folds on the side of the dress. Cut rectangle shapes, the size depends on your measured parts (see step 11). Use 4 dowels to create the folds as shown. Put cornflour on the bottom of the Pasta Model before laying on top of the dowels. Divide the dowels evenly. Pinch the paste to the dowel to create the folds. Then push the dowels towards each other to create the folds.



STEP 13 Use cake gel to glue the folds onto the cake in even parts, as marked on your cake. Glue the folds just above the green leaves so the join between the green and red is finished beautifully. Cut off excess paste at the end of each fold if necessary.



STEP 14 Colour modelling chocolate with black gel colour. Knead it very well.



STEP 15 Roll the modelling chocolate into a thick roll. Create a neck at one end and form the shoulders using your fingers.



STEP 16 Push the modelling chocolate down at the other end to create the breast.



STEP 17 Use a shaper to create the breasts, use your fingers to smoothen the edges.



STEP 18 Insert a wooden skewer in the cake to make sure the torso stays in place.



STEP 19 Add the torso on top of the cake. If you want you can use some cake gel between the cake and torso.



STEP 20 Use red Pasta Model to create the bust part of the dress. Roll and make sure the paste is long enough to wrap around the bust. Cut a V-shape out of the paste on one side to create a plunging front.



STEP 21 Glue the paste to the modelling chocolate. Blend the seam on the back, and use the colour shaper to smooth the edges.



STEP 22 Roll white Pasta Model to a long strand to fit around the red bust. Use some cake gel to fix the white paste around the bust. Use small scissors to create a fur texture on the white paste.



STEP 23 Use a circle cutter to cut 6 circles to cover around the top of the dress with fur. Cut a little off one edge where the torso starts. Use cake gel to glue to the dress. Repeat step 22 for the fur just above the red folds.



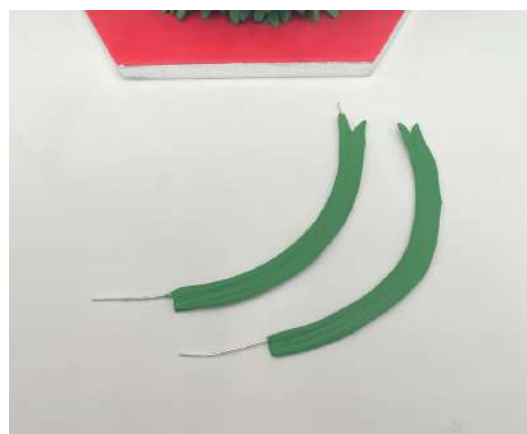
STEP 24 Use small scissors to create a fur texture on the white paste.



STEP 25 Use stiff metal wire to create the hanging fabric of the bow. The wire needs to be stiff but you must be able to bend it.



STEP 26 Cut the wire to size remembering you need some wire to fix into the cake (with a flower pick) and some wire to glue the robins to. When the wire is cut and shaped to a curve, roll green Pasta Model for the green fabric as shown. Make sure this is thin because of the weight. Put the wire in the middle of the green paste and fold it in half. Use cake gel to glue everything together.



STEP 27 Cut out a V-shape from the end where the robins will be glued on. Leave to dry for a while.



STEP 28 Put the wire end into a flower pick and insert into the cake. It sometimes helps to fill the pick with paste to secure the wire in place.



STEP 29 Cut two larger rectangles of green Pasta Model for the bow and a smaller rectangle for the centre.



STEP 30 Fold the larger rectangles and glue the edges together. Create some folds.



STEP 31 Glue on the cake with cake gel. Use the smaller rectangle to cover the middle section of the bow. Use an extruder to create the edging string to finish the fur around the waist.



STEP 32 Use the extruder again to create strips for small bows to finish off the red folds of the dress. Cut out small strips to create bows and glue two bows between the red folds.



STEP 33 Roll black Pasta Model and cut out a small circle to cover the top of the neck. Shape a teardrop with a flat end to glue on top of the small round. See picture 36.



STEP 34 Use white and gold pearls and sprinkles to decorate the green leaves and the green bows and the middle part of the dress. Decorate any way you want to.



STEP 35 Use a strip cutter to cut out a small ribbon to glue around the neck.



STEP 36 Cut out 3 small daisies and repeat step 5, glue the small flowers at the shoulder. Decorate them with a few golden pearls.



STEP 37 Colour white Pasta Model with brown gel colour for the robins. Make sure the paste has a light brown colour.



STEP 38 Create four small teardrop shapes of paste, flatten the thin end of the teardrop and create some feathers on the tails with the colourshaper.



STEP 39 Roll four small balls for the heads of the robins and glue them to the bodies. Roll eight small teardrops for the wings of the robins, flatten the teardrop on one side to create a wing, make sure 4 of them are the mirror image. Use the colour shaper to create some feathers on each one.



STEP 40 Glue the wings on to the robins. Put a paper towel under the robins. Use a brush to dust the ends of the wings, the top of the head and the tail with brown powder colour. Use a brush to dust the chest of the robins with orange powder colour.



STEP 41 Create the eyes of the robins with the point of the colour shaper. Use a small brush to dust the eyes of the robins with black powder colour. Glue two robins with cake gel onto the wire end of the fabric. Add another robin on the drum and one on the leaves (skirt).



STEP 42 Add a green ribbon around the cake drum and your magical Christmas dress cake is ready. Have a wonderful and magical Christmas! X



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



ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Adela Ruscanska





Would you like to win a Saracino Surprise Box Worth

To be in with a chance of winning a Saracino surprise box worth £50.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and country you are from.

LUCKY WINNER will be introduced in our January issue.

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

£50?

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SLEIGH
MISTLETOE



Read With Cake



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



Karen Dodenbier

INTERVIEW BY SARACINO

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

*M*y name is Karen Dodenbier and I am an ex-South African, now Dutch, cake decorator living in the Netherlands for 22 years. I am married and a mother of three girls. Last year I became a grandmother of a beautiful baby boy and look forward to making all his birthday cakes! I also have a little dog called Bailey and we go for walks when I need to stretch my legs after sitting for a few hours modelling.



I started my cake journey in 2009 when I took a basic cake decorating workshop just for fun with a friend of mine. I enjoyed it so much that I started to make cakes for family and then friends and the demand grew and grew. I still consider it as a hobby as I love creating cakes that make everyone smile. I am self-taught and love the challenge of figuring out how to make things I have never made before on my own. Modelling is my favourite pastime, and I can sit for hours playing around with fondant / modelling paste / flower paste / cold porcelain and any other modelling material! Another favourite pastime of mine is making gum paste / flower paste flowers. It is very challenging and asks for a lot of patience which is something I have very little of, but when I am finished the results are always outstanding.

About 5 years ago I was asked to give modelling workshops for starters which I still do occasionally, but my heart still lies with making cakes for others.

I do have other hobbies and I try to combine them with my cake decorating! I make my own cake toppers to match the cake I am making and sometimes also the decorations to match the cakes. That I do with the help of my plotter. It is time consuming but really enjoyable to do.

Last summer I took part in a cake competition here in Holland and I had my first Gold in the modelling category much to my surprise. It was a very proud moment for me.

TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATIONS.

Over the years I have made over 1500 cakes and hope to continue doing so. I get my design inspiration from the information the clients give me! I ask for as much information as possible so that I can work it all in the cake. Colour, interests, hobbies, what the person is like helps me choose a design for the cake I am to make. Sometimes I get a client that wants a cake they have seen on the internet, and I find that less interesting to make than my own design, but I do try to put my own twist on things! My motto is "Client is King".

WHAT IS YOUR MOST RECOGNIZED CAKE AND WHY?

My most recognised cakes would be my jungle cakes as I was born and brought up in Africa and that theme lies very close to heart! Children's cakes in general are my forte.



HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?

You could describe my cake style as cute, colourful, detailed, busy and made with love.

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

The baking of the cakes is important but not the part I enjoy the most! The best part is the decorating and the modelling of the figures that go on the cake. I usually say, "Let the games begin" when I get to that part.

HAVE YOU HAD ANY BIG DISASTERS?

In the 12 years of cake decorating I have had very few disasters....luckily. If I have, they have been nothing major and usually things I could fix in time, like a misspelt name or a wrong colour!

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

My most difficult creation that I have ever made was about 6 years ago when I made a Christmas sleigh with poinsettia flowers for a collaboration. It had a very difficult construction for the cake to sit on and was very challenging to make. I had to learn how to work with power tools in order to do the construction!



WHO MAKES YOUR BIRTHDAY CAKE?

When it is my birthday, everyone expects a cake from me, so I usually make my own birthday cakes. Some years are a bit more elaborate than others depending on how busy I am. But the last 2 years with Covid I have not made a cake for myself. Hopefully this year I can make one again

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

Saracino Pasta Model modelling paste is my all-time favourite product to work. I have recently tried the Pasta Bouquet flower paste and their powder and gel colours which are also fantastic products as all other Saracino products. Always high quality indeed!

WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

My advice to all other cake makers is "Do what you love and love what you do!"

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PASTA MODEL



Did you know
PASTA MODEL
is
GLUTEN FREE

E171 FREE

And it's
available in
15 COLOURS!

I was created
using
Pasta Model



by Silvia Mancini

WINTER WONDERLAND

BY CAKE DESIGNER
Eva Kline



You will need:

INGREDIENTS

- Saracino Pasta Model: White
- Saracino Pasta Top: White
- Pastillage for the bridge
- Clear alcohol
- Powder colours: Black, rose beige, red, brown, yellow, orange
- Gel colours: Black, green, red, brown
- Saracino Isomalt
- Saracino Royal icing
- Saracino Liquid Shiny glaze
- Cornflour
- Melted chocolate for gluing the bridge
- Round cake of your choice (or dummy)

EQUIPMENT

- Styrofoam dummy cut to the house shape
- Ruler
- Sharp knife
- Set of brushes
- Smoother
- Rolling pin
- Wooden skewers and cocktail sticks
- Scissors
- Modelling tools
- Sponge

CAKE DESIGNER

Eva Kline

Eva is an award winning cake artist specializing in 3D cakes.

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


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

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


Eva believes that anyone can produce sweet masterpieces and she is here to prove it.

Headshot credits: Photo by: Sara Rman
Makeup & hair: Vanja Djuran - Muhair



 <https://sugarqueenacademy.com>

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

 @sugarqueeneva

 <https://www.youtube.com/channel/UCsS7JnRWXMhjp8w8DEneQUw>



STEP 1 Cut the styrofoam to the shape of the house with a simple roof. Use cocktail sticks to secure the pieces if necessary.



STEP 2 Prepare Pasta Top to cover the styrofoam house.



STEP 3 Roll the Pasta Top to 3-4mm thickness.



STEP 4 Cover the styrofoam house. You can add some water on the styrofoam to help the fondant stick to the surface.



STEP 5 Cut off the excess fondant.



STEP 6 Smooth the surface with a paste smoother.



STEP 7 With a modelling tool mark the shapes of the windows and doors.



STEP 8 With a plastic tool mark the shapes of the brick walls.



STEP 9 Prepare powder colours to dust the walls. I used black, brown, orange, red and rose beige.



STEP 10 To get a grey colour, you can use black and add cornflour.



STEP 11 Use a thinner brush to dust inside the grooves and lines to add shadow and create depth. Use a larger brush for the flat brick parts.



STEP 12 Keep dusting until you achieve the look you require. Mine finished like this.



STEP 13 Paint the windows and door with yellow and orange diluted with clear alcohol.



STEP 14 For the roof colour Pasta Model with red and a little bit of black gel colour.



STEP 15 Roll the red Pasta Model to 4-5mm thickness and a little bit larger than the building.



STEP 16 Fix the rolled out roof.



STEP 17 For the chimney take a small piece of white Pasta Model and shape it into a long rectangle.



STEP 18 Cut it at the same angle as the roof (cut once and place against the roof then trim a bit more if needed for the angle).



STEP 19 Fix the chimney to the roof using some water.



STEP 20 Add the same brick marks as you did for the rest of the house. Cut a flat piece of paste and fix it on the top of the chimney.



STEP 21 Dust the chimney the same way you coloured the building. It's an old building therefore it doesn't have to be perfect.



STEP 22 Roll brown Pasta Model as thin as possible. Cut into thin strips.



STEP 23 Glue the strips to make window and door frames.



STEP 24 For the rocks use white, black and brown Pasta Model (you can also add some grey if you have it).



STEP 25 Knead and mix a little to get a marbled effect.



STEP 26 Cut different sized pieces of the marbled paste.



STEP 27 Roll different sized balls and dust them with cornflour.



STEP 28 Place a few balls into your hand and squeeze them together to give irregular shapes.



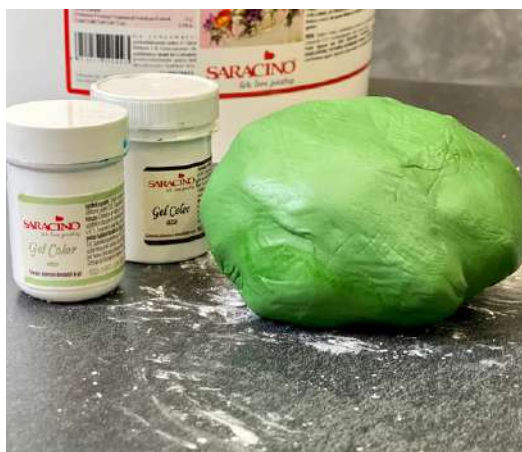
STEP 29 You will get little stones and rocks.



STEP 30 Cover your cake with white Pasta Top and then add more Pasta Top to create the landscape with a river in the middle. Use modelling tools to create interesting shapes. Place the house.



STEP 31 Fix the rocks on the cake randomly.



STEP 32 Colour Pasta Model with green and a little bit of black gel colour for the trees (you can use pre-coloured green Pasta Model if you wish).



STEP 33 Roll a piece of the green paste and into a cone shape.



STEP 34 Insert a wooden skewer into the bottom of the cone.



STEP 35 Using the tip of small sharp scissors start to make small cuts at the top of the cone.



STEP 36 For each new row make the cut in the middle of the above row. Continue all the way to the bottom of the cone.



STEP 37 Create few different size trees.



STEP 38 Take a small piece of pastillage to make the bridge.



STEP 39 Roll the pastillage to 5-6mm thick and cut out two strips. Use a round jar or vase to rest the pastillage strips on with a curve.



STEP 40 Roll the pastillage again but this time make it as thin as possible. Cut out some smaller strips. Allow to dry.



STEP 41 When the pastillage pieces are dry (one or two days) glue the smaller strips onto the curved pieces using some melted chocolate.



STEP 42 Paint the bridge with dark brown colour. I used brown and black gel colours diluted with clear alcohol.



STEP 43 Wipe off some of the colour with a wet sponge and let it dry.



STEP 44 Melt some isomalt (approx. 100g).



STEP 45 Add a dot of blue gel colour.



STEP 46 Pour the melted isomalt on the cake where you created the river bed and make a river and a waterfall.



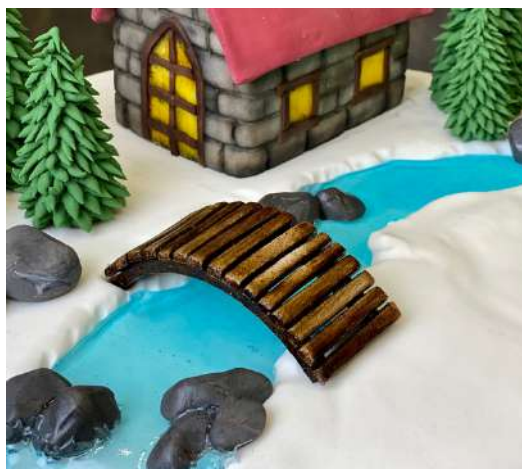
STEP 47 Protect the isomalt from moisture by painting with Liquid Shiny glaze. This will also give the isomalt some shine.



STEP 48 Prepare powder colours and a large soft brush.



STEP 49 Dust the sides of the cake to give contrast.



STEP 50 Add the trees and the bridge.



STEP 51 Mix Saracino royal icing mixture (200g). Make sure the royal icing is not too stiff. Pipe the royal icing onto the rocks, trees and the roof the house.



STEP 52 You can smooth the tops of the royal icing 'snow' with a wet brush.



STEP 53 For extra special effect you can sprinkle the bridge and the trees with powdered sugar.



STEP 54 Your Winter Wonderland Christmas cake is ready!

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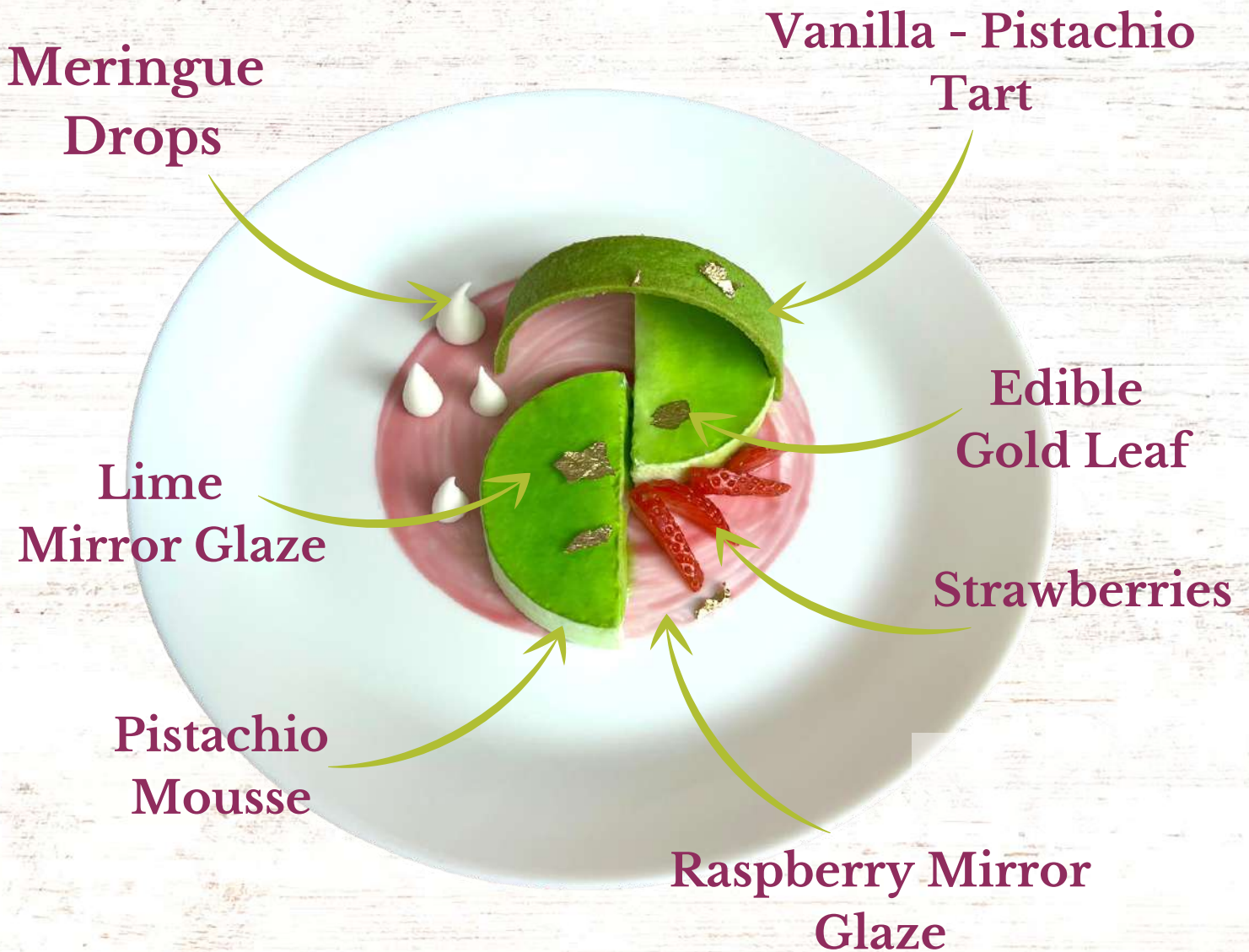
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CAKE DESIGNER

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.

What you need:

INGREDIENTS

- Saracino Supreme Food Flavourings: Pistachio, Vanilla
- Saracino Almond Flour
- Saracino Mirror Glaze: Raspberry, Lime
- Saracino Sarmousse
- Gel colour: Green
- Plain flour
- Butter
- Icing sugar
- Caster sugar
- Whipping cream
- Egg
- Milk
- Strawberries
- Edible gold leaves

EQUIPMENT

- Stand mixer
- Microwave
- Tart rings
- Ring cutter
- Silpat
- Parchment paper
- Pizza cutter
- Cling wrap
- Acetate sheet
- Piping bag
- 5" inch ring
- Pastry brush



VANILLA ALMOND TART

- 80g unsalted butter
- 55g icing sugar
- 2 egg yolk
- 100g plain flour
- 60g Saracino Almond Flour
- 2 tsp Supreme Vanilla food flavouring
- Green gel food colour



STEP 1 Prepare the ingredients for the vanilla almond tart.



STEP 2 Beat butter and sugar until the sugar is dissolved completely.



STEP 3 Add the egg yolks, beat until combined.



STEP 4 Add Supreme Vanilla food flavouring.



STEP 5 Add the plain flour, almond flour and combine everything together until it becomes a dough. Do not overmix.



STEP 6 Add the green gel colour. Cling wrap it and refrigerate for an hour.



STEP 7 Roll it evenly on a silpat or between two sheets of parchment paper and cut it into strips.



STEP 8 Place the strip inside a tart ring and trim the excess with a knife. Bake at 160c for 15-20 minutes.

PISTACHIO MOUSSE

- 25g Sarmousse
- 1 tbsp Supreme Vanilla
- 1 tbsp Supreme Pistachio
- 140g egg yolk
- 120g sugar
- 240ml milk
- 250ml cream



STEP 9 Prepare the ingredients for the mousse.



STEP 10 Lightly whisk egg yolks and half the sugar and keep aside.



STEP 11 Combine milk with the rest of the sugar and, add Supreme Vanilla food flavouring. Bring it to a boil.



STEP 12 Temper the egg yolks with 1/3 of the boiled milk mixture.



STEP 13 Whisk it and pour this back into the sauce pan and cook for a couple of minutes.



STEP 14 Meanwhile start whisking the cream.



STEP 15 Add Sarmousse to the cream and whisk until it reaches a firm consistency.



STEP 16 Add the Supreme Pistachio food flavouring.



PLATING



STEP 24 Unmould the mousse.

STEP 25 Prepare the lime glaze, you will need 30g glaze and microwave it for 30 seconds. Let it cool a bit and pour it over the mousse.



STEP 26 Use a 5" inch ring in the middle of a plate and use a pastry brush to paint the raspberry glaze.

STEP 27 Cut the mousse into two and place it like in the picture.

STEP 28 Place half of the tart case across one of the mousses.



STEP 29 Cut some strawberries and place them on the side.

STEP 30 Place the meringue drops on the other side.

STEP 31 Finish off with some edible gold leaves.



Wafer Paper Academy

BY ANNA ASTASHKINA

Learn how to create **Instagram-worthy Flowers for Wedding Cakes**. The Wafer Paper Academy is an online course **designed for cake artists** who wish to improve their cake decorating skills and create **modern lifelike flowers** with edible wafer paper.

WaferPaperAcademy.com

Sweetest Porsche Ever

Quote from van Mark Wegh, Porsche Centrum Gelderland,
owner of the Porsche

An Exclusive
Interview With
Edwin Weimer

Interview by Saracino



ERWIN, TELL US A LITTLE BIT ABOUT YOUR WORK BACKGROUND, WHAT IS YOUR PROFESSION?

I am an artist, an airbrusher, a scale model builder! A creative brain that makes everything 'visual' in miniature, with my company 'Small Visuals, Creatief Factory', a name in the world of model building and airbrushing.

Graduate from Nimeto Utrecht, MTS for Advertising and Presentation Techniques, in 1991 went from window dressing, to decorating, to a leading designer for stand and interior construction projects. Supervised graduate students from Cibap Zwolle and Nimeto Utrecht and had this job until 2005.

I have worked with airbrushes for many years. I started in the late 1980s, painting scale models and at the beginning of my design career I made all impressions/presentation drawings with the airbrush, I bought my first airbrush in the late 1980s so you can say I learned it all "old school".

In 2003 I started 'Small Visuals', a creative factory where everything is made in miniature, which leads to the realization of special presentations.

The company became a huge success, my 'Small Visuals' grew within 2 years into a top 5 international company with 100% focus on making beautiful scale models for Architects and Project Developers. Many of my models can be seen in the Netherlands, UK, Spain, France, Austria, Norway, and Antigua, they can even be admired at fairs in Europe.

In 2015 I got a call from Norway asking if I was interested in developing an 'airbrush on cake workshop'. That was a new challenge for me, I had never done a workshop before, I had never taught airbrushing, it was my first time ever, and I did it.

My first workshop in Oslo was 1 weekend, 32 people, and was a great success. Everyone went home satisfied with a 'Frozen' themed cake.

From then I regularly gave airbrush lessons, workshops and demonstrations in Norway, the Netherlands, Germany, and England, even in America. I say "I gave" as Covid has made this all very quiet for a while.

As well as all of this I make airbrush portraits, I prefer to work in black and white. And just like with my models, I capture a lot of emotion in this. A photo of a deceased loved one is simply a photo, an airbrushed portrait with emotion speaks much more. I love my job and enjoy all of it.



WHAT WAS THE REASON AND STORY BEHIND THIS FABULOUS CREATION? IS THIS YOUR OWN CAR OR DID SOMEONE ELSE TRUST YOU WITH THEIR BELOVED PORSCHE?

Through many reasons Covid had the effect of losing many of the people in the cake industry who knew me as an airbrusher, but it also made lots of new ones. Since not all 'newbies' know me and don't know what they can do with an airbrush, I had to do something "out of the box" to make an impact on airbrushing.

After brainstorming with the right people, you come up with "crazy things", never done before. Literally in the middle of the show floor, an airbrush demo, not small, but big, bigger, biggest, a truly spectacular piece that was never done before, not in two days, not with sugar and certainly not by one person with a Porsche!

Then you must plan, and the story needs to be conveyed with enthusiasm and passion, to the people who are there for you to help, to make sure that with their help, it becomes a reality.

The main focal points in this entire story were - The Porsche, Saracino Paste, and Fractal Colours.

It was very special for me to see that all three immediately said "Yes".

Followed by the organization of the Mjam Experience fair, also important if you want to have a car, in this case a real Porsche, on the exhibition floor, which does require a decent space!

I wish it was my own Porsche, but no, unfortunately, after the demo I had to let it go back to the rightful owner. The owner I do know very well, for this Porsche Dealer I made a scale model of his buildings in 2015, and after that I visited this location many times. Luckily, I could borrow this car for this special event, and after the demo, at the Mjam Fair, it would stand in his showroom for a while.

DID YOU KNOW STRAIGHT AWAY HOW YOU WANTED IT TO LOOK?

No, not straight away, but I knew it would involve many colours. The starting point was the "Four Seasons" theme of the Mjam Fair, later they changed the theme, but I had my own design.

I wanted to have each corner of the car in a different combination of "seasonal" colours. Multicolour, with portraits and animals, connected with flame and water effect.



WHICH SARACINO PRODUCTS DID YOU USE AND WHY?

Angelique van Veenendaal is the one I brainstormed the most for this project, she is the Ambassador for Saracino in Holland. She is the one who introduced me to Saracino and contacted them about our planned demo. Saracino said yes, and we had our sugar paste.

We used Saracino 'Pasta Top' covering paste, as I like the covering paste over other fondant. The paste doesn't lose its properties and I like the structure after a little drying.



WOULD YOU MAKE IT TO LOOK LIKE THIS AGAIN?

No, and not because I wasn't happy with the result, I was over the moon with the result, but I always say, "never do it twice, do it different next time. Always push yourself to the max, then you will learn new challenges". I do hope we can accomplish that next year, and maybe we can do it internationally.

DID YOU ENJOY THE WHOLE PROCESS?

Oh yes, every step, it was a blast. The mega airbrush demo is done, and I finished it on time. We achieved the WOW effect, because everybody thought it couldn't be done, so the crazy guy from Holland did it.

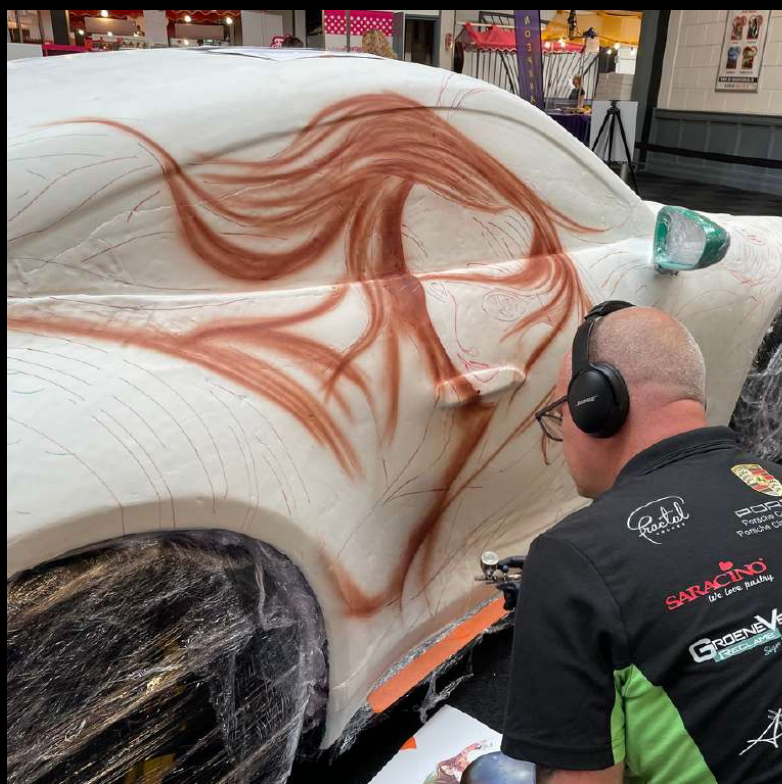


HOW MANY OF YOU WERE INVOLVED IN THIS PROJECT?

I had great help from some very good friends who helped me lots during the preparation and at the fair. In total there were 6 people, including me - Angelique van Veenendaal, Arina Ketting, Michael Wehrmann, Wendy Oskam Schlagwein, Samantha Weimer, and Edwin Weimer

I had 16 sponsors, including Porsche, paste, fondant roll-out machines, food colours, advertisement, shirts, roll banners and photography. They were - Porsche centrum Gelderland; Saracino; Maxima kitchen equipment; Fractal Food Colours; Cake Specialist; Cake Garden Hout; Arina Flower Design; MiCakery Atelier & Cake Design; Innofuture Emmen; Groeneveld Sign & Reclame; De herinnering makers; Trilithon, Vrobot; Party Sweets; Ton Weimer Fotografie; Erik Schröer Fotografie; Small Visuals.

Colouring the Porsche with an airbrush; Edwin Weimer. Backup and support with all the talking and providing info to the spectators; Samantha Weimer (my daughter).



WHAT WAS THE REACTION WHEN THE PUBLIC SAW YOU WERE COVERING A PORSCHE WITH SARACINO PASTA TOP?

You can say it was a complete WOW effect seeing a real-life size Porsche at the centre of the fair. Seeing someone cover a Porsche in sugar paste! I heard people say, "What a crazy guy you are!". They were amazed, in unbelief and some even speechless!

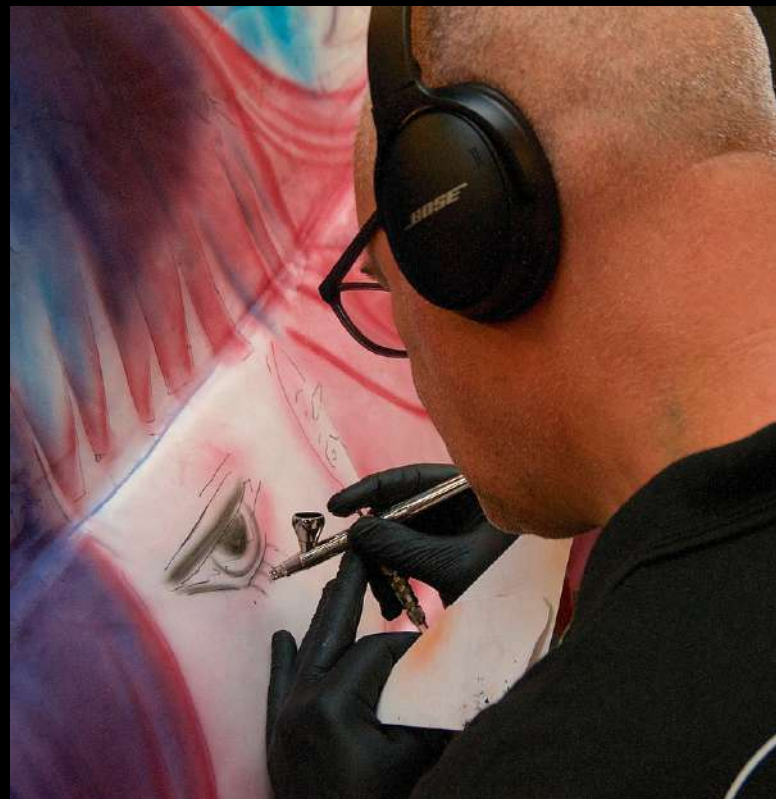
Lot of people came by several times to follow the whole process over the day. What really comes from your heart will touch another heart. We accomplished our goal "a truly spectacular airbrush demo, which has never been done before".

HOW MUCH TIME DID IT TAKE PLANNING AND FINISHING THE WORK ON THE FABULOUS CAR?

It was a party, everyone was simply convinced of the fact that this 'must be' and offered help where and how it could be. To plan, to search for supporters, sponsors, suppliers and volunteers took us several weeks. Covering the Porsche with foil and paste took us 1 day and colouring the Porsche with an airbrush took 2 days (10 hours).

DID YOU STRUGGLE WITH ANYTHING? WERE THERE ANY DISASTERS?

There were no struggles or disasters at all. It literally was a joy to organize and plan, sure it was a marathon, but we did it together. And we did it well. How cool is that! A plan with so much support couldn't go wrong.



IF YOU HAVE A CHANCE TO DO A PROJECT LIKE THIS AGAIN, WOULD YOU CHANGE ANYTHING?

I sure want to do a project like this again, in Holland, Europe or Internationally, right away! I think we did a good job here, the only thing I can think of to change is to go bigger, I guess.

DO YOU HAVE ANY EXCITING PLANS FOR 2023?

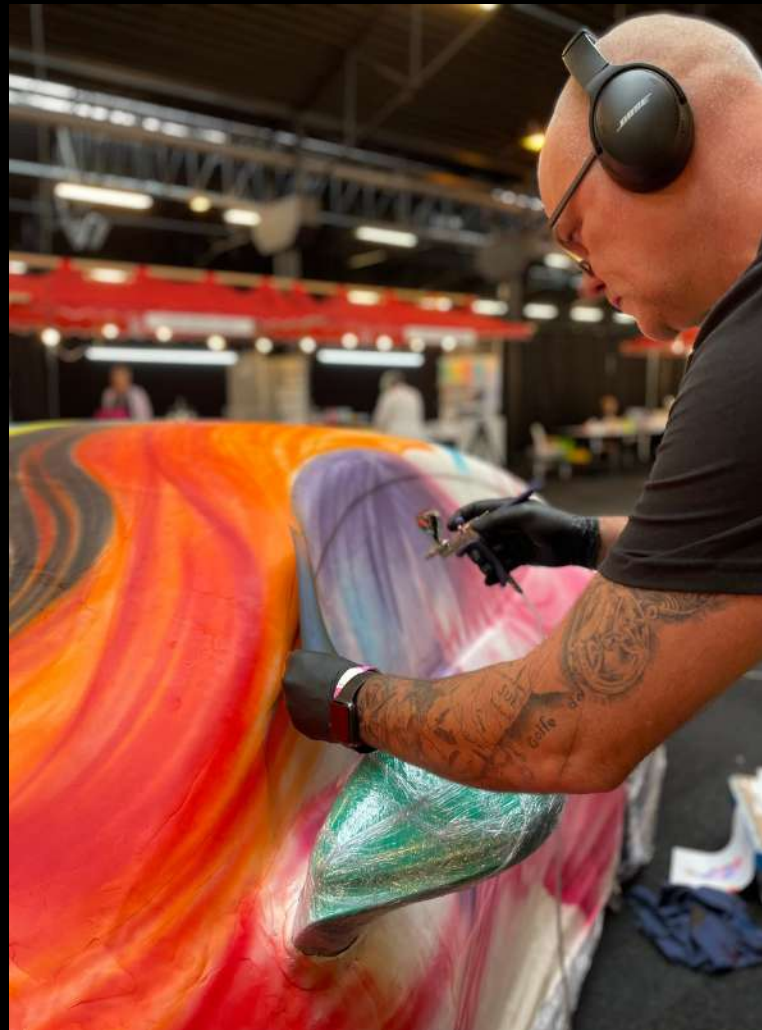
I always have exciting plans, always thinking ahead, wanting to do more and exciting things, always open for new challenges. You never know what you can do until you try.

At the moment I am working on building a new scale model of a Porsche Dealership in Holland. It's a large model which will be ready at the start of 2023.

My goal is to do demos, workshops and projects like this in other cake shows in Europe and Internationally; to give airbrush lessons and workshops in my improved and expanded studio at home; to give airbrush lessons and workshops for cake decorating internationally; to plan workshop and experience days for airbrush and scale modelling in-house.

FINALLY, WHO HAD THE UNLUCKY JOB OF CLEANING THE CAR AFTER AND HOW LONG DID THAT TAKE?

I don't know if that was an unlucky job. It is cleaning a Porsche, who doesn't want that?? I planned the covering from plastic foil, anti-slip mat on all corners, and on top of that, a fine-mesh pond cover net to reinforce the Pasta Top paste, then the Pasta Top was applied. Because of the preparation the paste came easily off the car.



SWEET CHRISTMAS

BY CAKE DESIGNER
Nunzia Gabrieli





CAKE DESIGNER
Nunzia Gabrieli

I am Nunzia and I live in the south of Italy.

I have two daughters and they are the main reason why I started my journey into the sweet world.

I've always been very passionate about pastry and for my daughters' birthdays I wanted to bake beautiful cakes myself. With sugar paste decorated cakes it was definitely love at first sight.

I have always been in love with creativity, and I have a bachelor's degree in graphic design, but the cake design sector had all I needed to express myself at my highest potential and that is why it has become a profession for me.

I love to create and to show emotion through my cakes.

 NUNZIA GABRIELI
SUGARART

What you need:

INGREDIENTS

- Pasta Top: Red, white
- Pasta Model: White, pink, black, green, brown, rose beige, yellow, orange
- Cake Gel
- Powder colours: Pink, black
- Silver pump powder
- Gold pearl powder
- 0.30 Wafer paper
- Cake or dummy (25cm dia. x 10cm high)
- Clear alcohol

EQUIPMENT

- Rolling pin
- Smoother
- Wheel cutter
- Stitching tool
- Snowflake cutters
- Scalpel
- Dresden tool
- Ball tools
- Brushes
- 18 gauge flower wire (x4)
- White florist tape
- Cocktail sticks and wooden skewer
- Silicone moulds (holly, rope)
- Knitting texture mat
- Red food marker
- Double sided tape
- Gold ribbon
- Cake drum





STEP 1 Use 700g red Pasta Top to cover the cake or dummy. Roll with a rolling pin to a thickness of 3mm and cover the cake and the cake board.



STEP 2 Use a smoother to achieve a nice smooth finish.



STEP 3 Roll a 35cm dia. disc of white Pasta Top (500g), use a wheel cutter to achieve a random edge. Fold the outer 2cm of the edge inside to give an edge to the 'snow'.



STEP 4 Apply cake gel to the top surface of the cake and along the top edges. Gently lay down the snowy disc creating soft waves.



STEP 5 Roll white Pasta Model to 1mm thick, and cut 7 medium and 3 small snowflakes. Using a scalpel, make a small rectangular cut in the center of 4 medium and 2 small snowflakes. Leave to dry for a few hours.



STEP 6 When the flakes are dry, use the cake gel to join two flakes. You will obtain a 3D snowflake. You will have 2 medium and 1 small.



STEP 7 Use a silicone mould to make the holly with red and green Pasta Model. Insert a few grams of red paste into the berry section of the mould then fill over with the green. Remove and let them dry by setting them aside for the time being.



STEP 8 Roll a rectangle of white Pasta Model 18cm x 4.5cm x 3mm thick. Roll the two ends, one up and one down, into the shape of a parchment scroll.



STEP 9 Write 'SWEET CHRISTMAS' in beautiful handwriting with a red food marker. Small tip: you can search for the font you like best on the web, add it to parchment paper and transfer it to the paste by pressing over with the pointed part of the Dresden tool.



STEP 10 Dilute the gold pearl powder colour with alcohol and use a fine-tipped brush to go around the writing with small outlines. Allow the paste to dry.



STEP 11 Use a rope mould or twist two thin strands of white Pasta Model to place around the base of the cake. You will need approximately 80cm. Paint the rope with the gold pearl colour diluted with alcohol.



STEP 12 Roll a strand of white Pasta Model and cut into segments of various sizes. Roll in your hands to form snow balls that will be used to decorate the cake.



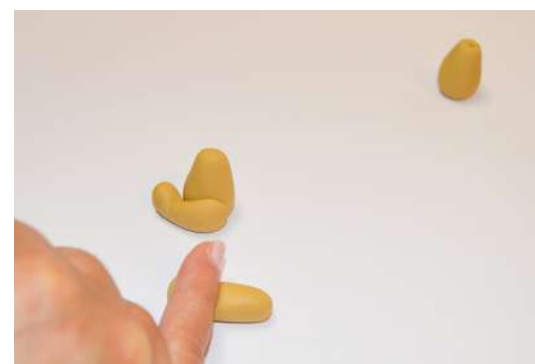
STEP 13 Start decorating the bottom of the cake by fixing the gold rope with cake gel. Place the parchment in the bottom center by sitting it on small piles of snow balls. Fix the back of it to the cake with cake gel. Add the holly.



STEP 14 Cover the edge of the cake drum with double-sided tape and fix a nice gold ribbon. Add the small snowflakes.



STEP 15 Baby teddy bear and sitting teddy bear. The two bears differ only in small details of shape and colour. For the brown colour I mixed brown Pasta Model with a little yellow paste and I lightened it with white until I achieved the right shade. Prepare four 10g balls of the beige paste. For the heads flatten two of the balls. For the bodies roll teardrop shapes.



STEP 16 To make the legs, roll four 3g pieces of paste. At 1cm from each end create slight pressure with your finger for the paw.



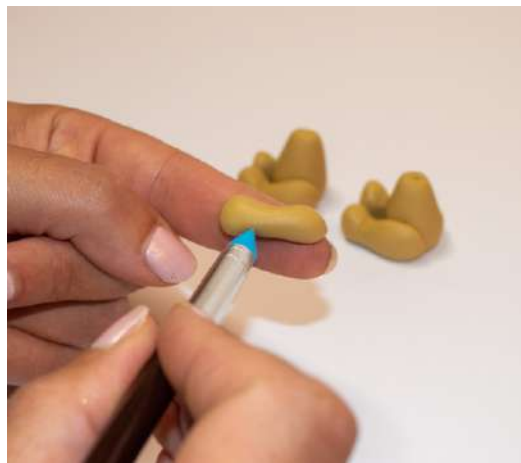
STEP 17 Extend the end by pinching it upwards to create the paw.



STEP 18 Use the rose beige Pasta Model to shape two small ovals for the muzzle. Fix them on the head in the lower central half. From 3mm thick brown paste shape four small circles for the ears.



STEP 19 Press a ball tool inside the ears. With a small ball tool add eye sockets. Roll four small balls of black paste for the eyes.



STEP 20 For the arms of the sitting bear roll two 3g sausage shapes of brown paste and shape as we did with the legs.



STEP 21 Cut the top of each arm diagonally and fix to the body. Using green paste make a scarf and fix to the bear's body. Insert a cocktail stick to support the head.



STEP 22 Attach the head. Add a small dark pink ball to the muzzle for the nose.



STEP 23 For the cap, make a small cone of red Pasta Model, flatten the widest part and pinch the end with your fingers. Place it on the baby bear's head.



STEP 24 Roll a cylinder of white Pasta Model and wrap it around the base of the hat to create the fur. Add a pompom ball on the hat and a snowball in the hands. Using a pointed tool create the fur effect.



STEP 25 Attach the ears to the hat. With black powder colour diluted with alcohol, paint the eyelashes. Use white colour or white paste to create the highlight in the eyes.



STEP 26 For the arms of the baby bear roll two 2g sausages of brown paste to 2cm long. Roll two green balls and press them flat for the gloves. Cut the thumb shape with a scalpel. Shape with your fingers. Make the scarf and cuffs of the gloves.



STEP 27 With a flat ended tool, mark the scarf with small vertical marks



STEP 28 Add the arms to the body. Fix the scarf and cuffs and insert a cocktail stick into the body.



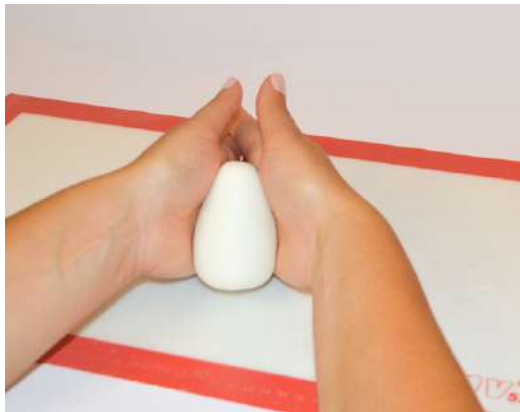
STEP 29 For the hat roll a triangle of green paste (8cm x 4cm) using the stitching tool pass over it several times to create the fabric effect.



STEP 30 Close the triangle giving it the shape of a cone.



STEP 31 Place it on the head and add shape. Roll a strand of white Pasta Model and wrap it around the base of the hat to create the fur. Using a pointed tool add the fur effect. Fix ears.



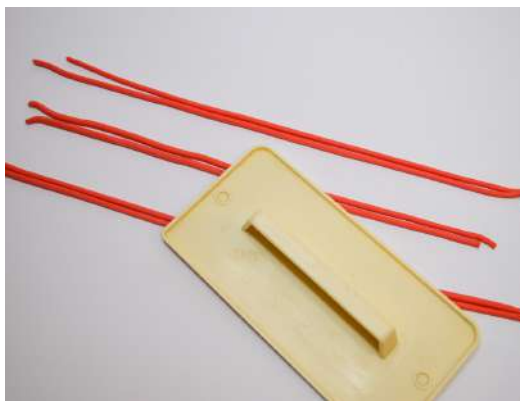
STEP 32 For the snowman. Roll a 150g pear shape from white Pasta Model. Let it dry for a few hours.



STEP 33 For the arms roll two sausages of white Pasta Model and roll thinner at the wrist. Press the hands lightly and cut a thumb. Round the thumb with your fingers.



STEP 34 Mark the shape of the glove with a modelling tool. Fix the top of the arms to the body using cake gel. We need to bend the arms from the elbow later so don't glue the lower half.



STEP 35 For the red scarf. Roll six strands of red Pasta Model 20cm long. Use the smoother to work them at the same time, so you will get equal diameters for all six strands.



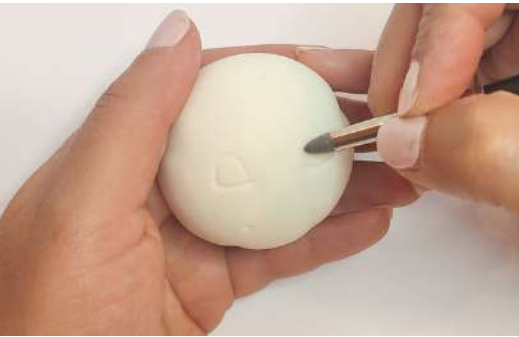
STEP 36 Twist them two at a time. Rolling one to the left and one to the right so that you have two different weaves. Join the three cords by placing them side by side in order to obtain the effect of a woven wool scarf.



STEP 37 Place the red scarf around the snowman's neck. Fix the snowman to the cake at the top left, insert a wooden skewer through the body. Insert a cocktail stick into the tummy to help support the weight of the baby bear. Shape the hands.

STEP 38 Place the bear onto the cocktail stick and correct the position of the snowman arms by bringing them close to the baby in a tender embrace.

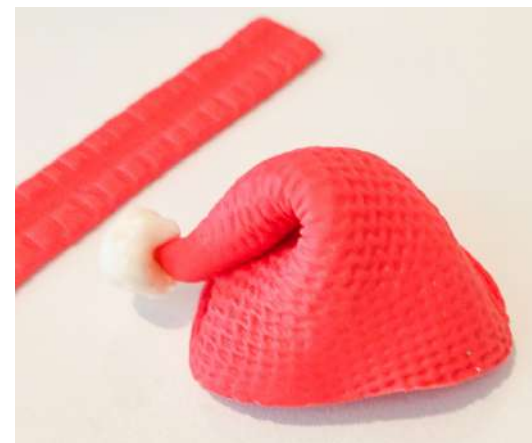
STEP 39 For the snowman's head roll a 125g ball of white Pasta Model. Gently pinch the base of the ball with your thumb to create the chin.



STEP 40 Draw the eyes and a small smile with a rubber brush or with the tip of the Dresden tool.

STEP 41 Roll a thin string of black Pasta Model between your fingers for the eyelashes and the mouth. Use pink powder colour to dust the cheeks.

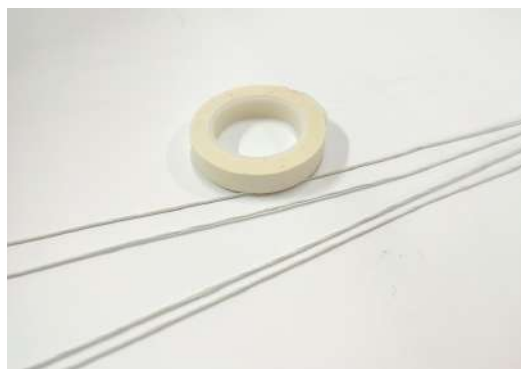
STEP 42 Create a small cone for the nose with orange Pasta Model, mark small lines to create the carrot effect. Fix the nose. Position your head tilting it towards the baby.



STEP 43 For the red hat roll a triangle of red Pasta Model (18cm x 8cm) and imprint a wool effect.

STEP 44 Roll a red strip and make parallel vertical marks.

STEP 45 Close the triangle of paste to form the cone hat shape. Press along the center of the band with a brush. Fix the red band around the base of the hat.



STEP 46 Place it on the head. Add a white pom-pom to the end.

STEP 47 To create the golden arch use four gauge 18 flower wires. Wrap two together using the white florist tape. We need two doubled up wires.

STEP 48 Overlap them by 5cm and fix together with florist's tape. Bend and cut the shape of an arch 50cm long (keep the cut ends for later). Paint it with the gold paint. Place by inserting the ends a few cm's into the cake. Remember to use flower picks if the cake is to be eaten.



STEP 49 Decorations, hearts and Christmas tree in wafer paper. Create a template of a Christmas tree, a 3.5cm diameter circle and a small heart from card.

STEP 50 Take five sheets of wafer paper and trace the template. You will need 8 trees, 8 circles and 8 hearts. Cut out all the shapes and fold them vertically in half.

STEP 51 Take the two pieces of leftover golden wire and fold one end into a small hook. Apply a little water with a brush to the wafer paper and fix to the last 1cm of the wire. Squeeze with your fingers to make the wafer paper adhere to the wire. Dampen the fold of the disk again with water and fix the remaining circles one at a time. In the end, divide the spaces by gently opening the discs. Proceed in the same way for the heart and for the tree.



STEP 52 Glue the tree to the right base of the golden arch. Place the bear sitting in front of the tree.

STEP 53 Hang the ball and heart decoration on the arch using the hook we made. Hide the hook with holly. Decorate the cake by completing it with the addition of snowballs at the base of the arch, the various three-dimensional and simple ice crystals and the drops.



STEP 54 Now make your snowy landscape shine with a touch of magic using the silver pump powder.

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PLAYTIME PENGUIN'S

BY CAKE DESIGNER
Radoslava Kirilova
IN ASSOCIACION WITH

PROP
OPTIONS



What you need:

INGREDIENTS

- Pasta Top: White
- Pasta Model: Black, white, yellow, orange
- Powder colour: Pink, light blue
- Silver lustre powder
- Gel colour: Black, light blue
- 8" x 8" cake
- 6" x 8" cake
- Clear alcohol
- Rice Krispie Treat (RKT) see below

EQUIPMENT

- 'Prop Options' cake separator
- Wooden skewers
- Scalpel
- Small and large ball tool
- Dresden tool
- Rolling pins
- Rose petal cutter
- Brush 5/0
- Large puff brush
- Flat brush
- Scales
- Cooking pan
- Wooden spoon
- Gloves
- Snowflake mould

CAKE DESIGNER

Radoslava Kirilova

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

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

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



Radiki's Cakes
by Radoslava Kirilova

Rice Krispie Treat recipe:

90g butter
330g rice krispies
500g marshmallow

Put the butter and the marshmallow in the cooking pan and melt on low temperature, while stirring continuously. When it is completely melted add the rice krispies and stir well. Using gloves work with it while it is still hot.

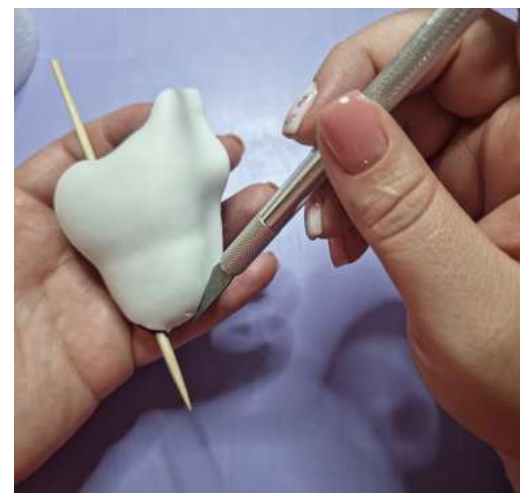




STEP 1 Using black Pasta Model, make a big teardrop and form the body of the penguin pressing with your fingers.



STEP 2 Put the body on a skewer and secure it on a styrofoam dummy



STEP 3 Roll white Pasta Model thinly and cover the front of the body. Using a scalpel cut off the excess.



STEP 4 This is what you are looking to achieve



STEP 5 For the head roll a ball of black Pasta Model and using a small rolling pin press gently in the middle to form the eye area.



STEP 6 Using the biggest ball tool form the place where the eyes will be.



STEP 7 Roll white Pasta Model thinly and cover the front of the face. Using your scalpel cut as shown and remove the pieces we dont want.



STEP 8 With a small ball tool form the sockets for the eyes and add two tiny balls of white for the eyes.



STEP 9 Using brush 5/0 paint the eyes with blue and black gel colour, and outline them (and if you like add eyelashes). Dissolve silver lustre powder in alcohol and add the dots in the eyes.



STEP 10 Mix yellow and orange Pasta Model and roll to teardrop shape. Press it gently at the front for the beak, and trim the excess.



STEP 11 Fix the beak as shown and with a scalpel separate it in two. Using a silicone brush form the edges of the beak.



STEP 12 With a soft puff brush and pink powder colour lightly dust the cheeks.



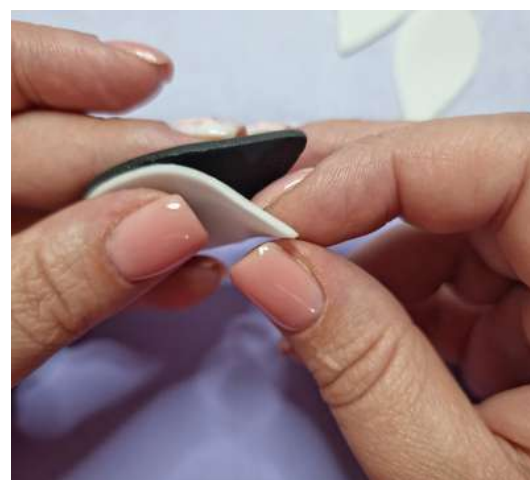
STEP 13 With the rounded tip of a thin modelling tool add the eyebrows.



STEP 14 Roll black Pasta Model for the wings, keeping it thicker in the upper part and cut with a rose petal cutter.



STEP 15 Roll white Pasta Model as thin as possible and cut with the same cutter.



STEP 16 Stick both parts together.



STEP 17 Using your fingers pinch the upper part of the wings, attach them to the body and adjust the movement of the wings.



STEP 18 For a tail roll a small teardrop and press it as shown.



STEP 19 Fix the tail to the body.



STEP 20 Using the same mixture of orange and yellow Pasta Model, make a small oval, press it with fingers and cut it in half for the feet.



STEP 21 With a Dresden tool form the feet.



STEP 22 Attach them to the body.



STEP 23 Roll a small sausage and sharpen it in one end. Attach it to the penguin's head for a cute curl.



STEP 24 Fix the head to the body. Make as many penguin's as you want for your design. Give each of them character and different poses and expressions.



STEP 25 Add dowel supports into your bottom tier. Add the 'Prop Options' cake separator (don't worry if it sticks to the fondant). Add double-sided tape on top of the separator and place your top tier sticking the base board to the double sided tape.



STEP 26 Cover your cakes (or dummy) and cake board with white Pasta Top. Make your RKT and form the slides.



STEP 27 The final design should look as shown, slightly covering the leg of the 'Prop Options' separator.



STEP 28 Roll white Pasta Top and cover the RKT slides, shaping it with a Dresden tool and gently cutting the excess away with a scalpel.



STEP 29 Make snowflakes using a mould and white Pasta Model.



STEP 30 Roll a long piece of white Pasta Model and pinching it, tear small pieces off it to form the icicles. Roll small pieces for some extra icicles. Cut a straight edge along the top.



STEP 31 Attach the piece to the top tier of the cake as shown. Add some texture to the sides of the cake with the Dresden tool.



STEP 32 Using a mixture of light blue and silver lustre powder, with a soft puff brush dust the upper left part of the top tier, the upper right part of the bottom tier and the sides of the slides. Using a flat brush dust the insides of the grooves and the inner part of the slide connected to the bottom tier.



STEP 33 Roll a piece of white Pasta Top to cover the separator and using the same technique, make icicles. Dust them to match the whole design of the cake.



STEP 34 Using your creativity arrange the snowflakes on the blue parts of the two tiers of your cake.



STEP 35 The final look of the design.



STEP 36 Attach as many penguin's as you want in different positions to create a funny design of the cake.

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FAQS AND TOP TIPS - USING YOUR SIDE BAR

How do I use the Side Bar?

With infinite ways to style, our Side Bar can be incorporated into any design. Simply place the spacer in between two cake tiers and decorate the side bar to achieve the floating illusion.

Do I need to secure the dummy or cake tier to the top plate?

We recommend securing your dummy or cake tier to the side bar using frosting/buttercream/chocolate. The base of the stand can also be covered to add additional security.

How do I level the top plate?

Our Side Bars have a cantilever design meaning they have a certain amount of flexibility to allow for manual adjustment and placement. This allows for variation between cake weights. To adjust your top plate to suit your cake you can gently pull the plate up or down to achieve the level you require.

Can I use multiple separators in one cake?

While it is possible to use multiple separators within one cake, we recommend using dummy/polystyrene cakes for your top tiers to ensure the weight limits are adhered to.

What weight can my Side Bar hold?

We rigorously test all our products to ensure quality, strength, and durability. Our smaller Side Bars have an advised weight limit of 3.5kg, while the larger options can hold between 4.5kg and 6kg.

How can I attach flowers to the bar?

Flowers and other decorations can be attached to the bar with florist tape or wire. You can also use models and sugar work to elevate your design!

Should I cover the base of my Side Bar?

Our Side Bars are designed so the base plate can be covered or left exposed. Some of our customers cover the bottom plate for aesthetic appeal and added stability.

Do you have another question?

Please do email us at customerservice@propoptions.co.uk - we'd love to help!



Cakey Lulu's



Zöe Clark Cake Design



KeptItCake



PROP OPTIONS

COMPETITION

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Cakey Lulu's



Buttercream Bakeshop



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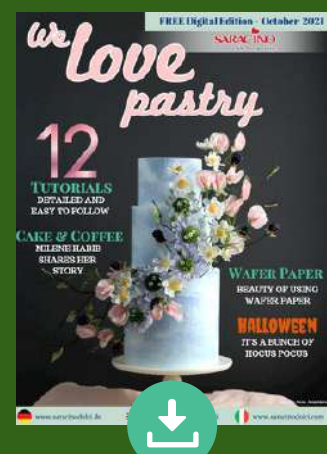
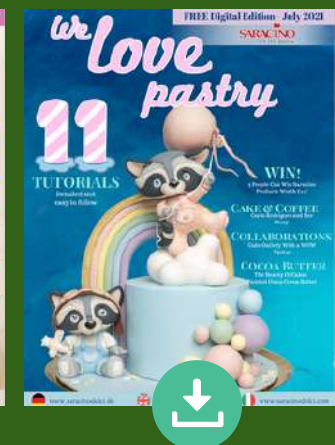
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Sweet Pastry Chat



Carol Smith, former Army chef, is a cake artist known for her love of ruffles. She has won many awards for Wedding cakes with different styles.

Also contributor of the famous creation 'The Dog Eating the Wedding Cake' cake that not only won Gold award but also best in class at Cake International.

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@cakesbycarol

H

ello there and welcome to this month's 'Sweet Pastry Chat'.

This month I got to play with Saracino gel colours, and have you noticed that there's a new kid on the block? or several kids I should say!

I'm talking about Saracino's colour range, not only do they have a great selection of powders, they also have Gel colours available too.

Some of you eagle eyed peeps may have noticed that they have introduced a new size, a handy 20g tube (don't worry the 30g pots are still available).

These edible food colours are highly concentrated so a little will go a long way. Like with many colours try adding a little first until you get the shade you require.

If you make coloured sponges these gel colours are perfect for colouring your cake mix. I got to test these out on a recent wedding cake and as you can see the colours really pop out. Again, just add a small amount of the gel colour to your cake mix first, it's easier to add more than have too much as you will have to start again.



I also tried these colours out on cake drips. For me the easiest way of making drips for a cake is using royal icing. I know a lot of people like to use chocolate, however if you are after a certain colour drip, using royal icing powder is perfect for the drips. I used Saracino's Royal icing mix, along with some cool boiled water to get the consistency required.

If your colour is too dark, add a little of the white gel colour, making sure you mix it in well as you don't want to get streaks. Now your icing is good to go.



Test the royal icing consistency on a dummy cake or an upside-down cake tin, if it's too runny or thick, you can adjust the mix before you do it on the real cake.

I will have to say that I LOVE the white gel colour! Most probably like many of you, trying to get a lovely shade of say 'sky blue' can be a nightmare with buttercream. I do beat my butter, so it goes as white as possible, yet when you add blue to it, it tends to turn to a greeny blue. If you add some of the white gel to the buttercream along with a tiny amount of blue (you can always add more if required) you will find that you will get a lovely shade of blue.

All the colours worked great with the buttercream.



You may need to add a little more colour and I would advise adding this whilst the ganache is still warm (you can always pop it back into the microwave for a few seconds).

What I love about these gel colours, is that they are the same colour as Saracino's pre-coloured Pasta Top and Pasta Model pastes, so if you are working on a cake that you are using either of these items, these gel colours will match perfectly.

You can also use the gels with sugar paste, flower and modelling paste or even painting directly onto your cakes or cookies. They do not have separation and can be used with a brush or sponge directly on to the cake.

They are also vegan and gluten friendly and are alcohol free, and as mentioned above are available in two sizes, 20g tube and 30g pot.

If you haven't tried out these gel colours, I would highly recommend trying them especially if you use the pre-coloured sugar paste or modelling pastes.



Another thing that I tried the colours with was ganache. I know a lot of people like to use the 'oil based' colours and in my opinion some of them don't taste very nice. I have always coloured my ganache using either a gel or paste colour.

Add the colour to the cream before you heat it up, pour over the chocolate and mix in as per usual.

I hope you enjoyed reading this month's blog, I'll catch up with you all next month.

Til then, Carol x



SANTA'S PLAYTIME

BY CAKE DESIGNER
Isabella Coppola



What you need:

INGREDIENTS

- Gel colours: White, red and gold
- Liquid Shiny glaze
- Pasta Top: White
- Cake gel
- Pasta Model: Light blue, red, brown, yellow, rose beige, white, black, fuschia and blue
- Powder colours: Pink, black, silver and blue
- Saracino Wafer Paper

EQUIPMENT

- 25cm dia. polystyrene dummy
- 3cm and 5cm dia. polystyrene ball
- Craft knife
- Circle cutters
- 18 gauge flower wire
- Cocktail sticks
- Holly cutter

CAKE DESIGNER

Isabella Coppola


My name is Isabella Coppola and I live in Campo Ligure, in the province of Genoa. The passion for craftsmanship is part of my family and I have wonderful memories of the desserts created by my father, a baker in the 90s. Thanks to my mother, on the other hand, I learned a love for comics, cartoons and video games, but, above all, she gave me an insatiable curiosity.

After graduation, I accidentally found myself working with sugar paste, creating cakes for my friend's children. Over the years I have obtained a qualification as a pastry chef, and I have deepened the art of modelling with practice and with teachers of the calibre of Molly Coppini and Maria Genna of MG Sugarcake.

My business is called "Sopra la Torta" and my goal is to help people shape their creativity.



 <https://sopralatorta.altervista.org>

 www.facebook.com/isabellacoppola.sopralatorta


 [@_isabellacoppola_](https://www.instagram.com/_isabellacoppola_)



Illustration by Alena Liola



STEP 1 Cover the polystyrene dummy with white Pasta Top rolled to approximately 6mm thick.



STEP 2 Use a craft knife to cut a random 'frozen pond' pattern around the perimeter of the cake. Don't go too close to the edge.



STEP 3 Remove the cut out centre piece of white paste. Roll baby blue paste to 3mm thick and cover over the top of the cake. To get a paler, marbled icy look mix in a little white paste.



STEP 4 Cut along the edges of the pond again and remove the excess light blue paste.



STEP 5 Mix yellow Pasta Model with a hint of red Pasta Model for a warmer yellow. Do the same thing mixing a little red with brown Pasta Model.



STEP 6 Roll both the brown and yellow paste to 4mm thick. From the brown paste cut a disc with a diameter of 9cm, and from the yellow cut a disc with a diameter of 6cm.



STEP 7 For the body we use a polystyrene ball of 5cm diameter, cover the base of the ball with the 9cm brown disc using a little cake gel or water to fix.



STEP 8 Cover the top with the yellow disc, then pass an 18 gauge wire through the centre of the ball.



STEP 9 Use two 9g balls for the legs. Press the balls flatter and pinch the base to give the legs curvature.



STEP 10 Use a circle cutter to cut the upper end of the leg, it will be the side that will come into contact with the body and we need it rounded.



STEP 11 With your fingers shape and curve the leg. Insert a piece of 18 gauge wire through the leg that will be up in the air when Santa is skating.



STEP 12 Fix the legs to the body with a little cake gel. Allow to dry.



STEP 13 For the boots roll two 6g balls and press them flatter. With a little finger, make a groove low down to define the foot.



STEP 14 Shape the boots with a curved look. With a silicone brush create the creases of the boot.



STEP 15 Fix the boots to the legs using a little cake gel.



STEP 16 Using a silicone tool, mark the shirt line down the front of the tummy then add lines perpendicular. We will fix small buttons at each location.



STEP 17 Roll two 15g balls white Pasta Model for the arms and shape two cones. Flatten the side of the arm that will be glued to the torso.



STEP 18 Use cake gel to fix the arms behind the back. Add small buttons to the front where we marked in step 16.



STEP 19 Cover a 3cm polystyrene ball with rose beige Pasta Model. Add a small ball of paste to the center of the face for a nose. Add lines for the eyes.



STEP 20 Place the head onto the body.



STEP 21 Roll brown Pasta Model to 2mm thick. Cut two shoulder straps and fix each side of Santa. Cut the straps to length.



STEP 22 Roll a 20g ball of white Pasta Model. Press flatter to a circle shape with pointed ends.



STEP 23 Using silicone tools, shape the beard to suit the size of the face.



STEP 24 For the cheeks roll two 3g balls of rose beige Pasta Model and press them flatter.



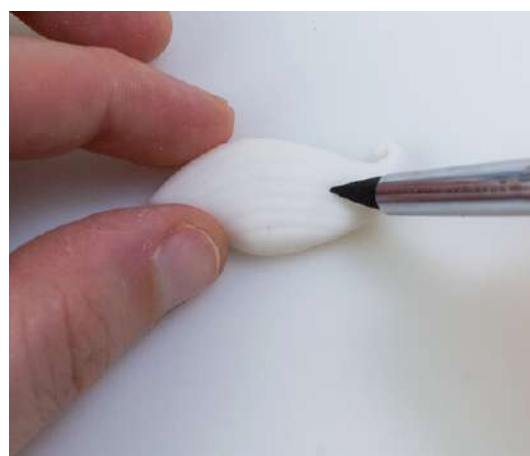
STEP 25 Add the cheeks and the beard using cake gel. If the beard is slipping before it dries support it with a ball of kitchen roll while it dries.



STEP 26 Using a soft brush dust the cheeks and nose with pink powder colour. Remember to remove excess powder on kitchen roll before dusting.



STEP 27 For the moustache roll two 3g cones of white Pasta Model and curl the thin ends.



STEP 28 Add lines to the moustache with a silicone tip.



STEP 29 Glue the moustache using cake gel.



STEP 30 Roll a 4g ball and press flat. Use a ball tool to add a dent in the centre. Cut in half for the two ears.



STEP 31 Squeeze the ears lightly between your fingers and fix with cake gel.



STEP 32 For the closed eyes roll two 2g thin strands of black Pasta Model.



STEP 33 Fix the eyes with a little water.



STEP 34 Roll two 3g balls of white Model Paste and shape the eyebrows. Use a silicone tool to add lines. Fix above the eyes using cake gel.



STEP 35 For the hair shape two larger triangles of white Pasta Top. Also roll two small cones of white paste. Flatten the two larger triangles and add lines for hair texture.



STEP 36 Fix the two small tufts of hair to the forehead. With a silicone tool or a plastic tip add lines to the forehead.



STEP 37 Fix the larger hair triangles to the back of the head.



STEP 38 Using black Pasta Model shape two skates to the size to fit beneath Santa's boots. Both skates need to be the same. Allow to dry.



STEP 39 Paint the frozen pond with Liquid Shiny glaze to give a shiny look. Set the coated base aside and let the glaze dry. Add another coat when dry for an extra shiny look.



STEP 40 For the hands roll two 5g balls from rose beige paste and press to give them a slightly elongated shape.



STEP 41 With a craft knife cut the fingers. Round them with your fingers.



STEP 42 Fix the hands to the arms using cake gel and link the fingers together.



STEP 43 Mix a small amount of brown Pasta Model with 50g of rose beige Pasta Model. Roll to a thickness of about 6mm. Let it harden a little and with a sharp knife cut the shape of a sled (if easier you can download an image of a sled and use it as a template).



STEP 44 Make two runners and one rectangle seat. If you have a wood texture mat available use it to give life to the sled. Insert short lengths of 18 gauge wire as shown.



STEP 45 When the parts of the sled have hardened, glue them together with cake gel. Insert two 18 gauge wires into the sole of the boot in the air and add one of the hardened black skates. Add a brown trim around the top of the trousers.



STEP 46 Using white gel colour and a fine tipped brush add pattern to the shirt.



STEP 47 Using gold gel colour paint vertical lines on the trousers. Paint the arms with stripes of red gel colour. Let the colours dry. When dry raise the character and insert a small 18 gauge wire into the foot that supports the body and add the skate. Dust the skates with silver pearl powder.



STEP 48 With your fingers or an extruder create a very thin strand of brown Pasta Model.



STEP 49 Fold in half and twist to make a string for the sled.



STEP 50 Weave the rope around the hands and attach it to the sled.



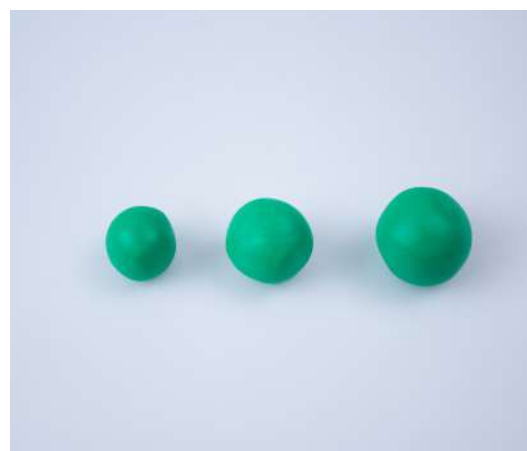
STEP 51 For the lollipop roll a 3g strand of white Pasta Model and 3g of fuchsia Pasta Model. Join them and roll to create a spiral.



STEP 52 Insert a toothpick into the lollipop. Add the lollipop into Santa's hands.



STEP 53 Roll small balls of red Pasta Model for berries and cut green holly leaves using the cutter.



STEP 54 For the tree roll three balls of green Pasta Model 5g, 10g and 15g.



STEP 55 Roll the smallest ball to a cone, and add a dent into the centre of the other two using a ball tool.



STEP 56 With a pointed tool, mark grooves around the edge of the three shapes.



STEP 57 Fix the three green pieces together. Add a ball of brown Pasta Model to the base of the tree. Roll a long rectangle of red paste and cut the ends for the scarf and add to the tree. Paint snow with white gel colour and add red balls as you like.



STEP 58 Roll snow balls and arrange fix them around the edge of the cake.



STEP 59 With the white gel paint the grooves of the skates and the reflections on the ice.



STEP 60 For the bushes cut out two teardrop shapes from the wafer paper and brush the edges with blue powder colour. Paint the veins of the bushes with white gel colour.



STEP 61 Place the two bushes to the back of the cake, supporting them with snow balls.



STEP 62 Create a small snowman or you can put some Christmas gifts instead. Add the holly to the front of the cake.



STEP 63 Add detail to Santa's beard and your cake is ready. Merry Christmas!

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Annie Elizabeth Cake Design

TELL US SOMETHING ABOUT YOU

I've always loved baking, even from a young age I remember standing in my grandma's kitchen mixing cake batter (it always had to be my grandma's kitchen though because my mum couldn't stand the mess in hers!). My favourite part was always licking the bowl with the left-over batter at the end or eating the buttercream before it made it onto the cake! Aside from baking, when I was younger, I was massively into dancing and the arts. I studied for a degree in dance at university and got to perform on stages all over the country, but I think I knew in my late teens that I wasn't going to dance forever and I needed to find a new career.

HOW DID YOU START YOUR CAKE JOURNEY?

After leaving University early, I found myself struggling to adapt to life back at home with no job, no hobbies, and a LOT of spare time. I started to dabble with baking again. Just basic things like cupcakes, brownies, and loaf cakes but it kept me busy and started to ignite my baking spark once again. After a while, I started receiving requests from family and friends for celebration cakes, which is when I decided to start my first business 'Eats and Treats by Annie'. Fast forward 5 years and I now run a successful cake business 'Annie Elizabeth Cake Design' that I am immensely proud of, and which brings me joy every single day.

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

I think my most difficult creation so far would have to be my competition entry for Cake International in 2021. It wasn't so much the decoration on the cake that was difficult as it was covered in handmade sugar flowers



which I absolutely love to make (although I did decide to teach myself two brand new flowers for the cake the week before the competition!). I think it was more the immense pressure of knowing it was for one of the most prestigious cake competitions in the world so I wanted it to be absolutely perfect and I knew I wouldn't be happy if it didn't go exactly to plan. The cake was also dedicated to our late Nana who sadly passed away, so I put even more pressure on myself to make it perfect for her!



WHAT WOULD YOU SUGGEST TO OTHER ARTISTS WHEN THEY PREPARE THEIR DECORATIONS?

Don't give up too easily. Quite a lot of the time, whether it be figures, flowers, or novelty objects that you're making, they usually begin life looking a little 'interesting' but in my experience if you persevere and just go with the flow, 9 times out of 10, they always end up looking fabulous. On a separate note, always try and get your decorations made in advance. Creativity doesn't spark as well under pressure so have them ready and waiting so you can focus all of your attention on making sure your cake base is perfect.



AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

A lot of my inspiration comes from nature. I spend a lot of time in the garden admiring the flowers. My partner must hate going on walks with me as we can be deep in conversation but if I spot a gorgeous rose bush or a beautiful dahlia, you can assume the conversation is over whilst I make a b-line straight to the flowers. When finding inspiration for a cake, I usually take lots of photographs of the flowers or even better, I'll bring the inspiration back to the studio so I can really study the colours and the details up close. The next stage is a mood board. I can't do anything without a mood board. I just let my brain explode onto the page so I can see all of the colours, textures, and shapes together. This usually creates the overall feel for a new design so I can then start to create sketches and transform everything into cake form.

WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

I have used quite a lot of Saracino products over the years and they are all a dream to work with, but my absolute favourite product is the 'Pasta Model' modelling paste. It's the perfect consistency for moulding and shaping your decorations. It takes colour extremely well and smells incredible. I also love Saracino's 'Liquid Shiny' confectioner's glaze. It's perfect for adding those little shiny details like the nose on a dog, the whites in eyes or even water droplets on a leaf.

DO YOU HAVE A FAVOURITE CREATION? IF SO, COULD YOU DESCRIBE IT FOR US?

My favourite creation would have to be the beloved sloth cake that I made for my sister's birthday a few years ago. Although it wasn't the pretty, sophisticated cake that people mostly associate my work with now, it was so much fun, and her reaction was just priceless. It was still early days for me as a cake maker back then, so I was extremely proud of how it came out and it definitely gave me confidence to create more adventurous and unusual designs.

Free Tutorial

Learn how to make this cake!

Tutorial available in September 2022 issue



 <http://www.facebook.com/annieelizabethcakedesign>

 <http://www.instagram.com/annieelizabethcakedesign>

 www.annieelizabethcakedesign.com

Annie Elizabeth
CAKE DESIGN



Annie Elizabeth Cake Design

CHRISTMAS SURPRISE BOX

BY CAKE DESIGNER
Karolina Berger



What you need:

INGREDIENTS

- Cake or dummy 20x20cm
- Saracino white chocolate drops
- Cream for ganache
- Pasta Top: White, black, red
- Pasta Model: Red, pink
- Saracino CMC
- Saracino Cake Gel
- Gel colours: Green, red, brown, yellow and black
- Red glitter pump-powder dust
- Powder colours: Brown, pink and yellow

EQUIPMENT

- Cake drum
- Soft brushes
- Cocktail sticks
- Modelling tools
- Ruler
- Fondant knife
- Circle cutters
- Smoother
- To download the template click on the picture below

CAKE DESIGNER

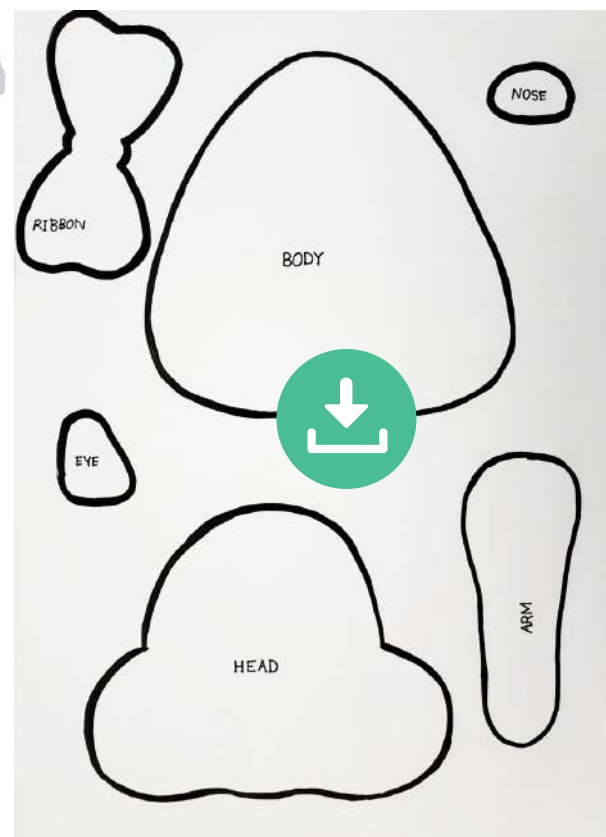
Karolina Berger

My name is Karolina Berger, born in Colombia living in Germany.

Happy married and mother of three kids and a cat. I love cake decorating.



CREME FONDANT





STEP 1 Cover cake with ganache made using Saracino white chocolate drops and cream.



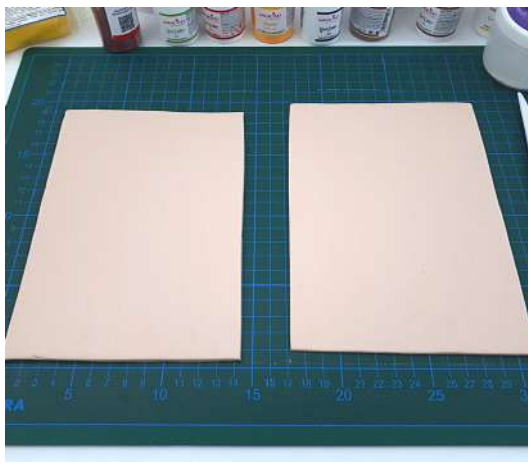
STEP 2 To achieve the colour we need for the cake covering mix Pasta Top with yellow and brown gel colour.



STEP 3 Keep adding the yellow and brown gel colours to achieve a beige colour. Always start with a small amount of gel colour. It is easy to add more if you need but more difficult to take off.



STEP 4 To cover the top of the cake roll the Pasta Top and cut out a square the same size as your cake. Place on top of the cake.



STEP 5 For the sides of the cake roll the Pasta Top and cut out 4 pieces to the size needed for your sides. You will need to make each side higher than your cake to form an open box look.



STEP 6 Cover each side with the sugarpaste.



STEP 7 Using muesli or rice krispies melt in the microwave with marshmallow to make a modelling material. Careful not to put the marshmallow in the microwave for too long as it will burn easily. Using the template form the body of the gingerbread man.



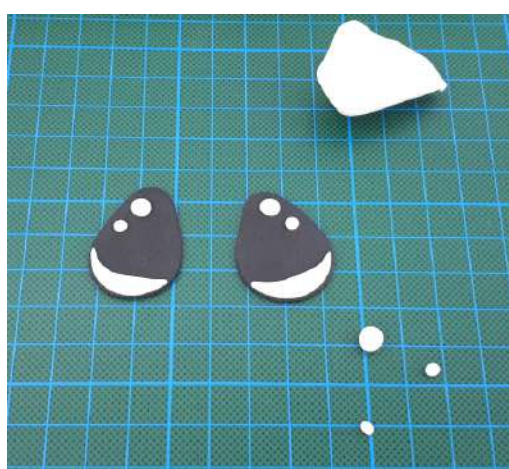
STEP 8 Follow the same steps to form the head.



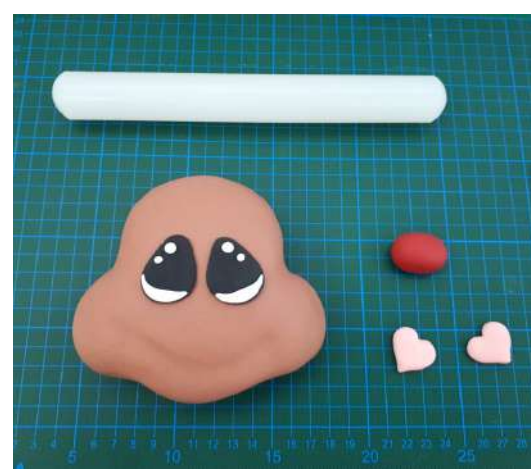
STEP 9 Ganache the body and head. Colour Pasta Top with brown and roll it thinly. Cover the body.



STEP 10 Cover the head with the same brown paste. It may look lighter in this picture but that is just due to camera and lighting angles. Using your modelling tools form the smiling mouth.



STEP 11 For eyes shape black Pasta Top into teardrop shapes. Roll them to achieve the shape on your printed template. Using white Pasta Top add highlights as shown.



STEP 12 Fix eyes to the face. Make a nose using red Pasta Model. For the cheeks shape two hearts using pink Pasta Model.



STEP 13 Using a cake smoother roll out a thin sausage of white Pasta Top.



STEP 14 Attach it to the top of the head creating a wave of snow. Using your modelling tools create a deeper smile. Fix the black tongue. Position your nose on the face to see if it the correct proportion. Do not fix yet!



STEP 15 Roll out black paste to a thin sausage shape and insert to define the mouth and eyebrows. Fix the cheeks.



STEP 16 Make a bow with red Pasta Model and decorate with white dots. Use your template to achieve the bow size and shape. Use a small amount of red paste to colour the tongue.



STEP 17 Remove the nose from the face and spray with Saracino pump-up red glitter.



STEP 18 Also spray the bow and put aside.



STEP 19 For the gingerbread man arms add CMC to a small amount of brown Pasta Top. Shape to the arm size on your template. Roll a thin sausage using white Pasta Top and create waves on the ends.



STEP 20 Attach the nose and dust the cheeks with pink powder colour. Fix the head to the body using edible glue and cocktail sticks.



STEP 21 Using black powder colour shade under the eyes.



STEP 22 You will now need yellow, blue and red baubles. You can use pre-coloured Pasta Top or add gel colours. When you are ready add a little CMC to each colour. Or you could use Pasta Model which will not need CMC.



STEP 23 Roll out the Pasta Top and cut a circle.



STEP 24 Using your finger or thumb smooth the edges of the circle.



STEP 25 Keep it nice and circular as shown. Now repeat for the blue and red.



STEP 26 For the Christmas lights add CMC to yellow Pasta Top and roll teardrop shapes.



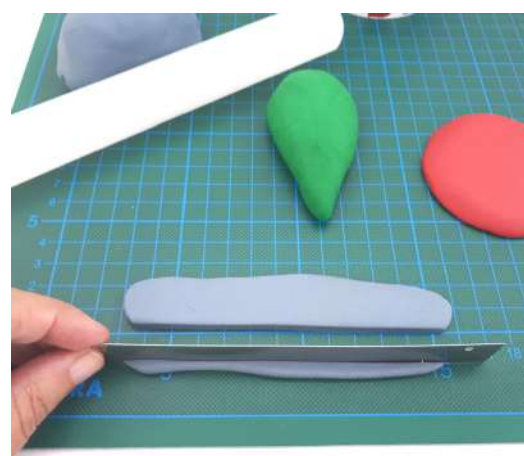
STEP 27 Repeat for blue and red lights. You will need a few of each colour. You can decide how many lights you would like.



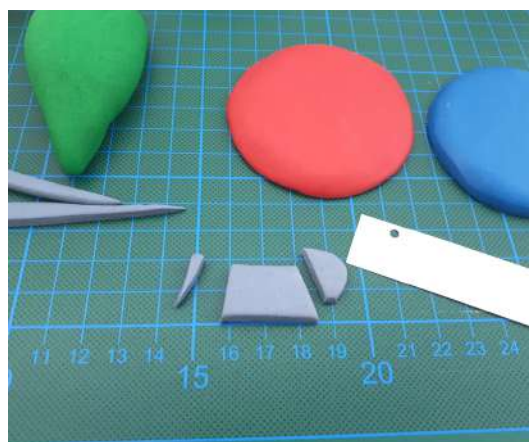
STEP 28 For one bigger Christmas bauble roll green paste into a ball.



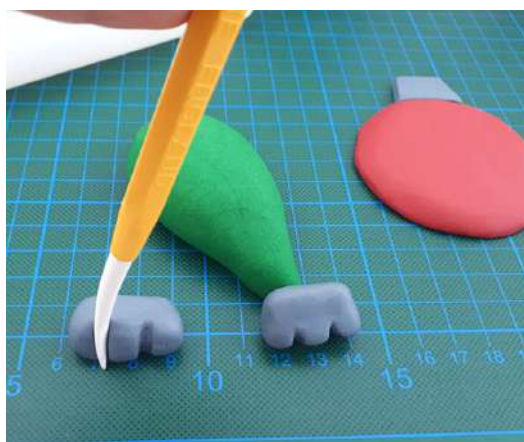
STEP 29 Shape it into a cone.



STEP 30 For the upper part of the Christmas bauble mix white Pasta Top with black gel colour to achieve light grey. Then roll and cut a strip.



STEP 31 Cut out the shape shown for the top of all the baubles.



STEP 32 For the upper part of larger Christmas bauble knead some grey paste with CMC and create a ball. Flatten it with your fingers and make two grooves with modelling tools.



STEP 33 Fix them to the top of each bauble using a little edible glue. This is how they should look.



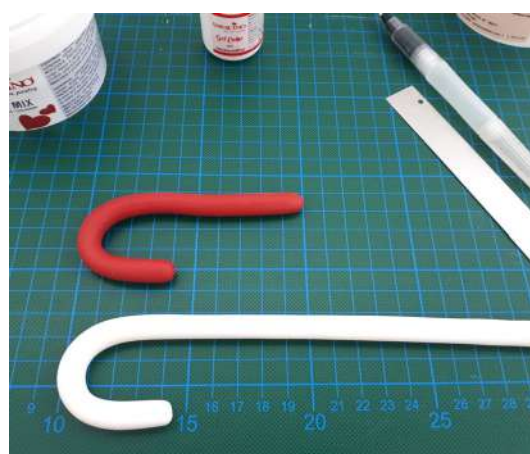
STEP 34 To make little hangers roll black paste into a thin sausage and fix to the upper part of the Christmas baubles.



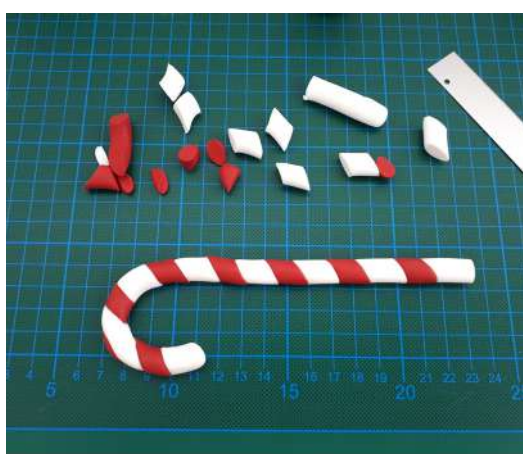
STEP 35 Using white paste roll some lines and add to the baubles.



STEP 36 To make the candy canes roll a thin sausage shape using white and red paste. Both sausages need to be the same diameter.



STEP 37 Create a hook shape at the top of each cane.



STEP 38 Using a sharp blade cut both into small diagonal regular pieces. Connect together using small amount of cake gel or a little water. You need to alternate the red and white to form the candy stripe as shown.



STEP 39 Using yellow powder colour shade the edges of the yellow bauble. Use a modelling tool to form lines in the top grey piece of each bauble.



STEP 40 Repeat dusting with other baubles and Christmas lights.



STEP 41 Using red powder colour add some shading to the candy cane.



STEP 42 Mix brown, yellow and orange powder to dust the box corners and edges.



STEP 43 Your box should look like this.



STEP 44 Now for the open lid of the box. Roll the brown paste and cut a smaller rectangle with the width matching the front of the cake. Shade the edges and fix to the cake to make the 'open box' effect.



STEP 45 So it looks like this when fixed. Repeat for the three other flaps of the box. Allow to go hard.



STEP 46 Position and fix your gingerbread man to the top of the box. Now fix one arm. You can use edible glue and if needed a cocktail stick.



STEP 47 Colour the Christmas bauble with green glitter and add a line of white sugarpaste. Fix the green bauble to the arm and body.



STEP 48 Fix the other arm so it is in a position where it looks like it is holding the large green bauble.



STEP 49 Fix the bow to the top of the head.



STEP 50 Add the Christmas baubles inside the cake.



STEP 51 Roll a thin green strand of paste (or use extruder) and create the light cable. Fix on the cake as shown.



STEP 52 Cover the cake board with red Pasta Top and sit the cake on the board.



STEP 53 We have used a mould with green fondant to create the greeting. Fix to the side of the cake.



STEP 54 Add the candy canes decorated with holly if you want to add more detail. Extend the lights onto the board as shown. Once the sides of the box have set fix them to the top of the box. You may need to support the flaps temporarily whilst they dry in an open position as shown. Christmas Surprise Everyone!

PASTA TOP

your new favourite Saracino product

Rolls thinner than your average sugar paste!

E 171 FREE



VERY costs effective
- I can now buy more food flavourings.



WOW!





Christmas

COLLABORATION

I am Radoslava Kirilova and this year I'm the organizer of Saracino's Vintage Christmas Collaboration display.

I started my sugar journey 11 years ago, but professionally it started a little over 4 years ago when I gave up my job and started making cakes for a living.

If someone asks me which is the most emotional moment as a cake decorator, without doubt I will say when Saracino contacted me and asked me to do this year's display for their stand at Cake International. As a person who works mainly with their products, that was something huge for me.

As a host of many international collaborations with my partner, we knew the scale of this task. It is one thing to host an online collaboration, and it is a completely different thing when it must happen live. All the different factors can influence one way or another when it comes to the pieces and their delivery and survival when traveling to the stand.

The emotions in me were enormous, and I needed quite some time to calm down. And this way, the idea for the Vintage Christmas Collaboration came to life.

Because Christmas brings emotion, happiness, and endless smiles. The same things that Saracino brought to me. This display came to life, to show that there is always a thing that can bring us together and closer, creating new friendships!

All my colleagues (Christmas elves) recreated specific elements of the Christmas emotions - from small toys and ornaments to the tree, fireplace, nutcrackers, and we end up with kids opening happiness and Santa crawling through the chimney.

When we put everything together, it all came into place. So exciting and Christmassy.

I want to thank all our Christmas elves that took part in this display, without them this wouldn't be able to happen:

Angelique van Veenendaal, Carla Rodrigues, Catia Guida, Cholys Guillen Requena, Claudia Kappers, Cristina Arevalo, Daca Šobot, Dani Bekyarova-Delev, Debbie Lock, Galia Garova, Irina Neshova, Kelly Jane, Lisa Courtney-Rigby, Marta Torres, Michael Wehrmann, Raquel Garcia, Rhianydd Webb, Sarah Bray, Sarah Carr, Sarah Lou Smith, Silvia Mancini, Vicky Chang, Zee Chik

Endless thanks for the amazing emotion, your support, and your friendship.



Sarah Carr



Silvia Mancini



Dani Bekyarova-Delev



Carla Rodrigues



Irina Yeshiva



Rhianydd Webb



Marta Torres



Michael Wehrmann



Raquel Garcia



Daca Šobot Ex Bosančić



Sarah Lou Smith



Vicky Chang



Galia Garova



Sarah Bray



Cristina Arévalo



Angelique van Veenendaal



Sarah Carr



Lisa Courtney Rigby



Debbie Brown



Cholys Guillen Requena



Kelly Jane



Catia Guida



Radoslava Kirilova, Galia Garova and Claudia Kapers



Claudia Kapers



CHRISTMAS COOKIE

BY CAKE DESIGNER

Radoslava Kirilova



You will need:

INGREDIENTS

- Royal Icing
- Saracino gel colours: black, red, pink,
- Saracino gel colours: brown, yellow, orange (for the caramel colour)
- Saracino powder colours: brown, pink and black
- Cookie

EQUIPMENT

- Parchment paper
- Pencil
- Bowls
- Tea spoons
- Water
- Piping bags
- Elastic bands
- Piping bag adapters
- Nozzles (1, 2, 2.5, 3)
- Brush 5/0
- Brush 10/0
- Small puff brush
- Large puff brush

CAKE DESIGNER

Radoslava Kirilova

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

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

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

 @radikiscakes

 www.radikiscakes.com

 @radikiscakes



ROYAL ICING PERFECT FOR YOUR CHRISTMAS COOKIES



STEP 1 Using the template and white royal icing with nozzle 2.5 make a candy cane (make 3 just in case of breakage).



STEP 2 Using white royal icing with the same nozzle pipe the eyes of the bear. With caramel coloured royal icing (nozzle 2.5), pipe the inner part of the ears and the arms.



STEP 3 Pipe the outer part of the ears and the body of the bear.



STEP 4 Pipe the feet.

STEP 5 Pipe the head next with less volume on the forehead and more volume on the cheeks.

STEP 6 When it is completely dry texturize it with royal icing on a round puff brush (as shown).



STEP 7 Swap the nozzle to #3 and pipe the nose in the shape of a heart, then swap to nozzle 1 and pipe the bow.

STEP 8 Using pink royal icing and nozzle 2.5 pipe the hat and the paws. When it is completely dry add the texture to the hat with nozzle 2.

STEP 9 Pipe the snow under the bear. Dust the cheeks and everything pink with pink powder and round puff brush. With the same brush and brown powder, brush inside the ears, under the edge of the hat, under the chin, tummy and feet.



STEP 10 Add the already dry candy cane and pipe the arm that holds it with nozzle 2 and caramel colour icing. And using white royal icing and nozzle 2.5, pipe the snow under the cane.

STEP 11 Using brush 5/0 and red gel colour, paint the cane pattern. With a brush 10/0 and black gel colour, paint the eyes, the mouth and outline all the contours.

STEP 12 Using brown powder dust the bear as shown. With black powder dust the snow.



- Royal icing mix by Saracino in 500g bag
- Fine royal icing for intricate details
- Simply add water for high quality product
- Ideal for all royal icing work, from thin threads to drops, stars and leaves

'PIGS IN BLANKETS'

BY CAKE DESIGNER

Kelly Jane



You will need:

INGREDIENTS

- Cake - flavour of your choice
- Ganache or buttercream to fill
- Chocolate ganache to cover
- Saracino Pasta Scultura (1kg tub)
- Pasta Model: Black, red and white
- Saracino powder colours: Rose beige, pink, white and brown
- Saracino Liquid Shiny glaze
- Clear alcohol

EQUIPMENT

- Sharp knife
- X-acto craft knife
- Rolling pin and board
- Ball tool
- Dresden tool
- Cone tool
- Smoothing tools
- Bamboo sticks / wooden skewers
- Wire tool
- Paint brushes
- Water
- 7cm polystyrene ball
- 'Flexique' edible fabric

CAKE DESIGNER

Kelly Jane

Kelly-Jane is an international award-winning cake artist from the UK. Her awards include numerous awards at Cake International, Regional Winner for The Cake Professionals' Sculpted Cake of the Year 2020, Regional Finalist in The Wedding Industry Awards 2021 and 2022 and second place winner in Cakeology's Structured Cake competition.

Kelly-Jane has demonstrated at Cake International Birmingham and also contributes regularly to various magazines. She enjoys sharing her skills through tutorials and teaching and has also judged for the Sri Lanka Cake Awards 2022.

She is the creative force behind D'licious Cakes specialising in painted and sculpted cakes and is also the creator and editor of the international sugar art magazine D'licious Magazine.



D'LICIOUS CAKES



PASTA MODEL
comes in 15 colours!





STEP 1 Cut and fill your cake as normal. I used 4 x layers of 6" vanilla cake and filled with chocolate ganache but you can use any filling you like.



STEP 2 Using a sharp knife trim your cake so it is tapered at the top, removing more cake around the top front and two sides so the back is fuller.



STEP 3 Coat in a layer of ganache and leave overnight to set.



STEP 4 Take a 7cm polystyrene ball and insert a bamboo stick. We will build the pig's head around this. It will look too small for the cake at the moment, but don't worry as we will build it all up.



STEP 5 Take some Pasta Scultura paste (I used a 1kg tub for this project). Take a large ball of the paste and push it securely onto the front of the ball. Then pull out the nose area slightly. It will resemble a dog at this stage.



STEP 6 Add extra paste on the end of the nose to get the rough shape and length of the pig's snout. At the moment we are just working on the basic shape so these do not have to be neat or smoothly finished.



STEP 7 Check the size compared to the cake, but remove from the cake to continue building.



STEP 8 Build up the jowls of the pig with more of the Scultura paste.



STEP 9 Roll Scultura and place over the top of the cake so that you can start building the head in position without getting ganache marks on your paste.



STEP 10 Place the pig's head on top of the covered cake area in the position you want it. It should be quite near the front of the cake.



STEP 11 Add a ball of Scultura paste to the underside of the snout to create the mouth/chin area.



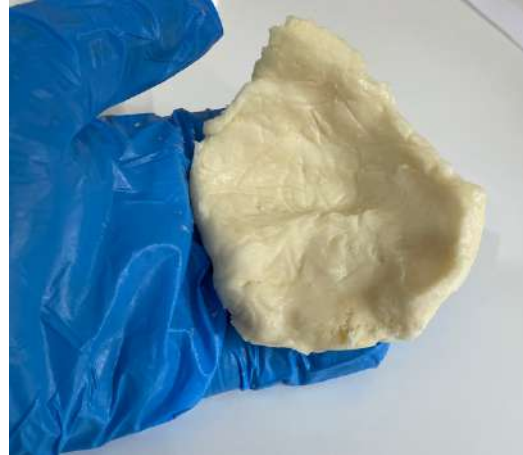
STEP 12 Roll sausage shapes and attach to either side of the mouth to build up the bottom of the face. Blend in roughly.



STEP 13 Roll another sausage and build up the top of the head to square it off slightly. Again blend in roughly.



STEP 14 Use a ball tool to mark sockets where the eyes will go.



STEP 15 For the ears roll a ball of Scultura and flatten in your hand. Shape an ear. I use gloves as my hands get very hot but I also like the imprint they leave on the inside of the ear as it leaves a realistic texture.



STEP 16 When you hold the ear up to the face you will start to see how the pig is taking shape and will come to life when the ears are added. Check the sizing at this point and adjust scale if necessary. Create the second ear in the same way and leave both to one side to harden up a little.



STEP 17 Pack out the back of the pig's neck with Scultura paste.



STEP 18 Add more paste to the back of the head.



STEP 19 Use a smoothing tool to start smoothing out all the surface. I used Carla Puig's smoothing tool.



STEP 20 Smooth all over.



STEP 21 It should look like this and starting to look like our pig.



STEP 22 Insert a bamboo stick into the top of the pig's head. If you struggle to get the stick through the poly ball inside the head, heat up a metal skewer and use this first to create the hole - it will pierce straight through the poly ball and then you can add the stick. Attach the ear to the top of the stick.



STEP 23 Add the other ear in the same way. Both ears should be the same size but can be shaped slightly differently.



STEP 24 Smooth all the joints between the ears and the head.



STEP 25 Use a cone tool to make the nostrils.



STEP 26 Use the cone tool to indent slightly under the snout.



STEP 27 Enlarge the eye sockets with your finger or a tool.



STEP 28 Use a small smoothing tool to create more definition around the eye sockets.

STEP 29 Use a Dresden tool to mark hair lines. Pigs are really quite hairy when you look closely!

STEP 30 Use a cone tool to create indentations under the eye sockets for more realism.



STEP 31 Use a wire brush tool to add more texture to the skin.

STEP 32 Use the Dresden or cone tool to mark large creases across the nose and snout.

STEP 33 Roll a very thin, tapered sausage to create the pig's tail. They aren't super curly like the cartoons (although they can curl slightly if you'd prefer).



STEP 34 Add texture to the covered part of the body with the Dresden and wire tools.

STEP 35 It should be looking very piggy by now.

STEP 36 We will have two trotters and a tail poking out from under the blanket. To create a trotter roll a sausage of Scultura and flatten slightly, squaring off the top and bottom. Cut one end in half and flatten out the ends of the trotter as shown.



STEP 37 Use a Dresden tool to mark hair lines and a faint line across the bottom of the 'toes'.



STEP 38 Position the first trotter roughly in position. Create a second trotter in the same way.



STEP 39 Using rose beige and pink powders, heavily dilute with clear alcohol and using a large fluffy brush start painting the pig. Alternatively dust first then go over with an alcohol soaked brush. Start light and add colour in little bits to build tones gradually. Inside the ears, the eye sockets and the nose end should be more pink, whereas the rest of the skin is rose beige with a hint of pink.



STEP 40 Ensure that inside the deep creases and under the neck are darker. You can add a very diluted touch of brown to help achieve this.



STEP 41 Use diluted brown and pink mixed together to darken the inside of the nostrils and the mouth line.



STEP 42 Don't forget to colour the trotters and the tail. Make sure you colour the end of the toes with a darker colour.



STEP 43 Roll small balls of black Pasta Model and insert into the eye sockets.



STEP 44 Roll white Pasta Model very thinly. Cut two thin strips. Fray the strips with an x-acto craft knife to create eyelashes.



STEP 45 Add to the top of the eyes and add any leftover strands to the inside of the ears to create little hairs.



STEP 46 Roll red Pasta Model and wrap around one half of the pig where the blanket will go. Repeat on the other side, overlapping at the front like the blanket will when added.



STEP 47 Using 'Flexique' edible fabric print a tartan effect pattern on two sheets of A4. Wrap one sheet around half of the pig. If you do not have 'Flexique' or access to an edible printer, you can use thinly rolled Pasta Model instead and paint a pattern. If you use this method roll one long piece and wrap around the whole pig in one go.



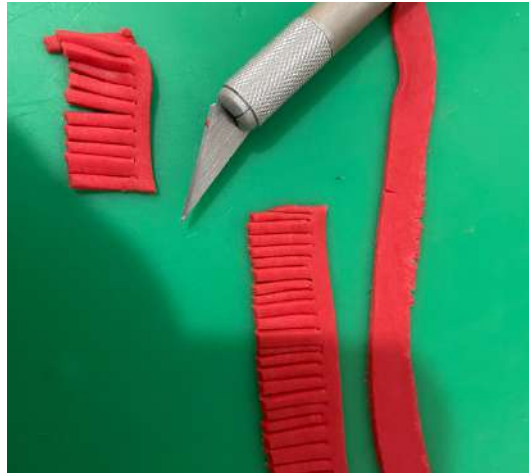
STEP 48 Position the trotters and tail roughly where you want them, but do not stick them yet in case you want to move them.



STEP 49 Add the second piece of edible fabric, ensuring you get creases and folds when you add so it looks realistic. Make sure you have a crease / fold at the back where the two wraps overlap so you cannot see the join. Adjust the feet and tail to make them look like they are poking out in a natural position.



STEP 50 For the blanket trim roll a sausage of red Pasta Model. Roll it thinly.



STEP 51 Create a fray / tassle effect with the x-acto craft knife.



STEP 52 Add the fringe around the edge of the blanket by securing it underneath the edge of the edible fabric with a little water.



STEP 53 Mix white powder with clear alcohol to create a paint. Paint dots on the eyes so it looks like light reflecting off the eyeballs. Add some painted eyelashes and a few white highlights on the face, ears and nose.



STEP 54 Use Saracino Liquid Shiny to add a glaze to the eyes and end of the nose. Your cosy 'Pig in Blanket' is ready!



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



@saracinodolci



@saracinouk



BY BAKE CAKE CREATE
using Saracino Pasta Model -
modelling paste



BY IVILINA YOVCHEVA
using Saracino Pasta Top - sugar paste



BY CAKE IN LOVE BY JENNY
using Saracino 0.30 Wafer Paper



BY LUCIA ELITRO
using Saracino Pasta Model
- modelling paste



BY ANA'S CAKE STUDIO
using Saracino Pasta Model - modelling
paste



BY DADDY MAKES CAKES
using Saracino Pasta Model & Wafer
Paper



BY RUTH WALLACE
using Saracino Pasta
Sculptura - edible clay



BY MARIA CAKE ART
using Saracino Pasta Model



BY HORVÁTHNÉ VANATKA JENNIFER
using Saracino Pasta Model &
Pasta Scultura



BY GALYA HRISTOVA
using Saracino Pasta Model
& Wafer Paper



BY EMILY ELIZABETH ROSE
FERDINANDO
using Saracino Pasta Model



BY JULIA GEORGE
using Saracino Pasta Model



BY SHORT & SWEET
using Saracino Pasta Model



BY DORTY Z NEBES
using Saracino Pasta Model



BY MICHELA FERRARI
using Saracino Pasta Top
and Pasta Model



BY TRACEY MCKAY
using Saracino Pasta Model,
Pasta Top and Wafer Paper



BY THE CRAFTY KITCHEN
using Saracino Pasta Model



BY WONDERLAND SWEETS
using Saracino Pasta Model



BY TSANKO YURUKOV
using Saracino Pasta Model



BY TREASURE MONKEY
using Saracino Pasta Model



BY MUNA MUBARAK
using Saracino Pasta Bouquet
- flower paste



BY DRESS UP CAKE TUTORIALS
using Saracino Pasta Model



BY MARLEEN TAART
using Saracino Modelling
Chocolate



BY HEATHER'S CAKES FOR ALL
OCCASIONS
using Saracino Pasta Model



BY NATALIA DOOLLAR
using Saracino Pasta Top, Pasta
Model and Saracino Modelling
Chocolate



BY EMMA BOYCE
using Saracino Pasta Model



BY GIANNA GRAM
using Saracino Pasta Top -
sugarpaste



BY MÉLANIE ESTNER
using Saracino Pasta Model



BY DEBORAH SUDAN
using Saracino Pasta Model



BY WANDA CZOP
using Saracino Pasta Model



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