

We Love Pastry

Cake International SHOWCASE

PROUDLY SHARING YOUR CREATIONS

Meet The ARTISTS

EXCLUSIVE INTERVIEWS WITH CAKE ARTISTS

Give your cake a bit of BLING

PEARL POWDER COLOURS RANGE

WIN and enjoy free products

GIVE YOURSELF A CHANCE OF WINNING



Exclusive TUTORIALS

DETAILED AND VERY EASY TO FOLLOW





by Andrea Máliková Rogoňová using Saracino Pasta Model

PAOLO ZOLLA DIRECTOR

You can either say to be the “icing on the cake” or to put “the cherry on top”, either way when you want to add extra value to something already good, you have to use one of these idioms. By the way, I really don’t think it’s a case that you need to talk about food – even better, to talk about cake decoration - to embellish a speech!

When I look at the photos of the many cakes that are presented on social media, I’m always in awe of the wide range of decorative products one can use to make beautiful creations.

Of course, Saracino offers several different colours of sugar pastes that are suitable for covering cakes, modelling, creating flowers or to be combined with modelling chocolate to express any sugary creativity you might crave, but let’s not talk about our amazing sugar pastes for once!

Food colorants are one of the most amazing products a cake designer can use to express their own creativity! Powder, gel, and pearl colours are the natural complement of an “artistic tool set” that a modern cake designer needs to have. Recently, Saracino launched a new line of gel food colours in brand new and more practical 20g tubes in 15 different colours.

Not forgetting, in the last couple of months, we also launched 8 different sets of sprinkles. Each set is a special mix of sugary animals, sticks, beads of various sizes and colours and is packed in 100g transparent pouches. Our sprinkles are particularly suitable for celebrations, and I invite you to use the two wonderful St. Valentine’s sets we offer: Love & Pearls and Love & Hearts – go check our website to find where to find them.

We look forward to seeing your wonderful photos!

SUBSCRIBE ONLINE

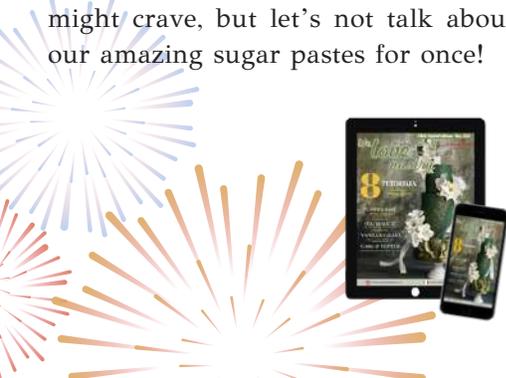
www.saracinodeolci.co.uk - ENGLISH
www.saracinodeolci.com - ITALIAN



by Dominik Kupras using Saracino Royal Icing and Sweet Lace Paste



by Koy Dolphin using Saracino Pasta Model





SYLWIA PRICE
EDITOR



by YenThomson Cakes using
Saracino Pasta Model, Pasta
Top and Pasta Bouquet

Happy New Year



by Joan Valenciano-Estabillo using Saracino
Pasta Model

We hope you all had a lovely holiday and enjoyed time with your loved ones.

Welcome to January's issue of our FREE monthly magazine 'We Love Pastry'. I can't believe we are starting a third year of the magazine. Your support during the previous two years was amazing and we are extremely thankful for this.

In this issue some amazing artists share with you their knowledge from modelling to creating 3D cakes. Make sure you check out how easily and effective a cake can be decorated simply using modelling chocolate. You will be able to gain new skills by simply following the detailed step by step tutorials.

We have also included interviews with amazing artists, our charity hamper winner and 'Best in Show' winner at Cake International 2022. Make sure you read them through as they are very inspiring. In our 'Sweet Pastry Chat' with Carol you will learn about Saracino Pearl Powders. Yes we have those in our range too so check them out. And why not try to make a shimmering choco-ball with Chikz Patisserie? Delicious.....

We also very proudly share the creations you sent to us from your work done for CI 2022. WOW what talent and seeing you achieving such amazing awards makes us super excited and proud! Make sure you get to the end of the magazine to read about two amazing collaborations. This can't be missed!

Oh and good luck with all your New Year's resolutions!

Sylwia

OUR AMAZING CONTRIBUTORS

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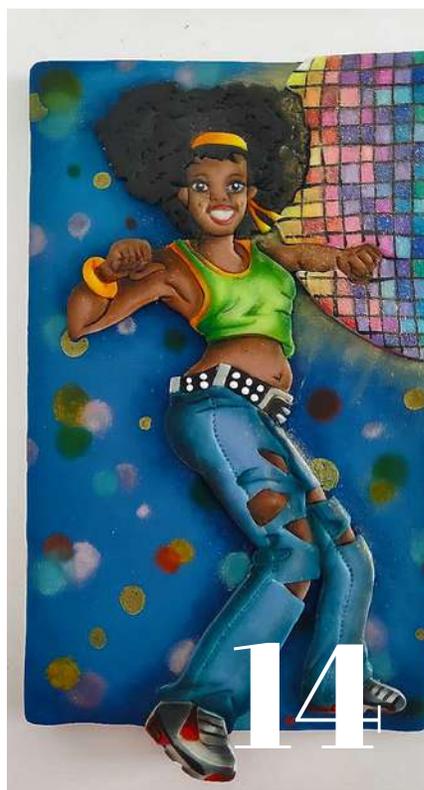
SARACINO GREECE

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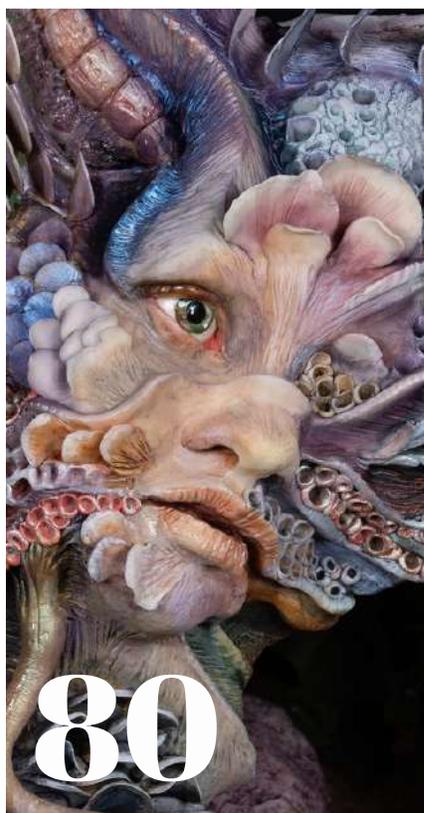
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YOU'RE THE ONE THAT I WANT...

CARMEN MONTERO
De un bocadito.





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

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

CARMEN MONTERO
De un bocado.



WHAT YOU NEED:

INGREDIENTS

- Pasta Top: White and black
- Pasta Model: Rose beige, white, black, red and blonde tone (white mixed with rose beige and yellow)
- Silver glitter
- Cake gel edible glue
- Edible marker pens: Red and black
- Cornflour
- Pink and gold powder colour
- Clear alcohol

EQUIPMENT

- 15cm polystyrene ball
- 8cm polystyrene balls (x2)
- Rough file / grater
- Smooth round nozzle
- Knife
- Silicone brush
- Paint brush
- Cakepop and cocktail sticks
- Plastic dowel
- 15cm dia. dummy
- Rolling pin
- Ribbon cutter
- Hot glue gun (optional)



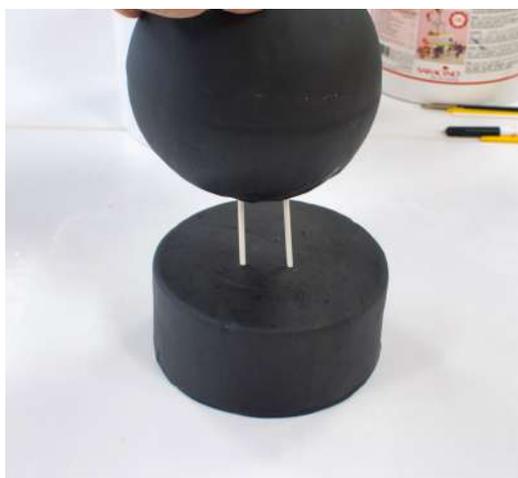
Missed previous
cookie cake
tutorial by Carmen?

download
for FREE





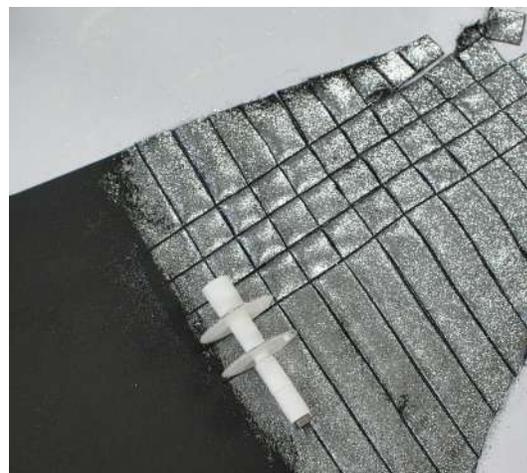
STEP 1 Knead the black Pasta Top and roll on a surface sprinkled with cornflour. Moisten the large ball with a little of water or edible glue and cover it with the paste.



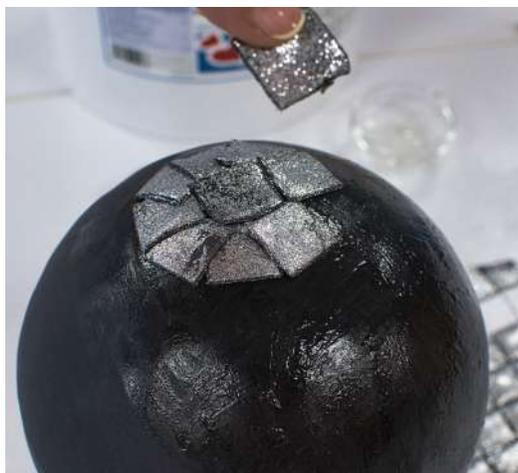
STEP 2 Insert two cakepop sticks at the bottom to give it stability and stick the ball into a dummy previously covered with black paste.



STEP 3 Roll another sheet of black paste and spread it with edible glue.



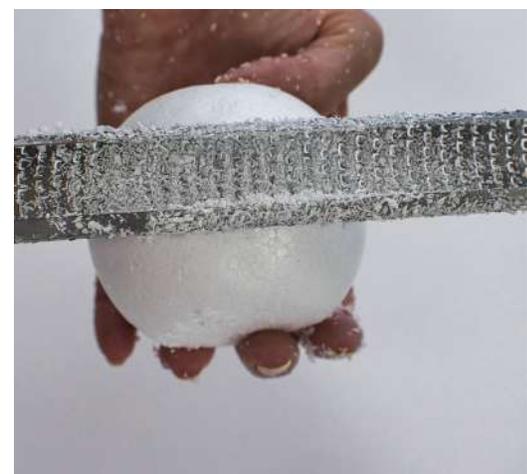
STEP 4 Sprinkle silver glitter all over the moistened surface and run your hand over it to spread it well. Then, with a ribbon cutter, cut squares approximately 1cm x 1cm.



STEP 5 Cover the ball with glue and start gluing on the glitter squares starting from the top.



STEP 6 Continue placing squares until you reach the bottom.



STEP 7 To make the inside of the Funko style heads, we are going to use the two smaller polystyrene balls to reduce the weight. Using a grater, file the ball until we obtain an oval and flat shape on the front. You may want to do this outside as a mess is made.



STEP 8 To help fix the characters to the disco ball insert a cakepop stick into the shaped ball. It can be fixed with a hot glue gun for security.



STEP 9 Roll rose beige Pasta Model and place it over the moistened ball.



STEP 10 Completely cover and cut off the excess paste.



STEP 11 Add a piece of rose beige Pasta Model for the bust and neck.



STEP 12 Roll black Pasta Model and cut the shape of the top of the bust.



STEP 13 Adjust the shape of the shirt to the bust we have prepared. Fix the shirt around the body.



STEP 14 Roll a long sausage shape of black Pasta Model and fold in half to make the two legs. Cut the legs to the right length.



STEP 15 Attach the legs to the body, passing the cakepop stick through the middle as this character is sitting down on the disco ball.



STEP 16 Add the Funko character onto the ball, inserting the cakepop stick and placing the legs in the position shown.



STEP 17 Cut a 2mm - 3mm strip of black Pasta Model for the belt. Moisten and place it around the waist.



STEP 18 Add a small pressed ball in the center. This will be painted later with gold.



STEP 19 For the arms roll two sausage shapes of rose beige Pasta Model. Cut the fingers with a knife. Shape and round to look like fingers and hands.



STEP 20 Cut the arms to the right length and fix to the body at the shoulders.



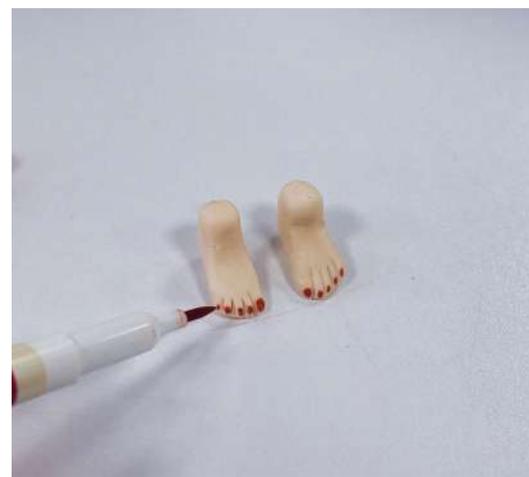
STEP 21 Using a red edible marker, paint the finger nails.



STEP 22 Add rolled straps to the shoulders to finish the shirt.



STEP 23 Roll a ball of rose beige Pasta Model then stretch to make a longer shape and fold over at the ankle. Flatten the sole of the foot a little and add toes with the knife.



STEP 24 Paint the toe nails with the red edible marker.



STEP 25 Place the foot onto a piece of black Pasta Model and cut the outline to the size of the foot. Make a red strip and place it over the foot to make the sandal.



STEP 26 Fix the feet to the legs with glue. To secure you can insert a cocktail stick into each leg.



STEP 27 Make the blonde hair with pale yellow Pasta Model (I added a bit of brown and a pinch of yellow to the white fondant). Knead well until very elastic and soft. This is very important to be able to make the shape of the curls with the silicone brush. Add pieces of paste and swirl with the tool.



STEP 28 Continue placing pieces of soft paste to finish the hair and shape them with the silicone brush.



STEP 29 Roll black Pasta Model and use the end of a round piping nozzle to cut out two circles for the eyes. Fix with edible glue. Then paint the eyelashes with the black edible marker. Add the eyebrows by rolling two small strand of the hair colour paste. Fix them with edible glue over the eyes.



STEP 30 For the nose, shape a small pyramid from the rose beige paste.



STEP 31 Use pink powder colour and a soft brush to gently dust the cheeks. Knock off any excess powder from your brush before dusting.



STEP 32 To make the standing Funko style character prepare the head in the same way as the sitting character. Insert a dowel rod into the head and add a neck.



STEP 33 Roll a ball of white Pasta Model and shape to a teardrop. Insert onto the dowel with the wider end at the top for the shoulders. Then knead a ball of black Pasta Model.



STEP 34 Roll the black ball to a long sausage shape and fold in half to make the legs. Cut the legs to the right length.



STEP 35 Insert the dowel through the leg that will be standing straight on the disco ball. The other leg will be placed bent at the knee on the ball. Cut a rectangle out of black Pasta Model.



STEP 36 Cut the rectangle in half and fix to the body with the white T-shirt showing in the center.



STEP 37 Glue the jacket well with edible glue and cut in the shoulder area so no white can be seen.



STEP 38 For the jacket lapels cut two pieces as shown to a length similar to the front parts of the jacket. You can mark stitching with a stitching wheel tool if you like.



STEP 39 Glue the lapels to the jacket and leave the collar of the jacket up, passing it behind the head.



STEP 40 For the arms roll two sausage shapes of black Pasta Model.



STEP 41 Bend each arm at the elbow and cut a diagonal at the shoulder.



STEP 42 Fix to the shoulders (you can insert pieces of cocktail sticks to secure).



STEP 43 Make the hands from two balls of rose beige Pasta Model. Cut the fingers with a sharp knife and round off any square edges.



STEP 44 Glue the hands to the arms and cover the joint to the jacket with a strip of black paste for the cuff.



STEP 45 Add a flat round piece of white Pasta Model to the end of each leg for the socks.



STEP 46 Roll two small balls of black Pasta Model and stretch them slightly. Mark the details of the shoe with a silicone brush.



STEP 47 Fix the shoes and insert the dowel for the standing character into the disco ball. Glue the other foot to the disco ball for security (you can even insert a cocktail stick). Add a gold band in her hair and paint the belt buckle gold with gold powder mixed with clear alcohol.



STEP 48 Knead black Pasta Model very well until soft and start placing the hair. Mark the shape of the hair. Don't forget the sideburns!



STEP 49 Make sure you add a really cool fringe!



STEP 50 Make the nose and eyes the same way as before. You can paint the eyebrows or make them out of black Pasta Model.



STEP 51 Your cake topper is ready to add glitter and fun to any party!

SARACINO
We love party!

Pump-Powder
azofree

Colora alimentare in polvere
gluten free

GOLD
gluten free
ART. 44P10047 - Cont. 10g

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Pump-Powder
azofree

Colora alimentare in polvere
gluten free

PINK
gluten free
ART. 44P10051 - Cont. 10g

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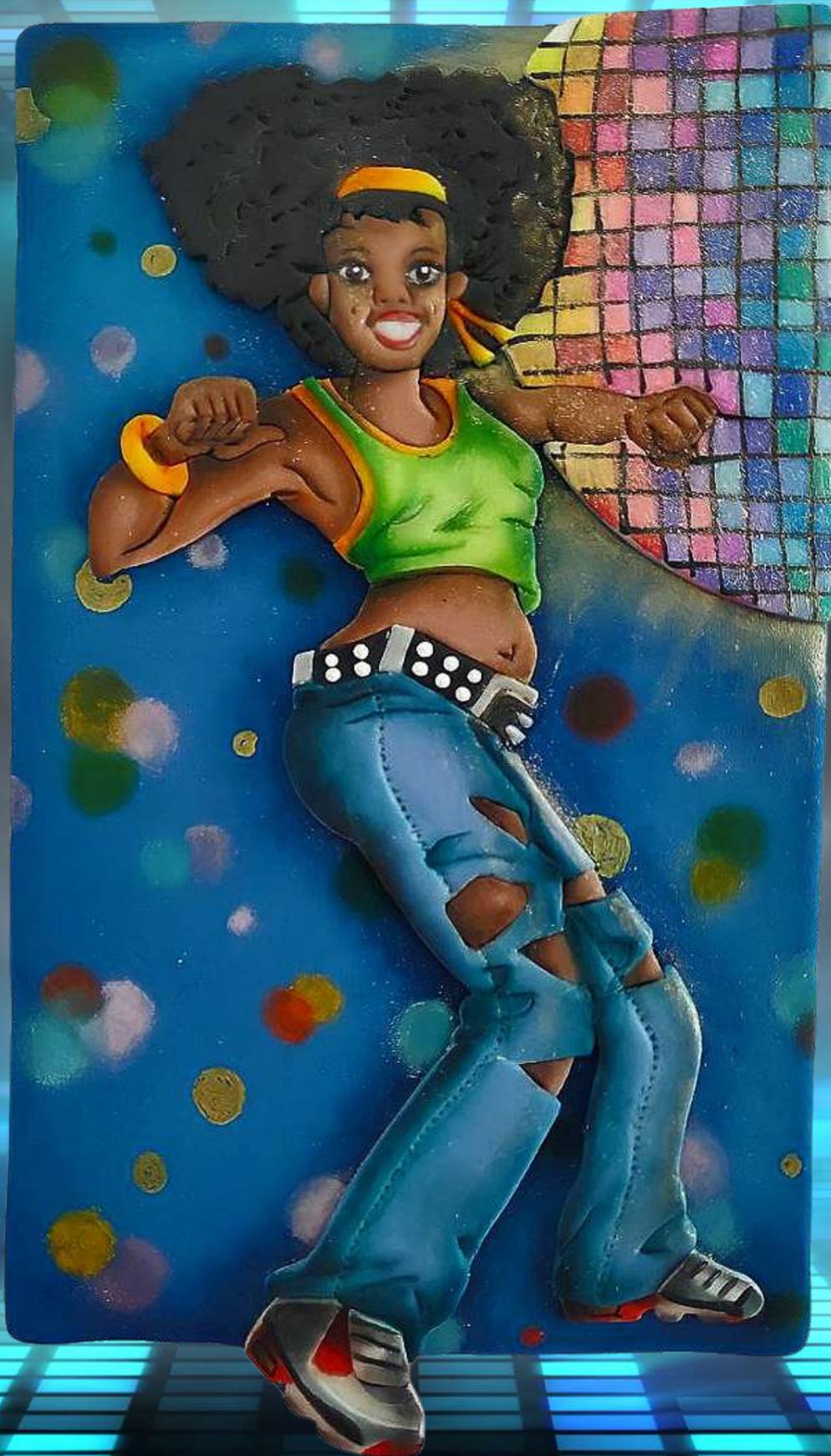
Pump-Powder
azofree

Colora alimentare in polvere
gluten free

SILVER
gluten free
ART. 44P10046 - Cont. 10g

Pump Powders

DISCO COOKIE



FRANCESCA MELITO
Gnam Gnam Cake



FRANCESCA MELITO
Gnam Gnam Cake Andria

My name is Francesca Melito and I was born in Bologna in Italy.

I discovered the wonderful world of cake design 11 years ago and I immediately fell in love with it. As a girl I attended the state institute of art and after graduating I worked for years in a pastry shop.

Both are strong points of cake design and therefore having these two forms of training I immediately dedicated myself to the creation of personalized artistic cakes.

I competed in the first edition of the Puglia Cake Festival, winning second (missing first by just one point!). Subsequently I entered the Eraclio d'oro winning the bronze.

I currently collaborate with pastry shops and wedding parties.



Gnam gnam cake Andria



@melito.francesca_andria



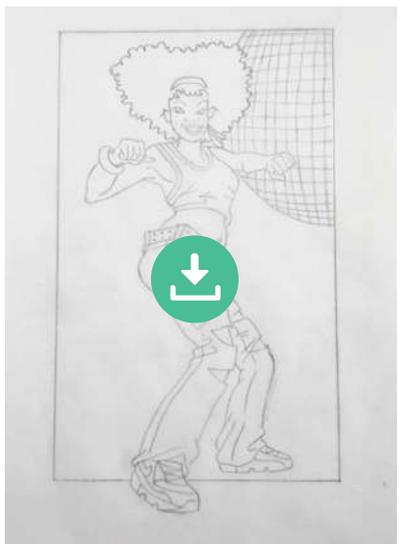
WHAT YOU NEED:

INGREDIENTS

- Pasta Model: White, yellow, light green, blue and black
- Saracino powder colours: black, blue, red, viola, yellow, orange, brown, pink, green and gold
- Food pencil
- Clear alcohol
- Cake gel / Edible glue

EQUIPMENT

- Cookie of your choice baked to the size you need (I used shortbread)
- Tracing paper
- Scalpel
- Round tip brushes of different sizes



Cake Gel



- Edible glue
- Perfect for dummies and ganached cake. Simply apply before covering the cake with sugarpaste.



STEP 1 Trace the image to be reproduced onto tracing paper. Bake your cookie to the outline shape you need based on the image and the background.



STEP 2 Turn the tracing paper over to the opposite side and draw over the whole outline with a food pencil.



STEP 3 For the background roll blue Pasta Model.



STEP 4 Cut out the blue paste to the exact size of the outline. It should be the same as your cookie base.



STEP 5 Fix the blue paste to the cookie using cake gel or edible glue.



STEP 6 Colours mixed using Pasta Model - Mix 20g brown with 10g white for the skin. Mix 20g blue with 10g white for the jeans. Mix 10g white with 3g black for the grey belt and shoes.



STEP 7 Roll all the Pasta Model colours needed to make the girl and the glitter ball. You will need white, light green, yellow, brown, black, blue and grey.



STEP 8 Place the tracing paper on the rolled paste with the food pencil side facing down.



STEP 9 Using a blunt pencil, lightly outline all the parts of the drawing you need for each colour. For example, the jeans will be drawn on the blue, with the hair and belt outline on the black.



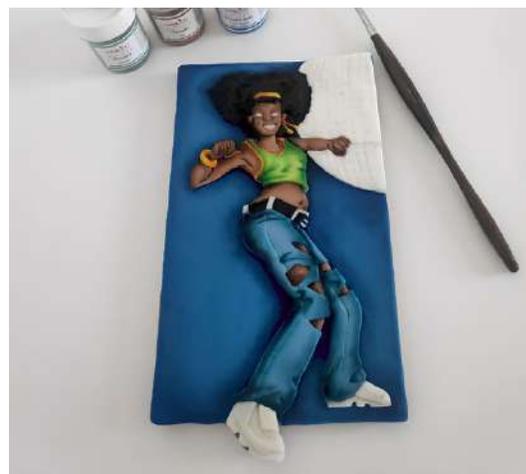
STEP 10 The food pencil will mark each outline onto the Pasta Model.



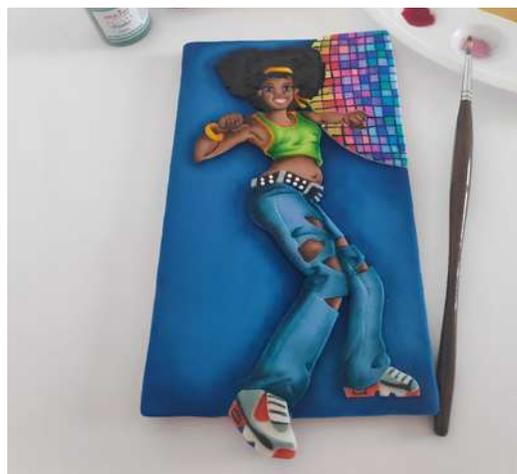
STEP 11 Cut out each piece carefully with a scalpel. Make sure you have all the pieces you need.



STEP 12 Add the image to the blue background using a little glue. Use modelling tools to shape any rough edges or joints that don't quite line up.



STEP 13 Using black, yellow, orange, brown, green and blue with a soft brush dust the background and the girl (excluding the shoes and glitter ball). Build up the colours gently a little at a time to add lovely shade and depth.



STEP 14 Dilute the following powder colours with clear alcohol to make paints for the girl -
 Black, pink (face)
 Silver (belt and buckle)
 Orange, black, white (shoes)
 For the glitter ball -
 Using a darker blue base colour gradually add white to each blue colour obtained to achieve different lighter shades.
 Red with the gradual addition of white or brown to achieve different shades depending on the colour you want to obtain.
 Yellow with the gradual addition of red for the shade you want.
 Also gold, green, white, brown.



STEP 15 Using gold powder dust the parts of the girl that are illuminated by the glitter ball, the ball itself and the perimeter around it to give a glowing effect.



STEP 16 Using gold powder diluted with clear alcohol paint some background light flashes. Using yellow, orange, pink, green, purple powders dust more light flashes. You can add a little gold to these dusts to make them shine.

Paint all the individual elements with a fine brush as shown. Add as much detail as you like.



STEP 17 Use black powder to dust the shoes to give them shading. With white powder diluted with clear alcohol add two small points of light in the eyes to give depth to the look.

ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Claire Groves





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 February issue.

Competition ends on midnight the 25th January 2023 and it's open worldwide!

£50?

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C	O	L	O	U	R	S	L	K	N	C	T
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- MODEL
- BLINK
- PARTY
- COOKIE
- POWDER
- SHIMMERING
- CAKEGEL
- SCULPTING
- COLOURS
- COSMIC
- GANACHE
- GLITTER
- RETRO
- SCULTURA
- DISCO
- CHOCOLATE
- NEWYEAR

FUNKY RETRO

MAGDALENA KOSZYK

Madziowka





MAGDALENA KOSZYK
Madziowka

I am trained and qualified as an Architect by profession.

After leaving architecture I focused on my creative skills, working with advertising agencies, illustrating books, folders and advertising campaigns. At this time I baked occasionally and only for the home.

My adventure with cakes began 8 years ago when I started looking for my own wedding cake.

This is what led to our family run Blue Almonds confectionery factory being founded in 2017. I am the main designer and decorator. Our efforts were recognized in 2019, when we received first prize in the "Eagles of Confectionery" competition.

For 5 years I have been preparing confectionery decorations. I also teach modelling figurines and decoration of cakes. I have to say sharing my knowledge and skills gives me great pleasure. I particularly enjoy modelling decorations for children's cakes.



WHAT YOU NEED:

INGREDIENTS

- Pasta Model: White, brown, yellow, pink, black, light blue and fuchsia
- Pasta Top: Light pink
- Gel colour: Black (or black edible marker pen)
- Cake Gel
- Liquid Shiny glaze

EQUIPMENT

- Dummy or real cake
- Dresden tool
- Modelling tools
- Rolling pin
- Brushes
- Cake smoother
- Cake drum
- Scalpel
- Work board
- Wooden skewers
- Yellow tape for drum
- Circle cutters





STEP 1 For the girls head knead a small amount of brown Pasta Model and roll a ball.



STEP 2 Prepare the face profile. Gently flatten the ball, use the Dresden tool to shape the nose and use a ball tool for the eye sockets.



STEP 3 Lightly mark the lips, refine the cheek and eye socket. At this stage, you don't have to worry about the shape of the skull and just concentrate on the face.



STEP 4 When you have the facial features (don't forget to define the cheekbones) use a circle cutter to cut out three pieces from the back of the head.



STEP 5 Roll a teardrop shape for the ear. Gently flatten it. Using the Dresden tool, make two indentations to get the ear shape.



STEP 6 Fix the ear to the head and finish its shape with the Dresden tool.



STEP 7 Roll two small balls for the closed eyelids and flatten. Add into the eye sockets.



STEP 8 Open the mouth with a small ball tool or the end of a thin brush to form the pursed lips.



STEP 9 For the body roll a thin sausage shape and flatten it gently. Use the Dresden tool to shape the body. Shape the chest and then make a slight depression in it



STEP 10 In a similar way to the body shape and add a thigh.



STEP 11 Similarly, add the second leg, bent at the knee.



STEP 12 Add the head to the end of the neck.



STEP 13 For the arm roll a thin sausage shape (important, try on the figure to check it fits, do not stick yet as it will make your further work difficult).



STEP 14 Prepare the other arm in the same way, after checking they fit, remove both arms from your model.



STEP 15 Now it's time for the funky hair. Prepare different size balls from the fuchsia Pasta Model. Gently press one of them and use your finger or a Dresden tool to make a dent in its right side.



STEP 16 Add the pressed ball under the figures forehead, add another similar element on the back of the head. Start adding smaller and larger balls one by one to create your hair.



STEP 17 Start with the bigger balls, then finish your hairstyle with tiny balls.



STEP 18 Prepare a thin strand of black Pasta Model for the eyelashes. Prepare one more fuchsia ball for the bubble gum.



STEP 19 Fix the eyelashes and the bubble gum.



STEP 20 Roll pink and fuchsia Pasta Model thinly. Cut the pink into two small and one larger strips. Cut out shorts from the fuchsia paste.



STEP 21 Fix the pink socks to the legs (knee pads are added later). Using a Dresden tool, add the folds of the fabric to the knee socks. Fix the shorts. Trim any excess with a scalpel. Cut the strap and the shape of the bra top.



STEP 22 Cut out and fix a fuchsia strip for the hem of the shorts. Fix the bra top. Trim any excess with a scalpel.



STEP 23 Add the arms back onto the model to check that everything is in the right place. Re-shape and trim if necessary and remove again.



STEP 24 Mix a little pink and fuchsia paste. Roll thin strips and add to the shorts for the double stripe. Add creases to the hem of the shorts. roll pink Pasta Model thinly and use a scalpel to cut the shape of a vest T-shirt with shoulder straps. Fix one arm.



STEP 25 Place the vest T-shirt over your character so that the straps start at the neck.



STEP 26 Shape the vest T-shirt fabric so that it fits loosely and fold the excess underneath.



STEP 27 Attach the other arm.



STEP 28 Using fuchsia paste, shape and fix the knee pads. Allow the character to go firm.



STEP 29 Cover your cake or dummy with pink Pasta Top and add it to the drum.



STEP 30 Cover the drum with yellow Pasta Model by fixing a rolled out strip of the appropriate width. Do not forget to add a yellow ribbon around the drum.



STEP 31 Carefully position your character and fix to the side of the cake using a little cake gel. Now we will start the roller boot.



STEP 32 Roll fuchsia, pink, blue and yellow Pasta Model thinly. Using a template and a scalpel cut out four corresponding shapes. Each one smaller than the previous one. Fuchsia, yellow and blue are the same height, they differ in width. See the next step to see how it should look.



STEP 33 Glue blue in the center of the pink, yellow on top of blue and fuchsia the final piece.



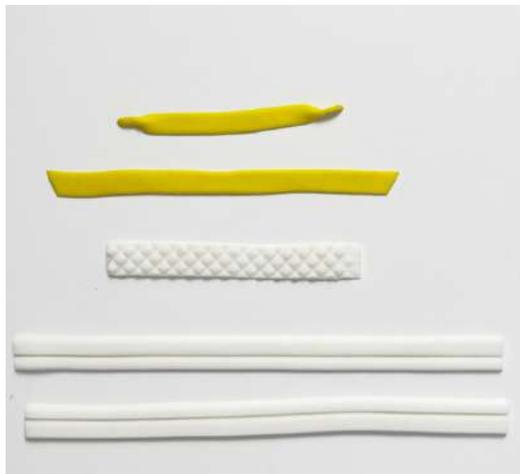
STEP 34 Using white Pasta Model cut out the shape of the roller-boot sole. Using pink paste cut out the tongue and the toe of the boot.



STEP 35 Add white circles around the edge of the pink as shown. In each of them, use a ball tool to make a recess. Leave the pink section to go a little firm before the next step.



STEP 36 Glue the pink section to the sole of the boot. As we allowed it time to go a little firm it will keep its shape better and will not sag or lose shape.



STEP 37 Glue the toe of the boot to the front. This item should be raised curved and not glued flat. The curve of the sole will guide and raise the toe to the correct height.

STEP 38 Stick the tongue under the toe of the shoe. If you need to support the tongue and front of the boot temporarily you can insert some kitchen paper into the boot until it dries firm.

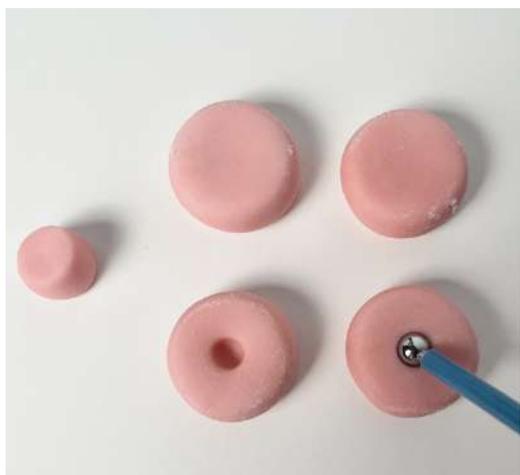
STEP 39 Roll a white strip with a line pressed along in the middle. A shorter strip with a check pattern (you can press the pattern with a ruler or the blunt side of a knife). Cut strips of yellow paste for the laces.



STEP 40 Glue the strips of yellow across for the laces.

STEP 41 Fix the long white strip around the front of the boot just lapping with the blue.

STEP 42 Add the checkered pattern strip around the back of the boot.



STEP 43 Now we need to make the rest of the decorations. White circles with dots using an edible felt-tip pen or carefully painted with gel colour. Cut various size circles and triangles from other colours. Thin yellow strips, blue diamond shapes. Insert a timber skewer into a fuchsia and a white dotted circle.

STEP 44 Add the decorations all around the side of the cake and the toe to the drum. Then add black dots here and there to complete the look.

STEP 45 Using pink Pasta Model cut four circles about 1cm thick for the wheels of the roller boot. Also cut a smaller and a little thicker circle for the front stopper. Press the centre of the circles with a ball tool.



STEP 46 Add a yellow ball inside each circle. Add a yellow circle of the same diameter to the front stopper.



STEP 47 Prepare two rolls of white Pasta Model about the same width as the boot sole and insert a wooden skewer through both.



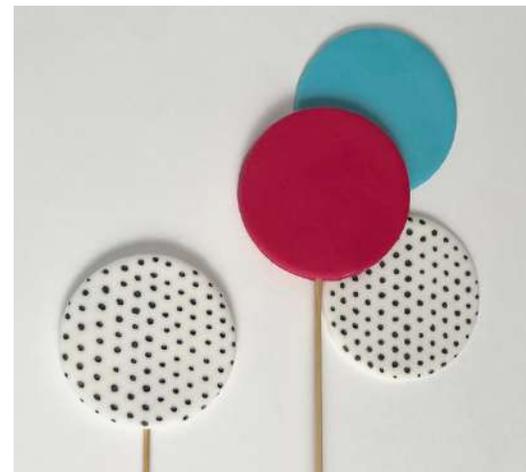
STEP 48 Add the wheels onto the ends of the skewers.



STEP 49 Note that the wheels are not fixed in the centre but closer to the edge to help with fixing to the boot sole.



STEP 50 Glue the wheels and the front stopper to the boot sole.



STEP 51 Fix blue and white circles to the back of the fuchsia circle.



STEP 52 Place the finished roller boot on top of the cake.



STEP 53 Insert the skewers with the circles behind the roller boot. Paint the bubble gum with Liquid Shiny glaze for the shiny wet effect.



STEP 54 To finish off you could also add two palm leaves made from wafer paper and coloured navy blue. Retro funk is ready to dazzle!



Pasta Model

GLUTEN FREE

WOW!!!

BLENDS PERFECTLY

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by Magdalena Koszyk



Read With Cake



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



Nunzia
Gabrieli

INTERVIEW BY SARACINO

TELL US A BIT MORE ABOUT YOU AND YOUR CAKE JOURNEY

I am Nunzia and I live in south of Italy. I have two daughters, Giulia and Alessia 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 a beautiful cake 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 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 give emotions through my cakes.

HOW WOULD YOU DESCRIBE YOUR CAKE STYLE IN 5 WORDS?

**HARMONIOUS,
ELEGANT,
COLOURFUL,
IMAGINATIVE AND
SURPRISING.**

TELL US ABOUT YOUR CAKES AND DESIGN INSPIRATION.

I like to observe a lot around me because everything can be a source of inspiration. Shapes, colours, images, all can be ground for my work. The best projects are those in which, given the theme by the customer, I can create freely. In this way I can create masterpieces. When I have to design a cake, I start by researching the theme and learn about it, then I study the proportions and structure and to finally I prepare a sketch on a sheet. Well-planned work makes everything smoother and faster.

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

When I'm not working, I love to spend time with my family, I like to be in good company, to take long walks in the open air and to train a bit to keep myself fit.

HAVE YOU HAD ANY BIG DISASTERS?

Over the years fortunately I've never had any big disasters. The only one I remember was making a cake that was designed by the birthday girl and I really didn't like the design. It wasn't easy at all, believe me!

WHAT IS YOUR MOST RECOGNIZED CAKE AND WHY?

There isn't a specific cake that I consider more famous. Many projects have received much appreciation and prizes and I'm very proud of them. Some others are cakes I am particularly attached to since I associate them with good memories. But what I most cherish of my work is to see the emotion and joy of my customers when they first see their cakes. These cakes are the most "famous" and favourite cakes for me.

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

When I take part in competitions, I always start with the idea to do something simple, but the adrenaline pushes me to expand the project by adding different techniques and the theme always becomes more complex than planned. So, I usually end up finishing the creation only a few hours before the deadline. For example, while creating a castle cake I decided to insert an electronic mechanism that would make a character rotate. Of course, it was very problematic to hide it!



WHO MAKES YOUR BIRTHDAY CAKE?

It is me who bakes my birthday cake: I love simple dried fruit pies.

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

My favourite Saracino products are no doubt Pasta Model modelling paste and Pasta Scultura sculpting paste. I love modelling and these two products are perfect for this purpose. Obviously, to make the work perfect, you cannot miss the powder colours for dusting. Lately I've been using the wafer paper a lot and I love it!

WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

To all those who want to get closer to this fantastic world of cake design I suggest never stopping: try and try again! Experience will lead you to improvement day after day. Always try to discover and experiment with new techniques and products.

WHAT IS YOUR BEST ADVICE FOR ALL OTHER CAKE MAKERS?

I am convinced that you have to enjoy the job, it is half of your success. And those little initial setbacks just move you on. It's just like with all other activities, you need to train and train and not give up. Get inspired, but don't copy. Try to find your own style that is dormant and ready to be woken from all of us.



Follow

Nunzia
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Nunzia Gabrieli Sugarart



@nunziagabrieli_sugarart

ANNA



CAKE DESIGNER
Arianna Sperandio





ARIANNA SPERANDIO

Arianna Sperandio - Sugar Art



ARIANNA.SUGARART



@arianna.sugar.art

Hi, my name is Arianna and I am an Italian cake designer. The world of art has always fascinated me,

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

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

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

WHAT YOU NEED:

INGREDIENTS

- Pasta Scultura
- Pasta Model: White, tiffany, fuchsia, black
- Gel colours: Blue, white, black, rose beige
- Powder colours: Brown, black, red, pink, white
- CMC
- Cocoa Butter
- Clear alcohol
- Liquid Shiny glaze
- Pink colour for airbrush
- Pink food glitter
- For the RKT: Puffed rice, marshmallow and butter
- Orange or lemon peel

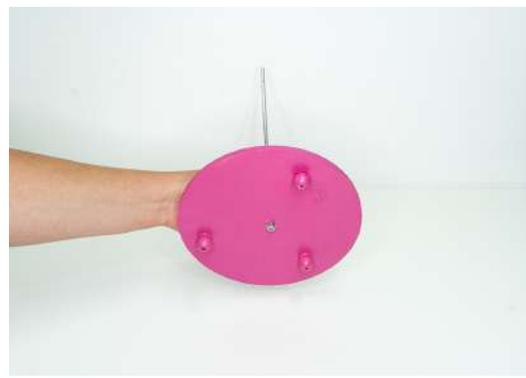
EQUIPMENT

- Wood base 18cm dia.
- 3 wooden balls 1.5cm dia (or any other suitable pieces of wood for base legs)
- Fuchsia acrylic paint
- 1 threaded bar 5mm dia.
- 6 nuts and washers 5mm dia.
- Thin cake board
- Polystyrene ball 14cm dia.
- Hot glue
- Rolling pin
- Knife with smooth blade
- Scalpel
- Various sizes and types of brushes
- Various modelling tools
- Soft silicone spatula
- Blotting paper
- Essence / candle burner
- Silicone eye mould 2.5cm dia.
- Latex or vinyl gloves
- Cling film
- Parchment paper



Missed previous modelling tutorial by Arianna? download for FREE





STEP 1 Glue the three wooden balls to the circular base with hot glue. Paint everything with the fuchsia acrylic paint. Make a hole in the center of the base with a drill and insert the threaded rod securing it with nuts and washers.



STEP 2 Cut a cake board to form the curve of the shoulders and triangle of the chest. Bend down leaving about 8 - 9cm wide for the shoulders. Secure with nuts and washers. Cut out a small crescent about 1.5cm deep and glue it with hot glue to the tip of the triangle (to build out the chest later). Cut approx. a quarter off the face of the styrofoam ball. Glue a small polystyrene rectangle to the base of the cut. Add the ball onto the threaded rod and secure with nuts and washers.



STEP 3 Cut the sides of the ball diagonally with a knife



STEP 4 Add a little CMC to the white Pasta Model to make it harder and using a silicone mould form two half circles about 2.5cm each. Let dry for 24 hours.



STEP 5 Use the blue and white gel colour to paint the circle of the iris. Dilute the colour with clear alcohol. Spread the colour evenly. I advise to paint a very clear base.



STEP 6 With the black gel, darken the upper part of the iris (the shadow that creates the upper eyelid) and define its outline, then create the pupil. With the white gel, paint streaks of light in the lower area of the iris. Let them dry well for at least half an hour.



STEP 7 Add shine to the eyes with the Liquid Shiny glaze. Use at least two layers to give an extra shine. Add another two layers to the iris area.



STEP 8 Put 300g marshmallows into a microwave for about 1 - 1.5 min (until they swell). Add a knob of butter and 200g puffed rice and mix everything using a buttered spatula (use the butter to keep the mixture from sticking to the utensils and hands). I recommend that you use gloves to mix together once it has cooled down a bit. Protect the painted base with cling film. Cover the threaded rod with a straw. Cover the cake board with the marshmallow mix to form the neck, shoulders and chest.



STEP 9 Colour 1 - 1.5kg Pasta Scultura with the rose beige gel colour. Wearing gloves add a thin layer of paste for the oval of the face. Trace the references of the face with a small knife; divide the oval vertically in half and trace the horizontal line of the eyes in the middle of the sphere.



STEP 10 Place the eyes in the center of the horizontal line (use the pupils as a reference: they must be on the line you drew earlier). The gap between the eyes should be approximately an eye width.



STEP 11 Check that the gaze is straight and fix around the eyes with a little paste. Apply two 2/3 mm thick strips to form the lower lid.



STEP 12 Make two more strips of the same thickness and apply them over the eyes to form the upper lids. Pay attention to the shape of the eye, it is not a simple almond: the lower eyelids have a wider curve in the outer area, the upper lids have a wider curve in the inner area.



STEP 13 Make two small elongated drops and place them above the upper eyelid in the area shown.



STEP 14 Fill the forehead area with the paste and blend the various areas with your fingers and silicone tools. You will find the Scultura blends and smooths beautifully. Take care to keep your hands and tools clean.



STEP 15 Add a triangle piece of paste for the nose and blend the joints. The length of the nose is equivalent to the distance between the hairline and the eyebrow line (similar to the length of the newly created forehead).



STEP 16 Add a triangle of Scultura either side of the face to create the volume of the cheekbones. Be careful to leave the shape and space of the lower eyelid. Blend the joints.



STEP 17 Add paste to form the jaw area. Be careful not to go out of the oval of the face (do not spread too much).



STEP 18 Make sure that the tip of the nose is approximately as wide as the distance between the eyes (if necessary, add or remove the paste you modelled previously). With your thumb, push the sides of the nose upwards (the tip is to be lower).



STEP 19 Still with your thumb, push the sides of the nose inwards (the nose tip is to be the outermost part of the face).



STEP 20 Using a Dresden tool create the cavity of the nostrils. Be careful not to make them too far apart or too close.



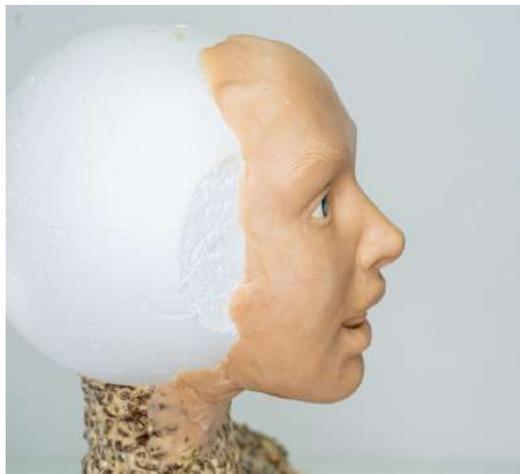
STEP 21 Make a horizontal incision about 1/3 of the distance between the base of the nose and the chin (the latter length is the same as the nose). The width of the mouth should be the same distance between the pupils.



STEP 22 Using a flat tool, push the two areas of the upper lip inwards and the lower lip downwards.



STEP 23 With a tool hollow inside the mouth. With your thumb, push the paste inwards under the lower lip to form the chin.



STEP 24 In profile, the tip of the nose protrudes more than the upper lip, the upper lip protrudes more than the lower lip and the lower lip protrudes more than the chin. Smooth out the paste by softening the contours of the mouth.



STEP 25 Take some white Pasta Model and cut an elongated crescent. Insert it inside the mouth, under the upper lip for the front teeth.



STEP 26 Allow the teeth to show slightly. With a small knife define the teeth. Add Sculptura underneath the teeth to create the tongue. Make it protrude slightly as if she is touching her front teeth with it.



STEP 27 Using a sharp tool carve the shape of the eyebrows. Pay attention to the shape and curvature you give them: eyebrows establish much of a facial expression. To give Anna a playful and mischievous air, raise one eyebrow more than the other.



STEP 28 Cover the rest of the bust with Sculturas, shape and smooth the shoulders and neck.



STEP 29 Using cling film and orange peel, dab to create the texture of the skin (do not overdo the pressure).



STEP 30 Melt some cocoa butter on an essence burner and use it to dilute the powder colours. With pink paint shadow to all the recessed parts of the bust: the line of the eyelids, the base of the nose, the area under the lower lip, the curves of the neck, etc.



STEP 31 With a more intense pink (less diluted), paint the eyelid area, emphasize the "eyeshadow" with food pink glitter.



STEP 32 Outline the eyes with black and create the tufts of the eyelashes. I advise using a brush with a long and very fine tip.



STEP 33 With black and brown, paint the eyebrows, follow the shape traced above.



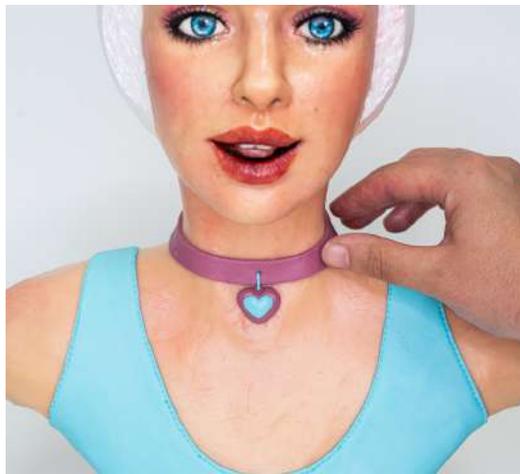
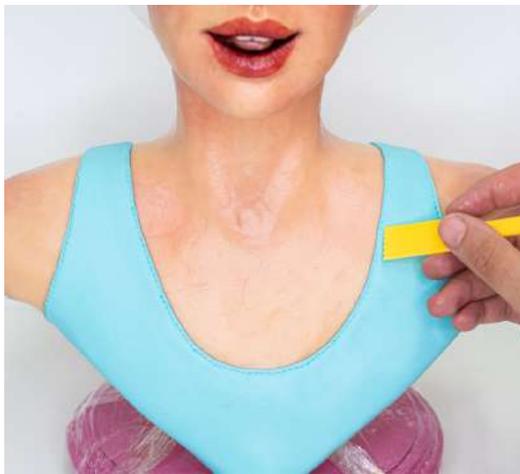
STEP 34 Mix a little red with pink and paint the lips. Colour the inside of the mouth with black and paint the tongue pink. Once dry add shine to the lips and tongue with Liquid Shiny glaze.



STEP 35 With black Pasta Model roll a teardrop shape and cut sharp, small tufts. Use a scalpel to attach them to the base of the upper lids to get even thicker lashes. You can also add some in the lower outer corner of the eye.



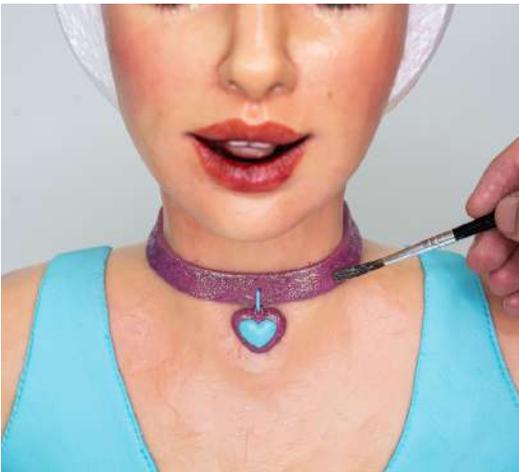
STEP 36 With a small brush you can add some freckles. With a very large and soft brush, dust the cheeks, chin, forehead, neck and shoulders with pink powder and a little red.



STEP 37 Roll the tiffany Pasta Model and cut out the shape of a tank top and apply it to the bust. There is no need for any glue, the paste will adhere to the Scultura without problems.

STEP 38 Using a notched tool create the seams along the edges of the tank top.

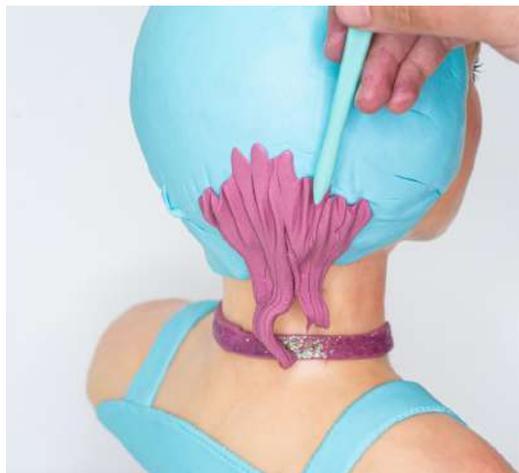
STEP 39 Cut a strip of fuchsia Pasta Model (or if you want a slightly more purplish shade mix it with some tiffany paste) and wrap it around the neck to create the choker necklace. Make a fuchsia heart and add a smaller tiffany heart in the center. Join the pendant to the strap with a tiffany strip.



STEP 40 Add some pink glitter to the choker to make it shine.

STEP 41 Cover the polystyrene ball with tiffany Pasta Model.

STEP 42 Make fuchsia locks of hair by making cuts with a small knife or flat tool along a strip of paste.



STEP 43 Glue the fuchsia hair starting from the base of the neck. Overlap each piece.

STEP 44 Once the head is fully covered, start adding tiffany coloured hair.

STEP 45 Take the centre parting of the hair as a reference and start the last strands from it. Give your hair movement by creating waves and curls.



STEP 46 With an airbrush, colour the lower locks, the parting of the hair and the edge of the tank top with pink or violet. On the tank top, sprinkle a few dots to give the fabric a texture. Use blotting paper to cover the areas you don't want to colour.



STEP 47 Add a fuchsia strip on the top of the head to make the hair band.



STEP 48 Roll fuchsia paste and cut out a two-drop shape. Pinch the middle area.



STEP 49 Using rolls of parchment paper keep the ends of the bow open. Flip the ends of the drops towards the center and pin them by creating small folds.



STEP 50 Cut a strip of paste and fold it over the longest edge. Add it to the center of the bow.



STEP 51 Roll up the strip and cut off the excess on the back of the bow.



STEP 52 Glue the bow to the headband with a little water.



STEP 53 With the airbrush add pink shade to the bow.



STEP 54 Ta Da, your bust is done! Anna is ready to cause mischief!

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COSMIC GIRL

CAKE DESIGNER
Anna Grela





ANNA GRELA
Anna Grela - Sugar Artist

Hi, I'm Ania, I love creating sugar art.

I come from Poland but I used to live in The Netherlands for many years where I ran my own sweet business called "Cherry Red Cake".

Modelling is one of the things that I enjoy most in sugarcraft. I also like to teach. It gives me a chance to share my knowledge and passion with people.

 ANNAGRELAART  @anna_grela_art

WHAT YOU NEED:

INGREDIENTS

- Pasta Model: White, black, rose beige
- Gel colours: Pink, yellow, blue, green
- Powder colour: Pink

EQUIPMENT

- Scalpel
- Rolling pin
- Brushes
- Wooden skewer
- Dresden tool
- Ball tool
- Star cutters
- Circle cutters: 0.5cm, 1cm, 2cm, 5cm, 7cm
- Edible glue



Gel Colours



concentrated to help you reach nice and deep colours for your next creation



STEP 1 For the legs: roll 6g of yellow Pasta Model into a ball, then roll a cone (about 4cm long).



STEP 2 Insert a wooden skewer through one leg into a dummy, put the legs together.



STEP 3 For the shoes cut two pieces off a 2cm blue Pasta Model circle (cutter 2cm). Cut two small red stars using a star plunger cutter.



STEP 4 Attach to the legs.



STEP 5 To make the dress roll a 12g ball of pink Pasta Model. Roll it into a short thick cone (about 3cm long). Using your fingers pinch and shape a frill.



STEP 6 Attach the dress to the legs on the skewer.



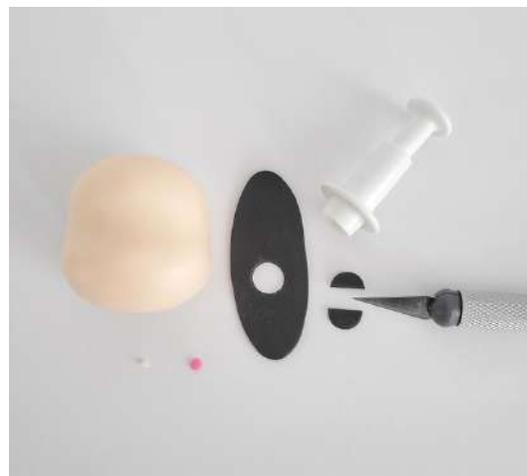
STEP 7 For the arms: roll a 0.9g ball of rose beige Pasta Model. Roll a thin cone (about 3cm long). Flatten the hand area and cut a small triangle to make the thumb. Smooth the surface between the thumb and other fingers using a Dresden tool.



STEP 8 Attach the arms to the body.



STEP 9 For the head roll 50g rose beige Pasta Model into a ball. Using your finger make a light indentation across the middle of the head.



STEP 10 Cut a small black circle (cutter about 0.5cm), then cut it in half. Roll a tiny piece of pink Pasta Model into a ball and flatten it. Roll a tiny ball of rose beige modelling paste for a nose.



STEP 11 Attach the mouth, tongue and nose to the face.



STEP 12 Using black Pasta Model roll thin strands for the happy eyes. Add to the face where shown.



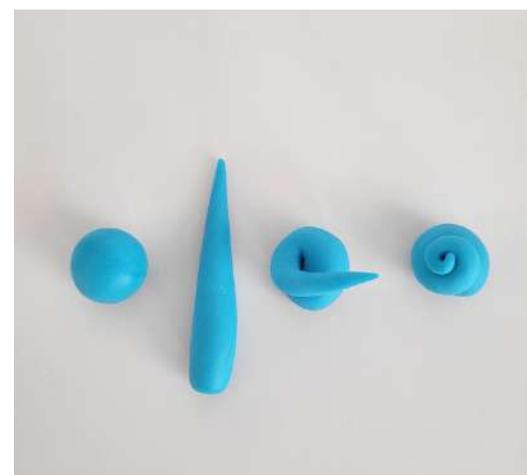
STEP 13 Roll a small piece of rose beige paste around the skewer to create the neck.



STEP 14 Cut a thick (about 0.5cm) circle out of blue Pasta Model paste using a 7cm cutter.



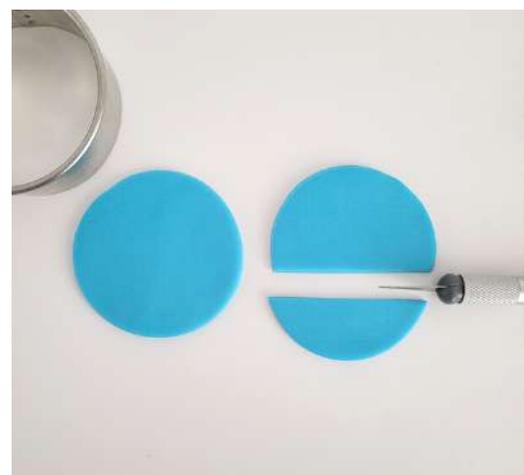
STEP 15 Cover the head with the blue circle creating the hair.



STEP 16 To make a ponytail roll a 6g ball of blue Pasta Model and shape it into a long cone (about 7cm long). Roll to make a shell shape. Make two like this.



STEP 17 Attach one either side of the head.



STEP 18 Cut a piece of blue circle (5cm circle cutter) to create the fringe.



STEP 19 Cut out two small triangles in the front corner of the fringe.



STEP 20 Attach the fringe to the front of the hair.



STEP 21 For the ears roll two small balls rose beige paste and attach to the head. Use a small ball tool to shape each ear.



STEP 22 Roll two tiny blue teardrops for the eyebrows.



STEP 23 Cut two small green stars with a star cutter.



STEP 24 Attach the stars to the legs.



STEP 25 Roll two yellow and two pink balls to decorate the hair.



STEP 26 Dust the cheeks using pink powder.



STEP 27 Your cosmic girl is ready!

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30th January at 7pm (UK
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CHOCOLATE ROSES



CAKE DESIGNER
Katarzyna Koczorowska



KATARZYNA
KOCZOROWSKA
Katarzynka Sztuka Cukrowa

For many years I have been baking cake, I like it a lot, but I've never dreamt of being a confectioner, rather my love for floristry.

That's why four years ago I discovered sugar flowers, it became my great passion. I am a gardener by profession and I love flowers in every form.

My greatest advantage is creativity. I'm willing to share my ideas and tips in tutorials on my Katarzynka Sztuka Cukrowa website.

I have contributed tutorials to Cake Masters Magazine. In my actions I always have support from my Husband and Son.



KATARZYNA SZTUKA CUKROWA



cakesdecor.com/Katarzynka

WHAT YOU NEED:

INGREDIENTS

- Saracino dark and white Modelling Chocolate

EQUIPMENT

- Non stick mat
- Rolling pin large and small
- Rose petal cutters 2.5cm, 3.5cm, 4cm, 4.5cm, rose leaf cutters
- Modelling sponge
- Rose veiner, rose leaf veiner, rose bud veiner



SARACINO CHOCOLATE RANGE

MODELLING CHOCOLATE

Our decorative range of white and dark modelling chocolate, developed with the help of well-known confectioners and cake designers, means you can now make flowers, ribbons and bows with delicious chocolate flavour. The range is also ideal for 3D decorations.

Available in 5kg buckets and 1kg tubs.



CHOCOLATE DROPS

Made from the World's best chocolate varieties. Available in 3 flavours: dark chocolate 60/40, milk chocolate 38/20 and white chocolate.

The drops melt easily so you can make delicious moulds or use them to make chocolate ganache and pralines.





STEP 1 Make a cone of modelling chocolate with a height of 3cm and a diameter of 2.5cm, knead a small amount of the paste a little and roll it to a thickness of 3mm, cut out 5 smallest petals.



STEP 2 With a small rolling pin roll the edge of the cut petals, roll on a hard modelling sponge so the petal does not stick to the surface.



STEP 3 Glue and wrap the first two petals on the chocolate cone. If the petals are glued immediately after rolling, they will stick without any problems, if they dry a little, they can be moistened with water.



STEP 4 Glue the remaining 3 small petals so that the first 2 are visible and that they form a closed bud.



STEP 5 Roll a small amount of the paste and cut 3 petals of the second size, roll the edges of the petals thinly as how delicate the flower will form depends on the thin edge of the petals.



STEP 6 Press all the petals in a rose veiner.



STEP 7 Fix petals a few millimeters higher than the previous ones.



STEP 8 Petals still form a closed bud, you can see all the rows.



STEP 9 Make the third size of petals just like the previous.



STEP 10 After gluing the petals, you can shape the edges and fold them gently.



STEP 11 Using the largest cutter cut the last 6 petals, and just like the previous petals, roll thin edges and imprint them in the veiner.



STEP 12 Paint the petals with a little water and fix the 3 petals.



STEP 13 For the second row of large petals I always fix a petal where the petals from the previous row intersect.



STEP 14 Make various colours/shades as the white and dark chocolate can be combined.

TIP: For the rose center cones, I suggest using dark modelling chocolate as this hardens quicker.



STEP 15 For the leaves roll the paste as the petals, 3mm thick, and then roll the edges again trying not to change the shape of the leaf cut out.



STEP 16 Press the leaf into the veiner.



STEP 17 Modelling chocolate is perfect for all silicone moulds as the pattern holds very well.

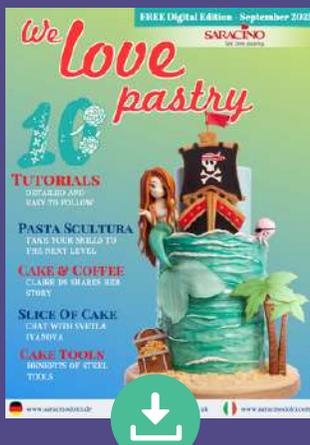
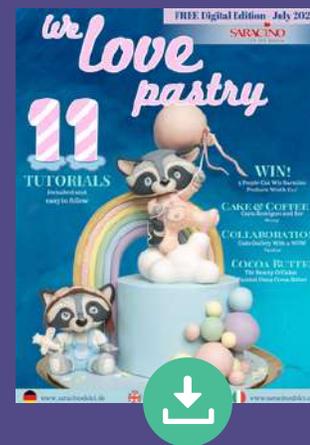
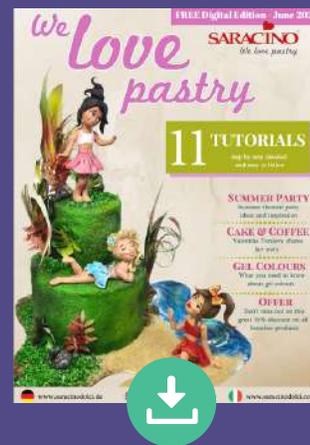


STEP 18 There are several ways to attach modelling chocolate decorations to a cake. As the flowers are completely edible, they do not have a polystyrene center and they can be cut with a knife so that they fit on the edge of the cake (you can also cut the whole rose in half and place them on the side of the cake). On the edge of the cake I fix the leaves with melted chocolate. You can also insert a toothpick in the roses.

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Learn how to make an elegant platter with Chizé Pâtisserie

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Wow cake - you won't believe it is all edible!

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Bake with Saracino Food Flavours 'Le Supreme'
Delicious and highly concentrated

Interviews
With Tereza Koblasa and Tanya Shengarova

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Check out how it was done

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We will be there and we hope to see you!

Pasta Bouquet
Learn tricks and take your flowers to the next level with our flower paste

Interviews
With Romina Novellino and Radoslaw Kozlowski

WOW Cake
Check out what was going on when Galia Lavette was making this cake

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Why choosing the right product is so important

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Perfect wedding cake sample box

Cake & Coffee
Sarah Bray talking about her passion

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A bit of heaven on your plate

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WOW CAKE
Check out how this cake has been made

INTERVIEWS
Read stories from your favourite cake artists

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Sallya Sambirova and her amazing techniques

MODELLING PASTE
Paste that will make your work easier

FEATURES
Truly beautiful collaborations to share and being inspired by

HOW IT HAS BEEN DONE
Wow cake - you won't believe it is all edible

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Cake International 2021
We were there and loved it!

Best In Show Winner
An interview with Sarah Carr

Are You Ready For Pasta Top?
Sugarpaste that will never let you down

Cake & Coffee
Claudia Harris shares her story with us

It Can be You
Win hamper of Saracino goodies worth £60!

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Detailed and easy to follow

NEW

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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.

**FOLLOW
CAROL**



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



<https://www.instagram.com/cakesbycarol/>

H

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

In this month's issue I am talking about Saracino Powder Pearl Colours (lustre powders) which come in 5 gorgeous colours, Bronze, Ruby, Light Gold, Silver and Copper.

As many of you will know I love adding a bit of shimmer/lustre to my cakes, so I was in my element having a play with these colours.

If you haven't used Saracino powder pearl colours before or any lustre on your cakes, they really are easy to use and can be used on various edible products. You can mix the powder with cocoa butter, lemon extract or rejuvenator spirit (do try them to find what works best for you).

You will find that you don't really need much of the powder as they are quite strong. I mixed the powder with some rejuvenator spirit, making sure you mix it in well (I make it thicker than some so that I don't have to keep re-applying more). Paint onto the paste using a large paint brush as this will save you some time and before it dries, (image 4) using a large soft brush to buff the paint.

It is better to go around in circles when buffing as this prevents any streaks. If you think it needs another covering, add more and then buff again. You will soon notice after a while that the paint will have a lovely shine to it.

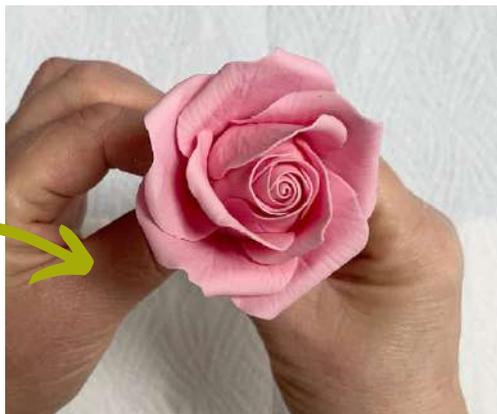


You can buy these large rounded soft brushes in Poundland or your local bargain shop, they can cost as little as £1 for two!



When it comes to flowers you can of course dust them. Dusting them instead of painting the pearl powder on, you will see that it will look quite subtle compared to painting it on as you can see in the images.

Before and after when painting



When using these pearl powders, try them with different coloured sugar paste as you can see, they do look very different. I used the same method on the black discs as shown on the toppers. You can see that using the Silver on the white paste looks a very light white/silver and when painted onto the black disc it looks silver.

What I love about Saracino Pearl Powders, is that with them being highly concentrated you don't need much powder to your liquid, they have a lovely metallic look to them (great for flowers and steampunk themed cakes!).



It really is worth trying these colours. You will be amazed at how lovely they really are.

They come in 5g pots and as previously mentioned available in 5 colours. They are gluten free and can be used on sugar paste, marzipan, buttercream and various other cake items. As always, I recommend you try the colours out on a little bit of paste first, so you achieve the correct shade before you paint onto your item.

That's it for this month,

Til next time

Carol x



GOLD

SILVER



COPPER

RUBY

BRONZE



GLITTERBALL GROOVE

CAKE DESIGNER
Anna Paráková





ANNA PARÁKOVÁ
AnkaP cakes

My name is Anna Paráková.

I am an amateur pastry chef and baking is my hobby. A few years ago, I started baking cakes for my children and now I'm baking cakes for my grandchildren. Although I have been baking for a long time, every bake I work on is a challenge for me. I like to try new techniques, processes and materials.

This is helped thanks to Saracino products, which are very good for me in terms of quality. I put not only creativity and patience into my work, but above all my heart and soul, which brings me great joy and self-realization.

 ANNA PARAKOVA

 @parakovaanna

AnkaP
cakes 

WHAT YOU NEED:

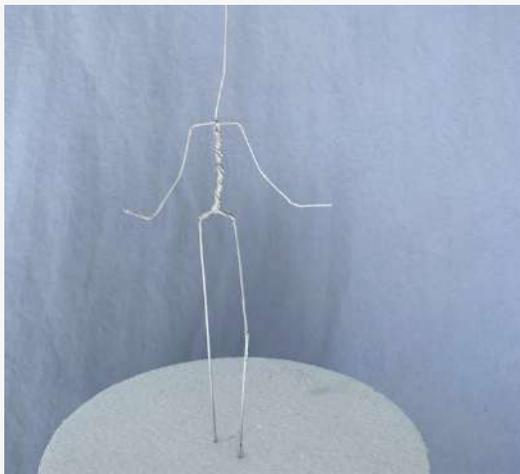
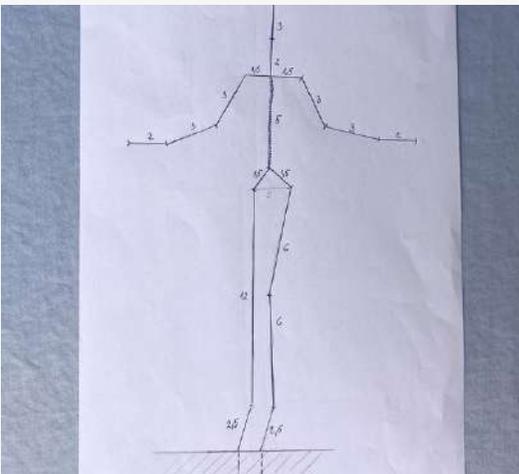
INGREDIENTS

- Pasta Model: White, black, rose beige
- Pasta Top: Black, white,
- Gel colours: Brown, yellow, pink, red, green, blue, orange
- Powder Pearl colours: Silver, Light Gold, Copper
- Powder colours: Rose beige, blue, green, yellow, violet, pink
- Silver edible glitter
- Water or edible glue

EQUIPMENT

- Paintbrushes in various sizes
- Rolling pin
- 18, 22, 26, 28 and 32 white gauge flower wires
- Pliers
- Small palette for mixing colours
- Patchwork butterfly
- Cake mats of various sizes
- Airbrush
- Polystyrene bases for modelling figures
- Ruler





STEP 1 For the woman print off the shape and size of the woman's figure as a guide, which we will model in the proportions shown.

STEP 2 Using two 18 gauge flower wires shape the basic skeleton using the template as a guide. The torso is created by twisting two wires together to the length of 5cm and for the upper part add a 22 gauge wire for the arms. Insert into a dummy.

STEP 3 Roll a 3.5cm dia. ball of rose beige Pasta Model. From the ball, shape the female torso as shown.



STEP 4 Attach the torso to the wire frame by cutting a cross shape on the back of the torso. One cut from shoulder to shoulder, the other along the spine from top to bottom, moisten the cut with water, insert the wire frame, and connect the cuts.

STEP 5 For the legs roll two 3.5cm dia. balls then roll into 13.5cm long sausage shapes tapered on one end.

STEP 6 Shape the feet, ankles and knees as shown using the ruler as a guide for dimensions.



STEP 7 Add the legs to the wire skeleton by sticking them on the wire from below and moistening them. Smooth the joints with a modelling tool.

STEP 8 For the arms roll 6cm long sausage shapes with a diameter of 0.8cm. Flatten at one end with a length of 2cm.

STEP 9 Use a scalpel to cut the thumb and fingers. Roll the elbow and wrist.



STEP 10 Fix the arms on the wires and glue them to the torso with water. Smooth the joints.



STEP 11 Roll a 3cm dia. ball. Elongate by rolling in your hands to form the head shape. Press a groove across the eye area. Add eyes, nose and mouth. Using white Pasta Model add teeth into the mouth. Allow the head to dry.



STEP 12 When the head is dry paint the face using your own imagination with powder colours diluted in clear alcohol. Add eyelashes using gauge 32 flower wire coloured black.



STEP 13 Attach the head to the body with water and smooth the joint between the neck and the head



STEP 14 Using rolled white Pasta Model prepare all the parts for the boots.



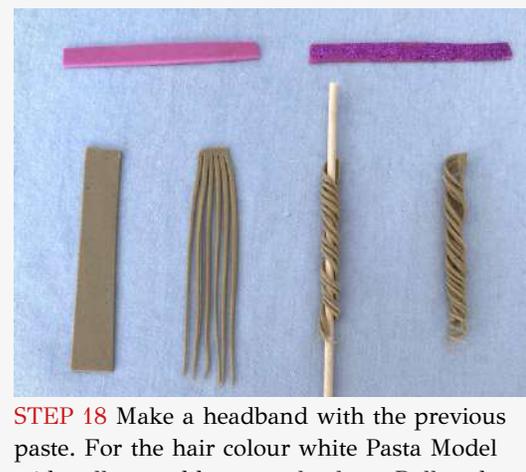
STEP 15 Glue the individual parts to the legs. First the part around the calves, then soles and heels.



STEP 16 Colour white Pasta Model with rose pink and red gel colours, roll and cut out the individual parts of the mini dress. Coat some parts with edible glue and sprinkle with silver glitter mixed with rose pink and violet colours.



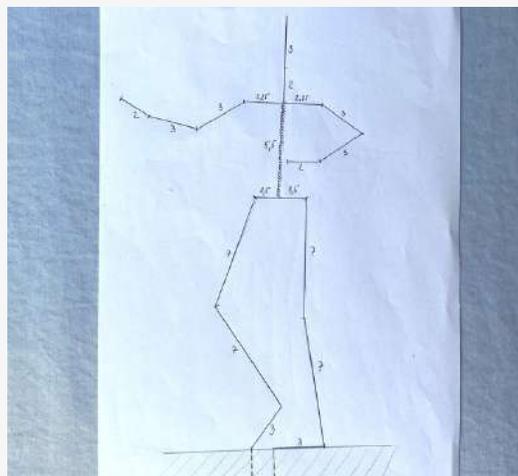
STEP 17 Glue the individual parts of the dress to the torso with water.



STEP 18 Make a headband with the previous paste. For the hair colour white Pasta Model with yellow and brown gel colour. Roll and cut into thin strips, leaving them uncut on one end. Wrap them around a skewer and let them dry. Make as many curls you need to give the hairstyle you are after.



STEP 19 Use edible glue to stick the hair at the back of the head, then the headband, and finally the hair in front.



STEP 20 As we did for the female body print off the shape and size of the man's figure as a template for the proportions as shown.



STEP 21 Shape the male figure skeleton in exactly the same way we did for the female. Use the printed picture as a guide. Insert into a dummy.



STEP 22 Roll a 4cm ball of rose beige Pasta Model. Model the male torso as shown using a ruler as a guide for size.



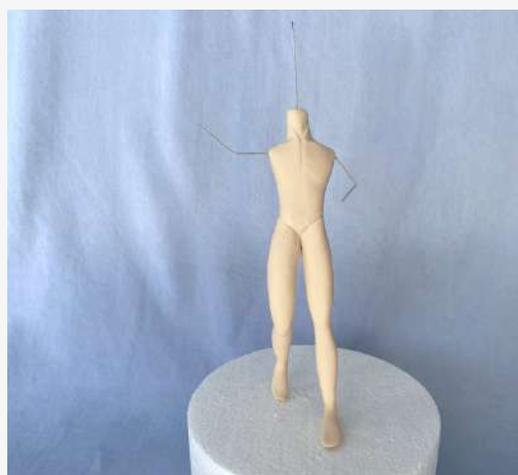
STEP 23 Attach the torso to the wire frame as we did for the female.



STEP 24 For the legs roll two 4cm dia. balls. Roll into 15cm long sausage shapes tapered on one end.



STEP 25 Shape the legs as we did for the female using the ruler to get the correct proportions.



STEP 26 Attach the legs to the wire skeleton.



STEP 27 For the arms roll 6cm long sausage shapes with a diameter of 1.2cm. Flatten at one end to a length of 2.5cm for the hands.



STEP 28 Model the hands, fingers, wrists and elbows.



STEP 29 Add the arms to the wire frame.



STEP 30 Roll a ball with a diameter of 3cm and elongate to form the head shape by rolling in your hand. Press across the eyes. Add the eyes, nose and mouth. Add teeth and allow to dry.



STEP 31 Add face details as we did for the female.



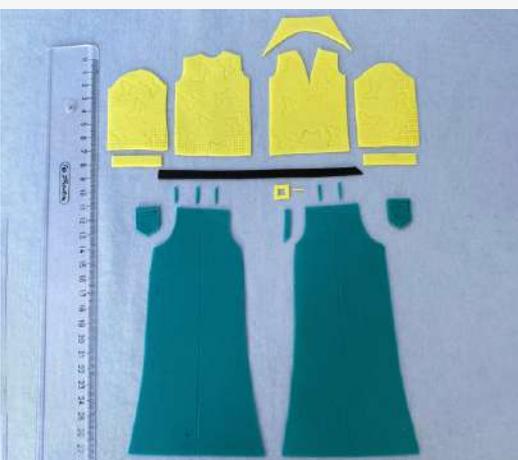
STEP 32 Attach the head to the body with water and smooth the joint between the neck and the head.



STEP 33 Using black Pasta Model cut out the individual parts of the shoes.



STEP 34 Glue the shoes to the feet. First the part around the instep, then soles and heels. Finally, add stitching and laces.



STEP 35 Color white Pasta Model with yellow gel colour. Roll and cut out the shirt pattern and a belt buckle. Imprint butterflies onto the material. Colour more white paste with a mix of green and blue, roll and cut out the pieces you need for the trousers. Cut a black belt.



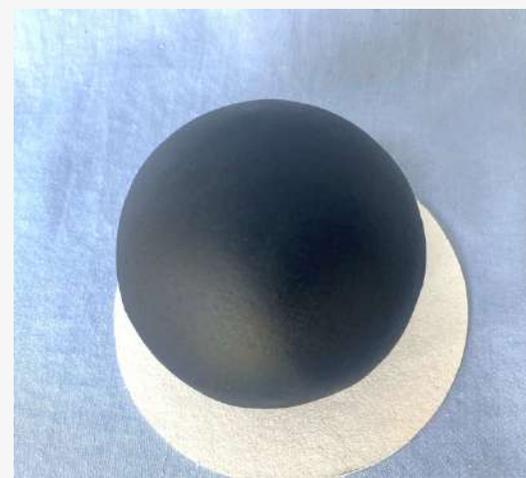
STEP 36 Glue the shirt, trousers and belt to the body with water.



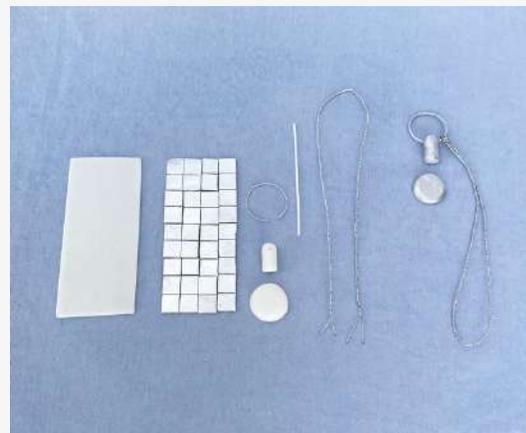
STEP 37 On a large ball tool model hair using brown Pasta Model. Add hair texture using a sharp modelling tool.



STEP 38 Glue the hair to the head.



STEP 39 For the disco glitter ball cover the polystyrene ball (or real filled cake) with black Pasta Model. Allow to dry.



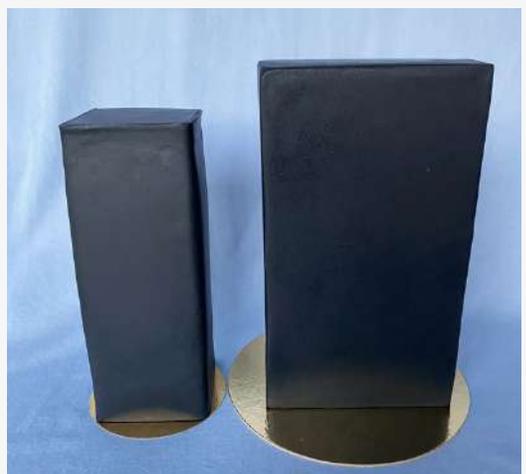
STEP 40 Roll white Pasta Model and paint with Silver Powder Pearl colour diluted in clear alcohol. Cut into 1x1cm squares. Use white paste with flower wires to make the other parts of the ball as shown. Paint with the silver paint.



STEP 41 Using water, first glue the silver squares onto the ball, then the hanging part.



STEP 42 For the vinyl record add a thin layer of black paste to a thin circular cake board. Add grooves all around and fill the center with a circle of orange paste. I added a music note pattern and highlights using Light Gold Pearl Powder colour diluted in clear alcohol.



STEP 43 Cover two tall, narrow, square cakes with a black Pasta Top. Pasta Top is ideal to cover tall cakes such as these as it doesn't tear or break.



STEP 44 Draw a guitar onto rolled white Pasta Model and cut out.



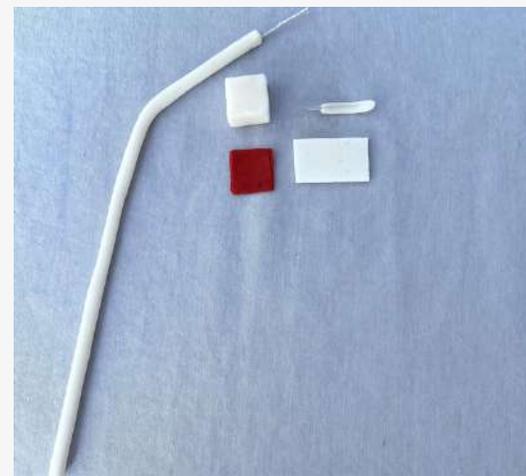
STEP 45 Cut all the other parts of the guitar from the white and black paste as shown. Use thin flower wire for the strings and tuning pins.



STEP 46 Paint the individual parts of the guitar with a pattern of your choice.



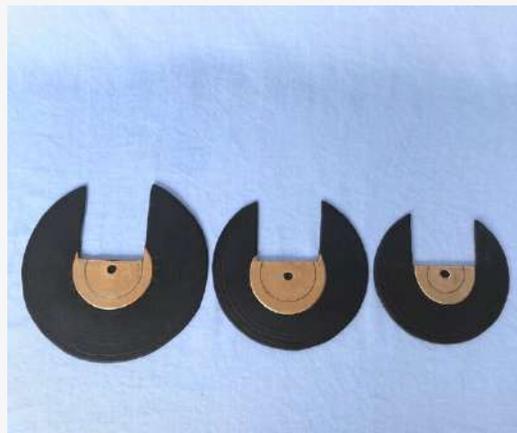
STEP 47 Glue the painted parts together. Add the flower wire strings.



STEP 48 For the turntable arm make individual parts from white and red Pasta Model and flower wire.



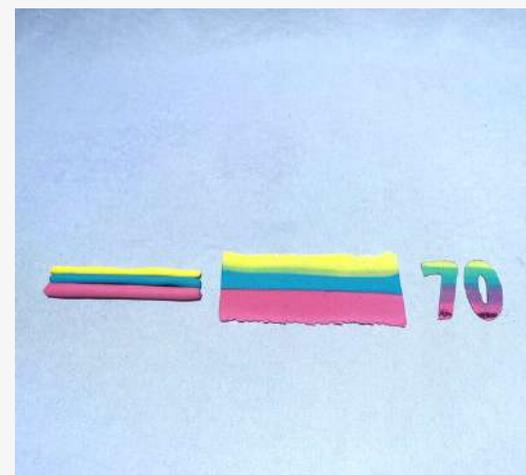
STEP 49 Connect the individual parts together and paint silver.



STEP 50 Create three small vinyl records by rolling black Pasta Model onto three different size small cake boards. Add an orange circle to the centre painted with Copper Powder Pearl colour diluted with clear alcohol. Cut square grooves so they can be slid onto the side of the cake.



STEP 51 Add a wedge of black paste under each vinyl so that they are separated from each other when fixed to the cake.



STEP 52 Roll the yellow, blue-green, and pink paste into long strands. Roll together flat. Cut out the letters so that each has all three rainbow effect colours.



STEP 53 Assemble the individual parts of the cake. Using an airbrush, spray the light rays with purple onto the cake.



STEP 54 We can still add to the characters. I coloured her boots with silver and added a belt to the dress, a bracelet to the hand, and painted the nails red. I painted butterflies on the man's shirt with light gold, added a ring and shaded the trousers with blue powder. Your 70's disco is ready to groove!



CAKE & COFFEE

WITH

Cristina Arevalo

TELL US SOMETHING ABOUT YOURSELF

Hi, my sweet friends, I am Cristina Arévalo the face behind 'The Art Cake Experience' and 'The Art Cake Coach Podcast'. I was born in Venezuela and currently live in Lisbon. Fourteen years ago, I started this path as a Cake Designer and Gelatine Artist, however my true passion and my daily job is teaching, I am an ESL English teacher for adults and children.

Bringing my two passions together I started teaching gelatine decoration and 3D gelatine art in Portugal in 2013, as well as cake design and sugar paste modelling.

Today I have my work displayed between my web page "The Art Cake Experience", my YouTube channel "The Art Cake Experience Channel" and my social media. I have a brand-new project "The Art Cake Coach Podcast" that is available on Spotify, Apple Podcast and Anchor.com.

HOW DID YOU START YOUR CAKE JOURNEY?

As many of us start, trying to make a cake for my daughter when she was three, which was a complete mess, even though I thought it was beautiful. So, I decided to take a cake decorating course and that was the beginning for me. Started making cakes for my friends and family, then one friend told another friend and in no time, I was in the middle of a cake decorating business.

Funny story, to create a portfolio of my cakes I offered free cakes for my family for a year, created a blog with the cakes and told the story of each member of the family in the description of the cakes, so my cake name was "Tia Ana's cake" "Patricia's Cake" and that is how my first webpage started.

WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

I get always stressed with competition pieces because I second guess everything I do, but by far the most difficult one was for the 'Sweethearts of the World' cake collaboration. We had to wear our work as a hat so creating something that I could put on my head was a challenge for sure, so much that I did two pieces, just in case.

AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

I love getting inspiration from illustrations, the thrill of creating something 3-D from a 2D design is amazing. I like to first set the colours and materials so I know I have everything that I need, then I think about structure if it is necessary and I always work my designs from the bottom moving upwards, always start at the base.

However, I have started to do this - if the piece is a figurine I create the head first with the expression I want, then the rest, so I can keep the expression and the movement of the body and dress related to the face.



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

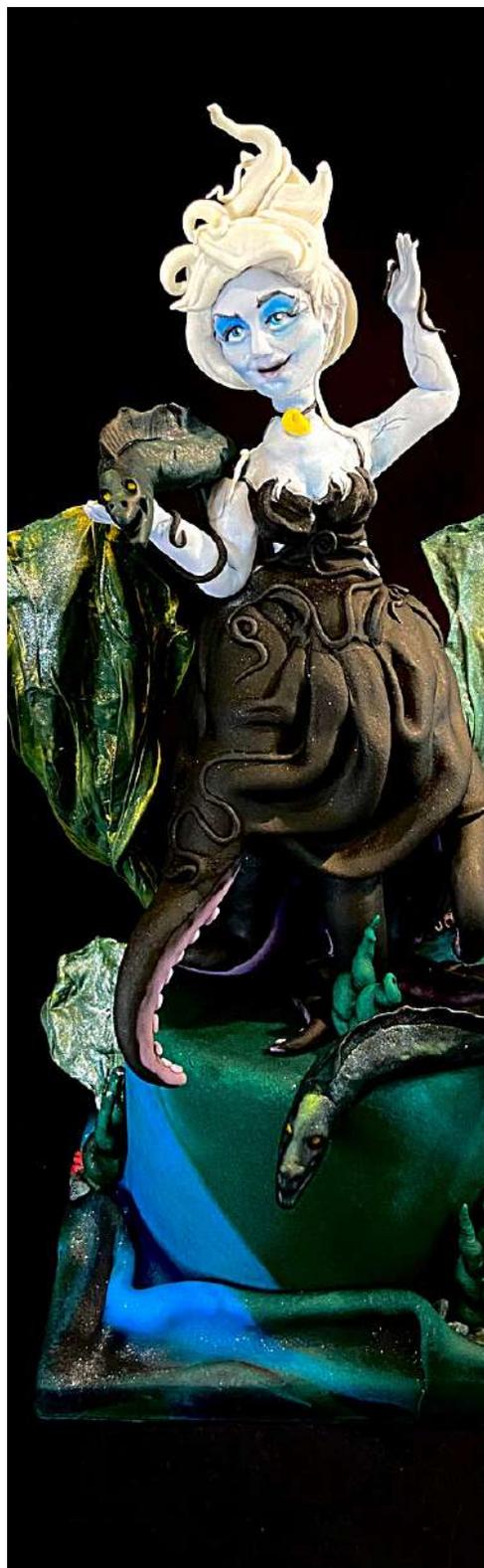
I keep most of my pieces and toppers, I have them displayed throughout my house and to be honest I talk to them and imagine they are like the toys from 'Toy Story' and gain life when I am not looking (please don't laugh at me, I am not that crazy) so they all have a special place for me.

However, I have one piece and one topper that hold a special place for me. The piece is 'Steam Circus' for the 'Steampunk' cake collaboration of 2020. We were home during the pandemic, so I had a lot of time to work in it. All the characters have a story, they are all connected, and you can feel that when you look at the finished work. There is a video on my YouTube channel that tells the story of this piece.

The other one is 'Vudu', a little voodoo doll made using sugar paste for a video I created for my YouTube channel. He is the leading character of a Halloween love story (Vudu and Lili) that you can watch on my channel and has become sort of my mascot. Vudu is now famous amongst my cake friends and has its own groupies, so much that my friends made him the main character for demos made for my cake anniversary.

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

Don't rush (if you can) take time to think through every detail before starting. Program your working hours and have everything you need before starting, that way your creative time and process won't be interrupted.



WHAT SARACINO PRODUCTS DO YOU USUALLY USE AND WHY?

Pasta Model, always my go to for modelling and cake toppers. Modelling chocolate and Pasta Scultura are great, they are amazing for sculpting. I don't sculpt very much, but when I do, these products make my life so much easier.

COULD YOU PLEASE TELL US MORE ABOUT YOUR RECENT PROJECT YOU LAUNCHED?

I just started my journey as a coach for cake artists, helping my community with their time management, social media presence, mindset towards their business, teaching techniques and how to be part of international cake events such as cake collaborations and competitions.

The coaching project grew into a podcast, my baby project "The Art Cake Coach Podcast" especially made for cake artists, cake decorators, bakers, and cake enthusiasts to help them with their time management, social media posting, and mindset towards their business, teaching their craft and helping them be part of an international cake community, cake collaborations, and cake competitions.

You might know that one of my projects that changed my cake journey in the best way possible is the creation of my group 'Cake friends Stay Creative'. I love to teach and to bring the cake community around the world together as one through true friendship, helping others and learning from one another and for that I am the administrator and creator of this group.

Created during the pandemic to help my cake friends and give support to our community in a time of need and uncertainty, today CFSC is an international group of over 7 thousand members from all over the world, united by their love for cake decorating and the support they get from our community.

HOW DO YOU LIKE TO SPEND YOUR FREE TIME? HOW DO YOU RELAX?

Even though free time is more of an abstract idea nowadays, for me I get recharged by walking in nature and getting inspired by art and monuments. Now, to really get disconnected I love watching movies and TV series, especially science fiction and fantasy, I am quite a geek. Travelling is always a great way to really disconnect.

IF YOU HAD THE CHANCE TO BAKE A CAKE FOR A VIP, WHO WOULD THIS PERSON BE AND HOW WOULD YOU DECORATE THEIR CAKE?

Tim Burton, I am a huge fan of his work and especially how he creates amazing characters and beautiful stories, love the idea of the monster or the underdog as the hero of the story, redemption, and love in the weirdest circumstances, so a cake for him must have a story and lots of strange characters. I wish I could also create a cake or a sugar paste character for the late Jim Henson, the 'Muppets' and the 'Dark Crystal' shaped my love for creatures and monsters and is my go-to inspiration for my sugar paste modelling.



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on-line school: <https://www.theartcakeschool.com/>



WELCOME



to the podcast for cake artists

By Cristina Arévalo

Podcast



The Art Cake Coach

with Cristina Arévalo



A new episode every Tuesday



Let's talk about:

Time Management ➤ Social Media Posting ➤ Mindset ➤ Cake Communities

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Saracino Paste Range

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

PASTA MODEL

Perfect paste for small to medium modelling projects



PASTA TOP

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



PASTA BOUQUET

Perfect for flower and foliage making



PASTA SCULTURA

Paste for sculpting similar to traditional clay making



MODELLING CHOCOLATE - WHITE

Perfect for chocolate decorations and modelling



MODELLING CHOCOLATE - DARK

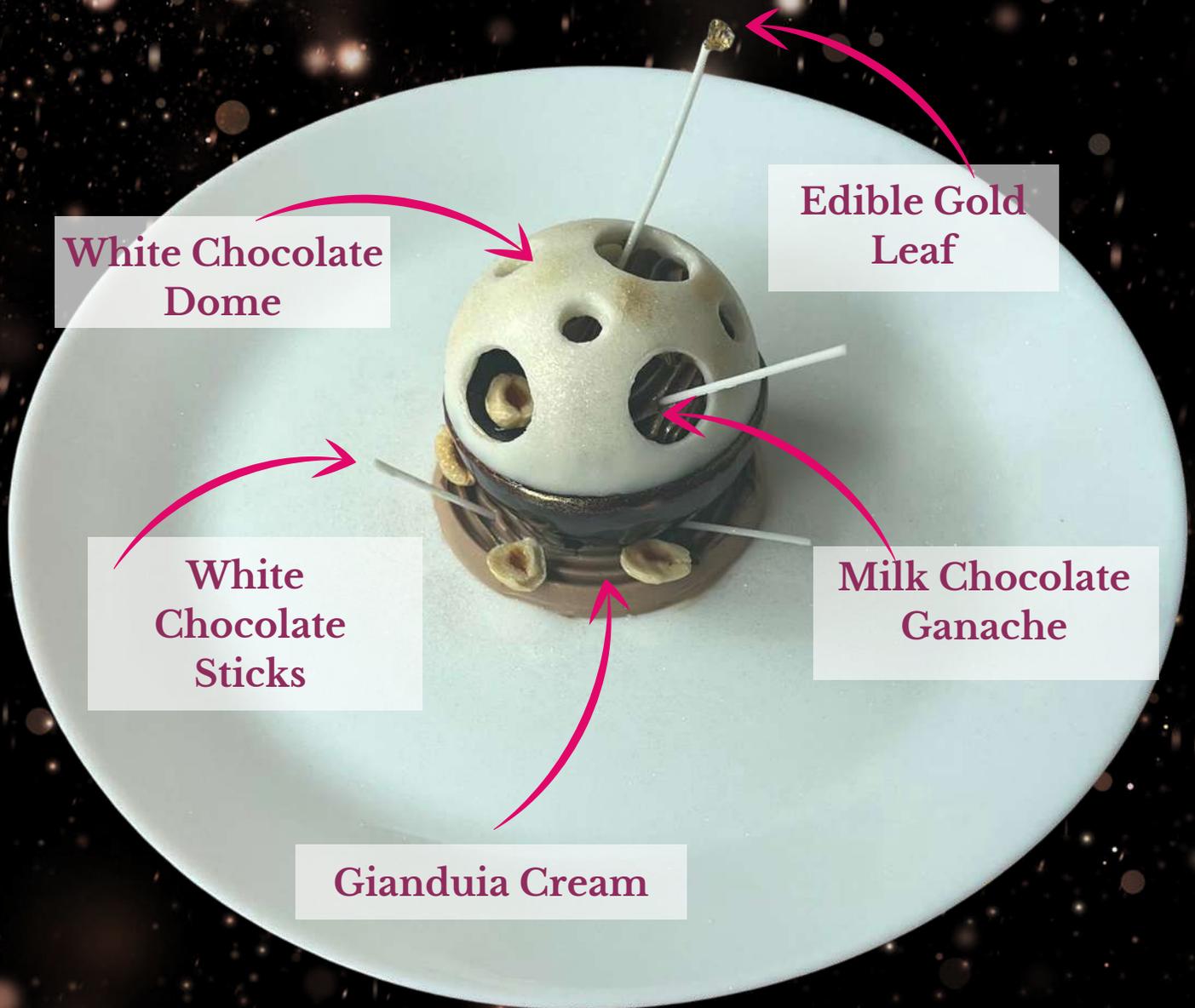
Perfect for chocolate decorations and modelling



BECOME A PRO

with Chikz Patisserie

SHIMMERING CHOCO-BALL



CHIKZ PATISSERIE



BINTCY DAVIS
Chikz Patisserie

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.

 **CHIKZ PATISSERIE**  @chikzpatisserie

WHAT YOU NEED:

INGREDIENTS

- Saracino Supreme Gianduaia (chocolate hazelnut) concentrated food flavouring
- Saracino milk chocolate drops
- Saracino white chocolate drops
- Saracino push pump glitter dust gold
- Saracino Sarmousse
- Saracino dark chocolate mirror glaze
- Whipping cream
- Hazelnuts
- Edible gold leaf

EQUIPMENT

- Stand mixer
- Microwave
- Cling wrap
- Piping bag
- Silicone moulds
- Pan
- Nozzles
- Swirl mould
- Silicone dome mould
- Tweezers
- Tooth pick



GIANDUIA CREAM

- 1 tbsp Supreme Giandua food flavouring
- 75g Saracino milk chocolate drops
- 140g Sarmousse
- 250ml double cream



STEP 1 Prepare the ingredients for the giandua cream.



STEP 2 Melt the milk chocolate drops and add the giandua food flavouring.



STEP 3 Meanwhile start whisking the cream.



STEP 4 Add Sarmousse to the cream and whisk until it reaches a medium consistency.



STEP 5 Fold it into the mixture.



STEP 6 Pipe it into the mould and freeze it overnight.



STEP 7 Pipe the same mixture into the swirl mould and freeze it overnight.

MILK-CHOCOLATE GANACHE

- 100g Saracino milk chocolate drops
- 50g double cream



STEP 8 Prepare the ingredients for the milk chocolate ganache.



STEP 9 Boil the cream.



STEP 10 Pour it over melted chocolate and mix well.



STEP 11 Put the mixture in the piping bag with a closed star tip nozzle.



STEP 12 For white chocolate dome melt the 50g white chocolate drops and temper it.



STEP 13 Use the same mould to make the dome.



STEP 14 Heat the rough edge for a few seconds on a pan to make it even.



STEP 15 Heat the nozzle on a pan for a few seconds.



STEP 16 Immediately use it on the dome to make the holes.



STEP 17 For white chocolate sticks melt 25g white chocolate drops. Pour the tempered white chocolate drops into a piping bag. Use a cold surface and immediately pipe lines on it.



STEP 18 Unmould the mousse and keep it upside down. Prepare the glaze, you will need 30g glaze and microwave it for 30 seconds. Let it cool a bit and pour it over the mousse.



STEP 19 Place the spiral milk chocolate ganache at the centre.



STEP 20 Place the glazed giandua cream on top of it (use a tooth pick to place it). Pipe the milk chocolate ganache on top of it.



STEP 21 Carefully place the dome on top.



STEP 22 Decorate with white chocolate sticks and hazelnuts.



STEP 23 Spray with push pump glitter dust gold.



STEP 24 Finally add some edible gold leaf.



STEP 25 Your dessert is ready to enjoy!

CHOCOLATE MIRROR GLAZE

Saracino Mirror Glaze really adds a 'wow' factor. You can create incredible decorative effects by incorporating food colours into your glaze. Something new and exciting to the shop window for confectioners who like to keep up with trends in cake design.

White and dark provide full coverage. White chocolate mirror glaze can easily be coloured to any shade using gel colours. Available in 3kg buckets and 1kg tubs.

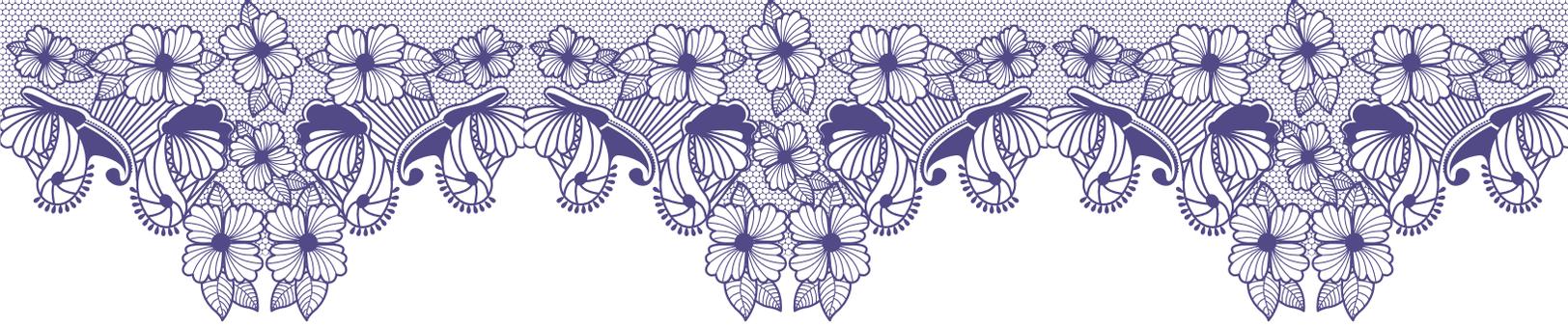


And the Best In Show Winner Is

A close-up portrait of a woman with long, wavy blonde hair, smiling warmly. She is wearing a dark blue top. The background is a soft, out-of-focus green, suggesting an outdoor setting.

JENNY CHAMBERS

AKA SQUAREHEN



AN INTERVIEW WITH JENNY CHAMBERS

BY SARACINO



We must say we are extremely proud to have the possibility of having an interview with you Jenny. Your piece was simply AMAZING and made us stop to have a closer view of the details.

HOW DID YOU BEGIN YOUR JOURNEY AS A CAKE/SUGARCRAFT ARTIST? IS THIS YOUR SOLE CAREER?

Well after having children, I wanted to work from home if at all possible, so in 2017 I decided to take my 'cake decorating mum skills' to the next level and started my own business working out of my kitchen. I already had qualifications in Art & Design (I used to be a Textiles Designer) so I used those design skills to work with edible paints and modelling chocolate! Yes, this is my sole career. If I wanted to be rich, I would have chosen a different path! haha

DO YOU SPECIALISE IN A SPECIFIC KIND OF CAKE ART?

I tend to specialise in cakes which require modelling or carving. I make the occasional wedding cake, but the majority of my work is sculpted. I love doing animals and people and try to avoid vehicles and cakes which need lots of straight lines!

IS THIS YOUR FIRST TIME ENTERING CAKE INTERNATIONAL?

No, I entered for the first time last year and received a Silver Award in the Sculpted Cake category.

HAVE YOU WON ANY OTHER AWARDS?

Yes, I placed in a couple of online competitions during the pandemic, and was named by Cake Masters as Top Ten Cake Artist in the UK & Ireland 2020

WHAT MADE YOU WANT TO ENTER?

After receiving a Silver last year, I knew I wanted to do better and really push myself, hoping to achieve a Gold. I was actually in tears when I saw my results on the Sunday waiting with my piece!

WHAT CATEGORY DID YOU ENTER AND WHAT WAS YOUR PIECE? WHAT SARACINO PRODUCTS DID YOU USE?

I entered the Sculpted Carved cake category; my piece was an 'Under the Sea Fantasy Coral Sculpture'. I used Pasta Scultura, Saracino dust colours, Saracino Liquid Shiny glaze and Saracino isomalt.



WHAT INSPIRED YOUR DESIGN?

I love the idea of things becoming part of the coral reef or ocean floor. I really get inspired when watching documentaries about divers discovering architecture and sculpture which has been underwater so long that the sea is claiming it. I was also influenced by 'Pirates of the Caribbean' movie where some of the characters were being engulfed by sea life and coral. I wanted to incorporate a human form and so the piece was created.

HOW LONG DID IT TAKE YOU TO COMPLETE?

A couple of weeks working a few hours here and there in between customer orders, and more than a few late nights!

HOW DID YOU FEEL ON THE FIRST MORNING OF COMPETITION AND WHEN CI ANNOUNCED BEST IN SHOW WINNER?

Placing my work on the 'hallowed black cloth' was daunting, after transporting it for hours in the boot of the car, cursing every driver who slams on their breaks in front of you! And hoping that it has arrived unscathed... then the dreaded bumpy gravel carpark to enter through the loading entrance, it was a relief to be honest! When I was announced 'Best in Show', I really don't have the words?! Complete shock, I really didn't think my name would be announced. It hasn't fully sunk in yet.

TELL US A LITTLE ABOUT THE SHOW, WHAT DID YOU ENJOY MOST?

Cake International is absolutely the highlight of my cake year. It's the best place to see so much inspiring work in every genre, it really is amazing how far people come to attend. I would say the most enjoyable part is meeting up with all your cake friends! No one fully understands the life of a cake decorator apart from other cakers, so to catch up with them all for chats and laughs was my highlight.

TELL US ABOUT YOUR AWARD, HOW DID YOU FEEL?

Winning Best in Show is a surreal dream, it really has made me feel so honoured. To be presented an award by the cake community means everything.

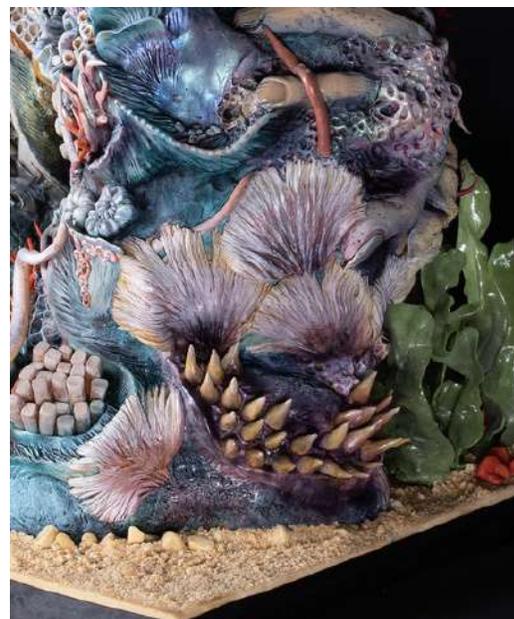


WHAT ADVICE WOULD YOU GIVE TO ANYONE THINKING OF ENTERING?

DO IT. Pull up your 'Big Girl/Boy Pants' and be brave. Read through the schedule when its released, once you've chosen your category start planning, the time is going to fly by, trust me, you don't want to leave it till the last minute. Get organised, order everything you need and have a sketch and inspiration board (if that's your thing) to work from. I actually penned in 'comp piece' time in my diary to make sure I could finish my piece to a level I was happy with. Read the rules for your category and then read them again. There is nothing more heart-breaking than witnessing a gorgeous piece of work receiving an NTS.

WILL YOU ENTER AGAIN?

Probably yes, I'm looking forward to the competition schedule to be released and then see what inspires me. It's a lovely chance to create work 'just for you' and a really good reason to creatively challenge yourself.



WHAT CAKE TOOL CAN'T YOU LIVE WITHOUT?

My Cerart silicone tool. It's a medium K207, I pretty much use it for everything! I also use the pointy handle end instead of my previous favourite – my Dresden tool.

WHAT'S YOUR FAVOURITE SARACINO PRODUCT AND WHY?

Pasta Scultura. It's absolutely gorgeous to work with.

WHAT MOVIE TITLE BEST DESCRIBES YOUR LIFE?

At the moment – 'Life is sweet'

WHAT'S YOUR BEST ADVICE IN 5 WORDS OR LESS?



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

Oh my goodness! Sooo many! I have quite a few cakemaker crushes, people I really aspire to, I absolutely love Adelina Baicu's work, Emma Jayne Morris, Corinna Maguire, Zoe Hopkinson, Carla Puig, Kerry McWilliam... I could go on and on and on!!

WORK LIFE BALANCE IS ESSENTIAL!

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HEATHER LOWRY

CHARITY WINNER

LET'S CELEBRATE!



HAVE YOU BEEN AT CAKE INTERNATIONAL SHOW BEFORE?

Yes, my partner and I go every year. I have a passion for cake and Martin has a passion for making me happy, even if it means three days on his feet and the kitchen being a little fuller of cake things! He is the perfect cake husband!

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

Martin bought the ticket for me. It is a wonderful charity, and we are always happy to donate to a good cause, that was as much as we really thought about it, we never considered we would win!

HAVE YOU WON ANYTHING BEFORE?

Not really! The last time I remember winning anything was a 'Guess How Many Sweets In The Jar' when I was in Brownies. I remember there being 74 sweets which was pretty exciting as I was only allowed 5p a week on sweets. I must have been about 7 years old though so that's a good 30 years ago!

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

I was so shocked! I never even considered winning, I just thought we were donating to a good cause. I had been really trying not to spend too much at the exhibition as we are in the middle of very intensive kitchen renovations and have a baby due in 3 weeks, but we won so much that we struggled to get it all back to the car, and I couldn't believe I was coming away with so many beautiful things!



WOULD YOU ENTER THE CHARITY COMPETITION AGAIN?

Absolutely. Someone has got to win, and I'd urge anyone to have a go.

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

We moved to a new place almost 2 years ago and have been renovating the whole bottom floor from the ground up, so I haven't had a kitchen for all of this time, and I'm itching to get baking! As soon as the kitchen is operational early in the New Year, I'll be looking to reopen the business, and all of the new equipment will make it quite the relaunch. I'm particularly excited to get modelling and use the hair moulds from Zoe's Fancy Cakes, use the Sweet Stamps, try out the Saracino flavourings and make some of the creatures in the 'Cyril's Cake Adventure'. And all of the Saracino modelling paste will be perfect for so many different projects.

Follow

 graceofcakesuk

 @graceofcakesuk

Congratulations Heather!

Thank you

to our amazing
demonstrators at Saracino stand who shared their knowledge
and experience with all of you who visited our stand.



CRISTINA
ARÉVALO



RADOSLAVA
KIRILOVA



LISA
COURTNEY RIGBY



STEPHANIE
WOULD



MICHAEL
WEHRMANN



RAQUEL
GARCIA



DIONIS
IAROVU



SARAH
BRAY



CLAUDIA
KAPERS



JOANE
CHOPARD



SILVIA
MANCINI



CARLA
RODRIGUES



CATIA
GUIDA



ENRIQUE
ROJAS



DAIVA
VASKELIENE



ZLATINA
LEWIS



SARAH LOU
SMITH



ANGELIQUE
VAN VEENENDAAL



BINTCY
DAVIS



JENNIFER
GOLTON



DEBBIE
LOCK

FOUR WHEELED FUN

CAKE DESIGNER

Lee Chik





My name is Zee Chik and I am a multi Award winning cake artist and innovative sugarcraft equipment designer.

Zee Chik Designs was founded in 2014 and were recognised for their extraordinary depth of detail with moulds and the innovative easy to use cake scrapers.

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

I really enjoy teaching and also make free weekly YouTube videos.

ZEE CHIK
Zee Chik Designs



WHAT YOU NEED:

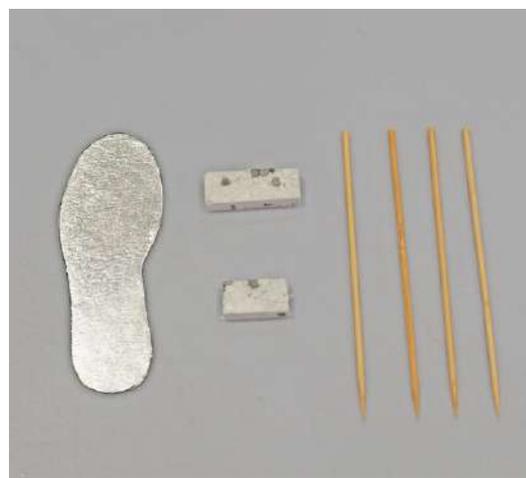
INGREDIENTS

- Pasta Top: White
- Pasta Model: White, fuchsia, pink, tiffany and yellow
- Edible silver balls
- Cornflour
- Cake (or dummy)
- Cake drum

EQUIPMENT

- Circle cutters and plungers
- Star cutters and plungers
- Knife
- Rolling pin
- Quilting / stitching tool
- Ball tool
- Dresden tool
- 5 x wooden skewers
- Thin cake board
- Hot glue gun





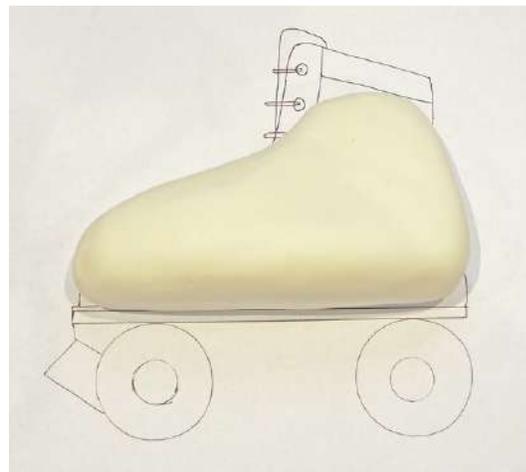
STEP 1 Cut out the shoe sole from the cake board. Cut two polystyrene rectangle blocks (one longer than the other) and prepare the four skewers.



STEP 2 Using the hot glue gun glue the polystyrene and the skewer to the back of the shoe sole.



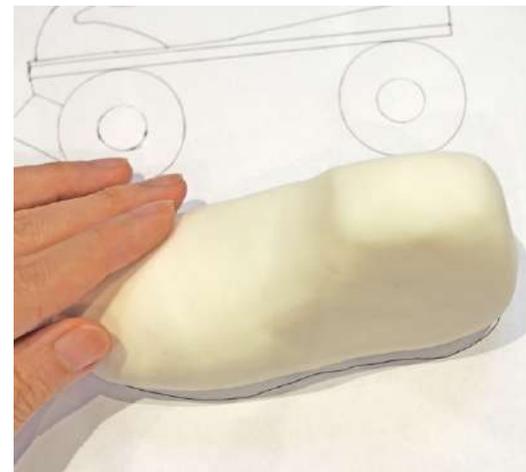
STEP 3 Cover fully with white Pasta Model paste.



STEP 4 Roll white Pasta Model into an oval shape then use the template as a guide to mould into shape. If weight is an issue you could use covered Rice Krispie treat (RKT) for this step.



STEP 5 When you have the height of the boot, turn it over and use the sole as a template to mould into shape.



STEP 6 Put the paste on top of the template and check the shape of the shoe.



STEP 7 Use the palm of your hands to mould the paste to shape.



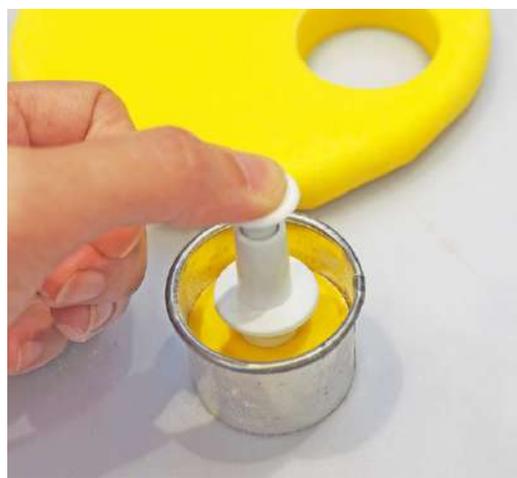
STEP 8 Keep checking to see if the sole shape is similar to the board.



STEP 9 Use edible glue to stick the paste onto the sole and continue to shape the base. Once done, leave aside to dry.



STEP 10 To make the wheels. Roll yellow Pasta Model paste to about 2cm thick, dust a round cutter with cornflour, then use the cutter to cut a circle but leave the paste inside the cutter.



STEP 11 Use the circle cutter plunger pushed in as shown in Step 10 and press down onto the centre of the paste.



STEP 12 Take the paste wheel from the circle cutter. Use the same size circle plunger and cut out four circles from white Pasta Model and using a star plunger cut out four stars.



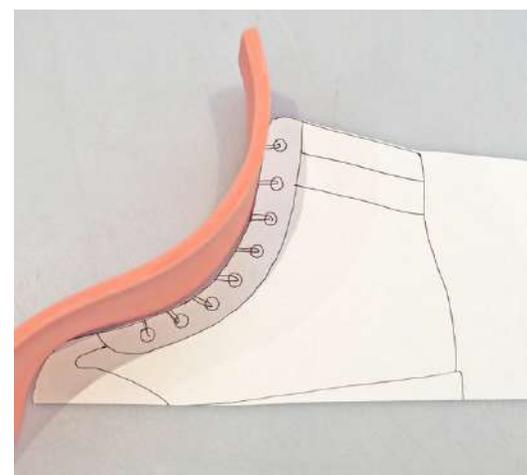
STEP 13 Use edible glue to stick the circles and stars into the wheels, leave aside to dry.



STEP 14 To make the front stopper, use a smaller round cutter to cut the circle and taper the top, leave aside to dry.



STEP 15 Roll pink Pasta Model paste to 0.5cm thick and cut out a strip about 2/3 the width of the boot front.



STEP 16 Make sure the length of the strip is longer than the boot front using the template.



STEP 17 Stick the strip onto the shoe and cut the excess off from the toe area. Shape the top for the boot tongue.



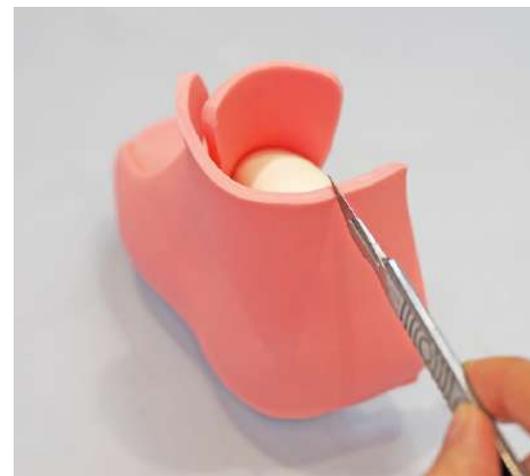
STEP 18 Smooth the side edges.



STEP 19 Use the same thickness paste with the template and cut out the side of the boot.



STEP 20 Stick the paste onto the boot.



STEP 21 Cut the excess off at the centre line of the back of the boot.



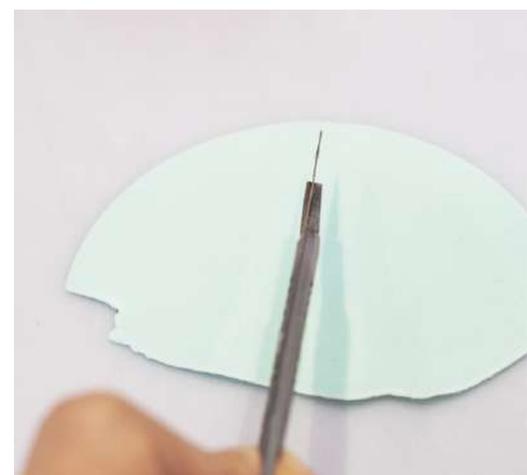
STEP 22 Repeat for the other side.



STEP 23 Cut out a thinner strip and stick onto the joint.



STEP 24 Use the quilting tool to give a stitch effect on the paste.



STEP 25 Use the largest circle cutter and cut half a circle of white Pasta Model and then cut in half.



STEP 26 Stick the quarter circle onto the side of the shoe and cut the bottom excess off. Repeat for the other side.



STEP 27 Use the quilting tool to add stitching to the paste edge.



STEP 28 Roll tiffany and yellow Pasta Model thinly and cut out a large and smaller star. Fix to the front of the tongue.



STEP 29 Roll white Pasta Model and cut out two strips. Fix to the front edge of the boot sides.



STEP 30 Cut a thin strip and add to the top of the boot.



STEP 31 Add stitching.



STEP 32 Use a ball tool to add the lace holes.



STEP 33 Roll tiffany Pasta Model and cut a strip for around the bottom of the boot. Fix all the way around and cut off excess paste.



STEP 34 Add stitching.



STEP 35 Roll yellow Pasta Model and cut out strips for the laces. Slightly pinch both ends of the strips.



STEP 36 Stick the strips onto the boot and use a Dresden tool to shape the paste into the lace holes.



STEP 37 For the tie part of the lace prepare two long strips as shown. Fold one over at both ends to the centre for the bow.



STEP 38 Use the longer strip slightly folded at the centre and stick onto the boot.



STEP 39 Stick on the bow.



STEP 40 Use a Dresden tool to shape and tidy the laces to cover any joints.



STEP 41 Roll white, pink and fuchsia Pasta Model thinly and free hand cut out some lightning each colour smaller than the one before. Fix on top of each other as shown. Use the quilling tool to add stitching. Allow to dry.



STEP 42 Cover a cake with white Pasta Top. Mark the skewer locations at the centre of each wheel. Top of each skewer needs to be level with the top of the wheel. Each skewer needs to be through the cake and supported off the base board. Trim the skewers to length.



STEP 43 When you are happy that all skewers are same height, add the boot pressing slightly onto the skewer to secure.



STEP 44 Fix the wheels and the front stopper into position.



STEP 45 Fix the lightning to both sides. Decorate the covered cake as required. Your lightning flash roller boot is ready!

Cake

Est. 1994

INTERNATIONAL Showcase

Proudly sharing all the creations sent to us by artists who used Saracino products.
Huge congratulations everyone!



by Nivia Rodrigues de Mel using Saracino Modelling Chocolate & Pasta Model. *Follow on Instagram: @cakesbynivia*



by Anna Dillon using a mix of Saracino Pasta Model & Saracino Pasta Scultura. *Follow on Instagram: @dillonsbakery*



by Joyce Wehrmann using Saracino Pasta Model, Saracino Modelling Chocolate, Wafer Paper & Colours.



by Sarah Cooper using Saracino Pasta Scultura.

Follow on Facebook: @Sarah's cakes



by Emma Matthews using Saracino Pasta Model.

Follow on Instagram: @happinessfactorcakes



by Amanda Rose Emery using Saracino Pasta Scultura. *Follow on Instagram: @studiocakecoul*



by Dani Bekyarova-Delev using Saracino Pasta Model, Ready to use Royal Icing, Dust and Gel colours and Saracino Liquid Shiny

Follow on Instagram: @byoutique_cakes



by Sarah Carr using Saracino Pasta Model.

Follow on Facebook: @Sarah Carr's Speciality Cakes



by Archana Mascarenhas using Saracino Pasta Model.

Follow on Instagram: @archana_mascarenhas



by Raquel Garcia using Saracino Pasta Model, Pasta Top & Modelling Chocolate. *Follow on Instagram: @raquelgarciacakeart*



by Tamsin Handley using Saracino Wafer Paper.
Follow on Instagram: @cake_creations_by_tamsin



by Kamelah & Mariama Fernandez using Saracino Pasta Model, Pasta Top & Pasta Scultura. Follow on Instagram: @theyumiverse



by Rachel Stockton using Saracino Pasta Model
Follow on Facebook: @Dates With Cakes



by Elaine Minett using Saracino Pasta Model
Follow on Facebook: @gingercatcakery



by Louise Smith using Saracino Pasta Model



by Barbara Burzynska using Saracino Pasta Bouquet, Pasta Model & Wafer Paper.
Follow on Facebook: @CakeLandByBasia



by Emilia Handley (aged 10) using Saracino Pasta Model



by Chang Ya Fen using Saracino Pasta Model



by Kerry Burt using Saracino Pasta Scultura.
Follow on Facebook: @bakesbykerry



by Sue Freeland using Saracino Pasta Model. Follow on Facebook: @Creative Cake Kitchen



by Daca Šobot Ex Bosančić using Saracino Pasta Model, Wafer Paper, Gel & Powder Colours
Follow on Instagram: @vd.slatki.ukras





by Gary Scott using Saracino Pasta Model & Modelling Chocolate
 Follow on Instagram: @cakeninjxtreme



by Claudia Nastase using Saracino Pasta Model, Royal Icing, Wafer Paper & Pasta Scultura.
 Follow on Facebook: @claudiasugarsweet



by Manuela Taddeo using Saracino Pasta Model, Royal Icing and Isomalt
 Follow on Facebook: @Mabanuby - Pasticceria Artistica



by Tafa Chigudu using Saracino Pasta Model.
 Follow on Facebook: @TafaCakes



by Gina Molyneux using Saracino Pasta Top
 Follow on Instagram: @ginamolyneuxcakes



by Joanna Francesca Gioffi using Saracino Pasta Model



by Tafa Chigudu using Saracino Pasta Model.
 Follow on Facebook: @TafaCakes



by Arianna Sperandio using Saracino Pasta Model, Wafer Paper, Gel & Powder Colours
 Follow on Facebook: Arianna Sperandio - Sugar Art



by Tracey Mckay using Saracino Pasta Model & Wafer Paper. Follow on Facebook: @cakesculpturesbyTraceyPMckay



by Catia Guida using Saracino Pasta Model
 Follow on Facebook: @Catia Guida



by Ana Platon using Saracino Pasta Model, Wafer Paper & Dust Colours.
 Follow on Facebook: @homesweetcakeuk



by Michael Wehrmann using Saracino Pasta Model, Saracino Modelling Chocolate, Wafer Paper & Colours.
 Follow on Facebook: Mi'Cakery Atelier & cake Design



by Ana Platon using Saracino Pasta Model, Wafer Paper & Dust Colours.
 Follow on Facebook: @homesweetcakeuk



by Michael Wehrmann using Saracino Pasta Model, Saracino Modelling Chocolate, Wafer Paper & Colours.
 Follow on Facebook: Mi'Cakery Atelier & cake Design



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 KATHERINE TAMAYO
using Saracino PastaModel, Pasta Top
and Powder Colours



BY JANE BANNISTER
using Saracino Pasta Scultura



BY JUSTYNA KOWAL
using Saracino Pasta Model, Pasta Top,
Pasta Scultura & Wafer Paper



BY JULIA GEORGE
using Saracino Pasta Model
- modelling paste



BY ELENI SIOCHOU
using Saracino Pasta Model - modelling
paste



BY ALBENA BOJIDAROVA
using Saracino Pasta Bouquet - flower
paste



BY ZUZANA BEZAKOVA
using Saracino Wafer Paper



BY DARIA HNATIUK
using Saracino Pasta Model



BY MISSKRUSZONKA
using Saracino Pasta Model



BY MICHELA FERRARI
using Saracino Pasta Model
& Pasta Top



BY ANNA LUTOMSKA
using Saracino Wafer Paper



BY STEVANKA PEJIC
using Saracino Pasta Model



BY DRESS UP CAKE TUTORIALS
using Saracino Pasta Model



BY CRISTINA RUSSU
using Saracino Pasta Model



BY AGNIESZKA LACHOWICZ
using Saracino Pasta Model



BY STEFANO RUSSOMANNO
using Saracino Pasta Model
and Pasta Top



BY IVILINA YOVCHEVA
using Saracino Pasta Model



BY JO FITCHETT
using Saracino Pasta Model



Some things have the capability of bringing people together, creating communal pride and a feeling of family and Sugar Screams has become that. The Sugar Screams collaboration (originally called the Sugar Spooks) began around 10 years ago from the mind of Avalon Yarnes, who actually just wanted a reason to make a creepy Halloween cake. With this in mind, she went looking for some Halloween-loving, dark-side creating, creepy creative “cakers” to join her. And boy did she find them! Sugar Screams has grown with the artists over the years turning it into one of the most loved collaborations, bringing together all of the members into a bit of a cake family of our own.

Every year, new and talented cake artists are introduced while always leaving room for the long standing members to also create a piece if they are able. This has now become the longest running cake collaboration and often the one that we all look forward to the most!

When our tenth anniversary celebrating the Sugar Screams collaboration came around we knew that we wanted to do something extra special for it. While attending Cake International in 2021, Corinna Maguire and Milka von Essen-Vilovski thought to ask and see if a Sugar Screams showpiece the following year would be of interest to the cake show. Melanie Underwood loved the idea and it was approved for Cake International 2022! YAY! - but that’s when the real work began.

Avalon and Corinna began back in March, 2022 by creating a 3D mock up with the theme of a walk-through haunted house. “We wanted our display to be something original, huge and interactive. This way every artists’ piece would have a reason for being there, be able to be seen properly and be part of the full display.” The problem with creating something so large and detailed is that there is a cost attached. Thankfully Bake Diary, the leading cake pricing and order management software, came to the rescue. They offered to help fund the 6 meter x 11 meter project and brought the concept to reality. “This project would not have happened without them and we are thrilled that they joined us in the endeavor. So thank you Bake Diary! This was no small feat as we had over 70 artists involved! So a huge thank you to them and our sponsors.”

Developing the idea into an actual working showpiece was the next hurdle. Maria McDonald, our sugar Shakespeare, wrote a poem to go along with the theme of a witchy woman turning to the dark arts to create her competition piece for Cake International, but instead possessing her house with spirits. Paul Redmond came on board as he has many years experience in creating haunted houses and even put his own voice to full custom sound effects created by his friend Nicky Coghlan. “Most of our haunted house was pre-made in Ireland between Paul and Corinna including the moving oven, ‘stone walls’, ‘wooden countertop’, windows and more. The amount of items that had to be transported and ferried over was getting to be a lot and we knew that there wouldn’t be room for all of the furniture needed. So we got help from our friends Natalie and Chris Porter in England, who collected and stored furniture that we sourced on Facebook Marketplace. We even got the help of Sugar Press to get Halloween themed custom made place cards to give all of the artists credit for their work. Where would we be without friends!? Not with a fully completed haunted house - that’s for sure.”

Some items were needed in the showpiece like a moving rocking chair, toilet, some creepy heads on plaques and a fireplace and people were asked specifically to create those pieces. But we also left it open for everyone to come up with other items given their limitations of posting or traveling with them, and they knocked it out of the park with what they all created. Everyone embraced the concept and made jaw-dropping masterpieces that were detailed, moving, lit up and all over-the-top.

The main feature of the showpiece was an old woman created by Avalon Yarnes whose eyes rolled back into her head. An incredible creation, but a logistical nightmare. The head and hands were created in the States, then she flew over to Ireland and made the body for the witchy woman in Corinna’s kitchen in Galway. Finally this old lady, now called Beatrice, was strapped into place in the van using a spider web of ropes. But she was not alone... she had to fit in with all of the other cakes, walls and even the creepy bed (that was found in the bottom of a river) then driven and ferried over the course of 8 hours to Birmingham for the big show!

The whole showpiece was put together in 2 days. “We were organized enough that it all went fairly smoothly. Thanks to all of our early floor planning, Paul’s pre wallpapered panels and many helping hands, everything slotted into place.” Some parts had to be pieced together and created on site like the ‘nightmare storm’ in the bedroom, made by Jenny Chambers, Kirsty Griffiths and Jacqui Kelly.

When everything was put together there was an overwhelming pride from all of the members. Some of them even took it upon themselves to scare the bejeezus out of the people attending. So much so, that Cake International insisted on putting up a sign warning people before they entered the showpiece. The reaction from the crowds said it all. “There was a never ending queue of people wanting to see the showpiece. You could even hear the screams and then laughter all over the show from our haunted house and sometimes you’d even see the occasional person running out of it”!

People really enjoyed trying out their best ‘Resting Witch Face’, getting a fright from Dacia Šobot, Barbara Regini or Hayley Obeirnes, or just seeing the amazing pieces in person. Loads of people came back 3 or 4 times to get another look, a second scare or to bring their friends too. It was an incredible showpiece that gave us, normally solo, Cakers a reason to come together and create something as a team. And none of it would have happened without the people from all over the world who made it come to life, either with the pieces in person, posted or by image only. “We are incredibly proud of it and who knows... maybe we will do another some day”!



Vicky Teather



Kelly Jane



Rhianydd Webb



Zoe Hopkinson



Tanya Ross



Avalon



Corinna Maguire



Jane Lashbrook



Stephanie Would



Goda Laivyte



Jenny Chambers



Barbara Regini



Ellen Redmond



Carla Puig



Elena Pelizzoli



Daca Šobot

9/11 US MEMORIAL COLLABORATION

The collaboration is about honouring the US; remembering what the US lost that day, paying tribute to the emergency services or honouring someone that may have been affected by the attacks.

It was quite an emotional collaboration experience, not just for me but for the other participants too, we have people whose spouses were in the New York Twin Towers on the day when the attacks happened and who managed to escape. For them to take part and create pieces for the collaboration must have brought about some emotions, for their participation I am very honoured and proud of them.



by Eve Zucker-Himmel



by Wendy Hewkin



by Sharon Siriwardena



by Susanne Reese



by Sharon Siriwardena



by Deborah Edwards



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