

We Love Pastry

Wedding
ISSUE

12

Exclusive
TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW

IN ASSOCIATION WITH

PROP
OPTIONS

Your Wedding
CAKES

PROUDLY SHARING
YOUR BEST
CREATIONS

Meet The
ARTIST

EXCLUSIVE
INTERVIEW WITH
MODELLING STAR
MOLLY COPPINI

the
ULTIMATE
GUIDE

PRICING YOUR
WEDDING CAKE



by Delice



Katarzyna Szolka Cukrowa



Academia de Arta Dulce





PAOLO ZOLLA
DIRECTOR

“Not all change is an improvement, but to improve, we must change”

- SIR WINSTON CHURCHILL

During the recent trade shows in Rome and Dortmund, we presented two decoration products that have sparked great interest: Wafer Paper and Cake Paper.

The first product, "Wafer Paper," is a product already known. It consists of edible, vegan sheets made with potato starch and oil, in the classic A4 size, allowing for innovative decorations on cakes. The lightweight paper, available in two different thicknesses, and its flexibility, offer imaginative interpretations, both floral and abstract, which can perfectly integrate with cake structure and desserts.

The second, and exciting 'new' product, which we named "Cake Paper," is made of vegetable fibre sheets, thicker than Wafer Paper, but unlike it, can be folded, rolled, shaped, and offers excellent support for other types of decorations.

Both products can be used with food printers and easily coloured, allowing for beautiful chromatic shades and perfect combinations with decorations. For this purpose, we suggest using our "Saracino colours" range with powdered, gel, or metallic colorants available.

Our customers are hungry for novelty, as we realized during the recent fairs where our booth was swarmed, and requests depleted the availability of these products in a very short time.

So, taking Sir Winston Churchill's advice, let's innovate.



by mericakes
using Saracino Pasta Top, Pasta Bouquet & Wafer Paper 0.30



by Mia Cakes & Cupcakes
using Saracino Pasta Model



by so the cake using Saracino Pasta Top - sugar paste



by Olga Tulej
using Saracino Pasta Model and Wafer Paper



by Capri Cakes
using Saracino Pasta Top, NEW Cake Paper and Royal Icing



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SYLWIA ANNA PRICE
EDITOR



by Cake is Love by Jenny
using Saracino Wafer Paper 0.30



by Mericakes
using Saracino Pasta Top, Pasta
Bouquet & Wafer Paper 0.30



by Śłodkie chwile - petitepivoine cakes
using Saracino Wafer Paper 0.30

Welcome to our much-anticipated wedding-themed issue of 'We Love Pastry' magazine! As spring blossoms into a season of love and new beginnings, we are thrilled to present a collection of inspiring ideas, expert tips, and amazing tutorials tailored specifically for crafting the perfect wedding cake.

In this issue, we are proud to showcase 12 amazing tutorials from incredibly talented artists from around the globe. Their diverse perspectives and innovative techniques promise to ignite your creativity and inspire you to design cakes that are as unique as the love stories they celebrate.

One of the highlights of this issue is our collaboration with 'Prop Options', a distinguished brand renowned for producing a variety of premium cake stands. Through our tutorials and demonstrations, we showcase how their innovative products can enhance your cake decorating experience and transform your creations into true works of art.

Our tutorial artists have created a diverse range of features to cater to every style and preference. Whether you're dreaming of a romantic garden affair, a glamorous soirée, or a rustic countryside wedding, you'll find invaluable insights and step-by-step guides to help you bring your vision to life.

Furthermore, we understand that planning a wedding cake can be a daunting task, which is why we've included practical advice on budgeting, timing, and communication to ensure a stress-free cake design process.

I invite you to immerse yourself in the enchanting world of wedding cakes and discover the endless possibilities that await. Whether you're a bride-to-be, a passionate baker, or simply someone who appreciates the finer things in life, there's something for everyone within this issue.

So, grab your piping bags, prepare your Prop Option cake stands, and let your imagination run wild as we celebrate love and creativity in every slice.

Happy decorating!

Sylwia xx

OUR AMAZING CONTRIBUTORS

Cake Is Love by Jenny, Barbara Riggi Cakes, Florea Cakes, Chikz Patisserie, Cakes by Carina, Have Some Cake, Delice, Katarzynka Sztuka Cukrowa, Cakes by Carol, VS Cakes, Torty Zeiko, Academia de Arta Dulce, Prop Options

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RED LOVE

CREATED BY CAKE IS LOVE BY JENNY

IN ASSOCIATION
WITH

PROP
OPTIONS





JENNY BACCHUS

A cake artist living in Cornwall, who is passionate about all things cake decorating, especially wafer paper and its versatile qualities.

Cake is Love was inspired by her two children and their love for all things cake and celebration.

Saracino products have made her a much more confident and creative cake designer.



@CAKEISLOVEBYJENNY



CAKE IS LOVE BY JENNY



CAKE IS LOVE BY JENNY

What you need:

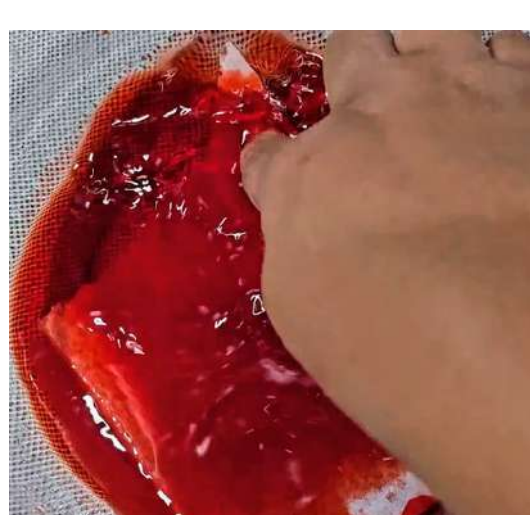
INGREDIENTS

- Double barrel 6 inch diameter cake and single barrel 6 inch cake, ganached
- Saracino 0.3 wafer paper
- Pasta Top: Red, baby pink and white
- Saracino powder colour: Red
- Saracino gel colour: Red
- Saracino silver pearlescent powder
- Clear alcohol
- Cold water
- 1 bar of white chocolate
- Red sprinkle mix
- Saracino Royal Icing

EQUIPMENT

- Stencil
- Sharp knife/craft knife
- Handheld blender
- Cutting mat
- Scissors
- Powder brush and other paint brushes
- Silicone mat
- Coffee grinder / small blender
- Cake drum 10x10 inch square
- Other cake boards for decorating tiers
- Food safe gloves
- Silicone baking bat
- Non slip turntable mat and turntable
- Set of battery operated warm LED lights (optional)
- 6 inch clear acrylic fillable cake separator
- Cake smoothers
- Rolling pin
- Red ribbon
- 2 x 4 inch polystyrene spacers
- Vegetable shortening
- Steamer or handheld mister





STEP 1 Rip two sheets of 0.3 wafer paper into strips and dip into a mix of red gel and cold water. Wear gloves to avoid staining.



STEP 2 Lay each piece on a silicone mat to dry. You can speed up the drying process by placing them in the oven at the lowest possible temperature.



STEP 3 Once dry they will lift away from the silicone baking mat.



STEP 4 Tear the wafer paper pieces into small enough pieces to fit into your coffee grinder (or small blender).



STEP 5 Blitz to achieve an edible glitter.



STEP 6 Using 0.3 wafer paper and cold water, make a wafer paper lace paste using your handheld blender. Use red powder to colour your paste.



STEP 7 Pour approximately 2 tablespoons of the paste into a pre heated non stick frying pan. Heat to a medium temperature. Once it starts to bubble, swirl the paste around the pan to cover the bottom. Pour any excess paste back into the container.



STEP 8 The lace will lift away from the bottom of the pan. Remove the lace from the pan and repeat the process until all the paste is used.



STEP 9 This is the kind of texture you are looking for.



STEP 10 Knead half and half white and pink Pasta Top, cover the cake board, without trimming the excess.



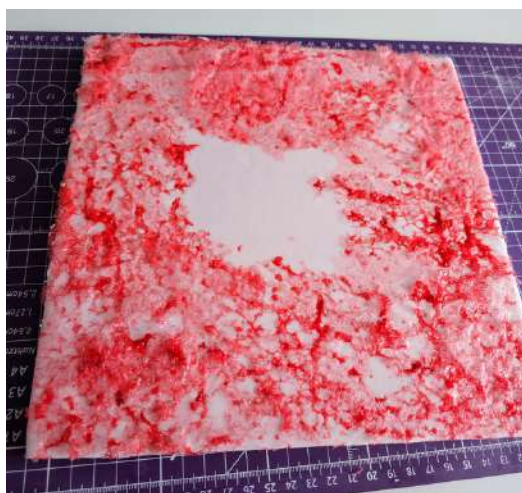
STEP 11 Using your wafer paper lace and clear alcohol, attach some lace to the board. Try not to over-saturate as this will melt your lace.



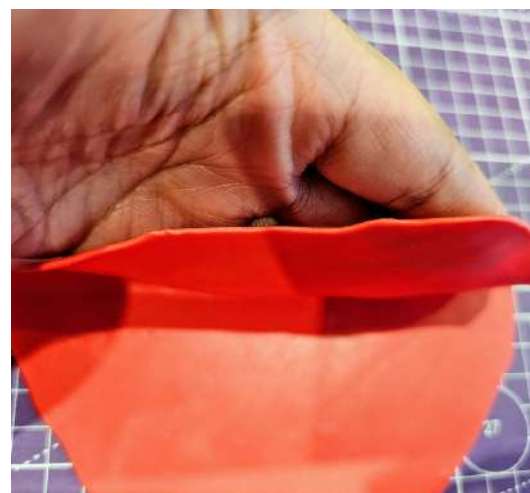
STEP 12 Your board will look like this leaving the centre clear for the cake.



STEP 13 Using greaseproof paper, gently roll the lace into the sugar paste on the board. Use a sharp knife and trim the excess paste and lace.



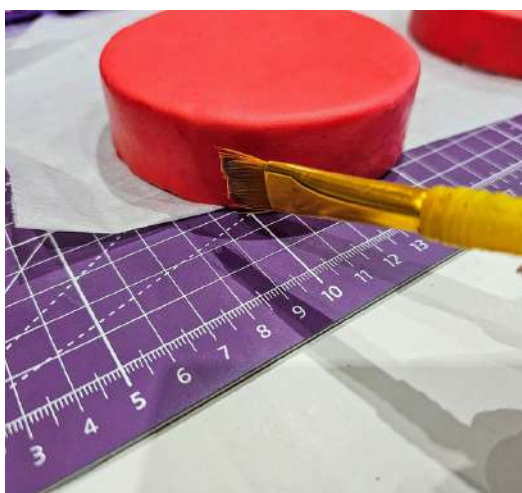
STEP 14 Wrap the edge of the board using red ribbon, leave to one side.



STEP 15 Using red Pasta Top, roll thin circles to cover your 3 poly spacers.



STEP 16 Cover using your vegetable shortening to coat your spacers first to help the paste stick.



STEP 17 Paint the circumference of your spacers with a small amount of clear alcohol.



STEP 18 Roll the edge into the sprinkles as shown.



STEP 19 Fill gaps if needed, leave to dry.



STEP 20 To make the red edible glitter, add silver pearlescent powder to a small amount of red powder colour. Use a separate container with a lid to store excess.



STEP 21 Now we stencil the acrylic Prop Options spacer using royal icing and edible glitter.



STEP 22 Position your stencil around the side of your spacer. You can use ribbon to tie it into place. Using a paintbrush, paint the stencil with minimal amounts of royal icing and dust with your edible glitter. Remove the stencil and allow to dry before completing the application.



STEP 23 Cover your double barrel cake using half and half white and pink Pasta Top. I used the panelling method to allow me to cut the top edge in a wavy line, approximately 1cm above the top of the cake. Use your airbrush to mist the surface of the sugarpaste with clear alcohol.



STEP 24 Taking a piece of lace, attach it to the side of your cake.



STEP 25 Partly overlap your second piece of lace. Attach to the cake, using more clear alcohol if needed.



STEP 26 Continue to layer the wafer paper around the entire cake, this will be the result.



STEP 27 Using strips of wafer paper lace, we will make the seam with the cake board seamless.



STEP 28 Transfer the cake to the cake board, using royal icing to hold in place. Using the strips of lace, a paintbrush and clear alcohol, cover the seam of the cake and board.



STEP 29 Using a powder brush and red powder, dust both sides of 3 sheets of 0.3 wafer paper.



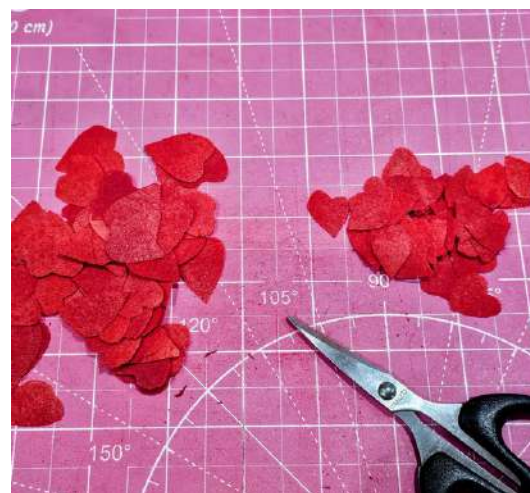
STEP 30 Cut in to strips approx. 2cm wide. It doesn't have to be precise.



STEP 31 Cut your strips into small rectangles.



STEP 32 Cut elongated heart shaped petals from the rectangles.



STEP 33 You will have enough petals to make your bas relief flowers.



STEP 34 Moisten your petal with a mister.



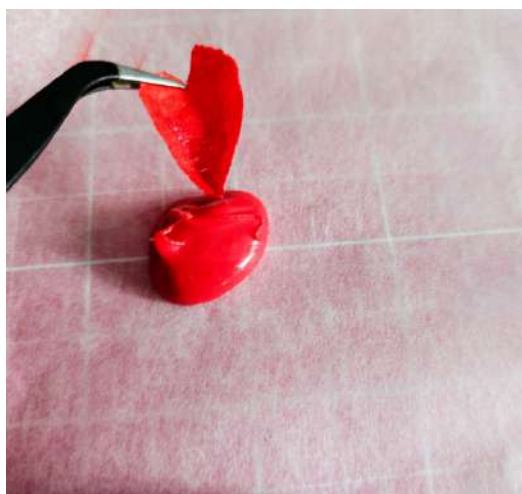
STEP 35 Gently use your veining tool to vein the petal down the centre.



STEP 36 Place on a foam drying pad to dry.



STEP 37 Gently melt some white chocolate and colour with red powder.



STEP 38 Pipe $\frac{1}{2}$ teaspoon of chocolate onto parchment paper and start inserting your first layer of petals.



STEP 39 This is the first layer complete with five petals.



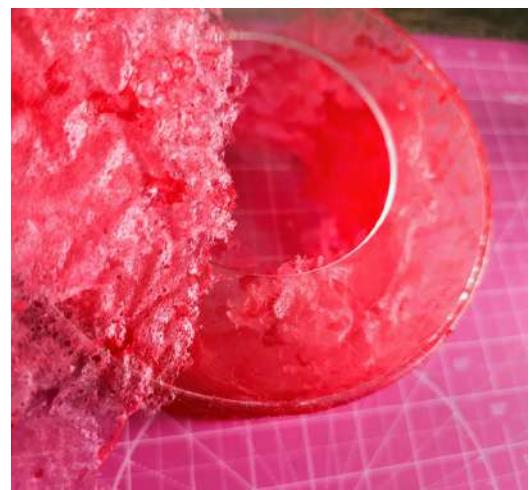
STEP 40 Add a second later of petals, piping more chocolate if needed.



STEP 41 Add a small amount of the sprinkle mix to the centre of your flower.



STEP 42 Use all the petals to make flowers to decorate the entire tier, peel away from parchment once set and they are ready to use.



STEP 43 Use the remaining wafer paper lace to fill your acrylic tier, I added a small set of battery operated warm LED lights to the centre of the separator (optional).



STEP 44 Your base cake should be dowelled.



STEP 45 Secure a sprinkle spacer and the acrylic tier in place using royal icing.



STEP 46 Gently reheat your chocolate and use to attach your sprinkles.



STEP 47 Attach flowers and loose petals to add to the effect.



STEP 48 Continue the flowers and petals up onto the acrylic tier.



STEP 49 Cover your top tier using red Pasta Top. Again, use the panel method and cut a wavy top line to complete the look. Pull the top edge of the fondant outwards to create a little movement.



STEP 50 Secure the sprinkle spacer and finish stacking the cake.



STEP 51 Add sprinkles and embellishment including your homemade edible glitter to the cake board.



STEP 52 Fix the top tier and separator.

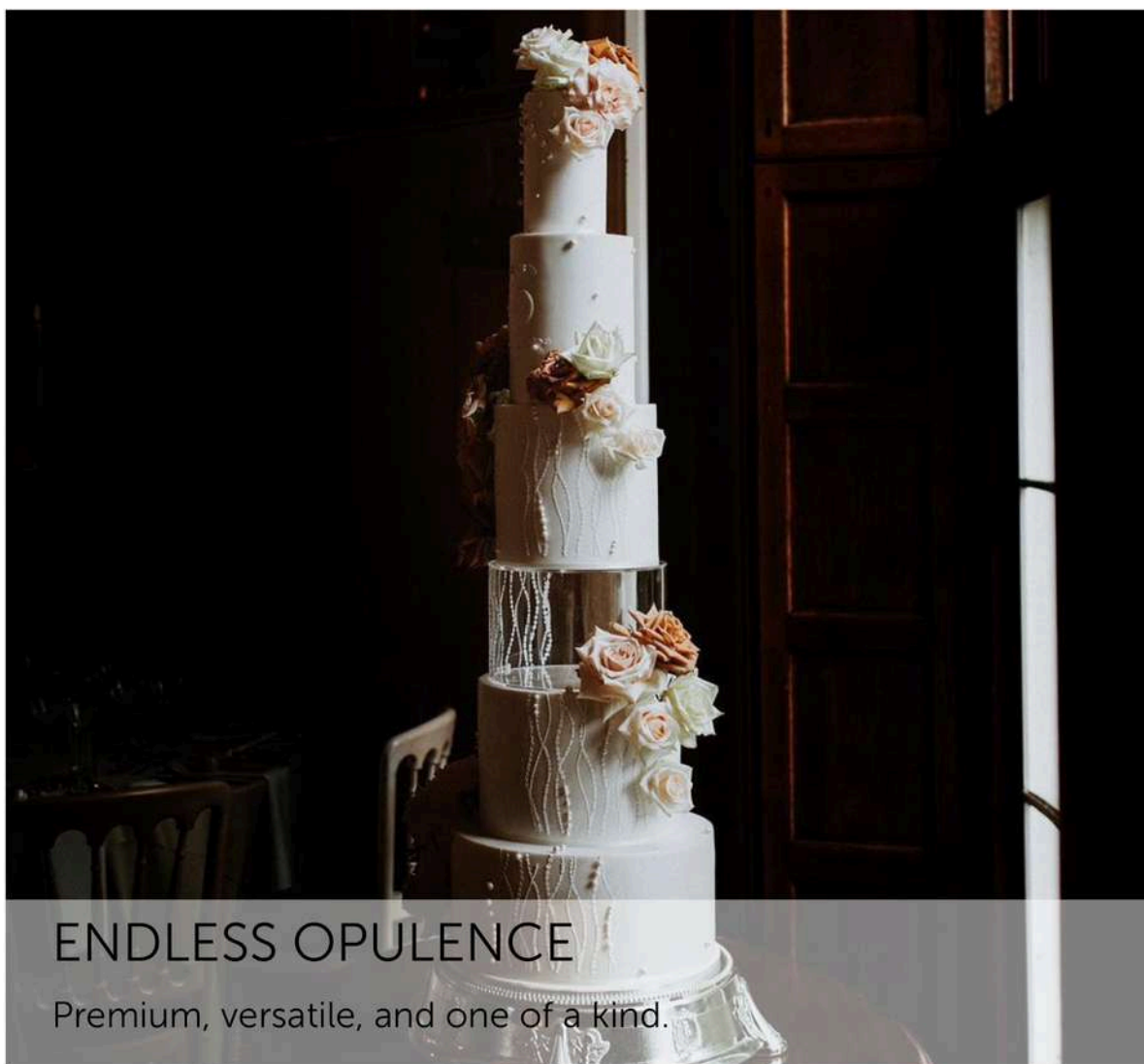


Your love wedding cake is ready to amaze the bride and groom.



PROP OPTIONS

Acrylic Fillable Clear Tiers



Prop Options premium fillable Clear Tiers are made with precision and available in round and square designs, both of which boast an ultra-polished finish and flush fitting, removable lid. Truly one of a kind in quality and strength, their versatile design lends them to all occasions! Have fun with colours and confetti or create elegance with florals or stencilling. For the ultimate statement, why not leave empty for a floating illusion, the options are endless.

EXPLORE THE COLLECTION



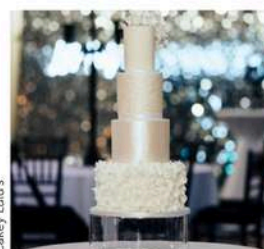
Round Fillable
Clear Tiers



2" Tall Fillable
Clear Tiers



Square Fillable
Clear Tiers



Fillable Cake Plinths
and Stands

For more information or to purchase yours now, visit propoptions.co.uk!

CREATIVITY INSPIRED BY INNOVATION



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trans fats
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tiramisu

I believe in love at first sight between person and tiramisu

.....



vanilla cheesecake

Life always tastes better with vanilla cheesecake

.....



pistachio heaven

I'll just have one pistachio! Said No One ever.

.....



lemon drizzle

When life gives you lemons make lemon drizzle cake



If you're looking for natural flavourings, Supreme is your way to go.

BOTANICAL MINIMALISM

CREATED BY BARBARA RIGGI CAKES

IN ASSOCIATION
WITH

PROP
OPTIONS



The inspiration for this design, is a couple who enjoys a minimalistic & chic approach to their wedding vision.
The cake is inspired by natural, botanical elements, ceramics and the beauty of movement.



BARBARA RIGGI

Ciao, I am Barbara, owner and artist at Barbara Riggi Cakes.

I have always been fascinated by the process of creating edible art with food. Cake design became a natural shift in career, after completing a Professional Diploma in Baking and Sugarcraft. The course led me to appreciate the craftsmanship of sugar work and to establish my business in 2016, in Dublin, Ireland.

I now have the privilege to create wedding cakes, for style-led couples who have a love for art & nature and to teach cake decorating classes in Dublin. My wedding cake designs have been featured in wedding magazines, blogs and I had the immense honour to create a wedding cake for a television show on the Irish National broadcaster.



www.barbarariggicakes.com



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

What you need:

INGREDIENTS

- Saracino Pasta Top: white
- Saracino Pasta Bouquet
- Saracino Wafer Paper 0.30
- Saracino gel colour: Rose beige
- Saracino powder colour: Brown, yellow, orange
- Saracino edible gold glitter
- Saracino Cake Gel or edible glue
- Cornflour
- Wafer paper glue and water



EQUIPMENT

For the cakes:

- Round Dummy Cakes [or real ganached cakes]: 7" dia. x 6" deep and 5" dia. x 5" deep
- Round 10" white Masonite board
- Rolling pin
- Cutting wheel tool
- Pizza cutter/small knife
- Cake smoothers
- Measuring tape
- 15mm deep round acrylic cake separator (by Prop Options)
- New stiff toothbrush
- Wooden/plastic dowel

For the flowers:

- Small craft scissors, pencil, pliers & wire cutter
- Dresden tool
- Parrot Tulip veiner
- Petal cutters
- Brown florist tape
- 30 and 20 gauge white wires
- Paintbrushes





STEP 1 A few hours in advance, preheat your oven to 65 centigrade. Thinly roll two 30g pieces of Pasta Top and place onto a sheet of baking paper. Leave one white and sprinkle the other with Saracino edible gold glitter. Place on a baking tray and cook for 10 minutes. Once out of the oven, leave to cool and rest for 1 to 2 hours.



STEP 2 Once cool, crush the individual pieces into two separate small bowls. Set aside.



STEP 3 Top tier: Roll 400g Pasta Top to 2mm and to match the length and depth of your cake.



STEP 4 Sprinkle small amounts of both dried pasta sprinkles on top of it.



STEP 5 Use a rolling pin to press them into the paste to create a texture.



STEP 6 Brush some of the excess crumbled fondant.



STEP 7 This is the texture we want to obtain.



STEP 8 Brush some cake gel on the top and sides of the dummy/cake.



STEP 9 Place the dummy/cake onto the rolled fondant and cut out a circle to match the top.



STEP 10 Place the cut-out circle on the top of the dummy/cake. Smooth to make it adhere.



STEP 11 Roll and cut the remaining rolled fondant to the length and depth of your cake and apply.



STEP 12 Cut off any excess from the top and set aside.



STEP 13 Bottom tier: Roll 600g of Pasta Top to 1mm and to match the length and depth of your cake and cover.



STEP 14 Using two cake smoothers, smooth the sides and top of the cake, to obtain semi sharp edges.



STEP 15 With a clean hard bristle toothbrush, create indentations all over the cake.



STEP 16 You will obtain a textured "stone wall" effect.



STEP 17 Ceramic swirls: Roll a few strips of Saracino Pasta Bouquet.



STEP 18 The thickness of the paste should be about 1 to 1.5mm.



STEP 19 With a cutting wheel tool (or a small knife) cut about 20 - 25 swirly strips of various lengths.



STEP 20 Take a strip and pinch the edges gently, on both sides, to thin out.



STEP 21 Fold length wise.



STEP 22 Thin and curl the edges. Repeat the process for the rest of the strips.



STEP 23 Selecting swirls of different lengths, apply edible glue to one side.



STEP 24 Attach 3 - 4 swirls to each other.



STEP 25 Curve the edges and set aside. Repeat the process for the rest of the swirls. Set aside to dry slightly.



STEP 26 Decorating the bottom tier: Starting with the longest swirls you created, attach them to the tier, in a "wave" motion, with edible glue (or cake gel).



STEP 27 Continue gluing the swirls using the medium and smaller sizes.



STEP 28 Once you have attached your required swirls, curl the edges to create movement.



STEP 29 Flowers: Prepare everything you need.



STEP 30 Take 3 to 4 sheets of wafer paper 0.30, and cut each in half. Using a fluffy brush, dust with a mix of brown, yellow and orange powder colours.



STEP 31 Using a pencil, trace your chosen petal size onto the coloured paper.



STEP 32 Fold the paper in an accordion-like fashion. This will allow you to cut multiple petals at a time.



STEP 33 With small craft scissors cut the traced petals.



STEP 34 Each fold will give you four petals. You will need approximately 25.



STEP 35 With the left-over paper, cut out several strips. Set aside.



STEP 36 Place in front of you 3 to 4 petals at a time, one strip and one 30 gauge wire per petal.



STEP 37 Brush a tiny amount of edible glue to each strip.



STEP 38 Attach the wire to the strip.



STEP 39 Add the strip/wire to the petal. Repeat for each petal.



STEP 40 With a fluffy brush, apply some cornflour to both parts of the tulip veiner. Tap off any excess.



STEP 41 Dip a brush into some water, drain off excess on the side of the container or tapping it onto a cloth. Apply water sparingly on the petal. **IMPORTANT:** make sure you do not overwater the paper or it will break/melt.



STEP 42 Place a petal on the bottom part of the veiner.



STEP 43 Place the back of the veiner onto the petal and gently press.



STEP 44 If water has been applied correctly onto the paper, you should be able to see the veining effect. Practice until you achieve the look you require.



STEP 45 Curve and adjust the petal.



STEP 46 Place the petal in a petal former and repeat the process for each petal. Let dry for 1 to 2 hours.



STEP 47 Once the petals have dried, take each wired petal and bend it 45°.



STEP 48 Group 4 to 5 petals, accordingly to their shape.



STEP 49 Stretch a strip of brown florist tape to activate the glue. Applying the florist tape, using a rotating motion and starting from the bottom of the petals, tape them together.



STEP 50 Repeat for all petals and you will create five flowers.



STEP 51 Creating the branches: Take a 20 gauge wire, and using small pliers, make a hook. With the pliers, flatten the hook you created.



STEP 52 Cover the wire with the brown florist tape all the way to the end.



STEP 53 With the aid of a brush or a pencil, wrap half of the wire around it, as shown.



STEP 54 Repeat once more.



STEP 55 Select the first flower and attach it to the first branch using the brown florist tape.



STEP 56 Select a second flower and attach it at the bottom of the first flower.



STEP 57 Individual petals can also be attached to the branch.



STEP 58 Repeat steps 55 to 57 for your second branch.



STEP 59 For the cake assembly you will need the two decorated tiers, a small wooden dowel, Prop Options 15mm round acrylic cake separator and your flower branches.



STEP 60 Attach the 7" bottom tier to a 10" Masonite board with melted white chocolate. Firstly place & center the acrylic separator on top then the wooden dowel into the pre-cut hole.



STEP 61 Place the 5" top tier on top of the separator/dowel.



STEP 62 Place the flower branches on your cake. Edible gold was applied to this cake to enhance the elegant movement of the swirls.



STEP 63 The cake is now ready to be showcased. I chose the beautiful STILETTO stand by Prop Options.

PROP OPTIONS

Ultra-Polished Acrylic Spacers



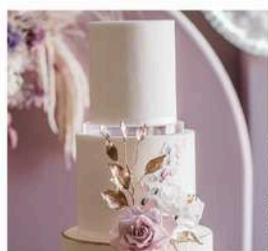
MAKE YOUR CAKE LEVITATE

Add a simple but stylish flair to any cake design.

Ginger Bear Bakery

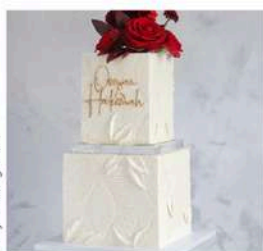
Take your cakes to new heights with these incredible ultra-polished, food-safe clear acrylic cake spacers. This versatile spacer lends itself perfectly to any cake design adding a simple but stylish flair! Complete your cake with levitating tiers or use it as a seamless, sturdy and reliable cake board! Available in square and round designs, as well as in 15mm and 30mm thicknesses, these are guaranteed to create the wow your cake deserves.

EXPLORE THE COLLECTION



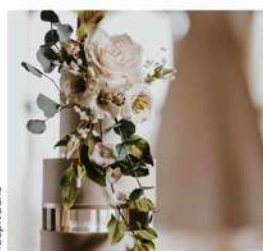
Emily's Mixing Bowl

Round 15mm Acrylic
Spacers



KeepItCake

Square 15mm Acrylic
Spacers



Claire de Lune Cake Design

Round 30mm Acrylic
Spacers



Suzanne Espar

Square 30mm Acrylic
Spacers

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk!)

CREATIVITY INSPIRED BY INNOVATION



ANNOUNCING OUR MONTHLY COMPETITION

WINNER

CONGRATULATIONS!

Célia Piperaud aka
Les Gâteaux de Célia





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 the country you are from.

LUCKY WINNER will be introduced in our June issue.

The competition ends on midnight the 20th of May 2024 and it's open worldwide!

£50?

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GROOM
WEDDING
MARRIAGE
BOUQUET
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PRETTY APPLIQUE

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ANNA ASTASHKINA

Chef Anna is an award-winning cake designer, content creator, and educator.

She teaches cake artists how to create modern cake designs and lifelike flowers using edible wafer paper, which is a natural material usually made from potato starch, water, and oil.

Anna is an experienced wafer paper instructor and her cakes have been featured in magazines, online publications, and TV commercials worldwide!

Her mission is to inspire, educate and entertain cake makers and give them the confidence to explore their own cake decorating style through wafer paper.



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What you need:

INGREDIENTS

- Saracino Wafer Paper (0.30mm)
- Saracino Powder Pearl: Silver
- Saracino powder colour: pink, green
- Saracino Pasta Top: White
- PME Pearls Blush 2mm
- Cake Gel
- Cornflour
- Three tiers of cake / dummy covered with white Pasta Top

EQUIPMENT

- Prop Options clear spacer
- Sharp scissors
- Dresden tool
- Tweezers
- Variety of brushes
- Fluffy makeup brush
- Small mixing bowls/palette
- Craft punches: EK Tools hydrangea, EK Tools flower
- Foam board
- Handheld mini steamer
- Flower Medallions 1 Mould by First Impressions Moulds
- Piping bag
- Rolling pin
- Ball Tool
- Bumpy foam or flower shaper
- Small hydrangea cutter





STEP 1 Knead a small amount of Pasta Top until soft.



STEP 2 Roll into small balls (in a variety of sizes).



STEP 3 Prepare your silicone mould by generously dusting it with cornflour using a fluffy brush. Place a ball of Pasta Top into the cavity of the mould and gently press with your fingers.



STEP 4 For a more delicate bas relief look, do not fill the mould to the top.



STEP 5 To release the decoration, turn the mould upside down and gently push from behind. This will help maintain the shape of the bas relief.



STEP 6 Create pieces in varied sizes by using smaller balls of Pasta Top and filling out different parts of the mould. Let the decorations harden for 10-15 minutes before placing them on a cake.



STEP 7 Making flowers: Roll softened Pasta Top on a foam board. Using a small hydrangea cutter, create flowers.



STEP 8 Make sure to leave the Pasta Top relatively thick to give enough paste to shape the flower.



STEP 9 Use a small ball tool dusted with cornflour, gently cup petals into a flower. Leave the central part thick.



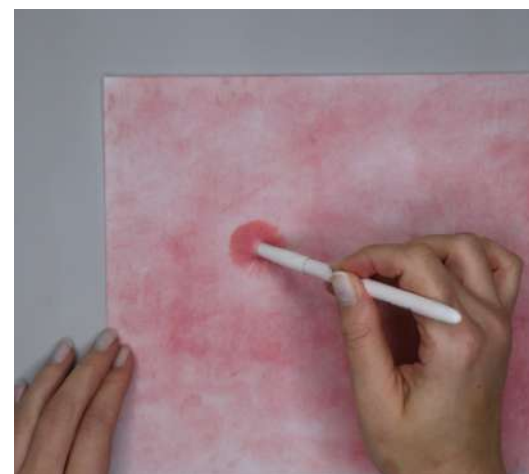
STEP 10 Press flowers into the palm of your hand with a Dresden tool to give definition.



STEP 11 Place the mini flowers on a flower shaper or a bumpy foam to dry completely.



STEP 12 Colouring wafer paper: With a large fluffy brush, dust pink powder colour on the shiny side of the wafer paper.



STEP 13 Using circular motions, cover the whole sheet of paper with the colour. Do not make it even, as it will add more character to the applique design.



STEP 14 To fix the colour, gently steam the coloured paper with a handheld mini steamer. Set it aside to dry for a few minutes.



STEP 15 Use the same brush, dust wafer paper with Powder Pearl colour. Set the colour with steam.



STEP 16 Create a variety of shades, mixing Powder Pearl and pink powder colours. You will need about three sheets of wafer paper to create a four-tier design.



STEP 17 Making wafer paper applique: Choose a few different paper punches for your applique design.



STEP 18 Apply even pressure and punch wafer paper flowers in a variety of sizes and colours.



STEP 19 Evenly space the wafer paper flowers on a foam pad. If your environment is very dry, steam the paper flowers with the mini steamer to make them flexible.



STEP 20 Using small and medium ball tools, gently shape wafer paper petals.



STEP 21 Create an assortment of colours and sizes. These flowers could be made in advance and stored at room temperature.



STEP 22 To make an applique design, choose 3-6 flowers and place them on the work surface.



STEP 23 Place a small amount of clear piping gel into a piping bag. Add a tiny drop of piping gel in the middle of each wafer paper flower.



STEP 24 Stick wafer paper flowers, alternating directions to get a more textural look.



STEP 25 Add an edible pearl to the centre of the top layer with piping gel. Move and flex your flower to separate the petal layers.



STEP 26 Create a variety of appliques, using different numbers of flowers and colour combinations.



STEP 27 Making leaves: Apply a small amount of green powder colour to the smooth side of wafer paper.



STEP 28 Cut rectangles of assorted sizes. The leaves should be a little bit bigger than the flowers.



STEP 29 Cut wafer paper diagonally corner to corner to create a leaf shape.



STEP 30 If your wafer paper is dry and cracking, lightly steam it.



STEP 31 Use a thick end of the Dresden tool, firmly push on the wafer paper leaves, and pull towards you.



STEP 32 Squeeze and gently twist the wafer paper leaf between your fingers to create movement.



STEP 33 Create a variety of leaves in different shades of green.



STEP 34 Adding the design: Apply a small dot of piping gel on the back of a wafer paper applique.



STEP 35 Attach decoration onto the cake and the separator and gently press.



STEP 36 Add the flowers in a random pattern.



STEP 37 To create a transition, add small pieces of bas relief moulding in between the flower appliques.



STEP 38 To attach the Pasta Top decorations, add a small amount of piping gel on the base of the flower.



STEP 39 While your bas relief moulding is still soft, press flowers into the design with a Dresden tool.



STEP 40 Add a few dots of piping gel on the cake between flowers to add leaves.



STEP 41 Using a pair of tweezers, push the leaf under the flower and press it into the piping gel.



STEP 42 To add embellishments to the design, pipe a small amount of gel.



STEP 43 Add edible pearls to enhance the design and fill any empty spots.



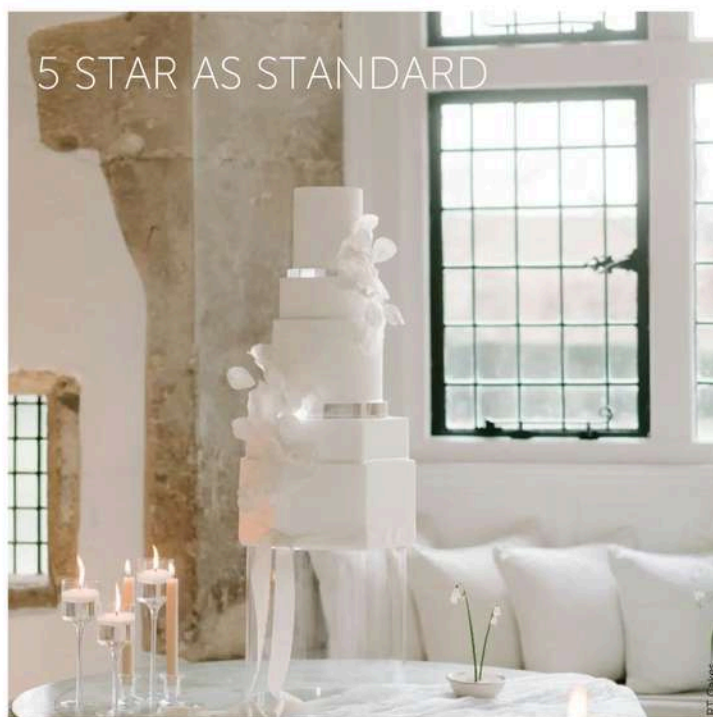
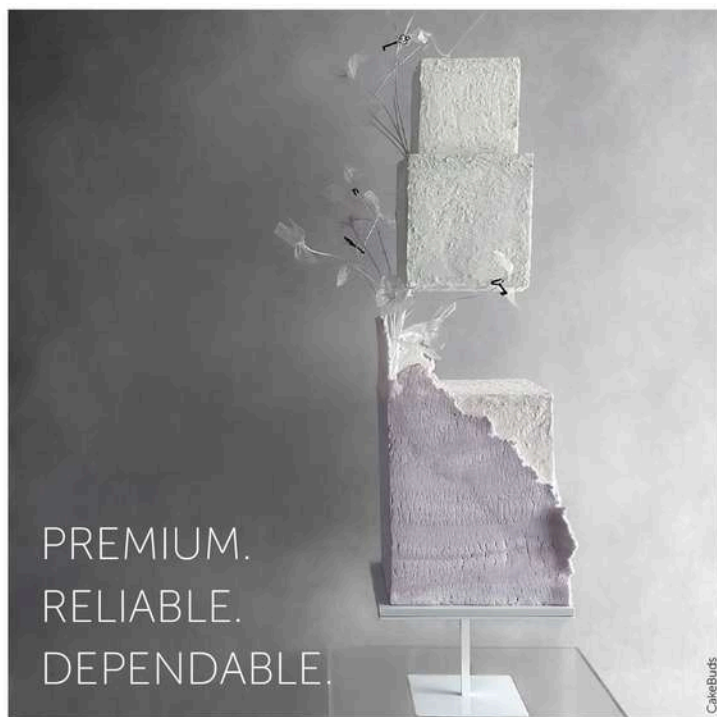
STEP 44 Add as many decorative pieces as you like to create a cluster. Continue creating the design by mixing these techniques and elements.



STEP 45 And your very pretty wedding cake is ready to impress.

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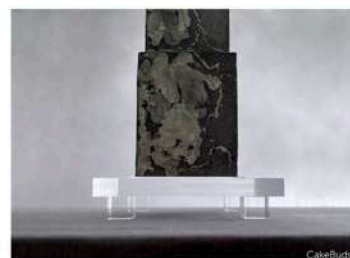
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BINTCY DAVIS

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I'm Bintcy Davis, from Chikz Patisserie. I'm 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 the artist in his prime. My first creation was a Karate belts cake that I made on the occasion of my daughter's black belt ceremony.

In 2018, I took a career break following the birth of my son and I decided to embrace my passion and took it to the next level by qualifying as a Pâtissier. I have won numerous awards including one in the Cake Masters worldwide competition and represented UK in an international cake competition and was placed first. My work has been featured in a number of cake magazines.

I am also a Brand Ambassador for The Cake Decorating Company (UK), NYCake (USA), and a number of other cake retailers.

What you need:

Ingredients

- Saracino Pasta Top: White
- Saracino Pasta Model: Burgundy, white
- Saracino wafer paper
- Saracino cake gel
- Edible gold leaf sheets
- Three cake tiers or dummies

Equipment

- Prop Options original small hoop tier cake spacer - Gold
- Rolling mat
- Rolling pin
- Small hexagon cutter
- Scissors
- Precision knife
- Paint brush





STEP 1 Make three shades of burgundy using the burgundy and white Pasta Model to make an ombré effect.



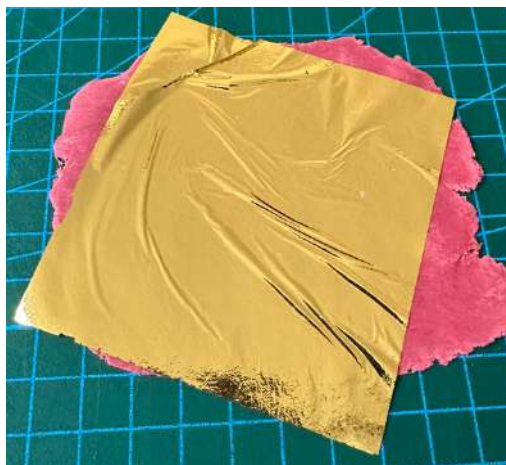
STEP 2 Roll these into equal length sausage shapes.



STEP 3 Place the logs side by side and twist.



STEP 4 Fold the log in half and twist again until the pieces begin to come together.



STEP 5 Roll a piece of burgundy Pasta Model and place a sheet of edible gold leaf over it.



STEP 6 Roll around the log.



STEP 7 Slice the log in half.



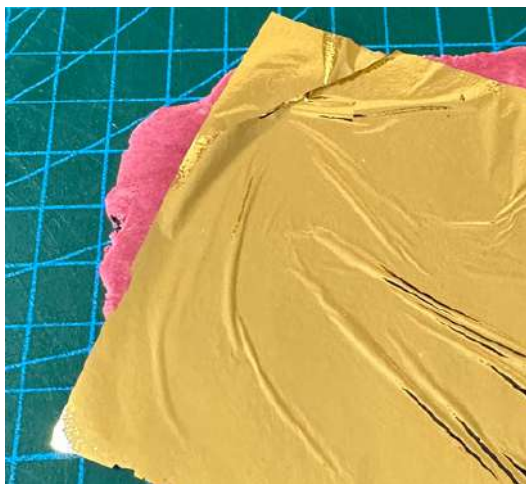
STEP 8 Repeat the twisting and folding process 2-3 times, but do not overwork, or the colours will begin to blend in too much.



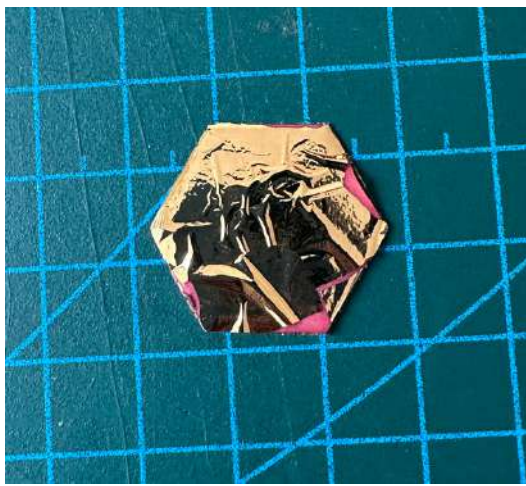
STEP 9 Slice the log into small pieces.



STEP 10 Roll each piece and cut it into a hexagon using a hexagon cutter.



STEP 11 For the golden pieces, roll the burgundy Pasta Model and place the edible gold leaf on top of it.



STEP 12 Use a hexagon cutter to cut the shape.



STEP 13 Cover the top tier with burgundy paste and then cover with all the hexagonal pieces and place the golden shapes randomly to form the design as shown.



STEP 14 For the middle tier, follow step 1-8, use this log to twist onto white Pasta Top and keep twisting and folding 2-3 times to create a marble effect.



STEP 15 Roll it to get the full marble effect with a golden pattern.



STEP 16 The edge need not be perfect. Cover the middle tier.



STEP 17 Carefully place the gold Prop Options small hoop tier cake spacer in between the top and middle tier.



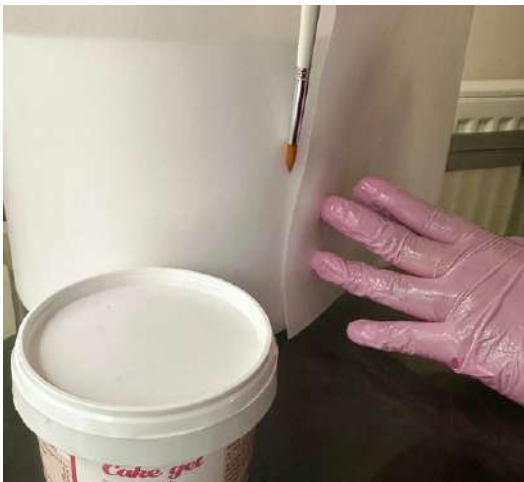
STEP 18 For the ruffles cut Saracino wafer paper into small square pieces.



STEP 19 Fold it in half and glue it in the middle using Saracino cake gel.



STEP 20 Fold it again as shown and glue in the middle.



STEP 21 Use two sheets of Saracino wafer paper to cover the base tier.



STEP 22 Cut the top part using scissors to glue it to the top of the tier.



STEP 23 Carefully glue the wafer paper ruffles to the bottom tier using cake gel.



STEP 24 Keep adding the wafer paper ruffles randomly until the whole tier is covered.



STEP 25 Add the middle tier with the Prop Option ring on top of the bottom tier.



STEP 26 Place the top tier on the ring spacer.



STEP 27 Your cake is ready!

PROP OPTIONS

The Hoop Tier Separator



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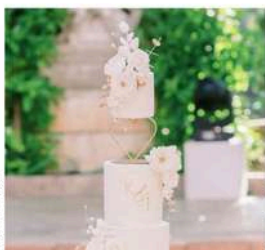
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CARINA STORKEY



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Hi I'm Carina! I live in Kent with my Fiancé and 3 children. I'm a self-taught baker and wedding cake designer. I started Cakes by Carina back in October of 2015. After having made my first decorated cake for my two daughters' joint birthday party, with the help of a family aunt, a hobby baker who showed me how to ice a cake with fondant and I haven't looked back! It was since then, I fell in love with cake decorating. I have a background in sewing and arts and crafts, and I've always been creative.

I now mainly specialise in wedding cakes and love incorporating textures and sugar flowers into my designs.

I've been lucky enough to win awards in several competitions such as Cake International, The Cake Professionals Awards, and have qualified as a finalist in both the Baking Industry Awards in 2020 and the UK Wedding Awards also in 2020.

My goal is to share the knowledge I've learnt over the years with others as a tutor and hope to have my own cake school one day helping others to achieve what I have through providing more tutorials and teaching cake classes.

What you need:

INGREDIENTS

- Saracino Pasta Top: White
- Saracino gel colour: Rose beige
- Saracino powder colour: Brown, light green, dark green, yellow, orange, white
- Saracino Pasta Model: White
- Dark Modelling Chocolate
- Dark chocolate
- Wafer paper 0.30
- Edible glue
- Cornflour



EQUIPMENT

- Prop Options Side bar separator: Size 6" top / 8" bottom
- 6", 8" & 10" dummies or real cakes
- Paintbrushes
- Rolling pin
- Knife
- Toothpick/cocktail stick
- 30 gauge white flower wire
- Small scissors
- ¾ x 1¼ inch (2 x 4.5cm) Clematis petal cutter
- Clematis petal veiner
- Small 2.5 x 3cm Rose petal cutter
- Rose leaf veiner
- Hydrangea petal cutter and veiner
- Brown florist tape





STEP 1 Start with the Prop Options side bar separator and secure pins.



STEP 2 Turn the separator upside down and mark on the bottom of your 6" dummy cake where the pins will be inserted with a pencil. If using real cake you will need to mark the holes on your board and drill holes for the pins to be inserted.



STEP 3 Turn back over to the right way up and thread the screw from the bottom of the hole and screw the pins in place.



STEP 4 Secure all pins in place on the 6" top plate.



STEP 5 Mark the top of your 8" cake with the 8" bottom plate.



STEP 6 Wafer paper bark: Cover your 10" dummy with white Pasta Top. Roll some modelling chocolate to approximately 2mm in thickness and brush the whole of the surface with a wet brush.



STEP 7 Take a sheet of wafer paper and place it shiny side up onto the wet modelling chocolate. The short side at the top. Apply a thin layer of water to the top of the wafer paper. Not too wet but enough to make it tacky and soften the paper. Let dry for a few minutes (you should be able to touch it without it spoiling).



STEP 8 Cut away any excess paper.



STEP 9 Once dry to touch, use a rolling pin to gently press and roll across the paper horizontally left and right to stretch the paper. Tears will start to form creating a realistic bark effect.



STEP 10 Roll over as many times until you have your desired effect (the more you roll the more tears will appear).



STEP 11 Cut into strips and cut them to a length so that they are just above the height of your 10" cake tier. Pull away pieces of the top edge to create a realistic bark effect. Keep any remaining scraps of bark and let dry to use later.



STEP 12 Your pieces should now look as shown.



STEP 13 Apply to your cake. You may need to make a few sheets of bark to make enough pieces to go around your cake. Your bottom tier texture is complete.



STEP 14 Marbled effect for 8" and 6" tiers: Colour white Pasta Top with rose beige gel colour. Roll into rough sausage shapes as well as some white and place together alternating as shown.



STEP 15 Twist the sausage-shaped pieces around each other.



STEP 16 Roll into a ball and continue twisting to merge the colours together but be careful not to mix too much.



STEP 17 Roll the paste out for a subtle marbled effect. Cut in half and keep one piece to the side ready for Step 22.



STEP 18 With some brown powder colour and water make a paint and brush some colour in random blotches on the other piece of paste.



STEP 19 Repeat steps 16 and 17.



STEP 20 Repeat the process of rolling out which will create more defined marbling from the brown colour.



STEP 21 To add texture, use your left over pieces of dried bark and crumble over the surface of your marbled paste.



STEP 22 Roll and cut thin strips to approximately 1cm width in both colours then cut to a variety of different lengths.



STEP 23 Roll out one final time for the finished marbled effect.



STEP 24 With a domed piece of the marbled paste, cut away the bottom to create a straight edge to line up with the bottom of your cake.



STEP 25 Tear away the top edges.



STEP 26 Wrap around the cake, repeat in small layers and lay pieces over each other as you cover the whole tier. Fray the edges as you go by pulling away at the edge with your fingertips to create a layered effect.



STEP 27 Next cover the 8" bottom plate of the side bar separator, cutting away the excess with a knife.



STEP 28 Lift and turn the underside to face you and poke a cocktail stick through the holes so that the screws and pins can be secured in place.



STEP 29 Screw the pins in from top side down, so the pins are now pointing downwards.



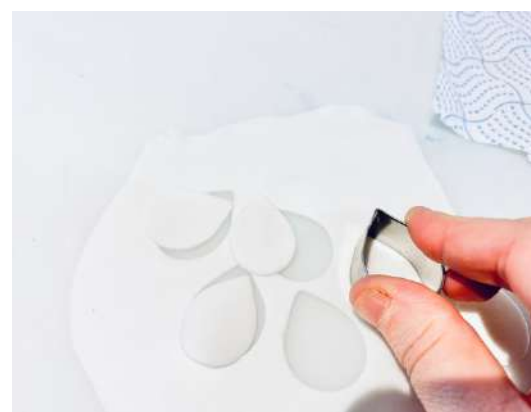
STEP 30 Hide the screw tops by pushing the paste over them with your fingertip.



STEP 31 Use your pencil markers to position and push the separator pins down into the cake.



STEP 32 Use cake smoothers to close any gaps at the edges. Cover the top 6" tier in the same way as 8" and push down into the pins to position your cake on the top plate of the separator.



STEP 33 Leaves: Roll Pasta Model to approx. 1mm thickness. Take the rose petal cutter and cut some petals. These will be used for the leaves. You will need to cut twice as many petals as the total amount of leaves you decide to make. I made 34 leaves in total so for this I cut 68 petals.



STEP 34 Dust the rose leaf veiner with some cornflour to prevent from sticking and place a rose petal on the veiner. Dab a damp paintbrush over the petal to make it tacky and place a 30 gauge wire in the centre as shown.



STEP 35 Place a second petal over the top of the wire to enclose it. Complete the leaf by pressing into the veiner. This has now given the leaf a realistic texture.



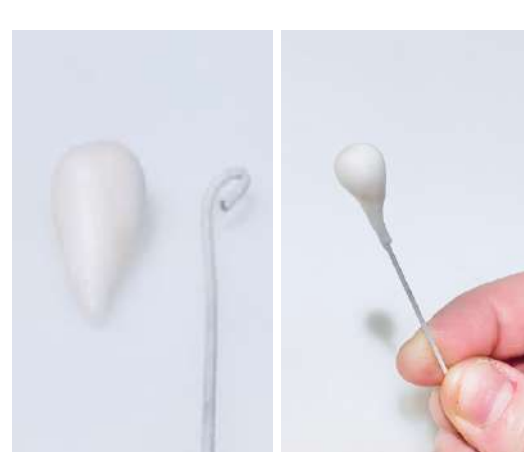
STEP 36 Pinch at the bottom to give the leaf shape and secure it to the wire. Allow to dry. Repeat to make as many leaves as you wish.



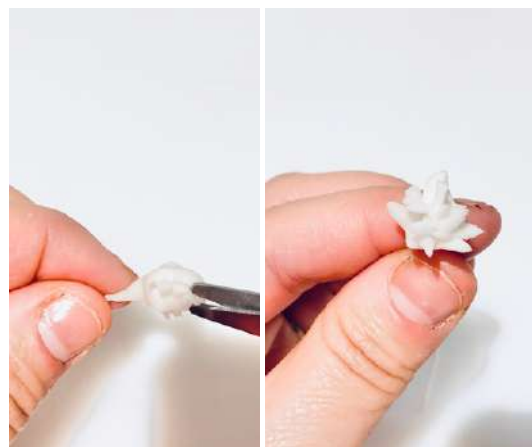
STEP 37 Next dust the leaves with a mix of light green, dark green, yellow and brown powder. You can make a variety of different shades of leaves to create interest.



STEP 38 Speckle some of the leaves by first adding a little water to some brown powder to make a paint and flicking your paintbrush from above.



STEP 39 To make the clematis flowers, first take a 30 gauge white wire and loop the end to make a hook. Roll a pea-sized amount of Pasta Model into a teardrop shape for the centre bud. Insert the hooked end of the wire into the bud from the point at the bottom and then pinch the paste to the wire to secure it in place.



STEP 40 Make snips into the bud with some small scissors to create little stamen. Your centre is complete.



STEP 41 Mix together some light green and yellow powder colour and dust the centre with a dry brush.



STEP 42 Then add some brown powder colour to tone down and create depth for a more realistic look.



STEP 43 Make the petals of the clematis. Roll white Pasta Model to approx. 1mm thickness. Take the clematis petal cutter and cut 8 petals. Using the same process as the leaves, wire and vein your petals.



STEP 44 Lay in an egg box to dry as this will cup the petals and set them with some shape. They do not all have to be the same. You can gently arch some of the tips back to open them up and some keep cupped.



STEP 45 Once the petals are dry, dust them first with some brown powder colour at the base of the petal, then add a touch of light green as you move the brush up the petal. Keeping the main part of the petal white.



STEP 46 Take 4 petals and bend them slightly back at the base and form them around the centres. Use brown florist tape and wrap around the wires to secure them all together. If using florist tape for the first time, to adhere the tape hold the end to the wire and gently pull the tape to stretch it. This releases the glue in the tape which will allow it to adhere to itself when wrapping it around the wire.

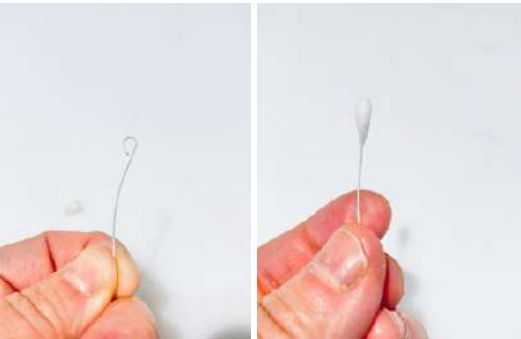


STEP 47 Repeat this process to create 12 clematis flowers.

TIP: Save time when making multiple numbers of the same thing by creating a production line for each step of the process and make all 12 flowers together.



STEP 48 Berries: Roll some small balls of paste until smooth. Dip the end of a 30 gauge wire into edible glue. Insert the wire through the paste until you feel the end poking out on the other side of the berry. Dry by inserting the wire into a dummy or spare piece of Styrofoam. Repeat until you have all your berries made. I like to tape together bunches of 6 or 7 and then add 2 or 3 leaves.



STEP 49 For the hydrangeas, take a 30 gauge white wire and loop the end to make a hook and roll a small amount of white Pasta Model into a teardrop shape for the centre bud. Insert the hooked end of the wire into the bud from the point at the bottom and then pinch the paste to the wire to secure.



STEP 50 Next use a craft knife to make some indentations in a cross at the top. Your bud should now have 4 sections as pictured.



STEP 51 Roll some paste to approx. 2mm thickness and using the hydrangea cutter, cut out some hydrangea petals. Press into the hydrangea veiner.



STEP 52 To make the petals more realistic, take your craft knife and slightly push into where the petals join to separate them slightly. Be careful not to cut in too close to the centre to avoid cutting through the whole flower.



STEP 53 Take the wired centre and thread it through the centre of the flower.



STEP 54 Then turn upside down to pinch the flower to the wire to secure into place. Leave to dry.



STEP 55 Tape together all of your filler flowers, berries and leaves in small bunches.



STEP 56 Then join a few bunches together to make small sprays of mixed berries, leaves and flowers.



STEP 57 For the arrangement, insert one spray into the base tier. If using real cake, use a posy pick or cut a straw to the length of your stems and cut the end of the straw at an angle to make it pointed.



STEP 58 Place extra fillers/leaves as you wish.



STEP 59 To cover the separator bar, wrap the stem part of your sprays around the bar and fix to the bar by wrapping florist tape around both the coiled stems and the bar itself.



STEP 60 Repeat with all of the remaining sprays you have to hide the bar completely from view. You may want to adjust the individual flowers within the sprays as you go arranging them so that the bar is hidden. You will need to weave the tape through the flowers so take it slowly and gently so as to not break any of the flowers.



STEP 61 Once covered. Insert some remaining clematis and fillers/leaves into the middle tier to create a cascade.



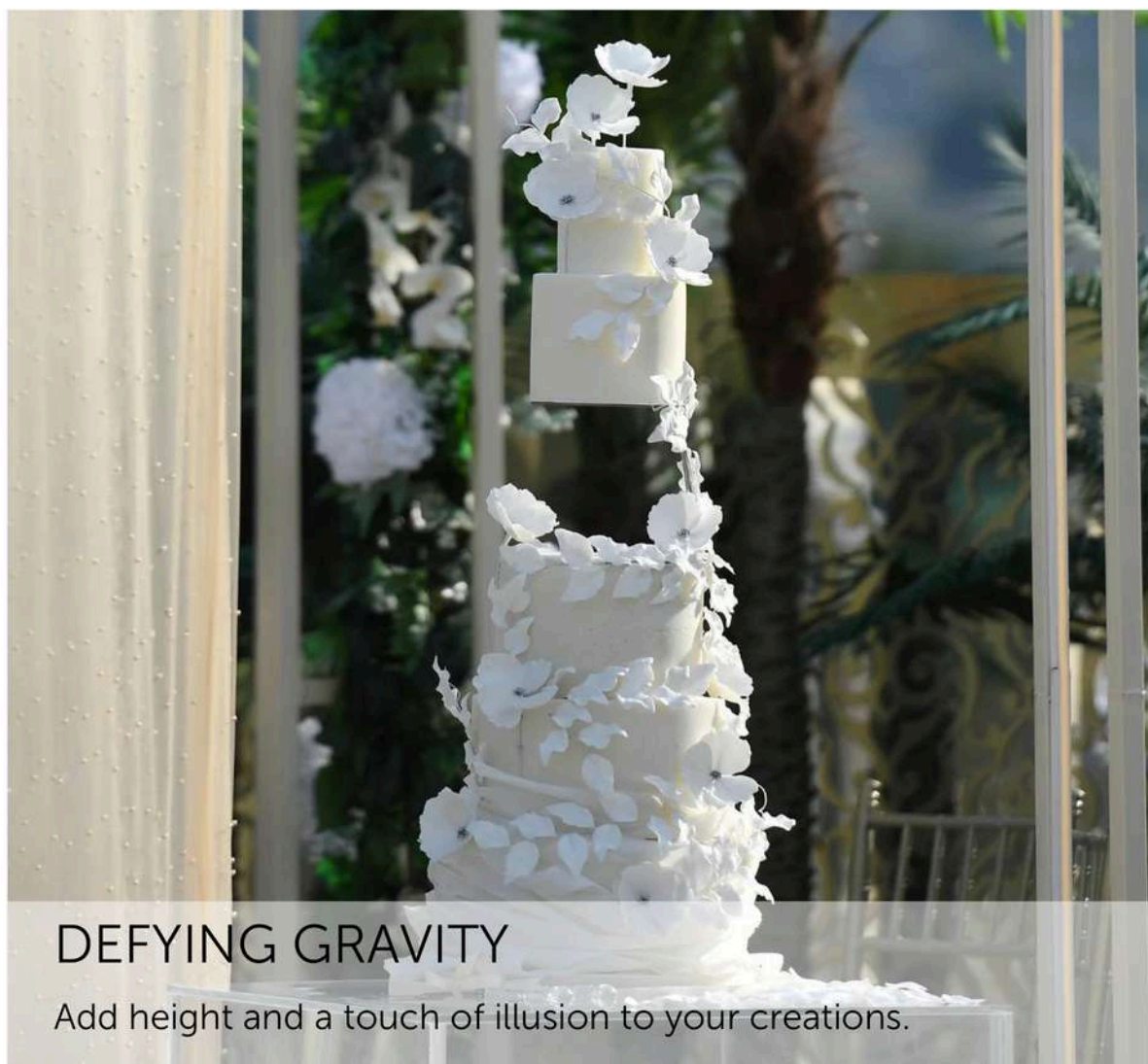
STEP 62 Carry on until you finish the look.



STEP 63 Your cake is complete and ready to enjoy!

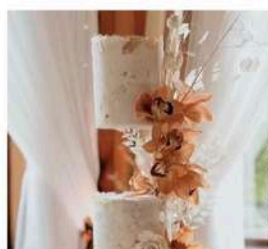
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ELOISE

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This cake tutorial takes inspiration from the Regency era, like Bridgerton style, in soft peach hues as Pantone Colour of the Year 2024 Fuzzy Peach and stylish flower stencils mixed with all white sugar flowers and sole geometrical elements.



ENRIQUE ROJAS

ENRIQUE ROJAS is the Winner of CAKE MASTERS Wedding Cake Awards 2018 , a TOP 10 UK Cake Artist in 2018 , TWIA National Judge , The Cake Professionals Judge, International Tutor and Speaker.

HAVE+SOME+CAKE by Enrique was founded in Birmingham , United Kingdom around 6 years ago but had been operating before that for Family and Friends before turning into a Business. His specialty is Modern, Eclectic, Highly Bespoke Wedding Cakes & Celebration Cakes

Enrique Trained as an Architect and have always been connected to the World of Baking and Sugarcraft , Baking and Chocolate through relatives.

Enrique's Work is bursting with colour and pack with new ideas. He uses materials in innovative ways to mix textures and add new dimensions to his designs. The most remarkable thing is that, despite not two cakes looking the same , his style still shines through in every one



What you need:

INGREDIENTS

- Saracino Pasta Top: White and orange
- Saracino Pasta Bouquet
- Saracino Royal Icing
- Edible Glue
- Cornflour

EQUIPMENT

- Prop Options Square Stiletto Stand
- Cake (dummy or real) as shown 9" x 9" x 9" deep square tier / 6" x 6" x 8" deep square tier / 5" dia. x 7" deep round tier
- 5" x 5" x 1" deep square separator / 7" x 7" x 1" deep square separator
- Metallic ruler
- Scraper
- Rolling pin
- Ball tool
- Craft knife
- Small craft scissors
- Angela Morrison "Sukar" Stencil
- Small hydrangea cutter and veiner
- Small rose leaf cutter and veiner
- Small universal leaf cutter and veiner
- Small easy rose cutter
- White flower tape
- 20, 22, 24, 28 gauge white floral wire
- Ribbon cutter
- Pliers

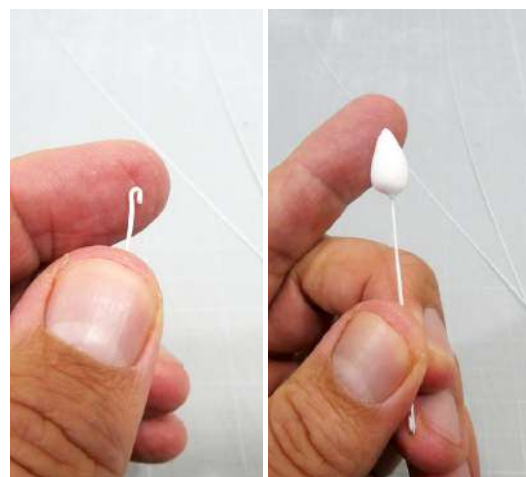




STEP 1 For this tutorial your cakes should be covered as shown. The separators using white Pasta Top and the rest in peach colour.
TIP: To achieve this PEACH FUZZY colour, mix white Pasta Top and Orange at 5:1 ratio. For example 1.25kg white to 250g orange.



STEP 2 Start by making the centres of the small roses the day before so they dry overnight. Make a small teardrop shape with the flower paste as shown. This one should be around half a centimetre. Check with your small easy rose cutter.



STEP 3 Using a gauge 24 wire and pliers bend one side to form a hook. Insert it into the previously made teardrop shape centre and twist it to secure. Leave to dry overnight. For this project I made 17 centres.



STEP 4 Using the hydrangea small cutter cut a petal, apply a little glue and place a small piece of 28 gauge wire.



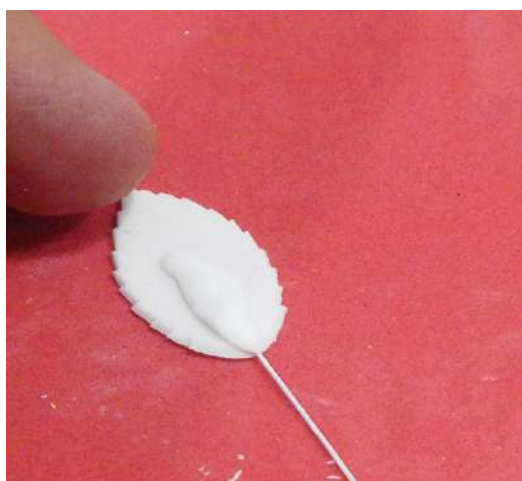
STEP 5 Make a small elongated piece of flower paste and place it on top of the wire and press gently to secure the wire in place.



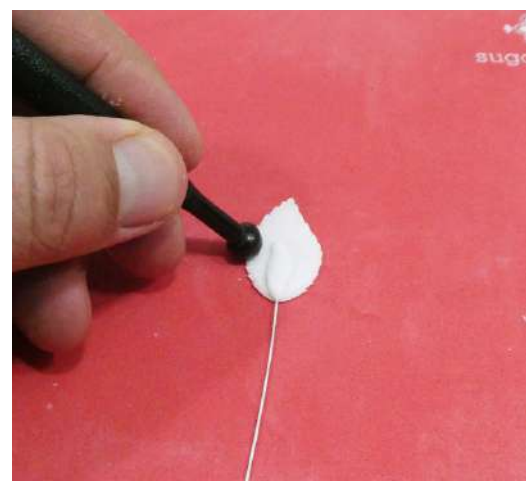
STEP 6 Using the ball tool, thin the petal edges.



STEP 7 Place it on the veiner and press to obtain your final petal. For this project I made 13 hydrangeas so 52 petals in total.



STEP 8 With the small rose leaf cutter make a leaf, apply a little glue in the centre and place a small piece of gauge 28 wire. Make a small elongated piece of flower paste and place it on top of the wire and press to secure it.



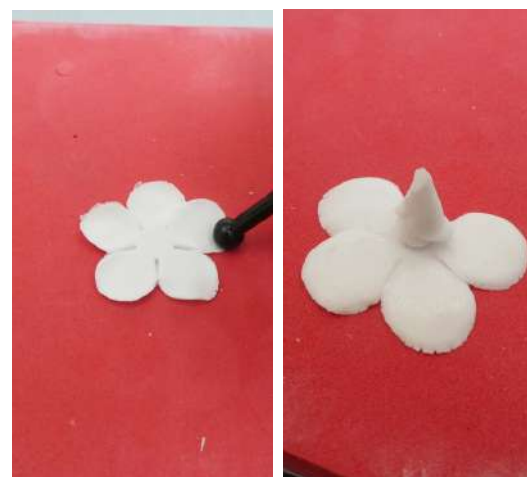
STEP 9 Using the ball tool, thin the leaf edges then place it on the veiner and press to obtain your leaf. For this project I made 28 small leaves.



STEP 10 For the small universal leaves repeat steps 4-7.



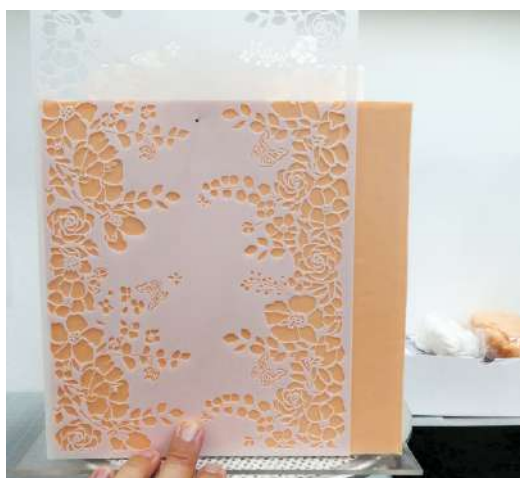
STEP 11 For this project I made 22 universal leaves.



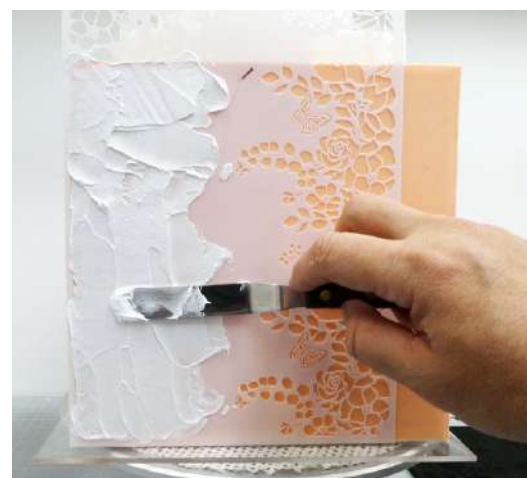
STEP 12 Using the small easy rose cutter (or five petal cutter) make one petal. Thin the edges with the ball tool, apply a little glue and start wrapping your petals around the previously made centres.



STEP 13 Depending on how loose you want it to be, you can wrap petals in order 1-2-3-4-5 or for a more traditional look glue petal 1 then 3 then 5-2-3.



STEP 14 Prepare Saracino Royal Icing as per your packet. Place the stencil vertically as shown.



STEP 15 Apply the royal icing over.



STEP 16 Scrape off the excess using a scraper and peel off the stencil to reveal the final pattern.



STEP 17 Clean off any excess with a knife as shown.



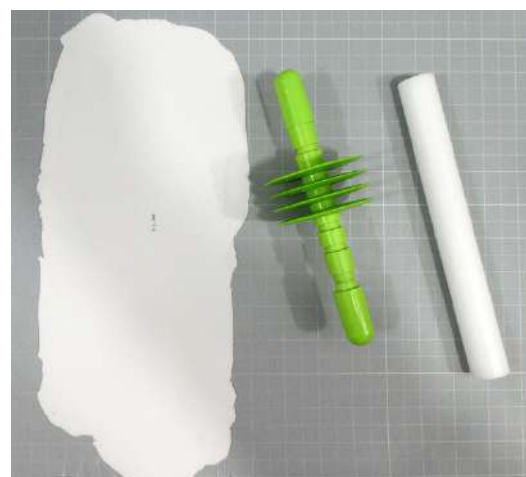
STEP 18 Repeat steps for the other edge of the tier as shown.



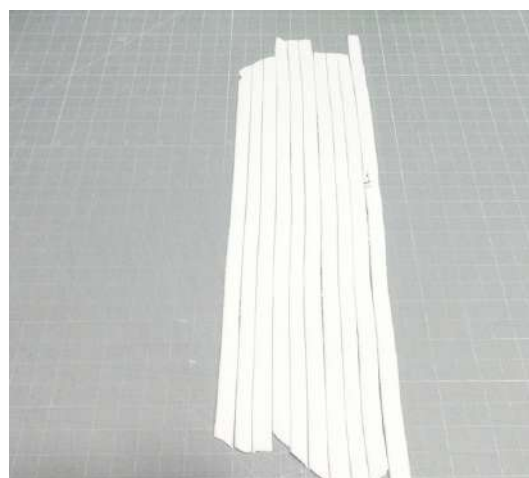
STEP 19 Apply on all sides of the square bottom tier except the top.



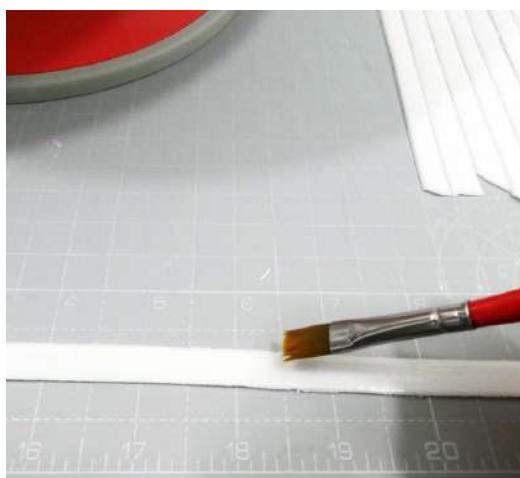
STEP 20 For the middle tier we only apply the stencil to two edges as shown. Repeat on the opposite corner.



STEP 21 Roll some flower paste very thin.



STEP 22 With the ribbon cutter cut thin strips.



STEP 23 Apply some glue on them.



STEP 24 Apply the strip onto one face edge as shown.



STEP 25 Using the craft knife carefully cut the excess at an angle as shown. Start applying strips carefully matching the joints.



STEP 26 Repeat this around all edges with no stencilling.



STEP 27 For the top tier apply strips as shown for the back.



STEP 28 And for the front as shown.



STEP 29 Tape the hydrangea petals together. Using white floral tape start securing 2 petals and then add the third and the fourth and wrap all wires together.



STEP 30 Tape the universal leaves in groups of 5-6. Start with one at the end of a 22 gauge wire and work your way down until you have a 5-6 leaf stem.



STEP 31 For the small roses, use a 20 gauge wire and start alternating a rose and 2 small rose leaves.



STEP 32 Carefully wrapping them as you go. You can be as loose as you want on this one.



STEP 33 The idea is to create movement.



STEP 34 With the remaining rose leaves, tape them to a 22 gauge wire.



STEP 35 Start placing your flower and leaf stems onto the middle tier. The idea is to create movement and also make them look like an extension of the stencil pattern.



STEP 36 The hydrangeas will be placed on top of the pattern as a 3D part of the stencil. The leaf stems and small rose stems only come from one chosen front side. Your cake is ready to impress.

PROP OPTIONS

The Stiletto Cake Pedestal



HEAD OVER HEELS

Strong, sleek, and completely dependable.

Meet the Stiletto, the must-have staple in your baking wardrobe. Pairing perfectly with any cake design, the Stiletto receives its name due to its sleek, stylish, and versatile nature. Crafted with precision using premium, food-grade stainless steel, the Stiletto has been designed with the perfect combination of strength and style. Its non-slip, neoprene base adds an extra layer of comfort and stability, allowing your show-stopping creations to take centre stage.

EXPLORE THE COLLECTION



Round Stiletto Cake Pedestals



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Cancer Research Stiletto Cake Pedestals

For more information or to purchase yours now, visit propoptions.co.uk!

CREATIVITY INSPIRED BY INNOVATION



SARACINO SUGARPASTE GUIDE FOR ROUND CAKES

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

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



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

cake by Have Some Cake

PASTA TOP

-COVERING PASTE-



cake by Have Some Cake



**COST
EFFICIENT**

WE MADE IT EASIER FOR YOU

- No More TEARING and ELEPHANT SKIN
- CYPES in High Temperatures
- Doesn't Dry Out
- Very ELASTIC



HOW TO SOFTEN PASTA TOP

ONE

LET IT ACCLIMATE:

Give Pasta Top some time to adjust. Aim for it to reach room temperature before proceeding. Once it's acclimated, you can start kneading and rolling it out to your desired thickness.

TWO

WARM IT UP:

Pasta Top sugar paste can become more pliable when warmed slightly. You can place it in the microwave for a few seconds (be cautious not to overheat it, as this can cause it to become too soft).

THREE

WORK IN SMALL BATCHES:

If you're working with a large amount of hard sugar paste, divide it into smaller portions and work with one portion at a time. This can make it easier to manipulate and prevent it from drying out too quickly.

FOUR

STORE IT PROPERLY:

Proper storage is essential for preventing sugar paste from hardening. Store unused portions of sugar paste in an airtight container or plastic wrap to keep it from drying out.

ELEGANT ORIGAMI

CREATED BY DELICE



IN ASSOCIATION
WITH

PROP
OPTIONS





RALITSA
KAMBUROVA



My name is Ralitsa Kamburova and I am from Varna, Bulgaria.

I started cake decorating five years ago with no artistic background. For the past five years I learnt a lot, improved my skills and found my style. I have a passion for all textures and textured cakes.

In 2016 one of my cakes was chosen for the cover of Cake Central magazine. I have made tutorials for Cake Masters magazine, American Cake Decorating magazine and Cake Decorating Heaven magazine. In 2018 my cake was a finalist at the Satin Ice and American Cake Decorating Cover star competition and achieved second place.

My biggest success came this year winning both of my Categories in Cake International on screen – 'Wedding Cake of three or more tiers' and 'Colourful Wedding Cake of three or more tiers'. My white wedding cake not only won the category but also won the 'Best in Show' audience vote.

What you need:

INGREDIENTS

- Square cakes or dummies: 15x15x20cm for the bottom tier, 18x18x7cm for the origami tier, and 14x14x10cm for the top tier
- Saracino Pasta Top: white
- Saracino Pasta Bouquet flower paste
- Saracino Cake Gel
- Airbrush pearl sheen colour
- Saracino Powder Pearl
- White airbrush colour
- Acetate sheets
- 2 packs of gelatine

EQUIPMENT

- Cake separator round dummy 14cm x 2cm deep
- Square 6" metallic gold stand from Prop Options
- Square cake drum
- Wilton fondant ribbon cutter
- PME square multicutter
- Ruler
- Wilton daisy flower cutter
- Decorative border cutter
- Veining tool
- Ball tool
- Fondant smoothers
- Rolling pin
- Clean brushes
- Coffee grinder / blender





STEP 1 Cover your cakes/dummies with white Pasta Top. I used the paneling method to cover the square dummies. We can't have all available moulds on the market but we can create interesting textures without them. It just needs a little bit more time and patience. Here I show you how to create an origami effect without using moulds.



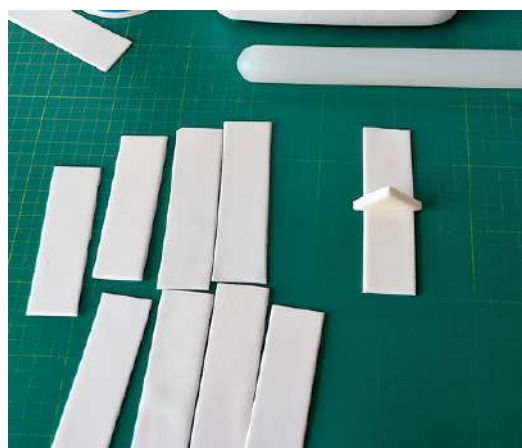
STEP 2 Roll Pasta Top mixed with tylo powder to about 1 - 1.2cm thickness. Use PME square multicutter and cut squares. I used the largest size square for this design.



STEP 3 Cut the squares into triangles. We will leave them to dry overnight and later we will use them to create the frame of our origami tier.



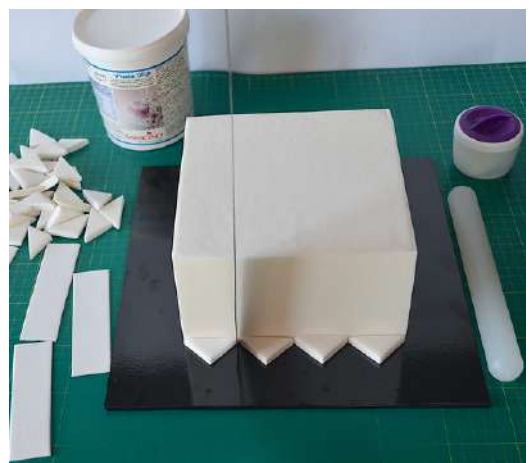
STEP 4 Roll Pasta Top mixed with Pasta Bouquet or again Pasta Top with tylo powder. Cut strips to around 2mm thickness. Measure the height of the cake and cut the strips about 3-4mm taller than the cake.



STEP 5 Place the triangles over the strips to see if the width is enough. Strips are a little bit shorter than the triangles because the strips will overlap slightly.



STEP 6 Place the triangles next to each other along the bottom of the cake. Use edible glue to attach them to the cake.



STEP 7 Use a ruler and mark straight lines from the bottom to the top of the cake to place the following triangles symmetrical to the bottom ones.



STEP 8 Keep adding the triangles to create the frame of the origami. I used four pieces for each.



STEP 9 Repeat for the other sides of the cake. Be aware to follow the horizontal lines of the triangles from the previous side of the cake. Try to be precise as much as possible so the strips match perfectly when we place them later.



STEP 10 Leave the pieces to stick to the cake for a couple of hours.



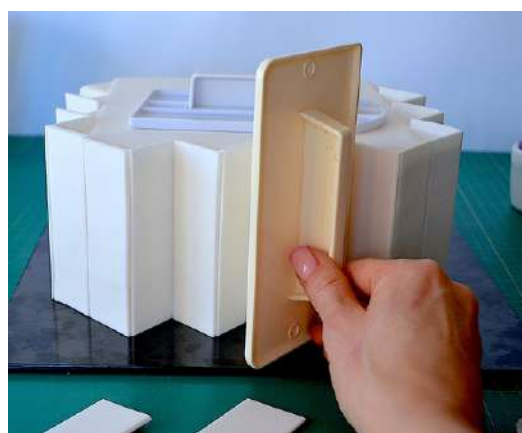
STEP 11 Stack the tiers to check if you like the line of your cake. Use a cake stand to make the design more intricate. I used a gorgeous 6 inch gold metal square cake stand from Prop Options for this design.



STEP 12 Start adding the strips to the cake. Brush each strip with edible glue and place it over the triangles. Then attach the next one. Press them carefully where they make contact with the triangle frame.



STEP 13 This is how it should look when we finish the front of the cake. When we finish the sides, we will have a completely new shape tier.



STEP 14 Use a smoother to press the strips so they line up nicely. You will have to repeatedly use the smoother because they will move a little bit while adding the following strip.



STEP 15 This is the shape we will have at the end.



STEP 16 Now it is time to add some glitter to the cake. Make your edible glitter. Add 3-4 tbsp water to 10g gelatine, I use Dr. Oetker pack of 10g. I used 2 packs to be sure I had enough glitter for covering the tier. Leave the gelatine to absorb the water then melt it over boiling water and add the colour. I used two drops of white airbrush colour and Saracino pearl shimmer. Also add pearl powder dust. Spread a thin layer of the mixture over an acetate sheet and leave it to dry. Grind in a coffee grinder or blender to make the edible glitter.



STEP 17 Place the tier onto a high surface, like a smaller size dummy or stand. Use a clean brush and Saracino Cake Gel and brush the front side of the cake all over. Use your hands and sprinkle the glitter gently on a small section. Repeat the process on each side of the cake.



STEP 18 This is how it is going to look at the end. Leave the cake to dry and if necessary repeat in some places.



STEP 19 For the bottom and the top tier I decided to cover all visible edges with a decorative border. Roll very thin Pasta Top and use a border cutter of your choice.



STEP 20 Use a ruler and mark the diagonal so we can follow a line to create texture. Attach the decorative borders on the visible edges.



STEP 21 Roll white Pasta Top mixed with Pasta Bouquet 50/50 ratio to about 2mm thickness. Cut flowers using a daisy flower cutter. Use a ball tool and slightly roll over the petals.



STEP 22 Use the veining tool and roll over each petal. They will become very thin and textured.



STEP 23 Fold each flower and leave them aside to firm a little bit.



STEP 24 Brush a small section on the cake with Cake Gel and fix one of the folded flowers to the cake. Start from the bottom to the top of the tier.



STEP 25 Use a tool to press the petals to the cake.



STEP 26 Repeat the process for the top tier. Just mark the opposite diagonal, not the same direction as the bottom tier.



STEP 27 Add the decorative borders then roll some of the 50/50 paste and cut daisy flowers.



STEP 28 Thin the petals with the ball tool



STEP 29 And vein them.



STEP 30 Again brush a small section of the cake with Cake Gel and start adding the folded flowers. Start again from bottom to the top. Overlap the petals when you move to the top of your cake.



STEP 31 This is how the front of the cake should look. For the sides mark the opposite diagonal and place the petals to fill the triangle. See the finished cake. Decorate with flowers of your choice. You can use fresh flowers, wafer paper flowers or sugar paste flowers. I used wafer paper peonies for this design. I added a small dummy separator in the cake stand so I could secure the flower in the stand and also to place the gold leaves.



STEP 32 Stack the first two tiers on a covered drum.



STEP 33 Add the Prop Options metallic gold stand and dummy separator. Fix your flower



PROP OPTIONS

Metallic Separators and Stands



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Create unrivalled luxury and elegance in abundance.

Cailey Lulu's

Take your cake to the next level with our stunning collection of metallic separators, stands and plinths, adding unrivalled luxury to your cake designs! Crafted from premium, food-grade stainless steel and available in both square and round in a range of sizes and finishes, these on-trend designs are strong and durable, with the ability to support even the heaviest of your creations. With so many options, we'll find your perfect match.

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RT Cakes

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Plinths

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk)

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PROP OPTIONS

CREATIVITY INSPIRED BY INNOVATION

★★★★★

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15% OFF*
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SHOP THE COLLECTION



Floating Tier Side Bar



30mm Acrylic Spacer



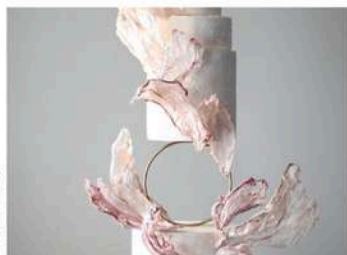
Metallic Gold Stands



The Stiletto Pedestal



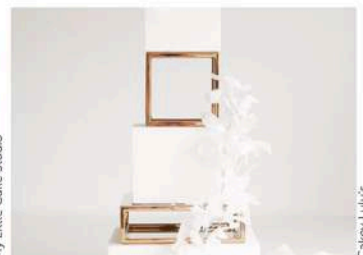
Acrylic Clear Tiers



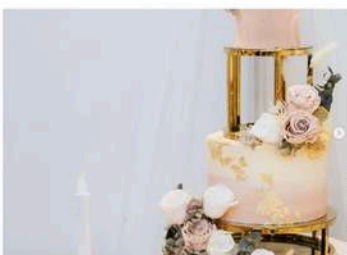
Hoop Tier Separators



The Floral Crown



Metalic Square Separators



Metalic Round Separators



15mm Acrylic Spacers



Hexagon Tier Separators



Acrylic Fillable Plinths

*T's & C's Apply. Excludes PropBundles.



Read With Cake



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



Molly
Coppini

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOURSELF

I have a strange relationship with numbers; I love even numbers and always seek connections between them. Every element of my creations (arms, legs, face, etc.) has even weight and measurements, and this peculiar quest always accompanies me.

But when the latest addition to our family, little Zoe, was born exactly at 18:24, which are respectively the birth dates of her dad and mom, I couldn't believe it! Isn't this magic?

YOU HAVE A UNIQUE STYLE OF MODELLING THAT IS INSTANTLY RECOGNISABLE AS YOUR OWN. HOW DID YOU DEVELOP THIS STYLE?

My "cartoon" style originates from the fusion of my passion for Japanese manga and my professional experience as a designer and graphic artist. I have reincarnated into my childhood, filled with puzzles, Lego, and Das moulding clay, to design and then shape an unforgettable birthday cake. Through this, I discovered that preparing and decorating sweets is a liberating experience that engages all of our senses.

AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

The work of studying and researching new forms to create is constant in everyday life, but when the image appears defined in my mind, I immediately begin to bring it to life, transforming it into a real object. A common characteristic among all Aspergers, I isolate myself, I retreat into my world made of fairies and cascades of colours, and everything becomes light. The awareness of being able to bring to life everything I see is the most powerful weapon I feel I have.



WE SAW YOU AT SOME OF THE INDUSTRY SHOWS IN 2023. WHICH SHOWS WILL YOU BE VISITING IN 2024 AND DO YOU HAVE A FAVOURITE?

I will be a member of the Jury for the National Championship of Decorative Artists, which will take place on March 3rd and 4th, 2024, in Massa Carrara at the Tirreno CT Fair. The winning team will form the Italian National Decorative Artists team, which will compete during the final of the "Sugar Artist World Championship 2025" Decorative Artists Championships, at Host Fiera Milano. Fairs are always occasions for comparison and growth. My favourite fair, however, is SIGEP, which I hold dear to my heart as I have experienced it in every capacity: as a guest, exhibitor, competitor, and judge.



Holly
COPPINI

WHAT IS YOUR GREATEST ACHIEVEMENT TO DATE? COULD YOU DESCRIBE IT FOR US?

From a professional standpoint, I have achieved countless unimaginable milestones since I started: from winning the World Championship in Hong Kong in 2016, to being part of the cast of the most watched Italian food television show "La prova del cuoco" on RAI1. Books and DVDs published and immediately sold out, in short, I am extremely happy with the journey I have taken up to now. However, I believe that the greatest satisfaction is seeing the eyes filled with surprise and happiness of my many students who understand every day that with heart, mind, and hands they too can create works that speak to you, warming your heart.



CAN YOU TELL US MORE ABOUT YOUR ACADEMY? HOW PEOPLE CAN SIGN UP AND WHAT CAN THEY EXPECT?

The Academy is one of those things that almost came about by chance (or out of necessity, if you will, considering the world had stopped due to COVID) and has now become the cornerstone of my training activities. It's a true online training school divided into an entry-level program called "Molly Academy BASE," suitable for everyone, even those who have never had experience with modelling, and a specialization program with a different theme each year. The year 2024 will be dedicated to fairy tales, and I'm already bursting with excitement to begin the first project at the end of February. The purpose of the Academy is to obtain the "MollyLike" certification to become a territorial representative of Molly Coppini and to definitively join the large family by actively participating in all activities related to me, which enrich day by day thanks to the many ideas that arise from sharing...

As they say in your parts:

**"SHARING
IS
CARING."**



YOU ARE MASSIVELY EXPERIENCED AND RESPECTED IN THE INDUSTRY. WHAT IS YOUR BEST ADVICE FOR ARTISTS JUST STARTING THEIR OWN JOURNEY?

Every journey is unique, just as the obstacles we face are different. The only advice I want to give, and which I strongly believe in, is: "Never stop dreaming, and don't let anyone trivialize or confine your dreams. Don't be afraid to pursue them; they will take you far."

WE LOVE YOUR BOOKS AS THEY ARE SO COLOURFUL AND EASY TO FOLLOW. DO YOU HAVE ANY PLANS FOR MORE IN THE FUTURE?

At this moment, I have many projects, but they don't involve books. However, I have a dream that I have thought of realizing when all my children are grown up: a book that tells a fairy tale, my fairy tale, but today I can't tell you more about it!



WHAT IS YOUR FAVOURITE SARACINO PRODUCT AND WHY?

Saracino is an extraordinary company! The quality of the products, the service, and the professionalism have always been on TOP. As for my favourite product? We're working on it. Stay tuned!



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

Free time? What's that??? Jokes aside, among the thousand work commitments and a large family (4 children ranging from 18 to 2 years old), together with my beloved Giò, who supports me and brings me back down to Earth, we try to carve out our moments of relaxation. Between a movie on the couch, some sports, and a few weekends at the seaside or in the mountains, we recharge our batteries to start again stronger and happier than before.



WHO MAKES YOUR BIRTHDAY CAKE?

Great question! How to ask: who cuts the hair to the hairdresser? For my birthday, besides a delicious cake, I'm expecting a surprise from my sweet MollyLikes.



**TO SEE MORE OF MOLLY'S WORK
VISIT HER SOCIAL MEDIA HERE:**

 [Molly Coppini](#)

 [@mollycoppini](#)

 [tiktok.com/@mollycoppini](#)

 [Eleonora Coppini](#)





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**



[Cakes by Carol](#)



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Make Sure

YOU ARE NOT OUT OF POCKET

***Pricing a Wedding Cake Can Be Tricky.
In this blog Carol will help you to make
sure you do not stay out of pocket when
giving a price for a wedding cake.***

Hello and welcome to this month's issue of Sweet Pastry Chat. As this month is full of gorgeous wedding cakes, I thought that I would talk about wedding cake pricing, something that everyone talks about.

Did you fall into the trap of pricing your wedding cakes incorrectly or are you a little confused as to how to price them?

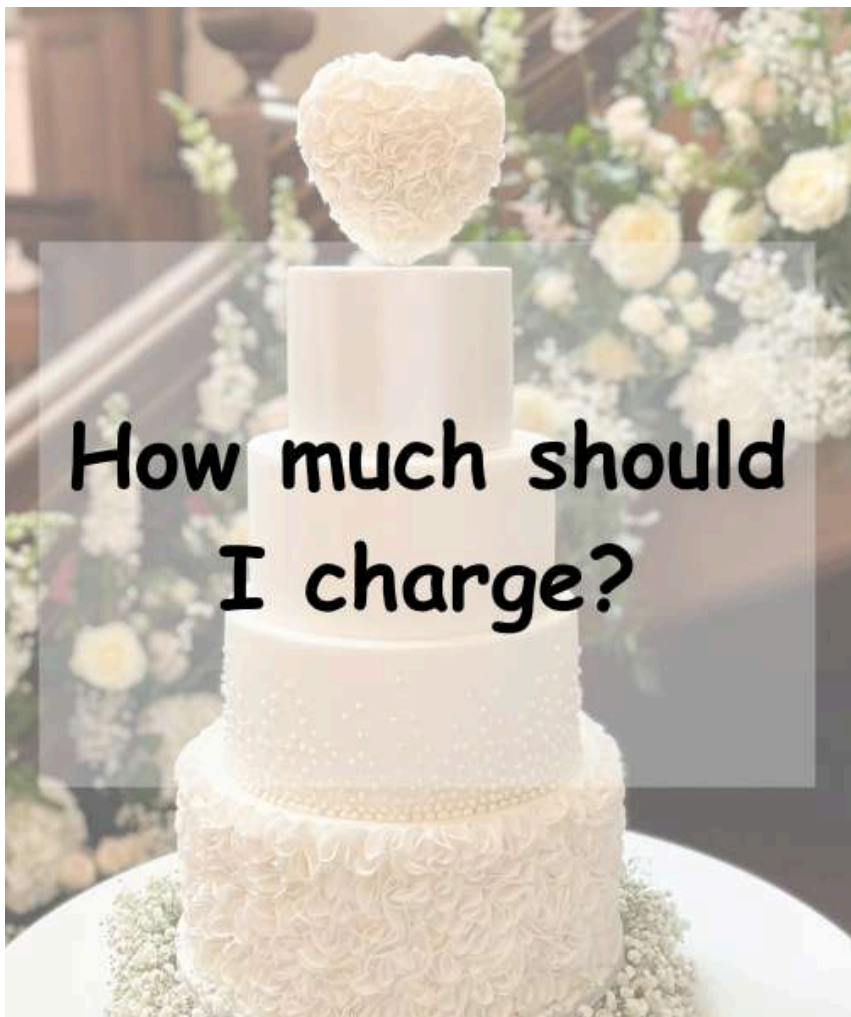
When you first start out making wedding cakes you probably won't be aware of how long it will take you to make every element of the design and you most probably won't charge anywhere near what it will actually cost to make the cake.

Something I often see in Facebook groups is, people posting pictures of cakes and asking how much you would charge, and then to get hundreds of comments with different amounts from people in different countries and not saying how they came to this price. With wedding cakes, there are a lot of things to take into consideration, so let me give you a little guide to pricing your wedding cakes.

One of the most asked questions about cakes is pricing...

- **HOW DO YOU PRICE YOUR CAKES**
- **WHAT TO CONSIDER ABOUT PRICING**
- **DO I CHARGE THE SAME AS MY COMPETITORS**
- **HOW MUCH SHOULD I CHARGE FOR MYSELF**

When it comes to pricing your cakes, you will have 'Direct' and 'Indirect' costs.



**How much should
I charge?**

Direct Costs

are the cost of your ingredients and supplies. This is where you include every ingredient no matter how little you use; you must include it in your pricing.

You also need to include the cost of accessories, such as cake boards, boxes, toppers and dowels etc etc.

Indirect Costs

are utilities such as gas, electric, water, internet, oven and mixers, as well as advertising, business cards, your website and apps used. All these must be included too. When it comes to working out how much, we work on a percentage of these to add to a cake.



Labour

probably one of the most difficult parts is working out how long it will take you to make the cake. When you first start out it can be quite scary as nine times out of ten it will take you longer than what you think it will because of your lack of experience and knowledge (I can remember those days well!). Don't forget to add time spent cleaning and washing up, filling out forms and emailing etc. We all know that we spend more time emailing and speaking with our wedding clients than compared to other celebration cakes.

To save a lot of time going back and forth with messages, we have most of our information clearly set out on our website. For example, the lead time for booking a wedding cake, a gallery with clean, well presented images of our cakes, also that we offer consultations and we also mention that a 3 tier cake starts at £495. So having all this information available not only gives your potential clients an idea of what you offer, it will also save communication time. You can also set this up as an automated reply on your social media pages too.

So the big question you are most probably wanting to ask is

'HOW MUCH DO I CHARGE MYSELF?'

My answer is that you need to work this one out yourself. This may seem a bit harsh but only you know your worth. Don't compare yourself to 'Betty' down the road or what your cake buddy charges per hour. Everyone is different, has a different skill set and experience.

Another way to look at this is, what is your expertise, what unique value do you offer, what is your reputation and demand for your wedding cakes?

Once you have all these costs sorted you will now have a starting price for every size/shape cake that you make, that will include all the above items that I mentioned. It is good business practice to have this set out, as in the long run it will save you time and effort when it comes to pricing a cake.

Your location should also be considered. Living costs are more expensive in say London than other parts of the UK so cakes will be priced accordingly.

Like I mentioned above, a three-tier cake will start at £495. What you will also have to consider in your pricing are the following...

Delivery

this must include how much you charge for the journey per mile there and back as well as your time. For example, if it takes me an hour to get to the venue, I charge the client 2 hours of my time plus the delivery charge.

Any added Extras

these could be sugar flowers, cake toppers, characters, fruit, textures and techniques (If using fresh flowers we ask them to speak to their florist). We all know that a 'Naked' wedding cake is much easier and quicker to make, than one that has sugar flowers, painting or handmade models and characters. When it comes to pricing these, have a think about how long these items take you to make.

To give you an idea I have three examples below:



GANACHED CAKE WITH FRESH FLOWERS (CAKE FROM 2022)

Yes, this may be a simple cake but what you also have to consider is:

- The gold leaf - this isn't cheap and takes time to apply. I charged £60
- Fresh flowers - provided by the florist but you must include the time it will take you to arrange them on the cake. I charged £50
- Not forgetting the posy pics, I added another £10
- The starting price for this cake was £435
- Delivery £75

TOTAL COST- £630



SQUARE CAKE - THIS WAS A 5, 7 & 9" (2023 PRICE)

- Double boards - £10
- Fake/dry flowers - including time preparing and attaching to cake - £70
- Technique and also the cake being square - £175
- Starting price - cakes are deeper than normal £580
- Delivery - £30

TOTAL COST- £865



PINK AND GOLD HEART - THIS CAKE HAD TWO OF MY AWARD WINNING TECHNIQUES ON (2023 PRICE)

- Heart topper - £130
- Heart effect layer - £175 (fake tier)
- Gold lustre - including time to create this effect - £30
- Sugar flowers - £150
- Delivery - £30
- Starting price - £455

TOTAL COST- £970

What I would advise is to do your research. When I first started making wedding cakes, I searched online in my area for other cake makers' prices. Looked at their designs to see if I was of the same standard or higher. I started off with a price then increased it.

I know that I am not the cheapest and I also know that I am not the most expensive either.

The most important thing is to be honest with your clients. The price quoted may be out of their budget, so advise what you could do to bring the cost down.

We all know that bespoke designs will cost much more than the simpler ones, but you being the expert with designing wedding cakes will be able to advise your couples of cheaper options. .

Plus, your couples will be grateful for helping them.

I hope this has been helpful, especially to those who are starting out on their wedding cake journey.

That's it for now, til next month

Carol xx

MORNING GLORY

CREATED BY KATARZYNKA SZTUKA CUKROWA

IN ASSOCIATION
WITH

PROP
OPTIONS





KATARZYNA
KOCZOROWSKA

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



@KATARZYNAKOCZOROWSKA

What you need:

INGREDIENTS

- Pasta Top: navy blue and white
- Pasta Bouquet flower paste
- Powder colours - yellow, green and blue
- Three cake tiers - real or dummies



EQUIPMENT

- Prop Options clear separator
- Leaf veiner
- Morning glory flower mould
- Heart cutter
- Rolling board
- Rolling pin
- Modelling sponge
- Green floral tape
- Modelling tools
- Floral wires (26 and 24 gauge)
- Cake drum



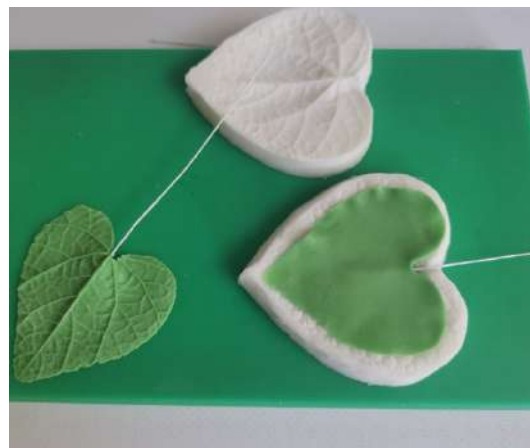
STEP 1 Using green powder, colour Pasta Bouquet light green and roll out thinly.



STEP 2 Use a heart cutter to cut out the shape of a leaf. Twist paste onto a 26 gauge wire and place it in the middle of the leaf.



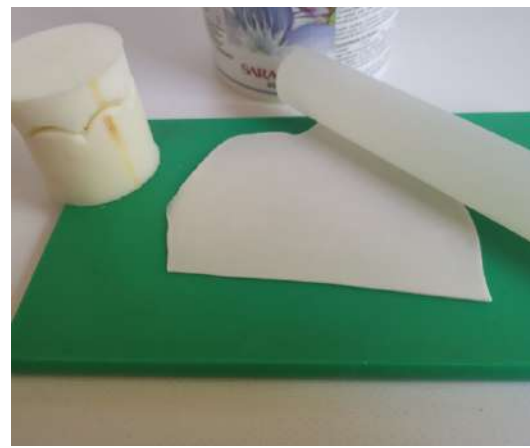
STEP 3 Make the edge of the leaf thinner with a large ball tool on a foam mat.



STEP 4 Press the leaves into a veiner.



STEP 5 Place them on a sponge to dry.



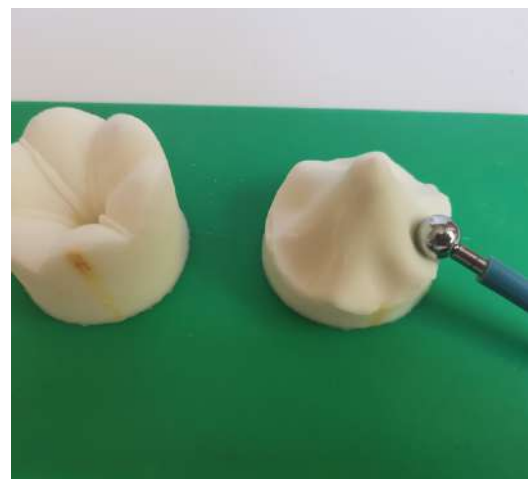
STEP 6 Roll the Pasta Bouquet paste very thinly.



STEP 7 Wrap the morning glory flower mould with the rolled paste.



STEP 8 Cut away any excess.



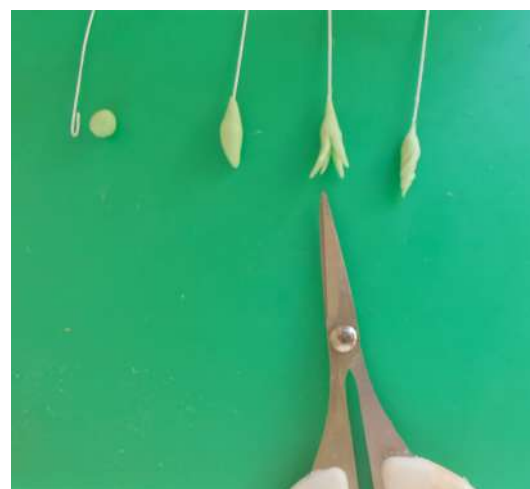
STEP 9 Blend the joint with a ball tool.



STEP 10 Press both pieces of the mould together. Before, mark the parts of the mould so that they line up together.



STEP 11 While still in the mould, I cut off the excess paste and shape the edges of the petals.



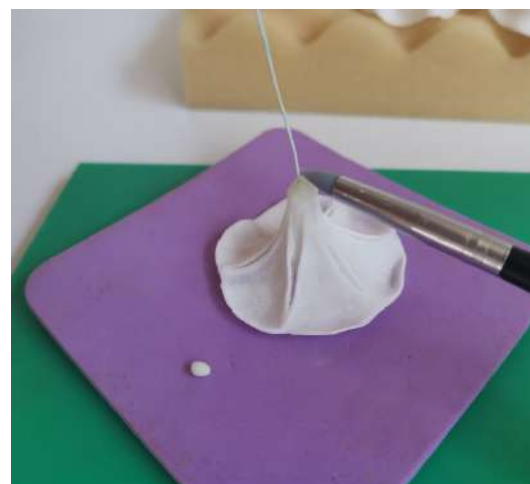
STEP 12 To make small flower buds, bend the top of the wire, flatten a small ball, cut it with sharp scissors and twist/roll it up.



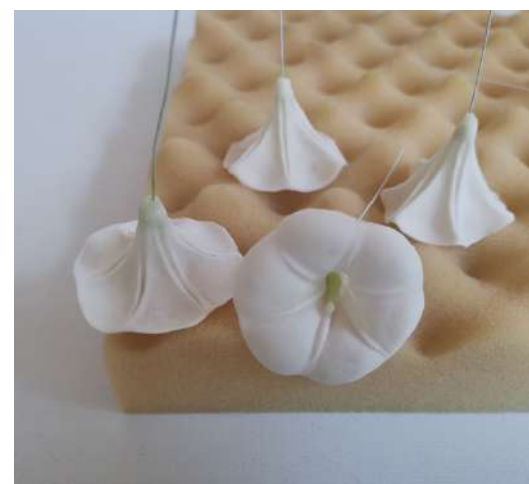
STEP 13 Make the stamen on a 24 gauge wire.



STEP 14 Paint the stamen light green and insert it into the flower cup.



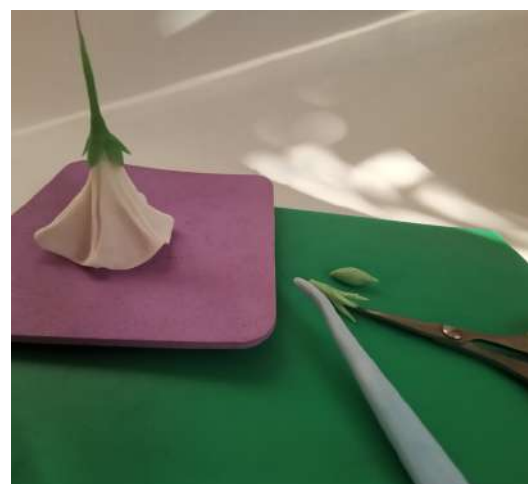
STEP 15 Secure the back with paste.



STEP 16 Arrange the flowers on a foam pad to dry.



STEP 17 To make the calyx cut a cone shape with scissors and shape small leaves.



STEP 18 Add the calyx to the wire.



STEP 19 Dust the leaves with light green edges and a dark green centre.



STEP 20 Flower painting – white flowers, light yellow in the grooves, blue on the edge. Wire the flowers and leaves together using green flower tape.



STEP 21 Cover the bottom tier cake with navy blue Pasta Top.



STEP 22 Roll Pasta Bouquet thinly and use the natural frayed edges for texture.



STEP 23 Flower paste is almost transparent when rolled out. Add around the top of the tier.



STEP 24 Apply the second layer slightly higher.



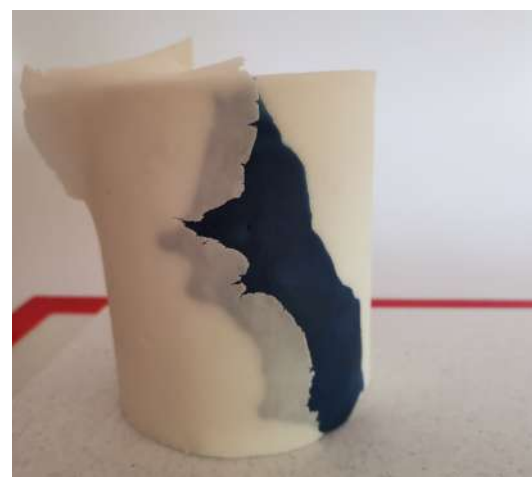
STEP 25 Add the third layer and cut off the excess with a scalpel.



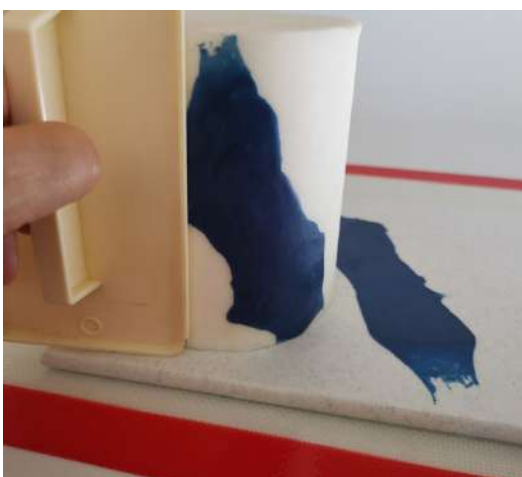
STEP 26 Cover the top with white and add small pieces around the top edge.



STEP 27 Roll a strip of the navy blue paste thinly for the stripe on the top and middle tiers.



STEP 28 Attach the navy blue strip to the top and middle tiers. Add white to it like we did on the lower tier. Add the white so that it overlaps the navy blue. Cover the tops with white.



STEP 29 Smooth and blend the first layer using a smoother. Keep adding white layers to give the look you like.



STEP 30 Stack the tiers with the clear Prop Options separator and add the flowers as desired. Your cake is ready.

PROP OPTIONS

Ultra-Polished Acrylic Spacers



MAKE YOUR CAKE LEVITATE

Add a simple but stylish flair to any cake design.

ErJulie Cakes

Take your cakes to new heights with these incredible ultra-polished, food-safe clear acrylic cake spacers. This versatile spacer lends itself perfectly to any cake design adding a simple but stylish flair! Complete your cake with levitating tiers or use it as a seamless, sturdy and reliable cake board! Available in square and round designs, as well as in 15mm and 30mm thicknesses, these are guaranteed to create the wow your cake deserves.

EXPLORE THE COLLECTION



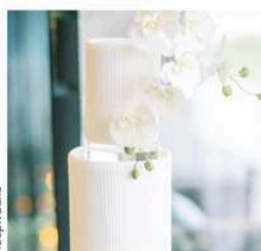
Boutique Bakery

Round 15mm Acrylic
Spacers



KeepItCake

Square 15mm Acrylic
Spacers



Cove Cake Design

Round 30mm Acrylic
Spacers



Suzanne Espar

Square 30mm Acrylic
Spacers

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk!)

CREATIVITY INSPIRED BY INNOVATION



WHITE FRILLS

CREATED BY CAKES BY CAROL

IN ASSOCIATION
WITH

PROP
OPTIONS





CAROL SMITH

Carol is an International Award Winning Cake Designer creating bespoke/stylish/luxury wedding and celebration cakes. Carol is the founder and owner of Cakes By Carol which has won numerous business awards and was also shortlisted in the Cake Masters Magazine 'Best Product Award' for a cake tool she developed which now sells worldwide.

Carol's cakes have been featured on International news channels and have been published in several cake magazines including the Cake Masters magazine, Wedding Cakes magazine and the American Cake Decorating Magazine. With years of experience and knowledge Carol now teaches online as well as at her cake studio and is a guest tutor at various cake schools.

Carol lives in the small village of Stilton in Cambridgeshire with her husband Shane and their dog Bailey.



@CAKESBYCAROL



CAKES BY CAROL

What you need:

INGREDIENTS

- 5, 8 & 10" pre-covered cakes
- Saracino Pasta Top: white
- Saracino Royal Icing
- Saracino 0.3 wafer paper
- Wafer paper glue made from wafer paper cuts and a tiny bit of water
- Water
- Glucose

EQUIPMENT

- 6" cake separator - Prop Options
- 12" pre-covered cake drum
- Small soft sponge
- Small palette knives
- Brush
- Scissors
- Steamer
- Water spray bottle
- Circle punch cutter
- Pins
- 22 & 30 gauge white florist wire
- Long nose pliers
- White florist tape
- Flower picks or straws



Missed Carol's previous tutorial?



DOWNLOAD

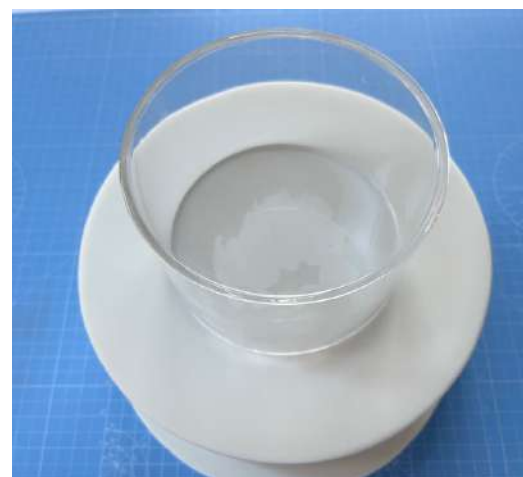




STEP 1 Cover the 5, 8 & 10" cakes with white Pasta Top and a 12" cake drum.



STEP 2 Using some royal icing, dab a little onto the cake board and place the largest cake onto the board. Put a little royal icing in the middle.



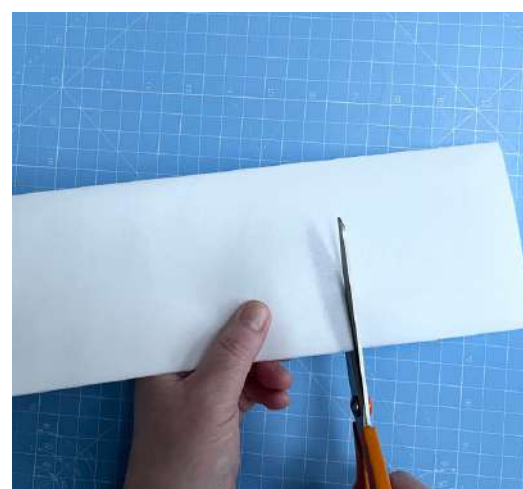
STEP 3 Place the Prop Options acrylic separator on top of the 10" cake, making sure it is central. If using a real cake you will need to use some dowels to support it.



STEP 4 Make sure that all the tiers are securely stuck together with royal icing.



STEP 5 Prepare some wafer paper and scissors.



STEP 6 Fold a sheet in half lengthways and cut into three pieces (you can cut smaller pieces too).



STEP 7 Using scissors, cut the wafer paper into thin strips, making sure that you don't cut right to the end so that you have something to hold later.



STEP 8 They should look like this when finished.



STEP 9 Cut different lengths and sizes and don't worry if you get a gap as you'll not notice this once it's stuck on the cake. Pile them up ready for you to steam.



STEP 10 TIP: Keep the scrap bits of paper as you can use this for the wafer paper glue. Cut it up into smaller bits and soak with some water (usually a couple hours) then give it a good stir.



STEP 11 Give the royal icing a good stir so that there are no lumps. If you make it too runny you'll not get the texture you need. If you dab the sponge into the mix and can see the mixture stick to the sponge you'll know you have the correct consistency.



STEP 12 Test it out first on some paste before you apply it to the cake, it's best to do this just in case the consistency isn't right.



STEP 13 Dab the sponge into the royal icing, being careful not to put too much on it and then gently press the sponge onto the cake.



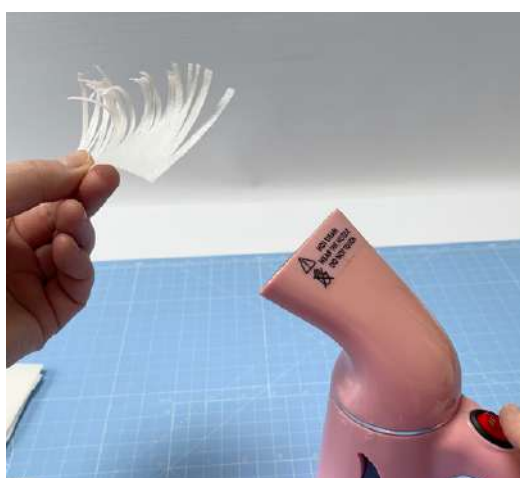
STEP 14 You will be able to get a couple dabs on the cake before you need to add more royal icing to the sponge.



STEP 15 You can see in the picture what the texture should look like. If your royal icing is too thin you will not get this look.



STEP 16 Prepare a selection of different sizes of the cut wafer paper ready for steaming.



STEP 17 Using a steamer (or kettle) be very careful not to place your hands too close to the steam. Steam for around 5 seconds moving the paper so you will see it curl.



STEP 18 Curl the paper different ways so you get a selection of curls and you can even use your hands to curl them more (be gentle so you don't break it).



STEP 19 Once you have curled a few, lay them out so you can see them and it will also be easier once you start sticking them to the cake too.



STEP 20 Using the wafer paper glue (or normal edible glue/cake gel) paint enough glue on for 2/3rd of the length of the largest piece of paper.



STEP 21 Place the taller pieces on first and gently press the paper to the cake with your fingers. You may find that some may fall, so add a little more glue behind them to stick them into place. Start working from right to left.



STEP 22 Then glue a shorter piece in front of it, and so on.



STEP 23 Use either the brush or the palette knife to move any of the thin strips or if they need curling a little more.



STEP 24 Apply more strips.



STEP 25 You will need to stick other pieces of the wafer paper right to the bottom of the cake to hide any gaps.



STEP 26 Using the shorter pieces of the strips as the pattern gets shorter towards the cake board, you can also place these at an angle.



STEP 27 Making sure you fill those gaps in at the bottom.



STEP 28 Starting on the left side of the top tier. Again brush on some glue and start with the largest piece of paper strips.



STEP 29 Do exactly the same as you did on the bottom tier but working from the left to the right.



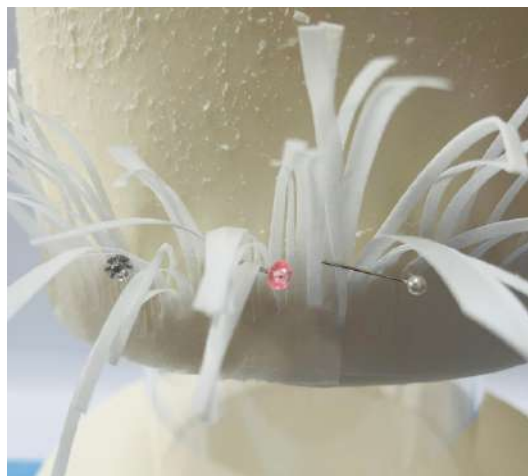
STEP 30 Apply the paper until you're happy with the final effect.



STEP 31 Now to work on the middle tier, lightly brush some glue to the lower 3rd part of the cake.



STEP 32 Take the first piece that isn't too curly and place it onto the cake with the bottom of the strip in line with the bottom of the cake.



STEP 33 You may need to use some pins to keep them in place as they could start to fall.



STEP 34 For the strip that you will add beneath the first ones, fold a little at the bottom and stick this in place, again making sure that the bottom of the strip doesn't overhang the cake.



STEP 35 Keep adding more, making sure that they are stuck on well or they will fall straight off.



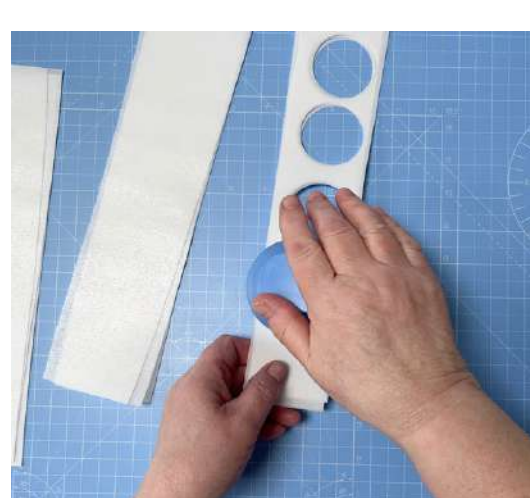
STEP 36 Use pins to keep them in place.



STEP 28 Now that you have added the strips you can now add a little more of the royal icing effect.



STEP 29 Also add texture to the top of the tier.



STEP 30 For the flowers cut the wafer paper into three long strips and using the puncher, cut out the circles (you can put a few strips into the puncher instead of doing one by one).



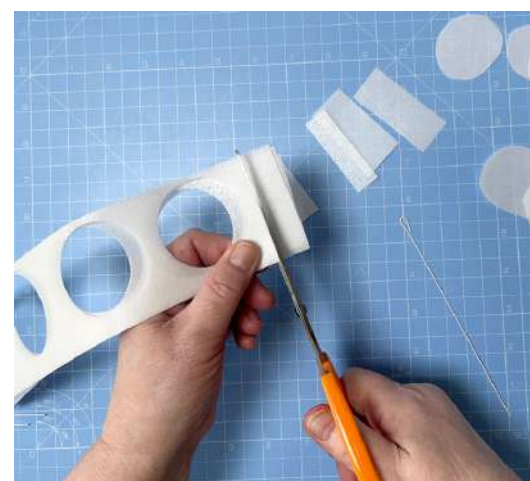
STEP 31 Using scissors cut out one oval and two smaller rose petals,



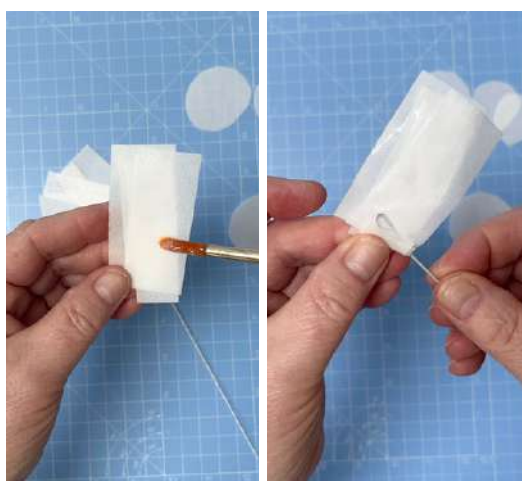
STEP 32 Cut three slightly bigger petals and five large petals.



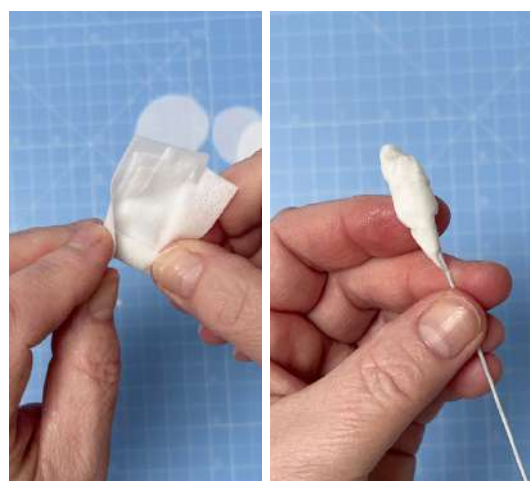
STEP 33 With the 22 gauge wire fold the end over to create a loop.



STEP 34 With the spare bit of wafer paper, cut into smaller strips.



STEP 35 Add glue and place the hook at one end with the bottom of the hook at the bottom of the paper.



STEP 36 Fold the paper over and around the hook to create the bud part of the rose (don't worry if it isn't perfect as it will get covered).



STEP 37 Mix a tablespoon of water with a tablespoon of glucose in a spray bottle.



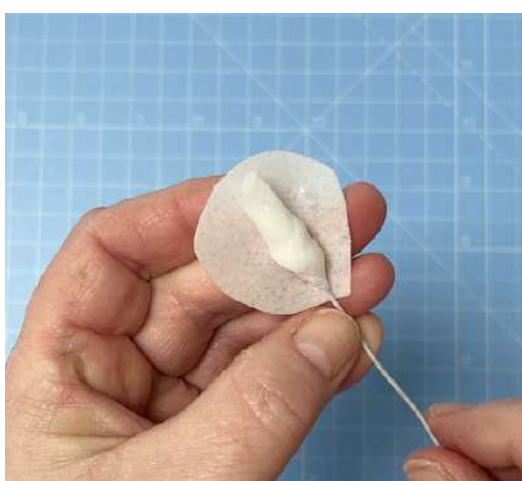
STEP 38 Lightly spray the oval, the two and three sets of petals (place these on a T-towel so your table doesn't get sticky).



STEP 39 Starting with the oval petal, place the centre piece at the very end and wrap the paper round, creating the very first layer.



STEP 40 Make sure that it is nice and neat and all tucked in at the bottom.



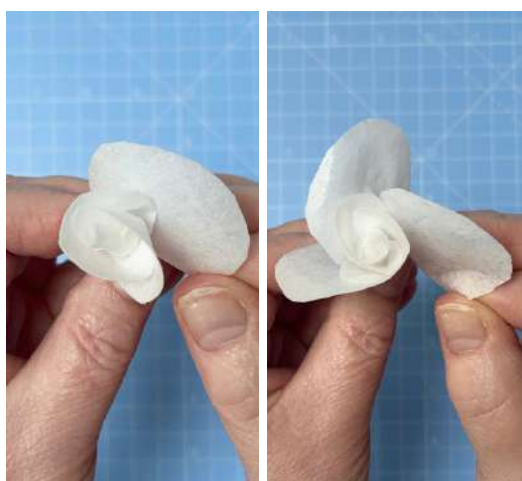
STEP 41 Now place it onto one of the smallest petals right in the middle and glue the left side of the petal wrapping it round the bud.



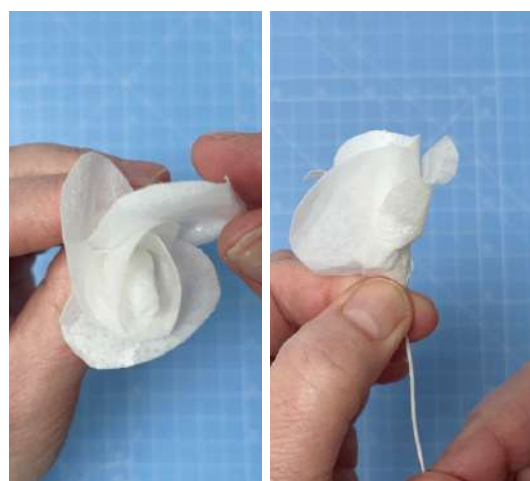
STEP 42 Glue the other petal to the opposite side, sticking the left bit first then wrap the petal round.



STEP 43 With the next three petals, gently fold the top edge over with your fingers



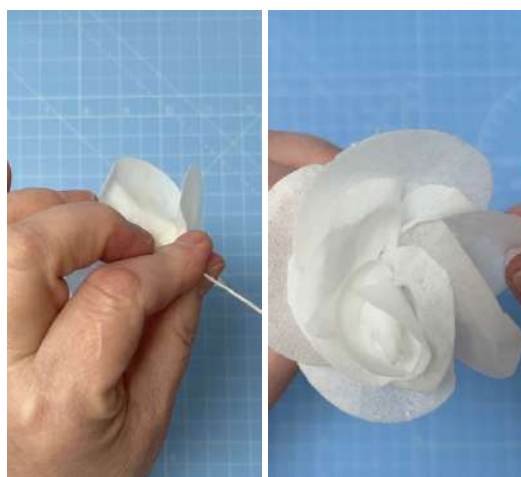
STEP 44 Brush the bottom edge of the petals (like a v shape) and attach to the rose, you can see in the image that they are placed equally.



STEP 45 Tuck the petals neatly to the bottom (you can brush this with a little glue which will help).



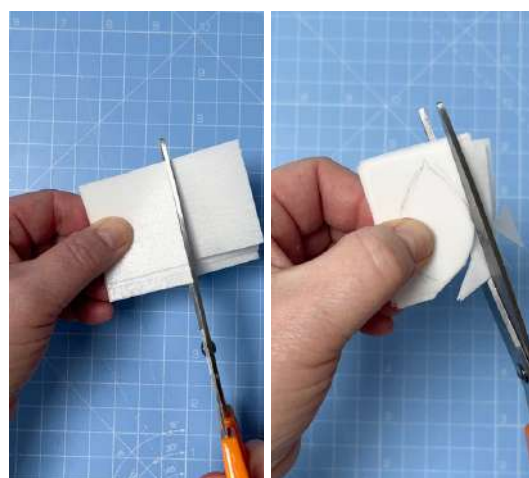
STEP 46 Spray the remaining five petals and attach one by one, adding the left edge first, tucking the next petal in before you secure the first petal and so on.



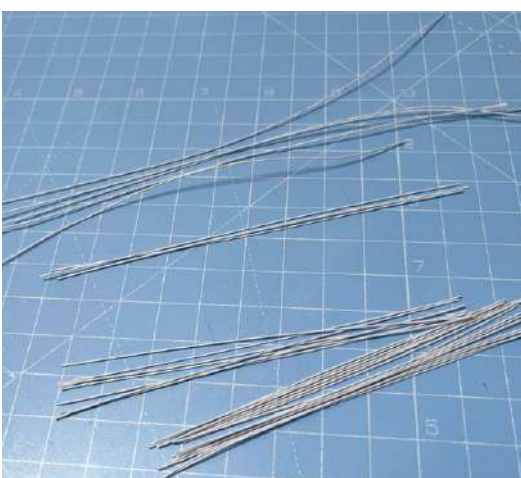
STEP 47 Again make it all nice and neat at the bottom. Shape the petals if needed.



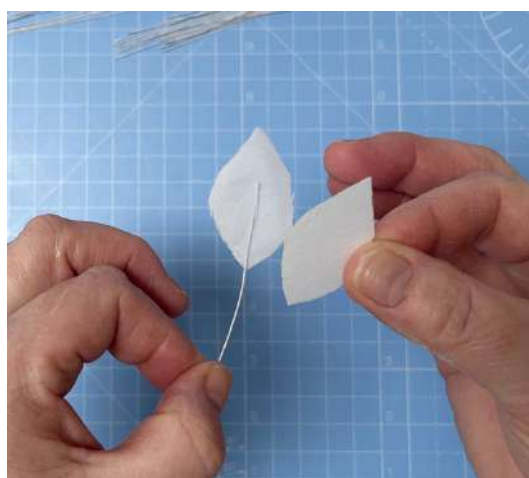
STEP 48 Make another 3-4 roses using the same steps (I always make a couple extra in case I either break one or one isn't that good).



STEP 49 Cut some more strips. Put six pieces of cut paper together and draw a leaf shape using a pencil. Using scissors, cut out your leaves.



STEP 50 Cut the 30 gauge wires into three.



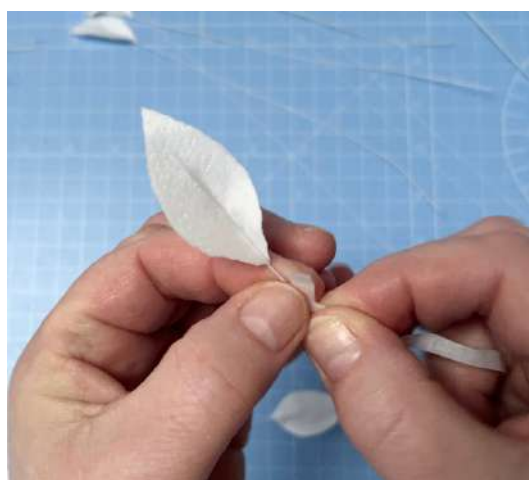
STEP 51 Glue the wire in the center halfway up the leaf. With another leaf shape, place this on top and press down making sure it's completely stuck. Trim the edges if required.



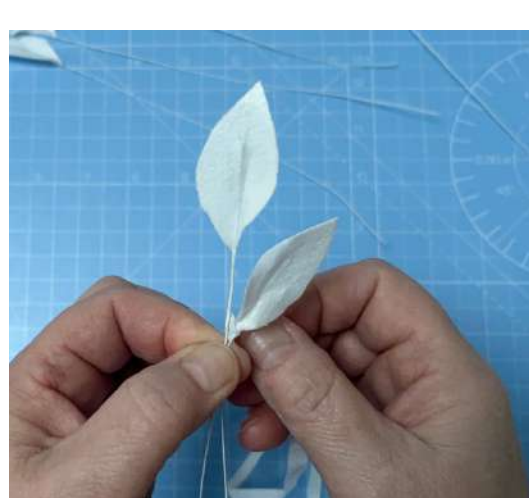
STEP 52 Gently pinch the wire under the leaf to create a little fold.



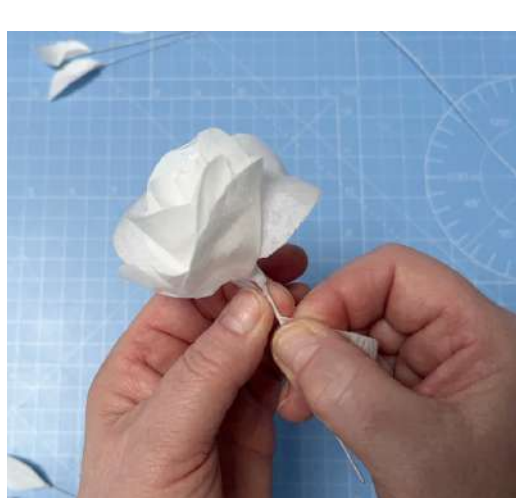
STEP 53 Cut some white florist tape in half lengthways.



STEP 54 Start to tape the leaf starting about 1cm from the bottom of the leaf and work up at first.



STEP 55 Once you get around 3cm down you can attach another leaf. Work your way down the stem then add another leaf. Take the tape all the way to the bottom.



STEP 56 Now you need to tape the rose, again starting about 1cm beneath the bottom of the rose and work to the top, then tape it down to the bottom.



STEP 57 You can now tape the sprig of leaves to the rose, making sure that you wrap the tape around the rose and leaf wire so that they are completely together.



STEP 58 Make another four sets of leaf sprigs, two longer ones and two shorter ones.



STEP 59 You can now tape the other roses to the main stem, bending them a little before taping together. Position the leaf stems first before you tape them so that you know that you are happy with where they are.



STEP 60 Place your posy into a cake dummy until you need to attach it to the cake.



STEP 61 Make a hole in the top of your cake, going it at an angle. Because this is a dummy cake I can stick the flower spray directly into the cake. You can use a posy pick or a straw to place the flowers directly into a real cake.



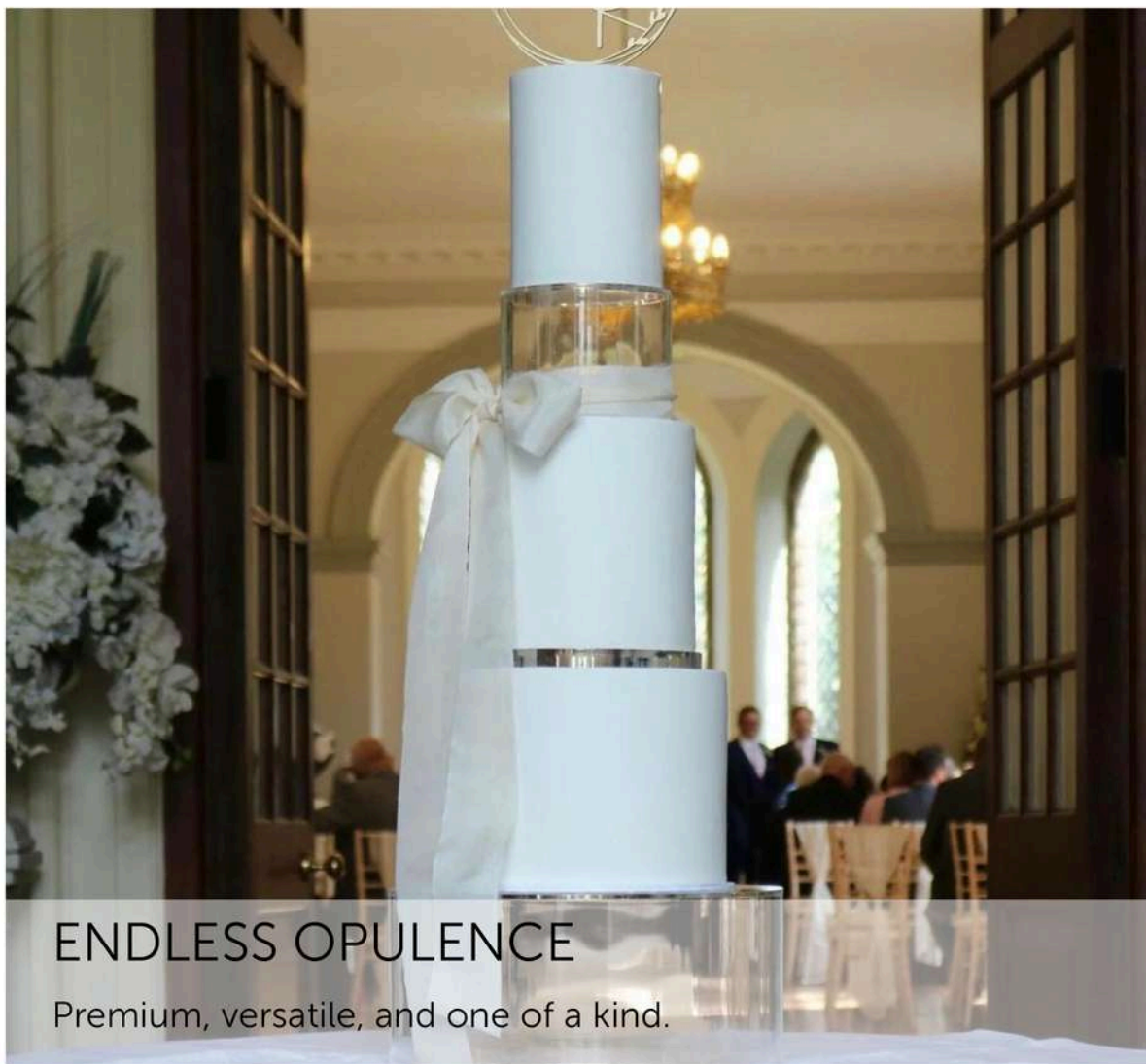
STEP 62 Hold the spray in position above the cake so you know roughly how deep you need to push it into the cake. Then using some long nose pliers you will be able to push the spray into the hole. Use your fingers to gently move the flowers into place if required.



STEP 63 Don't forget to remove the pins! Your cake is ready!

PROP OPTIONS

Acrylic Fillable Clear Tiers



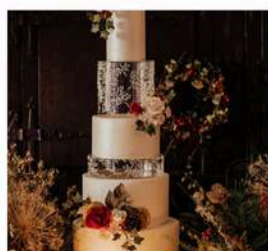
Centre Stage Cakes

ENDLESS OPULENCE

Premium, versatile, and one of a kind.

Prop Options premium fillable Clear Tiers are made with precision and available in round and square designs, both of which boast an ultra-polished finish and flush fitting, removable lid. Truly one of a kind in quality and strength, their versatile design lends them to all occasions! Have fun with colours and confetti or create elegance with florals or stencilling. For the ultimate statement, why not leave empty for a floating illusion, the options are endless.

EXPLORE THE COLLECTION



RT Cakes

Round Fillable
Clear Tiers



Calley Lulu's

2" Tall Fillable
Clear Tiers



Square Fillable
Clear Tiers



Sadia Waqas Mohammed

Fillable Cake Plinths
and Stands

For more information or to purchase yours now, visit propoptions.co.uk!

CREATIVITY INSPIRED BY INNOVATION



Wafer PAPER WEDDING CAKES



created by [Dolly's Custom Cakes](#) using
Saracino Wafer Paper 0.30



created by [Cake Is Love by Jenny](#) using Saracino Wafer Paper 0.30



created by [SweetNes Tortendesign - Lina Blank](#)
using Saracino Wafer Paper 0.30

Wafer Paper has become increasingly popular in wedding cake design due to its versatility and ease of use.

It's favored for creating delicate decorations like edible flowers, lace patterns, and personalized designs.

Its lightweight nature contributes to its appeal, allowing for intricate and memorable cake creations.

FLORAL CROWN

CREATED BY VS CAKES

IN ASSOCIATION
WITH

PROP
OPTIONS





MICHELLE PATTISON

Multi award-winning cake designer with a cake hobby on steroids.

Has filmed tutorials for Cakeflix, and The Cake Decorating Company.

Has also been responsible for creating show-stopping wedding cake features for Cake International, all from her cake shed in her garden in Yorkshire.



[VSCAKES](#)



[MISHVSCAKES](#)

What you need:

INGREDIENTS

- Pasta Top: Brown and black
- Saracino Flower Paste by Arati Mirji
- Food Colouring: Black and sage
- Pearl dragees
- Saracino Royal Icing Mix
- Piping Gel
- Powder colour: Pale green, peach and yellow
- Semolina
- Lemon extract

EQUIPMENT

- Floral Crown - Prop Options
- Flower Stand – Suzanne Esper
- Black ribbon and black cotton
- White floral wire: 20, 26 and 28 gauge
- Green floral wire: 28 gauge
- Green & white ½ width floral tape
- Spatula and scraper
- Billy Ball mould – Sugar Art Studio
- Needle nose pliers
- Small wire cutters
- Selection of paint brushes
- Jem foam pad
- Cel pin
- Jem veining stick
- Hydrangea cutter
- Steamer
- Veining groove board
- Rolling pin
- Eucalyptus cutters – small (or small heart cutters)
- Eucalyptus veiner – Sugar Art Studio
- Ball tool
- Poppy centre mould
- Poppy cutter & veiner – Christina Wallis
- Pasta machine – optional
- Plastic wallet
- Small syringe
- Multi leaf veiner





STEP 1 Mix black and brown Pasta Top (75/25 ratio). This makes the paste less black and means that the black royal icing will be more visible. Cover Cakes. Leave overnight.



STEP 2 Mix black royal icing following the instructions on the packet. Mix in a tablespoon of piping gel.



STEP 3 Attach the stencil to the cake – I used non-toxic tape.



STEP 4 Using a spatula spread royal icing generously over the stencil. Make sure all of the design is covered.



STEP 5 Scrape off excess royal icing.



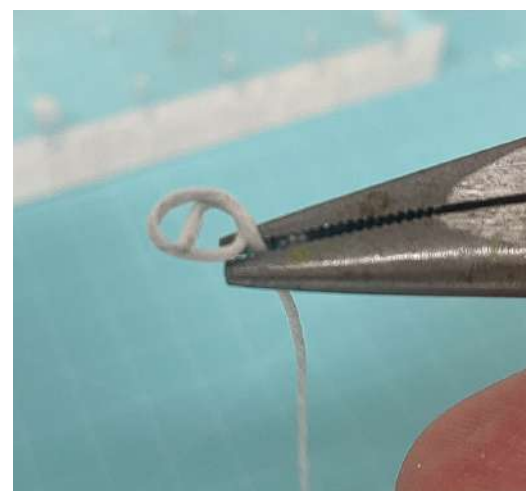
STEP 6 Carefully remove the stencil. Leave to dry.



STEP 7 Repeat steps 1-6 for the other tiers.



STEP 8 Stack cakes. Add ribbon trim to the base to finish off.



STEP 9 Pearl Billy Balls: Cut 20g white wire in half. Using needle nose pliers make a 'ski pole' – make a hook then twist around pliers twice. Remove from pliers and bend into a ski pole shape.



STEP 10 Roll a ball of Flower Paste – approximately 7g. Place in the Billy Ball mould. Make sure the top is flat and that you squeeze the top edge to get the impression all over the flower paste.



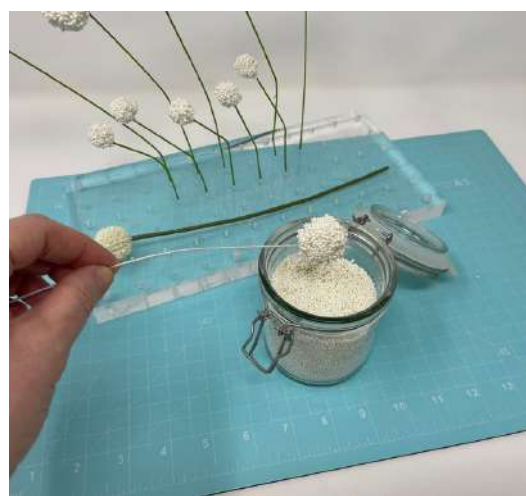
STEP 11 Heat the floral wire ski pole in a candle until it turns black.



STEP 12 Insert heated wire into the paste in the mould – only push to halfway. Make sure the hole is closed. Remove from mould. Leave to dry, preferably overnight.



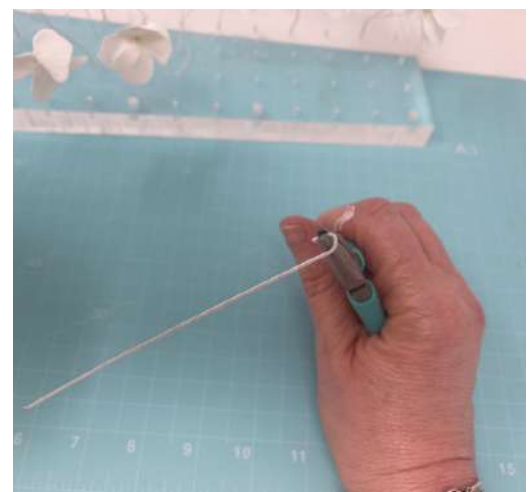
STEP 13 Cover the dry Billy Ball with piping gel.



STEP 14 Dip into a jar of pearl dragees. Tap off the excess. Leave to dry or you will have little pearls everywhere.



STEP 15 Tape the wire with half-width green floral tape. Repeat steps 9-14 for smaller Billy Balls if required (approximately 1.3g paste for small balls).



STEP 16 Hydrangea: Make a closed hook with 26g white floral wire and needle nose pliers.



STEP 17 Roll a ball of white flower paste. Push into a medium Mexican hat hole on a foam pad.



STEP 18 Remove the flower paste from the foam. Turn over so that the Mexican hat is visible. Cut out a petal.



STEP 19 Smooth the edges of the petal.



STEP 20 Put the petal back on the foam pad in the biggest hole. Support the petal by placing a finger on one petal.



STEP 21 Using a cel pin thin all petals.



STEP 22 Using a Jem veining tool vein all the petals - place the veining tool in the middle then roll to the left. Repeat and vein to the right.



STEP 23 Remove the flower from the pad and hold between thumb & fingers. Insert the hooked wire into the middle of the flower so you can just see it and pinch the petals together.



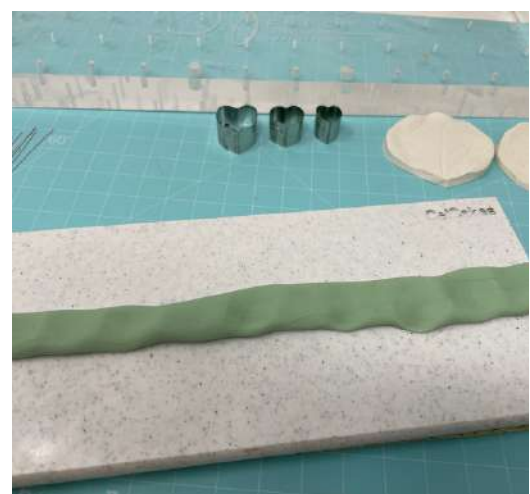
STEP 24 Leave to dry stood in foam or hanging upside down. Make a mixture of both for variation of shape.



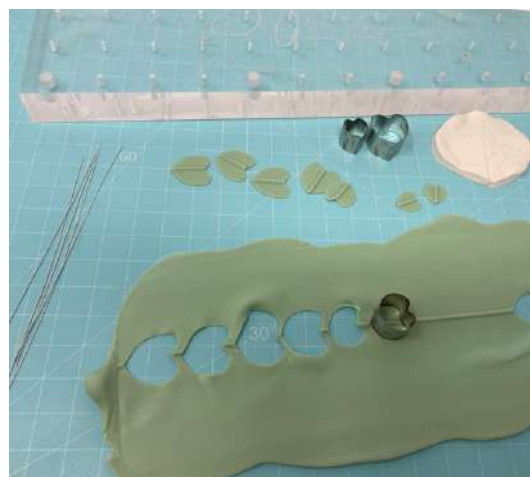
STEP 25 Dust the centre of the flower using a small thin brush and pale green powder colour. Start over the wire centre and delicately brush out. Only use a tiny amount of dust. This step is just to give a hint of colour.



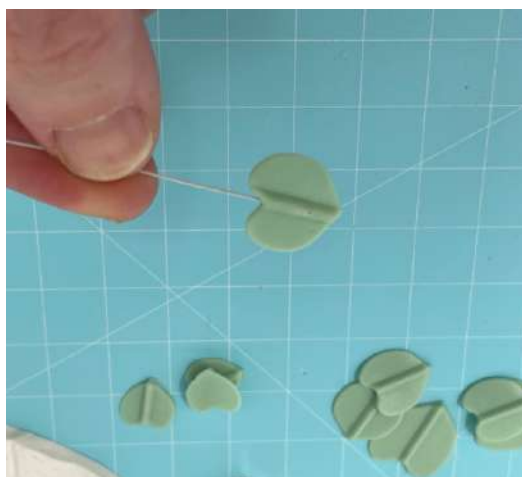
STEP 26 Tape the flowers together using $\frac{1}{2}$ width floral tape. The aim here is to create hydrangea heads. Tape in bunches of three for a great filler flower or keep going until you have the size required.



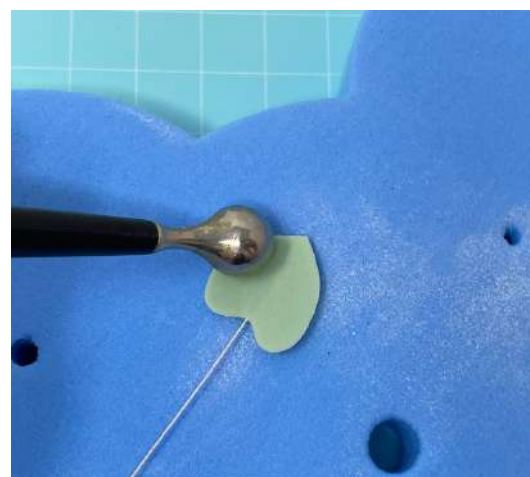
STEP 27 Eucalyptus: Colour flower paste sage green. Cut 28g white floral wire into thirds. Roll flower paste into a sausage the size of the veining groove board. Push the sausage into the groove.



STEP 28 Roll the flower paste thinly so that you can see the groove board through it. Remove the paste from the groove board and flip the paste over so that the ridge is visible. Cut out petals. Cut in twos for each petal size.



STEP 29 Thread wire into the base of the petals.



STEP 30 Place each petal on a foam pad. Thin the edges with a ball tool.



STEP 31 Place each petal in a veiner and give a good press. Remove from veiner. Pinch base of petal to wire. Repeat steps 27 - 31 multiple times to create as many petals as you need. Leave to dry.



STEP 32 Dust petals with a mix of eucalyptus and a tiny bit of leaf green powder colour. Mix on greaseproof paper.



STEP 33 Rub some of the dust onto your thumb & finger.



STEP 34 Using ½ width floral tape create branches by taping petals to a piece of 26g white floral wire that has been cut in half. The colour from your fingers will transfer to the tape as you go. Remember to keep dipping your thumb and finger in the powder.



STEP 35 Steam to set the colours.



STEP 36 Poppies: Colour flower paste peach and pale green. Store in a ziplock bag. Create the cotton stamens - wind black cotton around the middle fingers approx. 60 - 100 times.



STEP 37 Secure with 28g green wire at each end by twisting the wire.



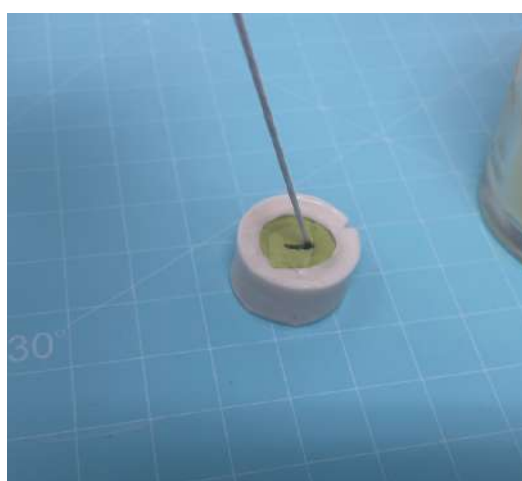
STEP 38 Bend the cotton in half and cut in two.



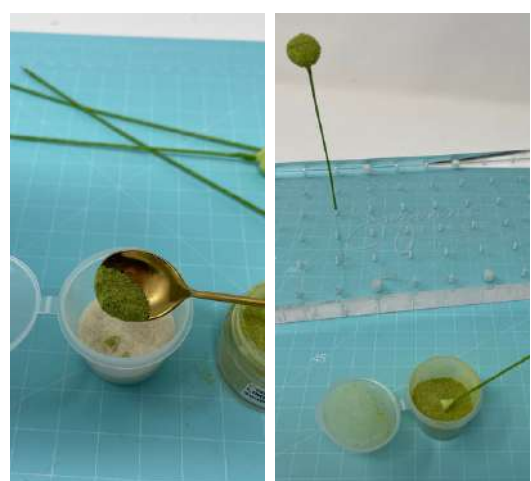
STEP 39 Tape with half width floral tape to create a 'broom' shape. Make sure you tape the base of the cotton over the wire.



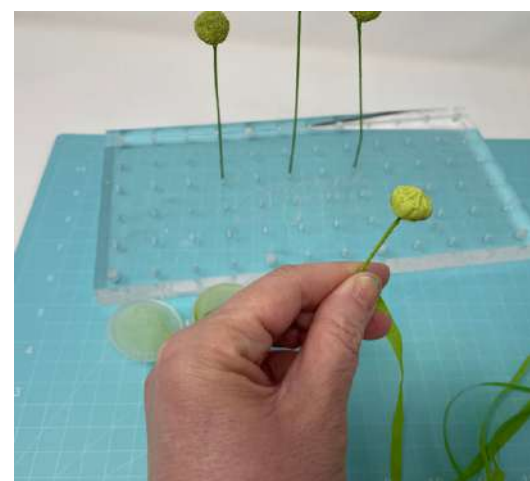
STEP 40 Trim the cotton & file the tops with a nail file (kept for sugar work) to create bobbles.



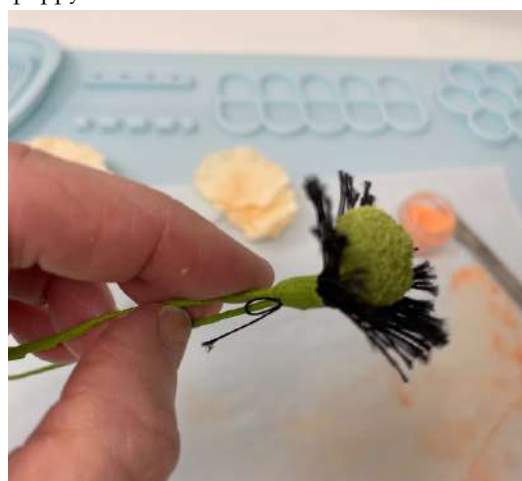
STEP 41 Create the poppy centre: Roll a ball of green flower paste & press into a poppy centre mould. Create a ski pole wire and heat in a candle. Push the ski pole wire into the poppy centre.



STEP 42 Make pollen by mixing green powder colour with semolina. Cover the centre with piping gel and dip in the pollen. Tap to remove excess.



STEP 43 Tape the centre wire with ½ width floral tape. Leave to dry.



STEP 44 Push the centre into the centre of the cotton stamens. Tape together using ½ width floral tape.



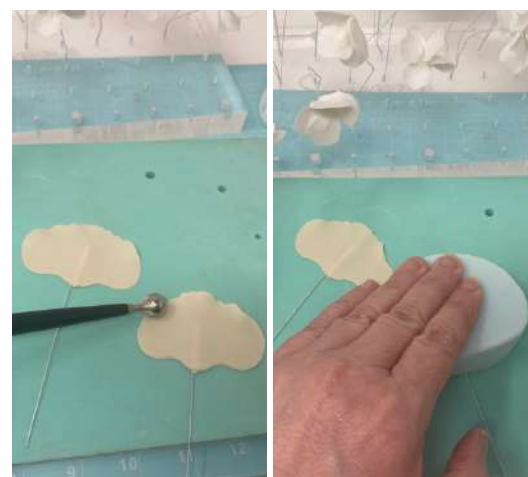
STEP 45 Create the petals: Roll peach coloured flower paste to level 7 on a pasta machine.



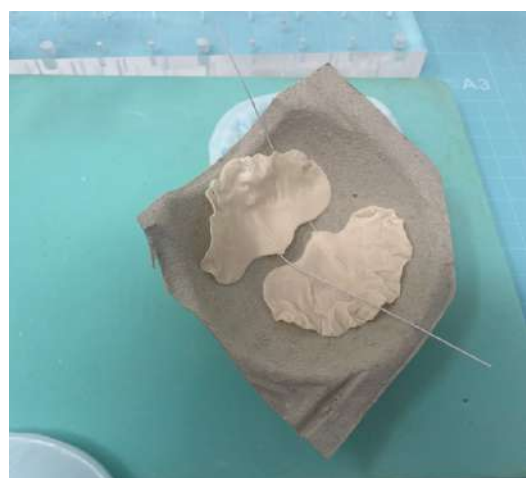
STEP 46 Cut out five petals per flower. Place in a plastic wallet to keep fresh.



STEP 47 Using a small syringe pipe flower paste onto a 26g white wire. Ensure paste is soft when placing into the syringe. Stick wire to back of petal. Press down.



STEP 48 Flip the petal and thin edges on a foam pad with a ball tool. Place petals in the veiner. Give a good press.



STEP 49 Remove from veiner and leave petal to dry in apple tray.



STEP 50 Cut out leaves and thin them on the foam pad using a ball tool.



STEP 51 Attach the leaf to the wire using the same method in step 47 but with green flower paste. Vein leaves.



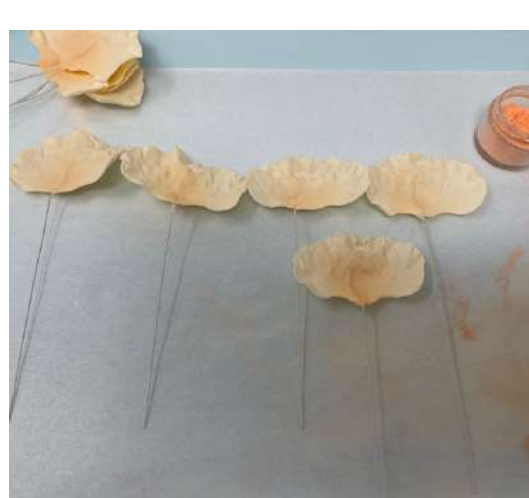
STEP 52 Using peach powder colour and a fluffy brush dust the base of the petals. **TIP** – always make more petals than you need to allow for possible breakages.



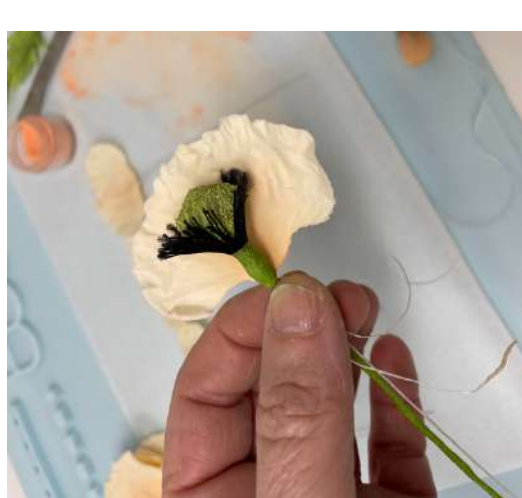
STEP 53 Using a mix of green powder colours and a medium fluffy brush colour the leaves. Be careful as these are very delicate.



STEP 54 Tie dental floss to the centre stem below the bud.



STEP 46 Lay petals out in fives with wire slightly bent.



STEP 47 Add first petal to the centre. Wrap dental floss tightly around two to three times.



STEP 48 Fix the second petal opposite the first petal and wrap with floss.



STEP 49 Continue adding petals until all five have been used. Twist dental floss down the length of the stem and tie off.



STEP 50 Cover the stem with half width floral tape.



STEP 51 Steam flowers and leaves to set the colours.



STEP 52 Using a fine paintbrush & yellow powder colour mixed with lemon extract, paint some of the black stamens to give the illusion of yellow pollen.



STEP 53 Using $\frac{1}{2}$ width floral tape attach a leaf to complete the flowers.



STEP 54 Once you have completed all of your flowers arrange them in the Prop Options floral crown. In this tutorial I have used a mix of silk, sugar and fresh flowers in the following pictures. Can you tell which is which?



S I L K S U G A R



F R E S H

There is so much to take into account when selecting florals to display on a Wedding Cake. Not only do style, variety of bloom and budget need to be factored into consideration but also the medium used. This could be anything from silk and dried varieties to chocolate and sugar blooms or fresh flowers. The selection used really will depend on customer choice and budget and should be agreed during the design phase.

Using the Floral Crown Stand from Prop Options, Mish from VS Cakes shows how to arrange a mixed-media floral display inspired by a selection of silk and fresh flowers. She also shows how to make some of the flowers and foliage in sugar.

Mixed media floral displays are predicted to be a big wedding cake trend for 2024. In this tutorial, Mish has used tones of peach fuzz which is the Pantone colour of the year.

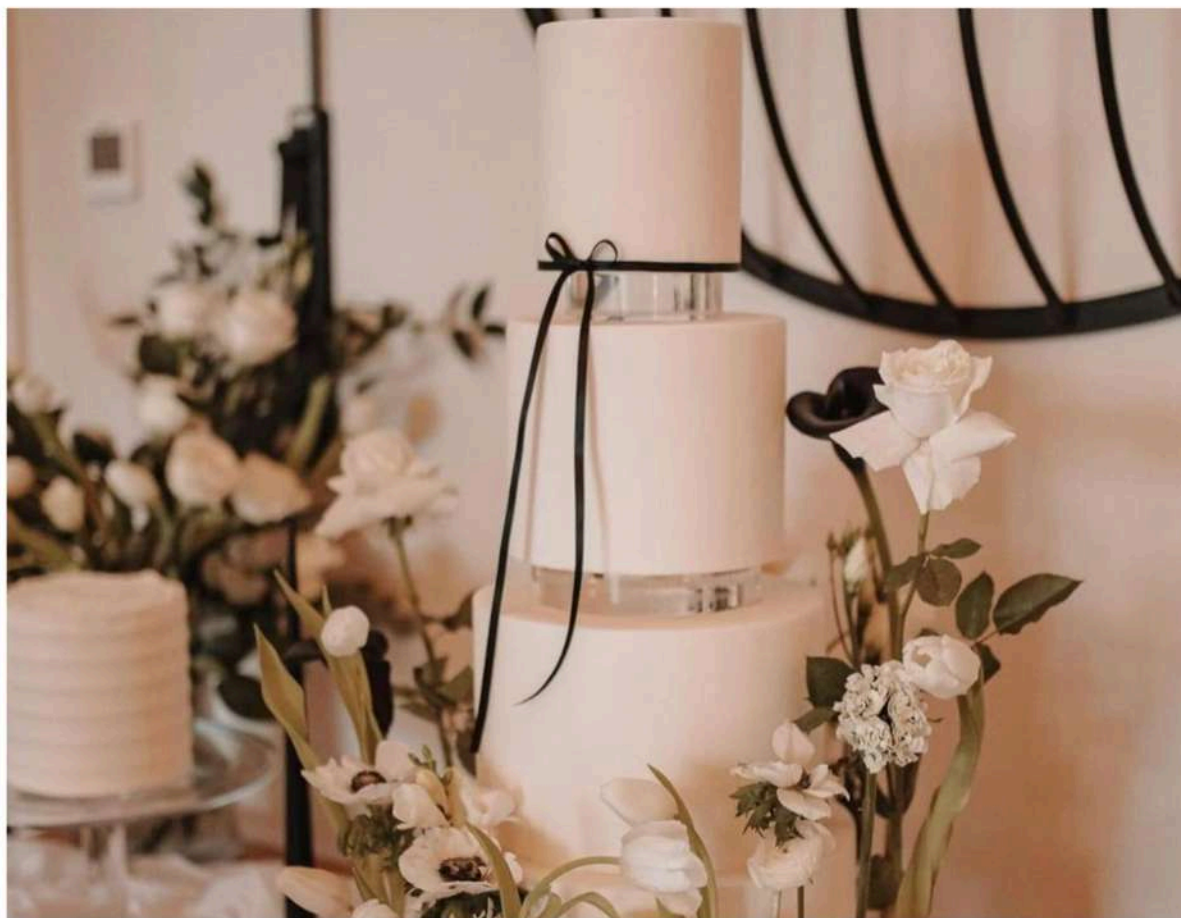
The use of fresh florals on cakes can be controversial - only non-toxic fresh florals can be used directly on cakes. This means that some popular bridal florals, e.g. Gypsophila (Babys Breath) and peonies cannot be used directly on cake designs as these varieties are not classed as non-toxic.

The Prop Options Floral Crown is an innovative stand that allows the display of all varieties of flower mediums as flowers are arranged around the cake and are not directly in contact with it.



PROP OPTIONS

The Floral Crown Display



A ROYAL OCCASION

Safely bring a creative twist to the art of cake floristry.

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The Floral Crown
Stand



The Floral Tiara
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The Floral Tiara
Stand

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using Saracino Pasta Top and Wafer paper 0.30



by Sugar Atelier

using Saracino Pasta Model, Isomalt &
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WHITE & GOLD

CREATED BY TORTY ZEIKO

IN ASSOCIATION
WITH

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IVETA KOŠÍKOVÁ

I'm from Slovakia. I have a great husband, two children, two cats and aquarium with fish.

I am a creative artist and an interior designer,

I paint on textiles, and cake decorating has been my hobby for about 7 years. I won a gold medal and GRAND PRIX 2020 at the international competition in Poland, and 1st place in the Cake International Virtual Edition 2020. I love colours.



[TORTY ZEIKO](#)



[@TORTYZEIKO](#)

What you need:

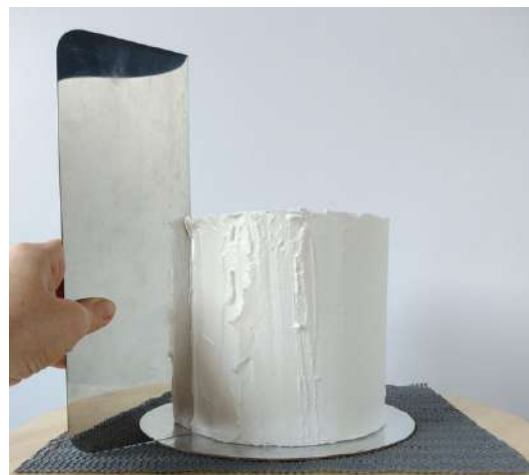
INGREDIENTS

- Pasta Model: white
- Pasta Top: white
- Wafer paper 0.3mm
- Clear alcohol
- Powder colours: pink, light blue, green, white, orange, gold
- Edible pearls
- Cake gel
- Two cakes or dummies

EQUIPMENT

- Sharp knife
- Spatulas
- Brushes
- Water sprayer for wafer paper
- Modelling tools
- Silicone rolling pin
- Silicone mat
- Flower wires 26 gauge
- Edible glue
- Pliers
- Pencil
- Thin paper
- Prop Options gold separator
- Four dowels
- Cake drum (covered white)





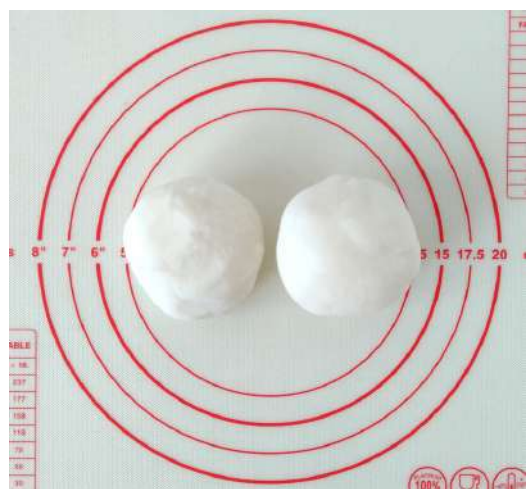
STEP 1 Prepare the two cakes (height of the lower part 15cm, height of the upper part 10cm, diameter 15cm). Cover both cakes with white buttercream and smooth with a pastry spatula.



STEP 2 Insert four plastic dowels into the lower tier.



STEP 3 Add the lower tier to the covered drum. Add the Prop Options gold separator on the lower tier.



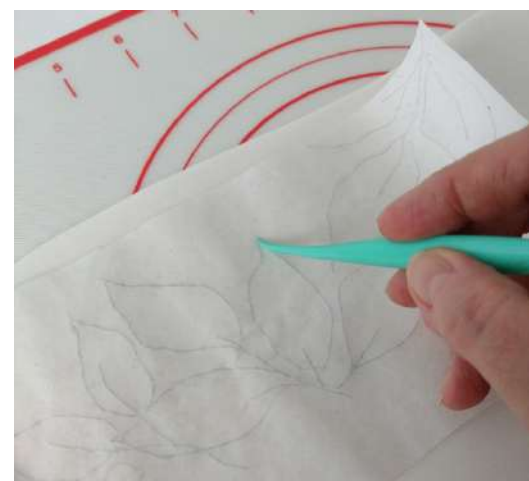
STEP 4 Prepare the same amount of white Pasta Model and Pasta Top. Mix both together.



STEP 5 Roll the paste with a silicone rolling pin on a silicone mat to a thickness of about 3mm.



STEP 6 Draw a motif of leaves on the top and bottom of the cake and mirror it with a pencil onto thin paper.



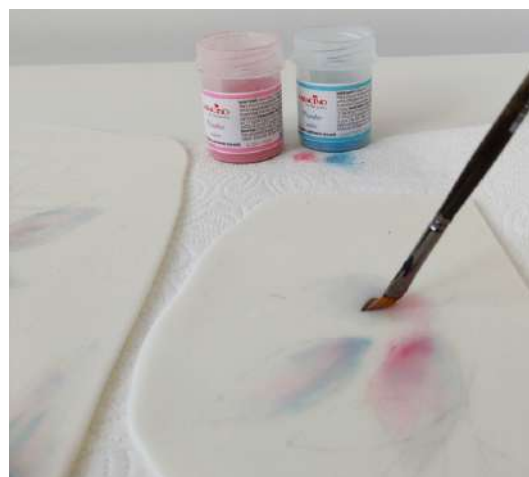
STEP 7 Turn the thin paper face down, put it on the rolled paste and print the drawn motifs. Draw the contours of the motif with the tool for better visibility.



STEP 8 The faint leaf motifs for both parts of the cake are ready for painting.



STEP 9 Lightly dust the leaves with pink powder colour.



STEP 10 Add blue powder, dust lightly even outside the outlines of the leaves.



STEP 11 At the end add green powder colour to the leaves.



STEP 12 To create an olive colour paint, mix pink and green colours and add clear alcohol.



STEP 13 Use the olive colour to paint the contours of parts of the leaves with a thin brush. Leave to dry.



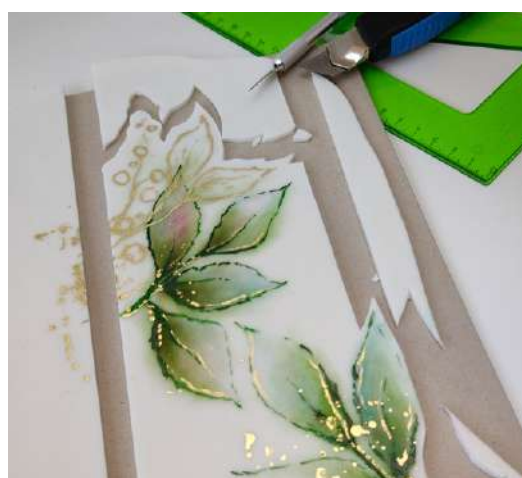
STEP 14 The leaves are ready for both parts of the cake.



STEP 15 Mix gold powder colour with clear alcohol and paint more leaves.



STEP 16 At the end, lightly flick / spray the whole motif with gold paint.



STEP 17 Cut out both parts of the motif using a sharp knife.



STEP 18 Glue one painted part with edible glue to the lower tier.



STEP 19 Add the second cake on the separator.



STEP 20 Glue the second cut out part to the top tier.



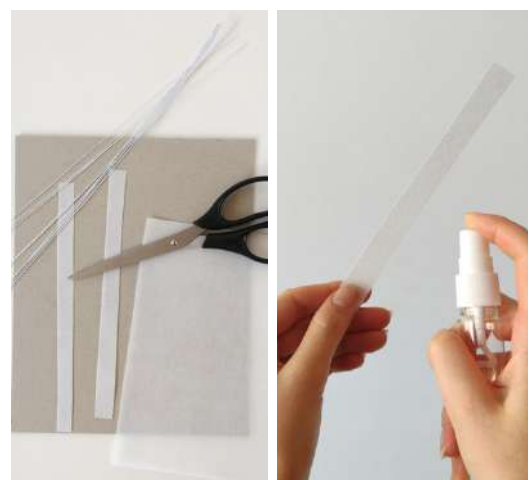
STEP 21 Add a few buttercream leaves next to the painted leaves using a small spatula.



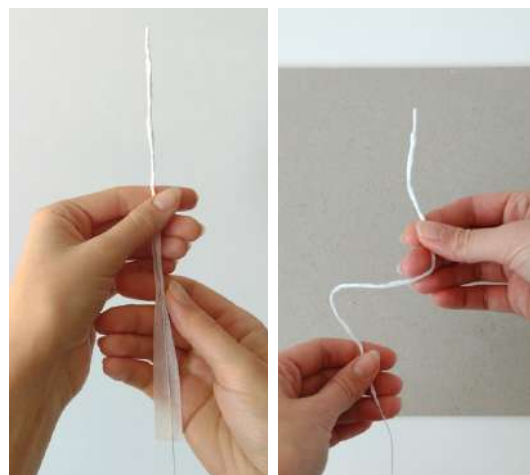
STEP 22 Continue adding buttercream leaves on the lower tier.



STEP 23 Decorate with a few white edible pearls.



STEP 24 Prepare wafer paper 0.3mm, 26 gauge wires, scissors and sprayer with water. Cut strips about 1cm wide from the wafer paper. Lightly spray a strip of wafer paper with water.



STEP 25 Wrap the wire with the moistened strips of wafer paper. Bend and shape the wrapped wire with your fingers.



STEP 26 Make three bent random shapes.



STEP 27 Arrange the wires on the cake and you are finished. A beautiful elegant creation.

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CREATIVITY INSPIRED BY INNOVATION



by Arati Mirji



by Calli Creations



PAINTED WEDDING CAKES

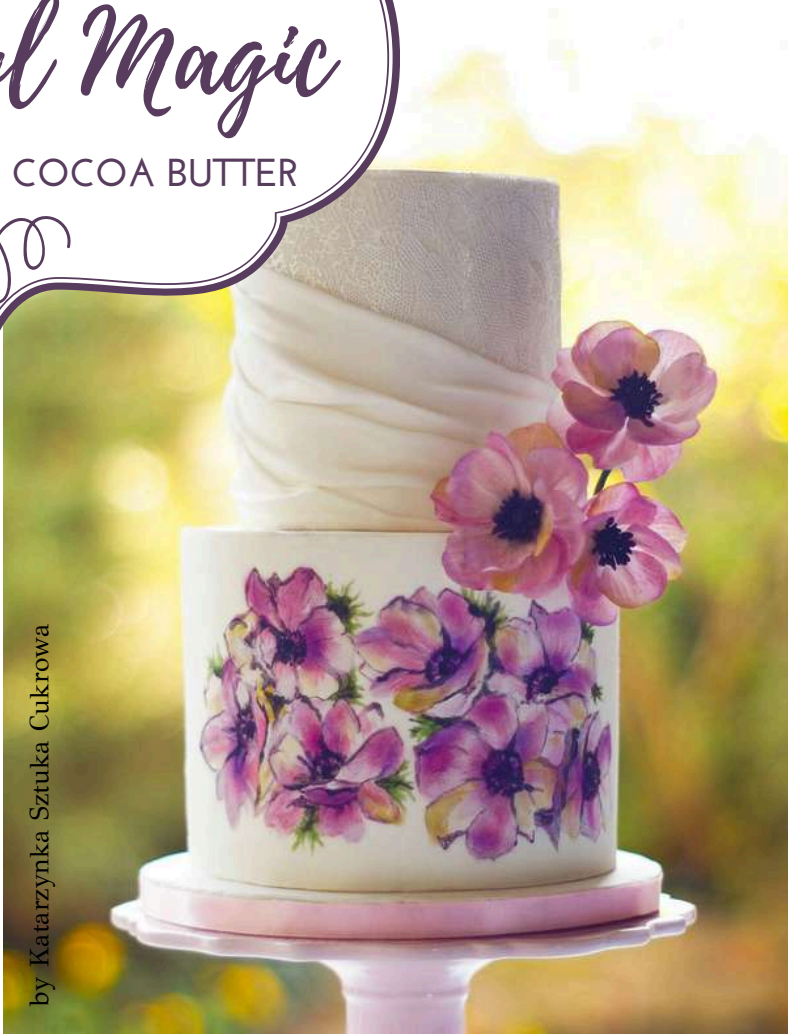
Colourful Magic

WITH SARACINO COCOA BUTTER

by Katarzynka Sztuka Cukrowa



by Katarzynka Sztuka Cukrowa





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PEONY RUFFLE

CREATED BY ACADEMIA DE ARTA DULCE

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WITH

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RODICA BUNEA

Rodica Bunea lives in Romania where she runs a small but well-known Cake Design School - Academia de Artă Dulce.

Since 2012, Rodica has been teaching many types of courses specially designed to both people who already work in this domain and to ones that want to change their way of life, as she did.

Besides the sugar paste and modeling chocolate (which is her expertise), Rodica teaches the art of decorated cookies, events/wedding cakes decor, isomalt, chocolate bonbons & chocolate decorations.



ACADEMIA DE ARTA DULCE



ACADEMIADARTADULCE



What you need:

INGREDIENTS

- Saracino Pasta Top: white, rose beige
- Saracino Pasta Model: rose beige
- Saracino powder colours: pink, yellow and red
- Saracino ivory cake gel
- Saracino 0.6 wafer paper for flowers
- Saracino 0.3 wafer paper for ruffles
- Saracino cake gel
- Clear alcohol
- Water
- Two cakes (or dummies): 22cm dia x 15cm high; 14cm dia x 20cm high
- Saracino Cake Paper printed with peonies pattern

EQUIPMENT

- Prop Options - Hexagon Tier Separator
- Flower stamens (any kind)
- Flower wire 22 gauge
- White flower tape
- Polystyrene hoop: 13cm dia
- Cake drum 28cm dia
- Rolling pin
- Edge smoother
- Sharp knife
- Scissors
- Soft brushes
- Double veiner mould (any kind)
- Wooden skewer - 30cm long
- 3 different peony petal cutters
- Water sprayer
- Containers for powder colours
- Circle plunger cutters
- Pliers
- Pencil



DOWNLOAD



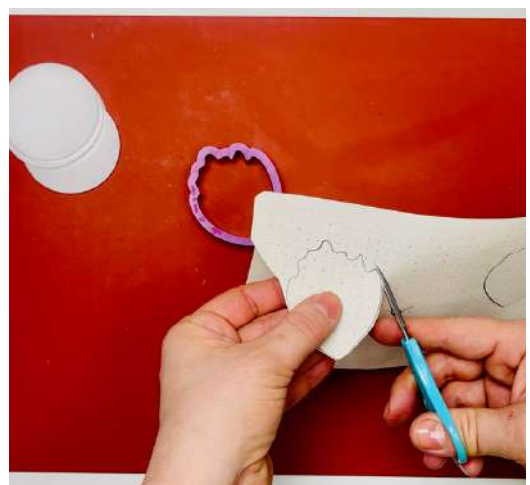
STEP 1 Prepare ingredients and equipment for easy peony wafer paper flowers.



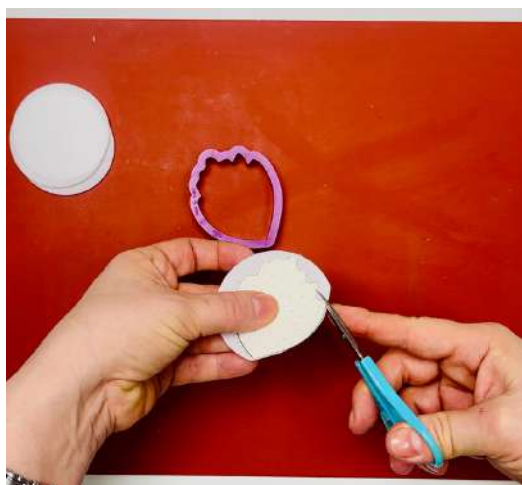
STEP 2 You need to make 5 to 7 wafer paper peony flowers that have 18 to 30 petals each. Use different diameter circle plungers to cut the wafer paper.



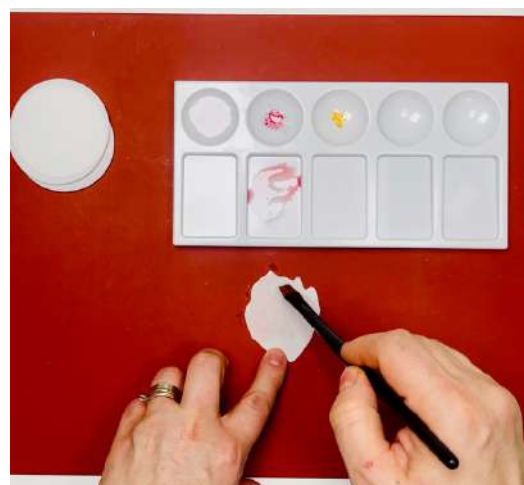
STEP 3 Use different sizes of peony petal cutters and draw the outline on a piece of paper.



STEP 4 Cut out the paper templates.



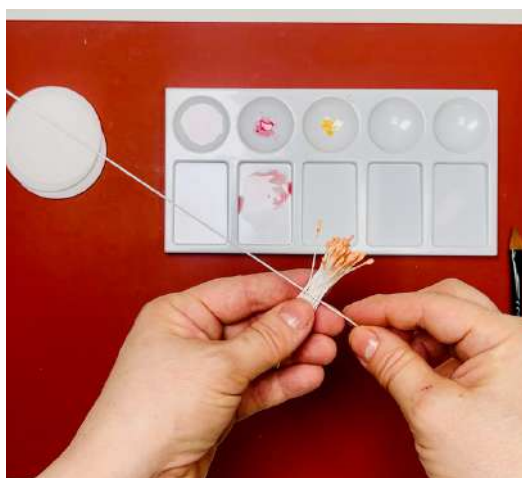
STEP 5 Place the paper pattern over a piece of wafer paper and cut petals out of the wafer paper. Use all the patterns to cut all necessary petals to form five peony flowers.



STEP 6 Use a small amount of clear alcohol mixed with powder colours (I used pink and yellow or a combination of the two colours) to moisten the petals a little. Do that on both sides of the petal. Be sure you do not over wet the petals. They just need to be pliable without being sticky.



STEP 7 Put your petal between a double veiner and press to obtain a more natural curve and veining for your petal. Take it out and leave to dry. Finish them all.



STEP 8 Use a 22 gauge flower wire and 25 double-headed stamens for the middle of your flower. Put the wire over the stamens as shown.



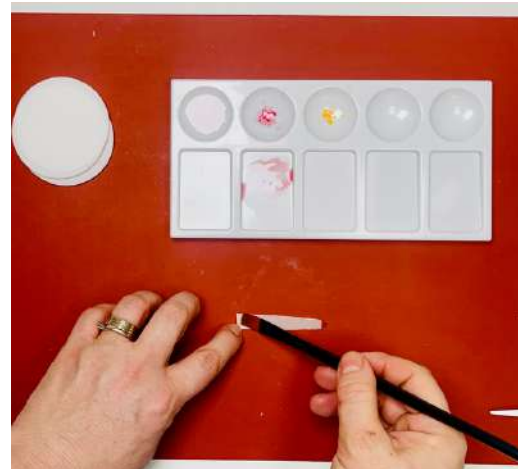
STEP 9 Bend the wire over the stamens and the stamens over the wire, like a chain link.



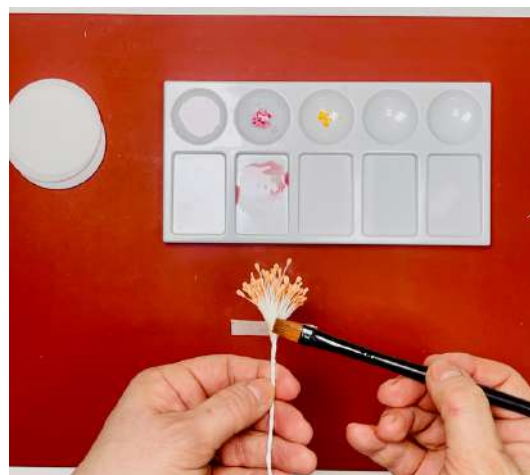
STEP 10 Twist the wire tight to secure the stamens.



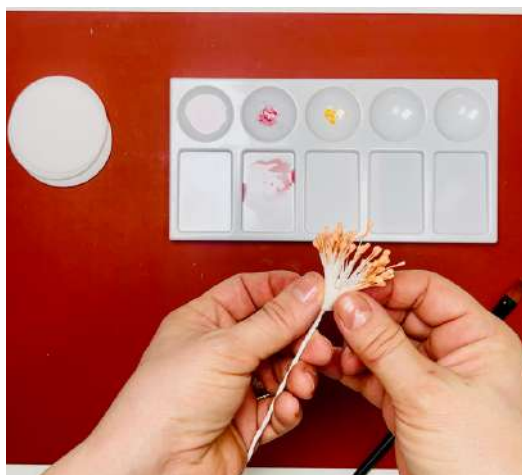
STEP 11 Use white flower tape to secure the stamens and to be sure that all of them will remain pointed up.



STEP 12 Cut a strip of wafer paper and brush it with water on both sides. Let it absorb the water for 2 seconds.



STEP 13 Brush a little bit the flower tape you just attached to secure the stamens and glue the wafer paper on it.



STEP 14 Press the wafer paper to be sure it sticks to the bottom of the stamens.



STEP 15 Take the smallest petal and gently brush it at the bottom with a slightly moistened brush.



STEP 16 Attach the petal to the bottom of the stamens. Be sure that the wafer paper on the stamens is also slightly moistened. Press and stick it.



STEP 17 Repeat with the rest of the petals.



STEP 18 Use a dry brush and powder colours to dust the stamens and the center of the petals.



STEP 19 Make at least five peonies.



STEP 20 Prepare the ingredients and equipment for decorating the dummies/cake.



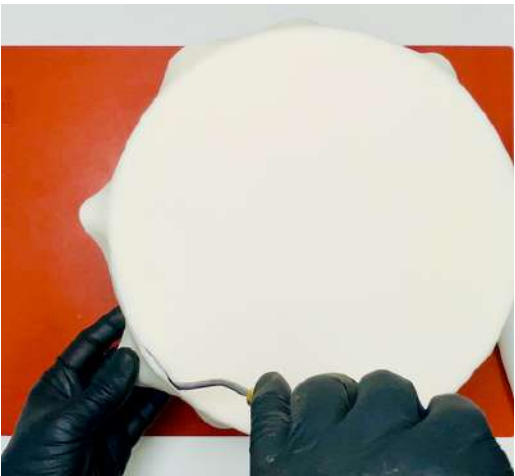
STEP 21 Roll white Pasta Top to cover only the top of your larger bottom tier.



STEP 22 Brush the top of your dummy with cake gel. If you are using a real cake, this step is not necessary as the sugar paste will be directly applied on ganache or buttercream or whatever you are using to cover your cake.



STEP 23 Place the Pasta Top over and remove any air bubbles with a smoother.



STEP 24 Using a knife, remove any excess paste from around your cake.



STEP 25 Brush the side of your dummy with cake gel. If you are using a real cake this step is unnecessary. Place your cake on a thick cake drum.



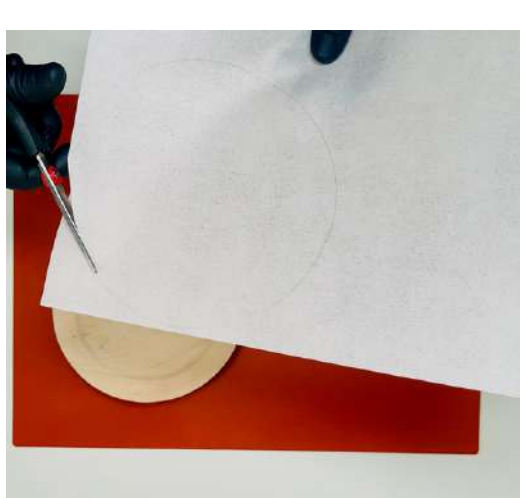
STEP 26 Stick 0.3 wafer paper around your dummy/cake.



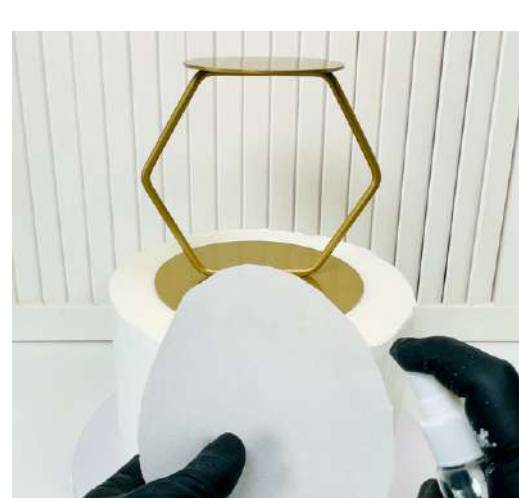
STEP 27 Place the Hexagon Tier Separator from Prop Options on your cake.



STEP 28 Use a circular object (approx. 14cm dia.) to make a pattern for the wafer paper ruffles.



STEP 29 Cut approx. 50 round pieces of 0.3 wafer paper.



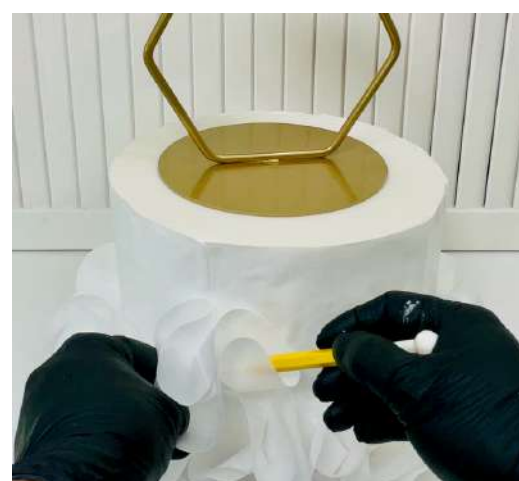
STEP 30 Spray a small amount of water in the middle of the circle on both sides.



STEP 31 Pull from the middle of the circle to form a paper ruffle.



STEP 32 Spray a small amount of water on the cake (exactly on the spot you want to stick the ruffle).



STEP 33 Attach the wafer paper ruffles. Continue until the whole of the bottom tier is covered.



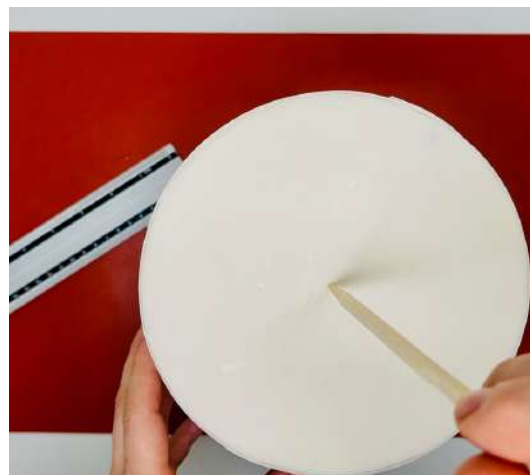
STEP 34 Combine the rose beige Pasta Model with the white Pasta Top and cover the top of the top tier.



STEP 35 Brush the back of the printed Saracino Cake Paper with cake gel.



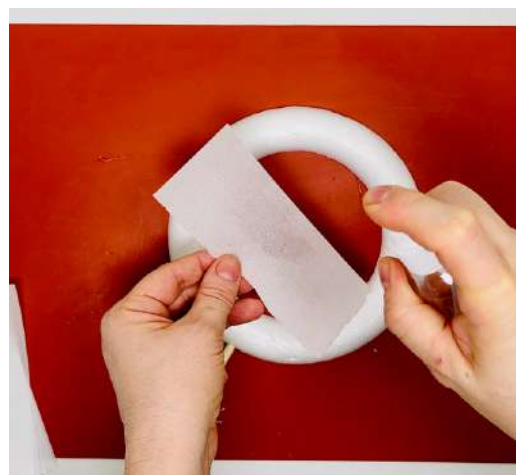
STEP 36 Apply to your dummy/cake.



STEP 37 Calculate the exact centre of the top tier.



STEP 38 Insert a wooden skewer into the polystyrene hoop. If you cannot find such a hoop you can make one out of flower wire.



STEP 39 Brush the dummy with cake gel and wrap it with wafer paper sheets, previously sprayed with water.



STEP 40 Repeat steps 30 - 31 and stick them to the hoop to form a ruffle crown.



STEP 41 Place the first dummy/cake on a cake stand.



STEP 42 Place the second dummy/cake on the Prop Options Hexagon Tier Separator.



STEP 43 Insert the wooden skewer attached to the crown into the top tier.



STEP 44 Push the wafer paper hoop until it touches the cake. Place the wafer paper peonies into the cakes/dummies. Use posy picks or straws if real cake.



STEP 45 Attach more wafer paper ruffles behind the peonies to obtain a more natural design of your cake. Increase your cake height by adding more wafer paper ruffles on the crown. Your cake is done!

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created by Lelde Stabulniece Cake Art

using Saracino Pasta Model, Saracino Pasta
Bouquet, Saracino Wafer Paper



created by Żaneta Wawrzota

using Saracino Pasta Top - sugar paste



created by Lynnie Vanillie Cakes
using Saracino Pasta Top - sugar
paste and Saracino Flower Paste by
Arati Mirji



created by Kreatornia Cukru
using Saracino Pasta Model and
Saracino Pasta Top



created by Izabela Rink
using Saracino Wafer Paper for
flowers



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using Saracino Wafer Paper



created by The_Illustratedcake
using Saracino Pasta Model



created by Sue Per Power Bakes
using Saracino Pasta Model and
Saracino Pasta Bouquet



created by Torty Zeiko
using Saracino Pasta Scultura & White Chocolate Drops



created by Kerry Harvey Cake Designs
using Saracino Pasta Model



created by Vani's Tortenwelt
using Saracino Pasta Bouquet - flower paste



created by My Magic Cakes
using Saracino Pasta Model & Isomalt



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