

# We Love Pastry

**SARACINO**  
*We love pastry*

9

## Exclusive TUTORIALS

DETAILED AND  
VERY EASY TO  
FOLLOW

## PASTA MODEL

CHECK OUT  
WHAT'S NEW!

## YOUR Creations

PROUDLY  
SHARING YOUR  
CREATIONS

## Meet The ARTIST

EXCLUSIVE  
INTERVIEW WITH  
ALYA YANNI AKA  
LOULOU SUGAR

## STAR WARS

FEATURING A  
COLLABORATION  
FROM A GALAXY  
FAR, FAR AWAY...



by Sticky Sponge Cake Studio



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**PAOLO ZOLLA**  
**DIRECTOR**

During a recent meeting in Malta, we realized that there is a lot of confusion among customers regarding sugar pastes. We believe it would be appreciated by all cake design enthusiasts to present the special features of the various products that are part of the Saracino sugar paste family:

**PASTA TOP** - Covering sugar paste. It is a very versatile product that can be rolled out to 1mm thickness, ideal for covering cakes without disturbing their taste. It withstands low temperatures, does not crack or sweat. It has a delicate vanilla scent and is available in 19 colours and various package sizes.

**PASTA MODEL** – Modelling paste. It is the most well-known product in the range, perfect for creating models and three-dimensional images. It is free from hydrogenated fats and palm oil. It is available in 19 colours and various package sizes.



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CLASS with Jenny Chambers aka SquareHen.  
Check out fabulous student's creations made using Saracino Modelling Chocolate!  
Well done everyone!

**MODELLING CHOCOLATE** - A mixture of sugars and chocolate to make decorations more appetizing. It is available in six different colours.

**PASTA SCULTURA** – Sculpting paste - A product developed in collaboration with the great Spanish artist Carla Puig, which allows for a technique similar to that used in ceramics. Layers of paste can be added to the model during creation with immediate absorption.

**PASTA BOUQUET** – Flower paste. Paste for flowers requiring very thin petals and leaves, rapid drying, and excellent long-term hold while maintaining perfect flower rigidity.

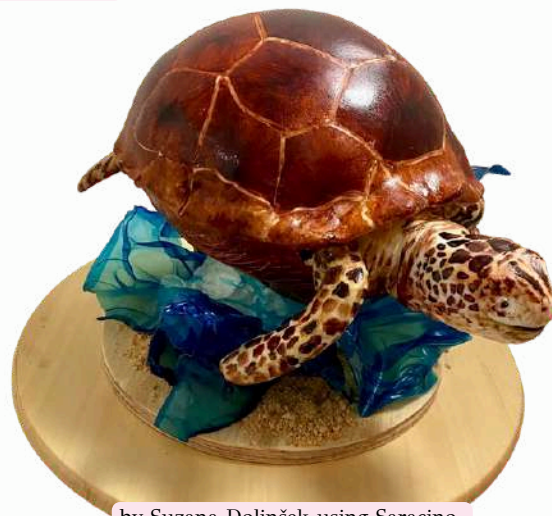
**FLOWER PASTE** - A product with low sugar content, made with starches and natural gums, developed in collaboration with the great Indian artist Arati Mirji to obtain easily colourable flowers with elasticity that lasts long even after their creation.

All Saracino sugar pastes are gluten-free and suitable for celiacs. They have a pleasant aroma that makes them ideal for cake decoration without creating invasive effects due to an overly intense taste.

Last but not least, they are easy to use even for the less experienced!

I hope that helps a little.

*Paolo Zolla*



by Suzana Dolinšek using Saracino  
Pasta Model and Pasta Top



by Kerry Harvey using Saracino Modelling Chocolate





**SYLWIA ANNA PRICE**  
EDITOR



by Sweet Creations by Iveta  
using Saracino Pasta Model and Wafer Paper 0.30



by @sugar\_topper  
using Saracino Pasta Model

**H**appy June everyone! The month of June is seen as the first month of the summer season, with long days and good times ahead. Holidays and BBQ's are just around the corner.

In this month's issue of 'We Love Pastry', we've centred our attention on carved cakes, recognizing that while they're not everyone's cup of tea, they hold a special allure for many. Featuring nine exquisite tutorials from talented artists across the globe who showcase various techniques using Saracino products, we aim to inspire creativity beyond conventional boundaries. Additionally, delve into Carol Smith's blog discussing another new Saracino product, Crème Pâtissière, tailor-made for delectable custard slice cakes (and so much more!).

Excitingly, don't miss out on the chance to participate in our word search, where you stand a chance to win products worth £50, delivered straight to your doorstep. We proudly present an 'out of this world' Star Wars sugar collaboration by the remarkable Biljana Donevska, highlighting the versatility of Saracino products in crafting extraordinary pieces many of us will recognise.

As always, we celebrate your ingenuity, showcasing your delightful creations made with Saracino products. Share your masterpieces with us, and you might just find them gracing our social platforms, inspiring fellow bakers worldwide. Show us how you're utilizing Saracino products to elevate your cake craft to new heights!

See you all in July!

*Sylwia xx*



by Đurčekova Martina  
using Saracino Pasta Model

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# CONTENTS

## TUTORIALS

06

### **SQUIRREL**

Cake tutorial by Rose Macefield aka **Rose Macefield Cake Craft**

14

### **COOL KITTIES**

Cake tutorial by Katy O'Brien aka **Katys Kitchen**

24

### **CUDDLES THE PANDA**

cake tutorial by Milene Habib aka **Sweet Mi - by Milene Habib**

30

### **RUBY RAG DOLL**

cake tutorial by Nadene Honrado aka **Nollies Nadene**



42



24



86

42

### **CLAUDE**

cake tutorial by Graeme Venus aka **Sticky Sponge Cake Studio**

60

### **AYE AYE CAPTAIN**

cake tutorial by Marianna Chumacova aka **Marianna Chumakova**

74

### **GROOVY GRANNY**

modelling tutorial by Makbule Yassıkaya aka **Mellifluous\_Cake**

86

### **SLOVAK DOLL**

cake tutorial by Iveta Košíková aka **Torty Zeiko**

96

### **DESIGNER HANDBAG**

cake tutorial by Tanya Ross aka **Novel-T Cakes**



30



74





96



6

## NEWS

**22** Meet May's winner and WIN Saracino products

**29** The Art Cake Coach podcast by The Cake Art Experience

**38** Sweet Pastry Chat with Carol Smith aka Cakes by Carol - Pasta Model



60



57



38



14

**41** Pasta Model - check out the recent NEWS

**57** Read with cake - an interview with Alya Yanni aka LouLou Sugar

**101** Saracino **Sugarpaste Guideline** for round cakes

**102** Star Wars - proudly featuring Sugar Art Collaboration

**104** You made these - proudly sharing your latest creations

**108** Where to buy Saracino - check out where to find Saracino in your country



# SQUIRREL

CREATED BY ROSE MACEFIELD CAKECRAFT







ROSE MACEFIELD

I am a Cake Artist, teacher and author of 'Sensational Sculpted Cakes' and regularly judge at Cake International competitions.

I originally started making cakes in 2007 when I decided to learn how to make birthday cakes for my children. I quickly became passionate about my new hobby and gradually turned it into a business, making bespoke cakes and teaching classes and workshops. I have won several awards at Cake International including Best in Show in 2013 and then went on to win Cake Masters Best in Show Award in 2014.

I am passionate about teaching my skills to others, I teach courses at my local adult education college and share tutorials on my YouTube channel.



[ROSEMACEFIELDCAKECRAFT](https://www.youtube.com/channel/UCqH4K5)



[ROSE MACEFIELD CAKECRAFT](https://www.facebook.com/ROSEMACEFIELDCAKECRAFT)

# What you need:

## INGREDIENTS

- 2 x 8 inch x 4 inch loaf cakes
- 225g Rice Krispie treats (RKT)
- 250g Buttercream
- 250g Ganache
- 2kg White Pasta Top
- 50g Modelling chocolate
- 70g Cornflakes
- Airbrush colours – brown, red, black
- Black powder colour
- Clear alcohol
- Green gel colour

## EQUIPMENT

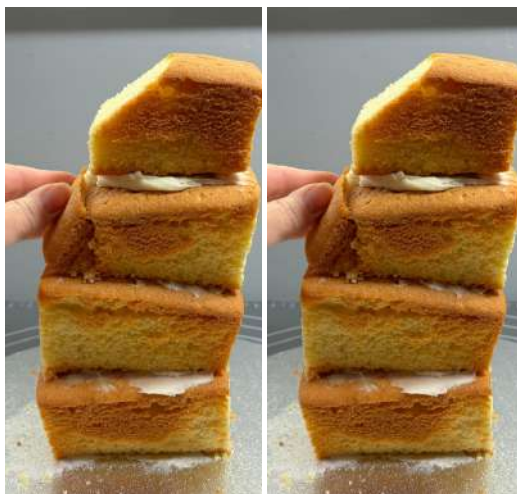
- 12 inch round drum with ribbon
- Cake knife
- Pallette knife
- Dowel
- Brush
- Dresden tool
- Ball tool
- Scissors
- Airbrush







**STEP 1** Cut across the length of each cake at 4.5 inches. Stack the 3.5 inch pieces on top of the larger pieces. Buttercream the cakes together. Insert a large dowel down through the centre of the cakes for support. For even stronger support you can drill a hole in the drum and use a threaded rod with nuts and washers, just make sure you make it food safe by wrapping it with clingfilm or foil.



**STEP 2** Cut the top cake at an angle and carefully remove. Place the cut piece onto the second cake down and attach with buttercream.



**STEP 3** Cut the bottom of the cake at an angle and start to trim all the edges to round off the cake.



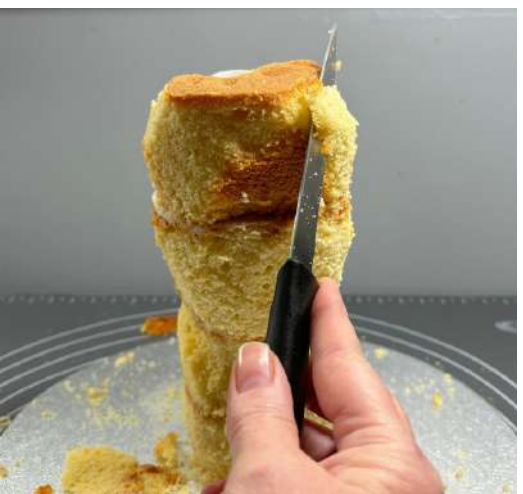
**STEP 4** Continue to trim and round off all the edges and corners



**STEP 5** Cut a curved section into each side of the third cake down to start of the shape of the legs.



**STEP 6** Carve away the section above the curve to trim down the sides of the body.



**STEP 7** Trim away some of the cake from the top cake to trim down the chest and upper back area.



**STEP 8** Start to apply ganache, ensuring that the curved shape remains.



**STEP 9** Continue to cover the whole body and smooth the ganache as much as possible.





**STEP 10** Roll out 1kg of Pasta Top and cover the whole cake. Smooth onto the cake carefully and trim away the excess paste with scissors or a knife.



**STEP 11** Use the Dresden tool to highlight the curved shape of the back legs.



**STEP 12** Smooth over the area a bit more with your finger so it's nice and smooth with no shape marks.



**STEP 13** Use the Dresden to shape the front of the body to define the front on the legs.



**STEP 14** Roll two small balls of paste and shape into a teardrop shape for the feet, use the Dresden to shape them and add toes.



**STEP 15** Use the Dresden tool to create the fur texture. Use a reference photo to determine which direction to create the fur.



**STEP 16** Some areas of fur, such as the chest will be more curly and thicker so use the Dresden tool in curved movements and press in a bit deeper.



**STEP 17** Use 55g of RKT to model the basic shape of the head.

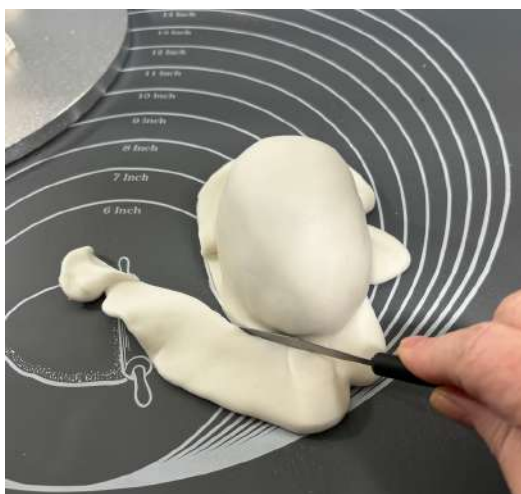


**STEP 18** Roll out 250g of Pasta Top to approx. 5mm thick, be careful not to roll thinner as this will not achieve a smooth finish.





**STEP 19** Cover the RKT head and smooth.



**STEP 20** Trim the excess, leaving 1cm extra paste, do not cover under the head.



**STEP 21** Add the head to the body. Use the Dresden tool to blend and smooth the paste into the body and to define the shape of the neck.



**STEP 22** Press the position of the eye sockets with your fingers.



**STEP 23** Create the crease under the nose with the Dresden to start the shape of the mouth.



**STEP 24** Use the wider end of the Dresden tool to shape the curve of the mouth.



**STEP 25** Shape around the mouth using your thumbs.



**STEP 26** Define the rest of the head using your fingers/thumbs. Use a reference photo to help form the correct shape.



**STEP 27** Use a ball tool to deepen the shape of the eye sockets.



**STEP 28** Create the fine fur texture on the sides of the face using the Dresden tool.



**STEP 29** Continue to create the fur texture on the front of the face and the back of the head paying attention to the natural fur pattern.



**STEP 30** Insert two small balls of dark modelling chocolate for the eyes (or coloured Pasta Model).



**STEP 31** Model a triangle shape of paste to make the nose and attach.



**STEP 32** Use the Dresden to blend the nose onto the face.



**STEP 33** Add nostrils with the tip of the Dresden.



**STEP 34** Model the ears from 2 small teardrop shapes of paste and create fur texture.



**STEP 35** Attach the ears in place and blend onto the head. Add thin sausages of paste for the eye lids.



**STEP 36** Model 170g of RKT into a basic tail shape.





**STEP 37** Cover the RKT tail with Pasta Top, ensuring it covers the whole shape. Trim away the excess.



**STEP 38** Reshape the tail and attach to the body with a little water to make the area sticky.



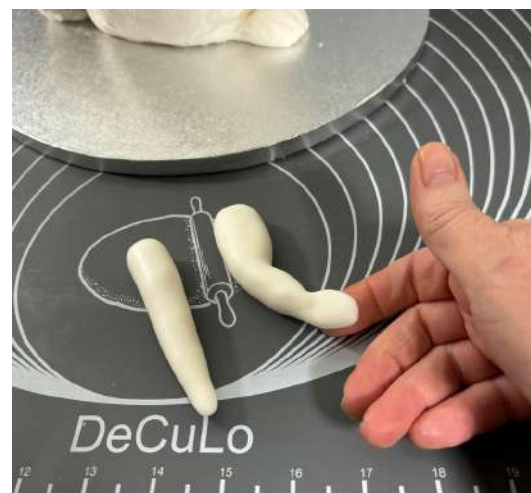
**STEP 39** Texture the tail with deep fur marks with the Dresden tool, make lines and curves to create wavy fur texture.



**STEP 40** Roll some thin cone shapes, flatten and texture to create fur.



**STEP 41** Add the extra pieces of fur to the top of the tail.



**STEP 42** Roll two cone shapes for the arms and shape.



**STEP 43** Cut the front paws and shape.



**STEP 44** Attach to the body and blend in, create the fur texture.



**STEP 45** Add a little pale pink tongue.





**STEP 46** Mix a little red with brown airbrush colour and start to carefully airbrush the legs, taking care not to spray onto the chest and belly area.



**STEP 47** Airbrush the colour carefully over the top of the head and the back of the body, leave the area under the mouth white.



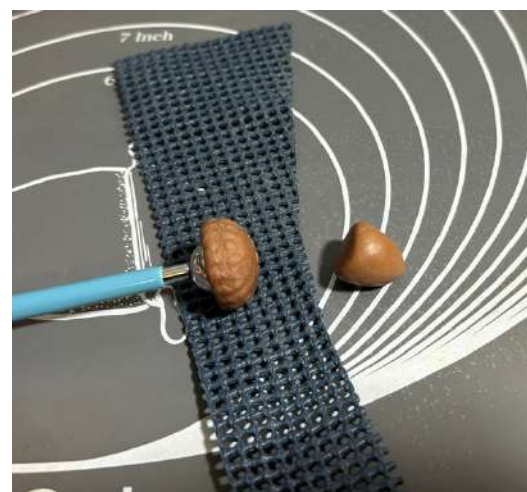
**STEP 48** Airbrush the tail but take care not to colour the back of the tail too dark.



**STEP 49** Add more dark brown colour to the airbrush and add some darker tones to the back of the legs and the back of the body.



**STEP 50** Add a little black colour to the mix to darken and airbrush the eyes, nose and front of the paws.



**STEP 51** Make acorns by modelling in two sections, the top needs to be smooth and the cone needs to be textured. Assemble the two pieces together.



**STEP 52** Mix black powder colour with some clear alcohol and paint the cone of the acorn.



**STEP 53** Add cornflakes into a bowl and grind them down. Add green gel colour and mix until the cornflakes are fully coloured.



**STEP 54** Use a palette knife to apply ganache to the whole of the board and layer on the green coloured cornflakes. Attach one acorn onto the squirrels' paws and place a couple onto the board. Your cute squirrel is ready to say hi!



# COOL KITTIES

CREATED BY KATYS KITCHEN







KATY O'BRIEN

My name is Katy, and I am the founder of 'Katy's Kitchen'. I have been creating cake art now for nearly 4 years, I have always had an artistic flare and enjoy creating art pieces, and during Covid I turned my hand to baking and have never looked back since.

Being featured in Cake Masters magazine 3 months in a row and having the privilege and opportunity to showcase skills with Saracino have been a huge achievement for me on this baking journey.

Hopefully with many more to come and to be up there with the industry big guns! Watch this space.



[KATYS KITCHEN](#)



[KATYSKITCHEN1](#)

# What you need:

## INGREDIENTS

- Saracino Pasta Top: rose beige or white to colour
- Saracino Pasta Model: white, black, purple, orange and fuchsia
- Saracino powder colour: light blue, orange, purple
- Saracino gel colour: beige
- Saracino cake gel edible glue
- Saracino modelling chocolate
- Sponge cake of your choice
- Buttercream of your choice
- Chocolate ganache

## EQUIPMENT

- Dresden tool
- Ball tool
- Rolling pin
- Circle cutter set (at least 6 circles)
- Zoe Fancy Cakes cake frame
- Kitchen foil
- Big fluffy dusting brush
- Brush for edible glue
- Brush for water
- Knife







**STEP 1** Start by building the cake frame structure.



**STEP 2** You will need to cut your 8 inch cake in half. Start using your circle cutters smallest to largest to cut out your sponge.



**STEP 3** With some smaller pieces you may need to make a small slit to allow you to get them around the tube of the cake frame.



**STEP 4** Place your smallest circle sponge onto the frame slotting in via the split you made then add a layer of buttercream, repeat this process until you have used all of your sponge circles.



**STEP 5** Place the circle plate onto the frame, adding a bolt first to place underneath and then securing with another bolt on the top. Place foil around the exposed metal, or use another straw if you need to add height.



**STEP 6** Take another sponge layer to cut a bigger circle.



**STEP 7** Place this onto the plate. Using a knife carve away small sections of sponge to shape the sponge top to more of a sphere.



**STEP 8** I added another straw onto the metal rod to give me more height to attach more sponge.



**STEP 9** Repeat steps 6 to 8 to form two spheres and then cover all cake in ganache and smooth.





**STEP 10** Take modelling chocolate and shape into two balls. Push one onto the first sphere shape flattening slightly to achieve a mouth/nose like shape. Repeat on the second sphere.



**STEP 11** Roll rose beige Pasta Top coloured with rose beige. The colour does not have to be fully mixed in.



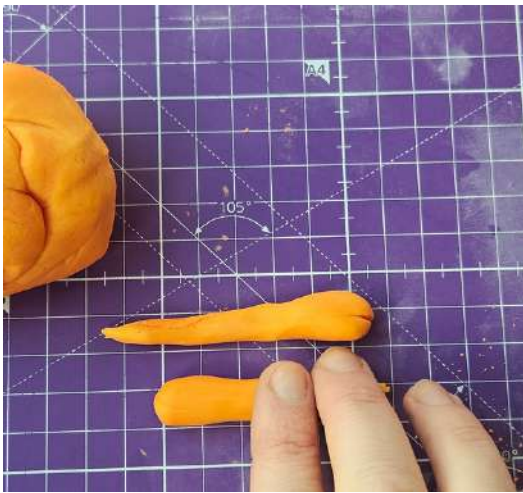
**STEP 12** Place the quilted impression mat onto the paste. Roll over with a rolling pin.



**STEP 13** Brush water onto the cone part of your cake and wrap the paste around. Trim off any excess.



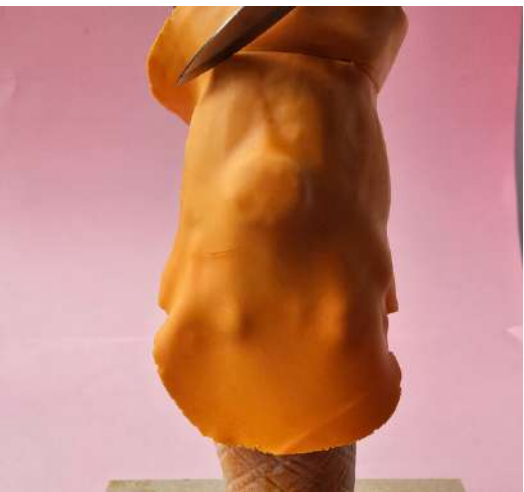
**STEP 14** Using orange powder colour and a fluffy brush add some shading to the cone.



**STEP 15** Using orange Pasta Model roll teardrop shapes in different sizes.



**STEP 16** Fix these onto our bottom cake using water or cake gel to secure. Place some tightly together but with no set pattern. Get creative as these will be the drips to your ice cream.

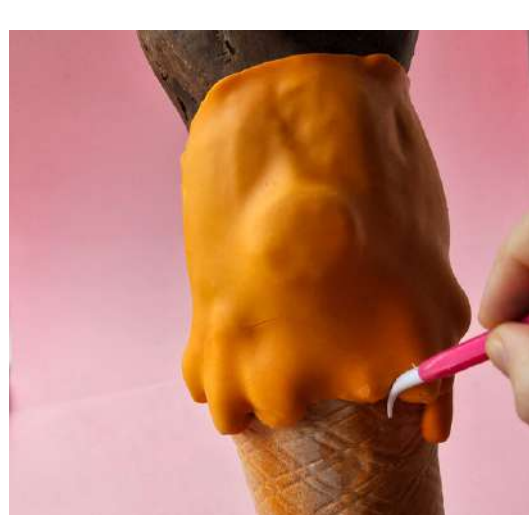


**STEP 17** Roll orange Pasta Model. Brush water onto our first cat layer. Wrap the paste around and trim off the excess.



**STEP 18** Smooth the Pasta Model into the creases of the teardrops. Use your thumb to push the paste snugly into gaps to create a dripping ice cream effect.

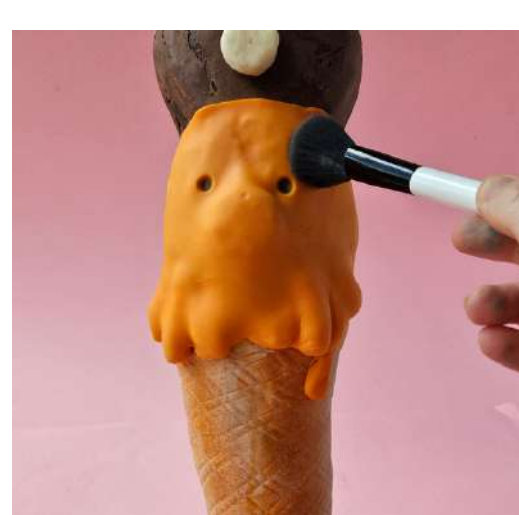




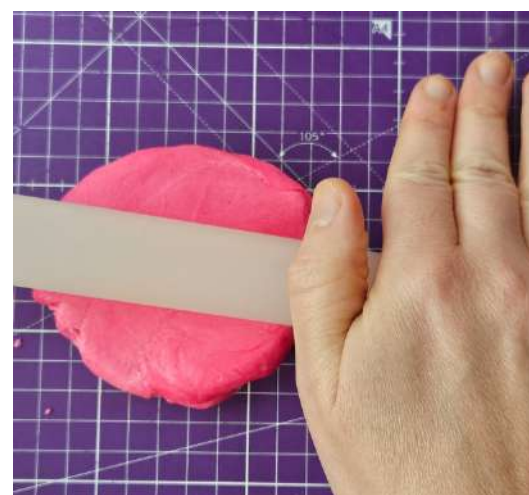
**STEP 19** Use a Dresden tool to create more depth by pushing the paste into grooves and making some lines.



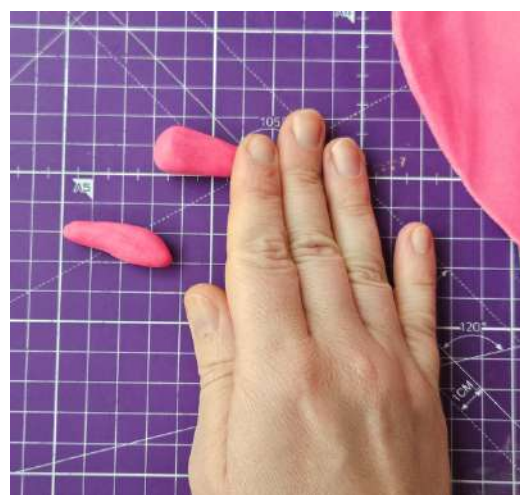
**STEP 20** Use a ball tool to create eye sockets just above the nose area.



**STEP 21** Take a big fluffy brush and more orange powder and dust onto the covered cat to create more depth and shade.



**STEP 22** Roll pink Pasta Model.



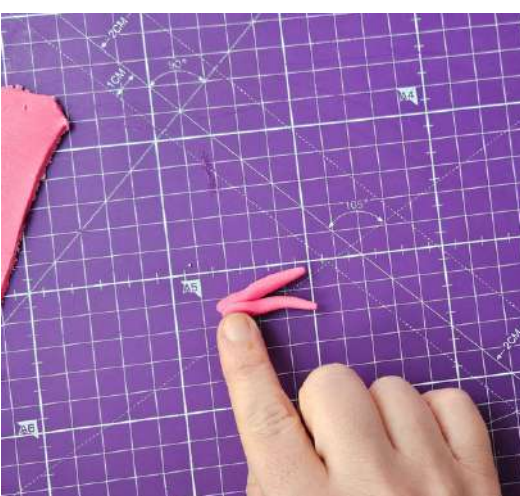
**STEP 23** Roll pink Pasta Model teardrop shapes. Create different sizes.



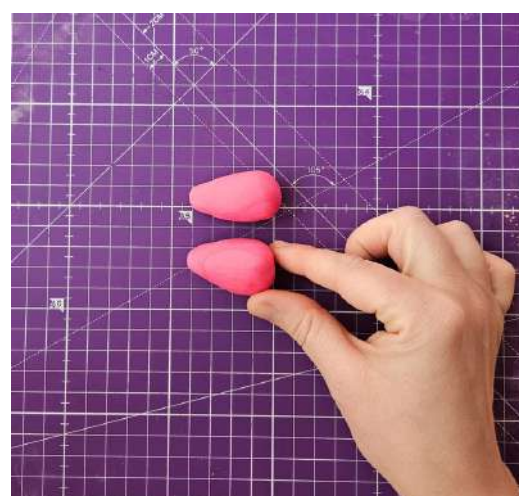
**STEP 24** Glue these into place at the bottom of our second cat to create drips.



**STEP 25** Repeat steps 17-19.



**STEP 26** Roll pink Pasta Model into teardrop shapes and place one on top of the other and push together. Set to one side for the hair.

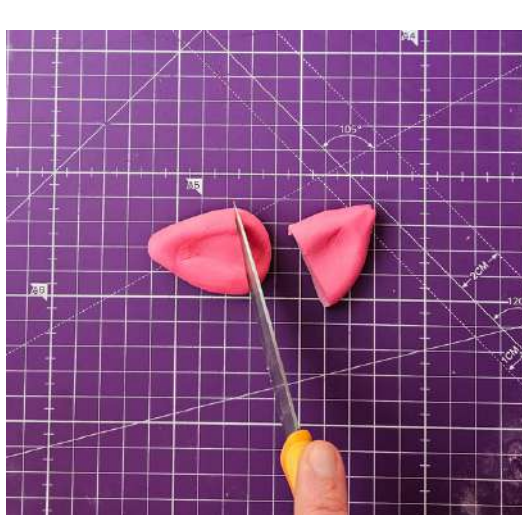


**STEP 27** Roll pink Pasta Model into a ball shape and roll one end of the ball to create a triangular shape.





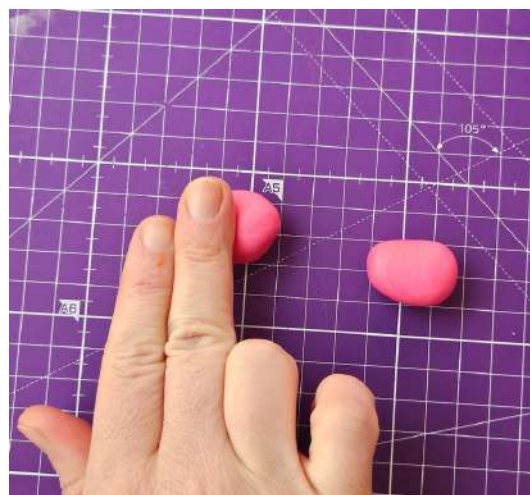
**STEP 28** Using your thumb press into the centre of your triangle.



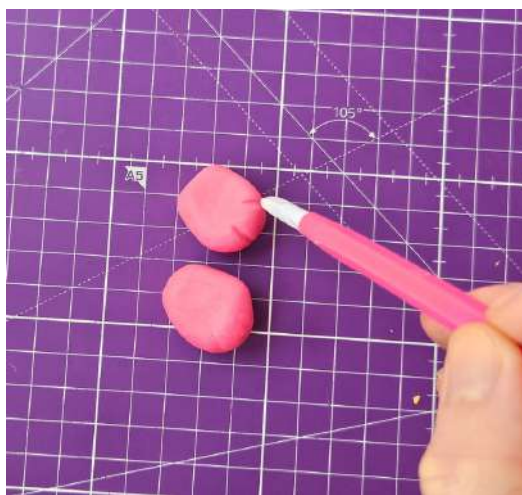
**STEP 29** Cut off a small portion of the bottom at an angle.



**STEP 30** Glue the cat ears along with the hair onto the top cat.



**STEP 31** Roll two balls of pink Pasta Model. Roll these again at one end very slightly. Push down to flatten slightly with a finger.



**STEP 32** Use your Dresden tool to make two lines for paws.



**STEP 33** Glue the paws onto your pink cat.



**STEP 34** Use a ball tool to make eye sockets.



**STEP 35** Using purple powder and a big fluffy brush, lightly dust to create shadows. Dust the paws.

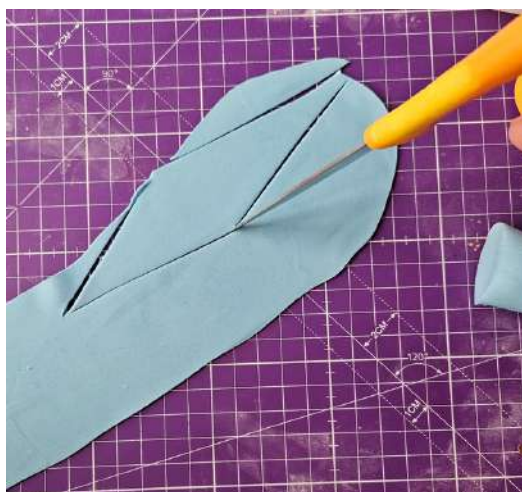


**STEP 36** Roll two small teardrops and fix these to the orange cat for hair.

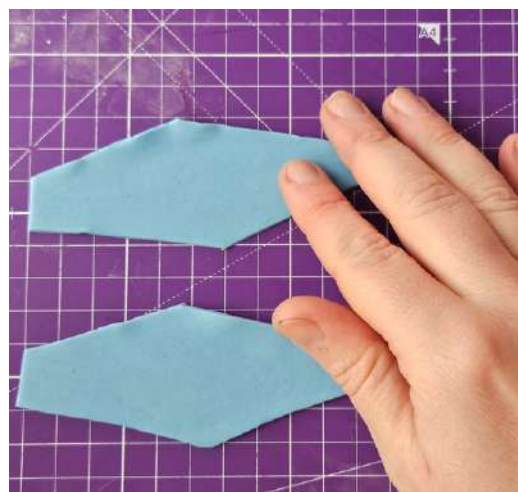




**STEP 37** Colour white pasta model with blue powder and mix well.



**STEP 38** Roll the blue paste and cut an elongated diamond shape. Use this as a template to cut another.



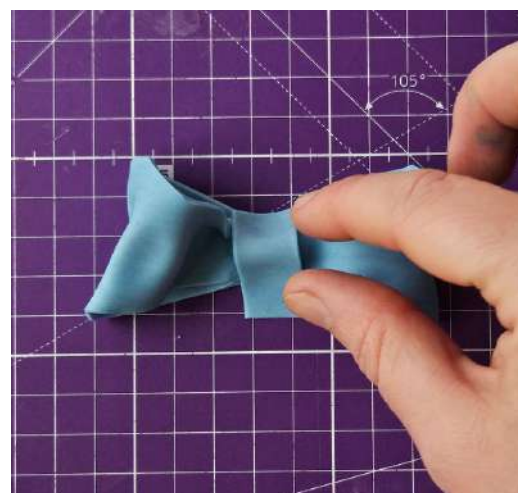
**STEP 39** You should have two diamond shapes.



**STEP 40** Fold these over. Trim off a small amount. Place one bow piece on top of the other.



**STEP 41** Pinch the centre together to attach. Cut out a small rectangle for the centre of the bow.



**STEP 42** Glue and wrap any excess around towards the back of the bow.



**STEP 43** Fix the bow tie onto the orange cat. Widen the bows with your fingers.



**STEP 44** Roll two small pieces of black Pasta Model. Pinch each piece between your thumb and forefinger and glue these to your cats for the noses.



**STEP 45** Roll four small black balls. Glue these to the eye sockets.





**STEP 46** Roll purple Pasta Model and glue to the cake board, trimming off excess. Also add ribbon to the side of the drum.



**STEP 47** Mix together pink and white Pasta Model. Roll into a ball and keep enough spare to make teardrop shapes.



**STEP 48** Attach the teardrop shapes to the pink ball and use a Dresden tool to push in areas to create more depth. Use crumpled up foil to dab onto the ice cream scoop for texture.



**STEP 49** Glue this to the board and create as many ice cream scoops as you like.



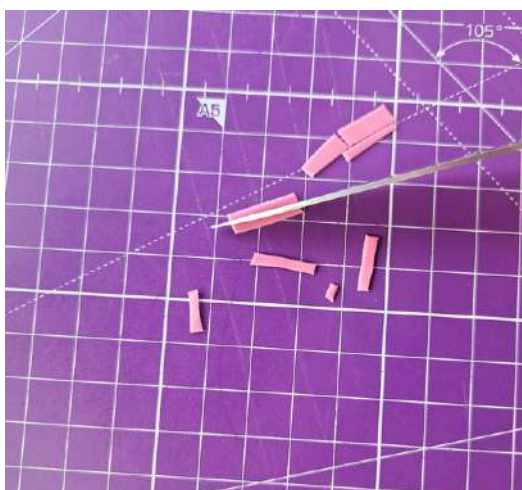
**STEP 50** You can pull out some of the attached teardrops when placed on the board to help with a splattered effect.



**STEP 51** Roll four balls of pink Pasta Model. Use a Dresden tool to make a groove at the top. Roll out a very thin strand of black paste for the stalk. Place these where you like, leave one spare to add to the top of your cake.



**STEP 52** Roll white paste and cut out a splatter shape big enough to go on top of the pink cat. Place this onto the pink cat, pull at the fondant and pinch to create a drip effect.



**STEP 53** Roll various colours of Pasta Model and cut into strips horizontally. Cut these again lengthways. These do not have to be perfect for the sprinkles.



**STEP 54** Place your cherry on top and fix the sprinkles. Your cool kitty creation is ready.



# ANNOUNCING OUR MONTHLY COMPETITION



## CONGRATULATIONS!

Angela Bell aka  
Bella's Cake Corner



[bellascakecorner](https://www.instagram.com/bellascakecorner)







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

LUCKY WINNER will be introduced in our July issue.

The competition ends on midnight the 24th of June 2024 and it's open worldwide!

# £50?

T	O	C	A	K	E	O	P	A	A	L	K	A	C
A	L	M	O	D	E	L	L	I	N	G	N	T	O
E	B	L	P	N	S	U	M	M	E	R	U	A	L
C	V	E	H	Y	D	I	D	O	L	L	O	A	L
G	N	I	T	A	R	O	C	E	D	S	J	E	A
O	S	D	T	W	E	Q	I	O	Q	U	I	G	B
G	I	A	T	A	T	O	T	U	N	O	N	O	O
A	S	A	I	P	E	O	I	E	N	I	C	O	R
B	N	L	N	U	R	R	T	I	T	R	R	G	A
D	E	E	R	R	R	M	C	P	Y	O	G	A	T
N	T	A	A	E	I	A	L	E	R	G	S	P	I
A	T	P	L	D	R	U	O	A	P	A	G	P	O
H	I	M	J	A	C	T	I	A	B	E	R	L	N
P	K	E	S	S	T	A	R	W	A	R	S	E	L

KITTENS  
YOGA  
SQUIRREL  
MODELLING  
DOLL  
SCULPTING  
HANDBAG  
STARWARS  
PARROT  
COLLABORATION  
APPLE  
SUMMER  
JUNE  
SARACINO  
CAKE  
CHOCOLATE



# CUDDLES THE PANDA

CREATED BY SWEET MI CAKE DESIGN BY MILENE HABIB





MILENE HABIB

Hello, my name is Milene Habib, I am from Amora in Portugal.

I found this sweet world in 2010 when making a cake for my daughter's first birthday. I am self-taught and have always loved arts and crafting. As I am really curious about everything and love to create my own things, I started making cakes initially for my family and friends.

From then onwards I fell in love with creating and became completely addicted! Eventually, a few years ago I opened my own business. I am also an instructor and at this moment I am dedicating myself to developing new skills to create new projects for modelling and cake classes.



[SWEET MI CAKE DESIGN BY MILENE HABIB](#)



[MILENE\\_HABIB](#)

# What you need:

## INGREDIENTS

- Cake: 14cm diameter x around 20cm high filled to taste
- Dark chocolate ganache
- Pasta Model: white
- Powder colours: black, pink, green
- Clear alcohol
- Saracino NEW Cake Paper
- Cake gel or edible glue

## EQUIPMENT

- Cake drum
- Serrated knife
- Flexible smoother
- Modelling tools
- X-acto knife
- Brushes
- Flowers and leaves paper punch
- 28 gauge floral wire
- Floral tape
- Cake pop stick or straw
- Water sprayer



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**STEP 1** Assemble the cake, if necessary use a cake board and some dowels to secure the cake and give it stability and structure. Using a serrated knife, carve the cake.

**STEP 2** Carve it to give two different shapes, one round on top for the head and a slight pear shape for the body.

**STEP 3** Apply a layer of dark chocolate ganache (I use a ratio of 4:1 chocolate to cream). Use the flexible smoother to smooth and round the surface.





**STEP 4** Mix the cake off cuts with a little bit of the ganache to create a pliable dough (a kind of cake pop dough).



**STEP 5** Apply it to all the parts that need more volume and create shapes for the nose area, arms and legs.



**STEP 6** Apply a second layer of ganache and make sure everything is well secured with a smooth surface.



**STEP 7** For covering use Pasta Model or modelling chocolate.



**STEP 8** Roll it out to approximately 5mm. I find it easier to cover in two parts, the back and then the front. Apply pressure in all the junctions, pinching out all the excess.



**STEP 9** Using a very sharp knife or x-ato cut the excess. Take your time to smooth the surface and blend the joints.



**STEP 10** Add two small ears using Pasta Model.



**STEP 11** Using a spray bottle, gently wet all the surface. Don't apply too much and wait a few moments to start melting the sugar paste and then rub (it will help blend all the seams) and when it starts to become more sticky gently tap. It will give a texture, the more you tap the bigger and more visible it will be.



**STEP 12** Let it dry completely. Add some extra paste for the hands and shape the fingers. Blend the wrists.





**STEP 13** Using modelling tools create a cavity for the nose, the eyes and the mouth.



**STEP 14** Add small balls of modelling paste and flatten it for the eyes.



**STEP 15** Using black powder dissolved in clear alcohol start painting all the dark details (ears, around the eyes, upper body, arms and legs).



**STEP 16** To create more texture, try to use the brush irregularly, applying different shades, and tapping a bit.



**STEP 17** Using a smaller brush paint the eyes. Leave some parts unpainted for a highlight.



**STEP 18** Using a blush brush and some pink powder, add a little bit of colour to the cheeks.



**STEP 19** Cover the base and paint it as you like.



**STEP 20** For the flowers I used Saracino's NEW Cake Paper product and some paper punches.



**STEP 21** Cut as many as you like. The Cake Product is similar to wafer paper, but it is more glossy and has more structure.





**STEP 22** To paint I used powder colours dissolved in clear alcohol. After painting they will be more pliable, let it dry on a foam mat or a rounded surface to give it some shape.



**STEP 23** Prepare some 28 gauge floral wires to make the centre of the flowers, adding a small ball of Pasta Model to the end.



**STEP 24** Insert in the center of the flowers attaching it using a little bit of glue.



**STEP 25** Glue the leaves to the wires and let it set (it takes some time to stick and dry).



**STEP 26** Using floral tape, attach some of the leaves and flowers to create small bouquets.



**STEP 27** Make it food safe to insert into the cake. Protect the wires using a cake pop stick, straw or posy pick.



**STEP 28** Decorate the panda as you want.



**STEP 29** Add a bunch of flowers into its paw.



**STEP 30** Cuddles is ready! I hope you enjoyed the tutorial and I'm looking forward to seeing what you will create using it as a guide.





The Art  
*Cake*

COACH

Podcast

BAKE IT POSITIVE



WITH CRISTINA AREVALO



BAKE IT POSITIVE



Boosting  
Productivity  
and  
Creativity for  
Cake Artists

The Art Cake Coach Podcast is for cake artists looking to enhance productivity, creativity, and success. The show provides expert coaching, practical advice, and inspiring stories to elevate cake decoration skills for all levels of bakers.

a new episode every Tuesday



# PODCAST FOR CAKE ARTISTS

[www.theartcakecoach.com/podcast](http://www.theartcakecoach.com/podcast)



# RUBY RAG DOLL

CREATED BY NOLLIES NADENE







NADENE HONRADO



NOLLIES NADENE



@SWEETNOLLIES

Hi, my Name is Nadene Honrado, I was born in South Africa and have lived in Oporto, Portugal since I was 8 years old.

My cake art world was born in 2020 after my mother passed away, the love between art and cakes helped me overcome difficult moments and transformed me into a true cake design lover. My artistic name is 'Nollies' in honour to my mother.

I am a self-taught artist. I love experimenting with new techniques and materials and started off by making cakes for family and friends. It turned out I needed more and more, so now I have been entering various competitions while still learning and developing more experience. These competitions have seen me achieve 2nd place national, and 2nd place international awards. Although I bake and design all types of cakes, my true love is 3D/sculpted cakes, and the awards were in this category.

I would love to move on to the training world someday as I love teaching and creating

# What you need:

## Ingredients

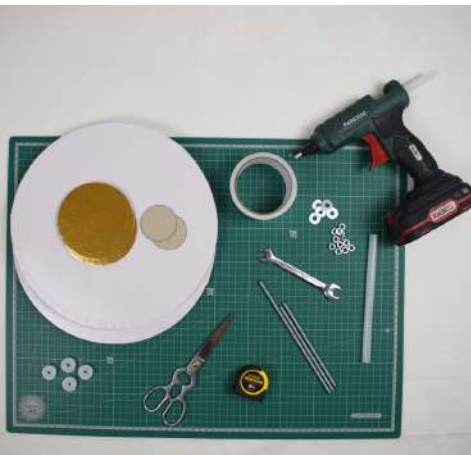
- 14cm diameter x 11cm high cake
- Dark chocolate ganache for pre-coating
- RKT- Rice Krispies with melted marshmallow (2 - 1 ratio)
- Saracino Pasta Top: white, black and red
- Saracino white Pasta Model
- Saracino Pasta Bouquet
- Saracino white modelling chocolate
- Saracino powder colour: pink and brown
- Water



## Equipment

- 2 x 30cm diameter cake drum
- 2 x 14cm diameter cake board
- 2 x 5cm diameter cardboard (if needed for head support)
- 4 x base support (feet for under the base)
- Spanner (assemble the structure)
- Measuring tape and ruler
- Scissors
- Glue (to glue the bases / cake drums)
- 22mm diameter nuts and washers
- 22mm steel rods: 2 x 15cm (legs) + 1 x 20cm (body and head)
- Foil tape (to cover the non-food grade structure parts)
- Screwdriver to attach the base supports
- Rolling pin
- Cutting mat
- Knife and blade
- Spatulas (you can use various sizes)
- Fondant smoother – rigid
- Fondant and chocolate paste smoother – flexible
- Paint brushes
- Small flower cutter





**STEP 1** Prepare all the structure parts. Make the 22mm dia. holes in the drums and bases considering the spacing you need to assemble the structure. In this case I allowed 4.5cm between each leg.



**STEP 2** Start by gluing the two base cake drums to each other, fix the legs to the bottom side of the drums. Glue the two cake boards to each other as well. Assemble the steel rods on to the cake drum and boards using the washers and nuts on both sides for support (top and bottom). Tighten the nuts.



**STEP 3** When the frame is finished cover all the non-food safe material with the aluminium tape. Add the legs to the underside of the base drum.



**STEP 4** Assemble your cake on the structure. This will be the body/dress of the doll.



**STEP 5** With a knife, carve the cake into a cone shape. The top must be narrower than the bottom. The cake should slightly overhang the cake boards.



**STEP 6** Precoat the cake with the dark chocolate ganache using a spatula.



**STEP 7** Smooth the surface with the spatula. Let the ganache set. If you need to you can set in the refrigerator.



**STEP 8** Prepare your Rice Krispie Treats (RKT). Melt the marshmallow in the microwave oven for about 20 sec. or until soft. I recommend you check this process every few seconds. Add the Rice Krispies, mix well and let set for about 5 min. Grease your hands and shape out a round flat circle.



**STEP 9** This will be the head. Measure the surface to about 8cm diameter and about 6cm thick.





**STEP 10** Melt some more marshmallow and cover the upper structure to fix the head. The melted marshmallow will serve as an edible glue. Its perfect to glue RKT to structures.



**STEP 11** Add the head to the structure but leave about 2cm for the neck. In case of a bigger and heavier head, this is where you can use a small cardboard tube as an extra support. RKT is soft to start so let it cool for about 15 min.



**STEP 12** Roll out black Pasta Top and cover the cake drum to a smooth finish.



**STEP 13** Mix a little pink and brown powder to the modelling chocolate.



**STEP 14** Knead well. Note that we will use this mixture for the dolls head, legs, and arms. In this case I used about 500g.



**STEP 15** The tone is to your choice so you can add more colours and quantities to the mixture until you are happy.



**STEP 16** Roll the chocolate paste until you have a 5mm thickness. Cover the head and cut off the excess paste.



**STEP 17** Roll a small strip of paste and cover the neck.



**STEP 18** Smooth the head and neck with a small piece of flexible smoother. This may take some time and patience.



**STEP 19** Blend in the paste with a ball tool or any other tool you think is appropriated. When done continue to smooth the paste.



**STEP 20** For the legs and feet, use the same modelling chocolate. Roll two sausage shaped pieces about 2.5cm thick and long enough to cover the leg structure. Add them to the structure. Add 2cm long feet to the legs and blend.



**STEP 21** Roll red Pasta Top to about 5mm thick. Cover the body of the doll and cut off the excess with scissors. Smooth the joints with a fondant smoother.



**STEP 22** Give the dress any desired volume, shape, or movement by using modelling tools.



**STEP 23** For the arms roll two sausage shape pieces about 1.5cm thick and about 6cm long. Slightly bend to form the elbow. Flatten the end for the hand. Cut to make the fingers and thumb and round them off.



**STEP 24** Add the arms to the doll and shape.



**STEP 25** Roll red Pasta Top to 3mm thick and cut out two petal shaped pieces big enough for the dress sleeves.



**STEP 26** Add the sleeves to the dress covering the upper arms and shoulders.



**STEP 27** Shape the sleeves as desired. Add detail using modelling tools.





**STEP 28** Mix 50% Pasta Model with 50% Pasta Bouquet. This allows you to roll it to a very thin and flexible piece. Roll the mixture with the rolling pin to about 1.5mm thick and cut out a 8cm x 6cm rectangle. Add black irregular sized strips of Pasta Top on the rectangular piece and roll with the pin to incorporate the pieces and make the sock stripes.



**STEP 29** Cover the legs and feet with the socks and cut off the excess.



**STEP 30** Add a thin red strip of Pasta Top to the back of the socks for decoration and to cover the joint. Decorate as desired.



**STEP 31** For the shoes, roll red Pasta Top to 3mm thickness and cut out two strips about 5cm long. They must be big enough to cover the feet. Add them to the doll and cut the excess.



**STEP 32** Shape and decorate the shoes as desired.



**STEP 33** To decorate the dress, I cut out two triangles of white Pasta Top and added them to the dress as collars.



**STEP 34** To decorate the dress, I cut out a strip of white Pasta Top and added it to the back.



**STEP 35** For the flowers to decorate the dress, roll Pasta Model to 1.5mm and use a small flower cutter.



**STEP 36** Add the flowers to the dress, shoes, and back part of the socks. You can glue them with a very small amount of water.



**STEP 37** Smooth the head to the desired shape.



**STEP 38** For the fringe, roll black Pasta Top to about 3mm thick and cut out a triangle. The larger length should be about 10cm. Smooth the edges to round them off.



**STEP 39** Add the fringe to the doll and cover 50% of the face.



**STEP 40** For the hair, cut out long irregular strips of black Pasta Top.



**STEP 41** Add the strips (hair) to the doll and shape as desired. Continue until the sides and back are fully covered.



**STEP 42** Using modelling tools, add some texture to the hair.



**STEP 43** Using red Pasta Top create a bow and two thin ribbons.



**STEP 44** Add the bow to the back of the head.



**STEP 45** Cut two oval black eyes with a cutter. Add to the face just under the fringe. Add a tiny ball of white paste for a sparkle in the eyes. Use pink powder to dust the dolls cheeks. Use other colours to dust the dolls dress. The white pearl dust is to give shine to the hair. Your rag doll is ready.



# MERINGA

## READY TO USE MERINGUE MIX

Powder product for the preparation of meringues. Sift the mix into a mixing bowl, add room temperature water and whisk for about 10 minutes. When the mixture is soft and foamy, remove it from the mixer and gently add the icing sugar, stirring gently to combine. Finally, make the meringues with a piping bag and bake them in an oven (preheated to 80 °C) until fully dried.







# 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



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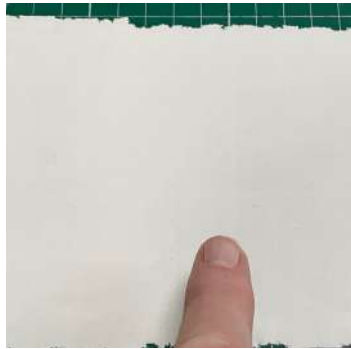
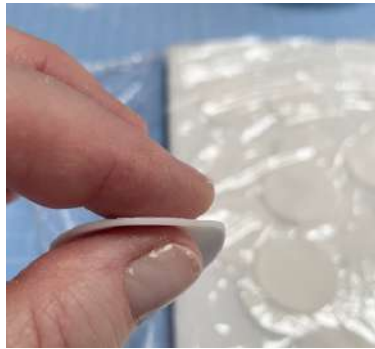
Many folks only use certain products for one thing. In this article I'll be talking about some of the different ways you can use Saracino's award winning Pasta Model and why I love it so much.

It's a fantastic medium to use for making cake models and toppers. However, using this paste to make ruffles is a game changer.

I love to create different styles of ruffles and since discovering Saracino Pasta Model I've been able to create the most beautiful and delicate ruffles. Ruffles can transform the way a cake looks, and I don't use any other modelling paste now.

What makes this modelling paste better than the rest?

You can roll it thin, really thin. I mean so thin that you can see through it. This means you can create the most beautifully delicate ruffles in a way you can't get with other pastes.



## Halal & Kosher Certified



It doesn't dry out quickly. With other modelling pastes once exposed to air they can dry quite quickly, even when covered. Yet with Saracino's Pasta Model I can have many sheets rolled out without needing to worry about them drying up and cracking. Much better than rolling out small sheets one by one.

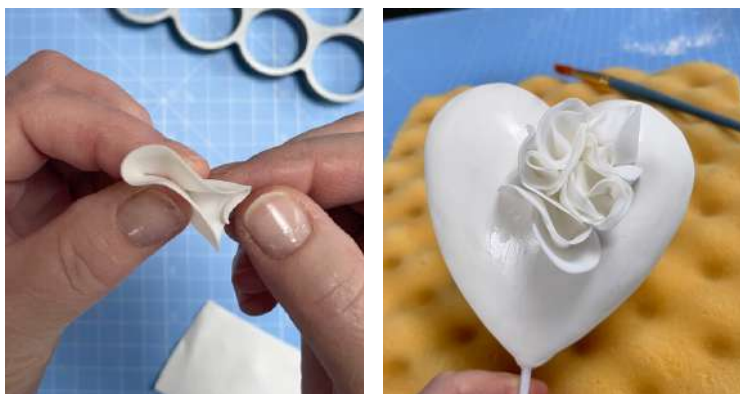


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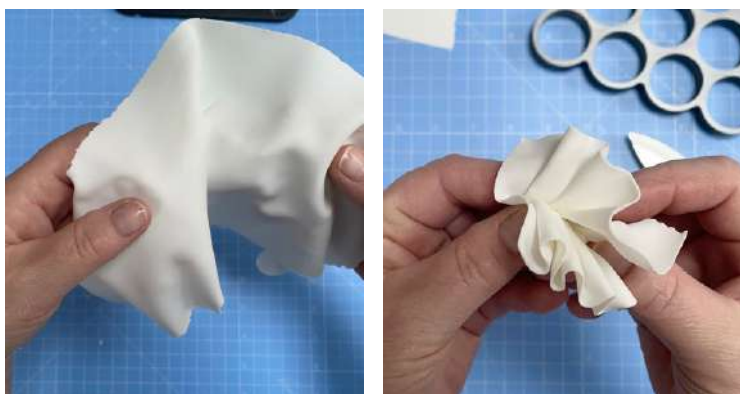




It's so workable and easy to shape and mould. When making delicate ruffles you need a paste that can be easily shaped and doesn't crack when you're shaping the ruffle. Pasta Model gives you plenty of time before setting (making ruffles is very time consuming). It's very flexible, soft, and easy to use and also smells delicious.



Even after an hour uncovered the paste is still usable. I have even left spare modelling paste uncovered until the next day and have been able to use it for ruffling. I've found that the longer you leave the paste once rolled out the better it is, especially with the larger style ruffles.



Here are a few examples of ruffles that I've made using Pasta Model. Pasta Model also comes in lots of colours allowing you to get very creative with your ruffle styles. The white paste is also easy to colour yourself using gels or powders. It is also easy to dust.



So, to summarise, Saracino's Pasta Model is a fantastic modelling paste which looks gorgeous, can be rolled super thin, won't dry up and crack on you, and is a pleasure to use (not just for toppers!). This is why I love it and won't use anything else.

I hope you have a lot of fun experimenting with Pasta Model. Good luck and enjoy!

*Carol xx*

*Cakes by Carol*  
AWARD WINNING CAKE DESIGNER



# PASTA MODEL



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

# CLAUDE

CREATED BY STICKY SPONGE CAKE STUDIO







GRAEME VENUS

I am a cake artist based in Northumberland.

Originally from the world of animation, illustration and design before finding my way and lending these skills into creating cakes.

I specialise in sculpted and hand painted cakes of all kinds especially landscapes, architectural and vehicles. But really thrive when creating animal cakes.

I was awarded DMA international edible sculptor of the year 2022 and a finalist in 4 categories in this year's awards. I also came first in the sculpted cake category at Cake International last year.

I created a life size werewolf cake and Vecna from Stranger Things for part of the huge Sugar Screams collaboration showcase at Cake International.



STICKY SPONGE CAKE STUDIO



STICKY SPONGE



STICKY SPONGE



[www.stickysponge.co.uk](http://www.stickysponge.co.uk)

# What you need:

## INGREDIENTS

- Saracino Pasta Model: white, black, orange, rose beige and red
- Powder colours: red, blue, brown, black, silver, white and rose beige
- Chocolate writer (melted chocolate)
- Dark silver and dark blue metallic food colour
- Clear alcohol
- Cake: 5 x 6" round, 1 x 7" round
- White chocolate ganache
- Saracino Liquid Shiny glaze

## EQUIPMENT

- 12" square white MDF board
- 4" and 5" drum
- 12" white plastic dowels
- 12cm polystyrene ring dummy
- Circle cutters
- Edible glue
- Scalpel
- Toothpicks
- Rolling pin
- Modelling tools
- Flexible smoother
- Circle cutters
- Ruler
- Fine brushes
- Airbrush
- Chefs blow torch
- Hot glue gun



## WHAT IS PASTA MODEL?

- It is firm and solid at first (especially during cold months). Simply cut a piece and knead it or microwave it at 800w for 3 seconds. If it becomes too soft, let it rest at room temperature, and it will regain its previous consistency. It guarantees perfect results in any climate and gives a luminous effect to every creation.
- Very flexible and elastic. Thanks to the presence of cocoa butter, it allows you to join and smooth joints until they disappear completely. It dries quickly, without cracking, and maintains its shape perfectly. It can be worked on multiple times without issues.
- Voted as the 'Best Product' in the market in 2017 at the Birmingham Cake Masters Awards.
- Thanks to its vanilla and caramel flavour, it is perfect on any cake and delicious to eat. It does not contain hydrogenated fats and is free from palm oil. It is also gluten-free. NOW Halal and Kosher Certified.



**STEP 1** Use a hot glue gun to stick a 4" and a 5" cake drum together. This will be the base of the cat.



**STEP 2** Cut your cake into 5 x 6" rounds and one 6.5" round. Add your buttercream and filling between the layers and add the wider cake as the 4th cake up. This will be the wider bottom of the head (cheeks) part of the cat.



**STEP 3** Carve the top of the cat's head into a cartoony toadstool shape. Carve the bottom half of the body thicker at the bottom to narrower below the head.



**STEP 4** Using your thumbs press in two recesses into the head. This will be for the eye sockets. You can insert a dowel (cut to suit length) down through the centre of the cake for stability.



**STEP 5** Carve into the bottom of the head a very shallow W shape that drops down on both ends for the top of the mouth. Then carve out a D shape pointing down to make the open mouth.



**STEP 6** Cover the cake with white chocolate ganache. Smooth this using the edge of a flexible smoother dragging it over the surface of the ganache.



**STEP 7** Use your fingers or thumbs to smooth the ganache into the eye sockets and inside the mouth.



**STEP 8** Take a small piece of white Pasta Model.



**STEP 9** And roll this out to around 2mm thickness. Using a 1.5" circle cutter cut two circles from the paste.





**STEP 10** Place these into a ball mould and gently press down to shape. Leave these for around 30 minutes to set into the shape. Gently tip these out of the mould and put to one side to use later.



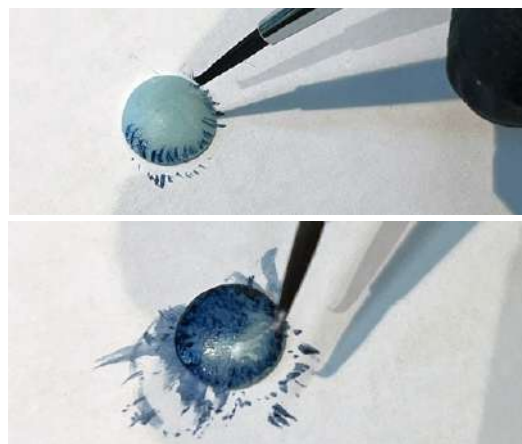
**STEP 11** Take another ball of the white Pasta Model and gently pull it between your fingers and thumb to make a small cone shape to be made into the cat's teeth. Cut a small cone off the end and re-roll to a point.



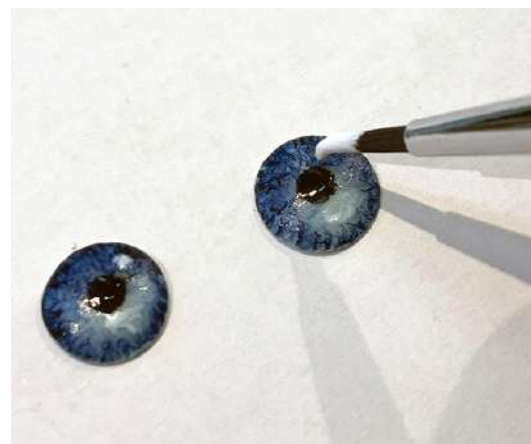
**STEP 12** Make two larger teeth and the other two a little smaller. Repeat this process but this time make the cone smaller and thinner. These will become the claws. Make at least 14 of these one for each of the fingers and toes. Make a few spares in case of any problems.



**STEP 13** Take a small pea sized ball of baby blue Pasta Model and split into two. Roll both these pieces into balls. Flatten these to form flat circles. These will become the cats iris's.



**STEP 14** Take a fine brush and some navy-blue colouring. Paint fine lines around the outer edge of each circle. Fill in more of the top half of the circle with a lighter wash of the navy-blue colouring so it leaves a lighter segment on the bottom.



**STEP 15** Paint a small circle of black in the centre to make a pupil on each circle. Add a small dab of white colouring on the top right of both circles to make a highlight.



**STEP 16** Roll a small ball of black Pasta Model to one inch in diameter. Roll this out as flat as possible.



**STEP 17** Brush some edible glue inside the mouth. Gently press the black paste into the mouth cavity. Cut the excess off around the mouth.



**STEP 18** Take orange Pasta Model. You will need quite a bit as this will cover the whole surface of the cake. Roll to around 1mm thick. Brush the surface of the cake with edible glue and cover with the orange Pasta Model. Gently mould into place. Using a chefs blow torch on the lowest setting to gently heat any seams or areas that need to be blended and smoothed. Use a pointed tool to press details such as the cheeks and mouth.





**STEP 19** Use the circle cutter that was used for cutting out the eyes and make two indentations to make a place for the eyes to sit in.



**STEP 20** Brush with some edible glue and place the eyes we made earlier into the recesses. With a ball tool make an indentation for the nose area.



**STEP 21** Cut the Pasta Model out from the mouth area taking care to just remove the orange and not the black. Mark more detail on the surface such as the bottom lip, below the nose and around the eyes and mouth.



**STEP 22** With your thumb gently move backward and forward above the eyes to make an indentation to create eyebrows.



**STEP 23** Roll a thin strip of the orange Pasta Model and cut one flat edge. Cut the other edge curved to make a flat segment shape.



**STEP 24** Brush edible glue onto the top ridge of the left eye. Place the segment onto the eye and blend together to make an eyelid.



**STEP 25** Make a cylinder shape and pinch together at either end, pulling outwards to make the ends pointed. Brush the bottom of the left eye with edible glue and blend in the shape we have just made into the cheek below.



**STEP 26** Roll equal amounts of rose beige and orange coloured Pasta Model. Place the beige on top of the orange and roll together. Cut out two leaf shapes from this with one flat edge.

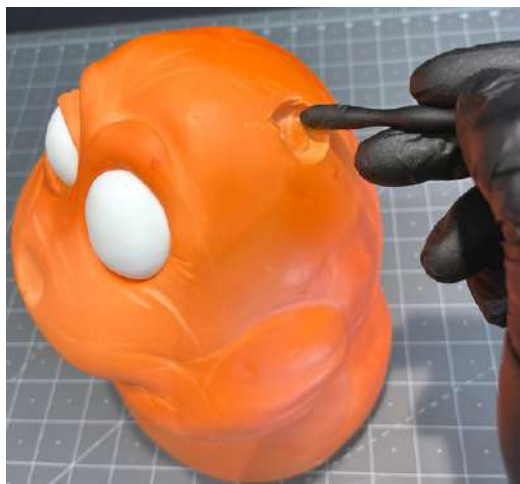


**STEP 27** Add in grooves on the lighter side.





**STEP 28** Bend the leaf shape around a thin cylindrical tool. This creates the ear.



**STEP 29** With a ball tool or something similar make an indentation around the same size as the base of the ear that we have just made into the side of the head.



**STEP 30** Brush with edible glue and gently press the ear into place. Use a toothpick to keep the ear in place until the glue has set.



**STEP 31** Between your thumb and forefinger stretch out some rounded flat pieces of the orange Pasta Model. Place these around the base of each ear.



**STEP 32** Gently heat these with your torch and blend into the surface of the cake.



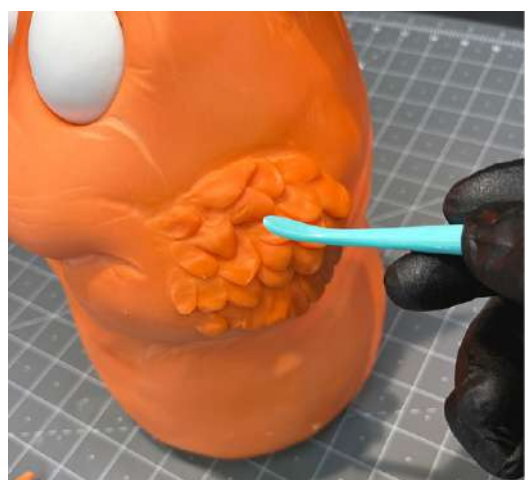
**STEP 33** Between your thumb and forefinger stretch out a flat long piece of the orange Pasta Model. Make two of these. Place these overlapping on the top of the forehead of the cat. Again heat and blend these into the cake.



**STEP 34** With a small ball tool make three indentations on either side below the nose.



**STEP 35** Make a very thin segment shape from the orange Pasta Model. Brush with a little edible glue and blend this into the base of each cheek and add grooves to look like longer fur.

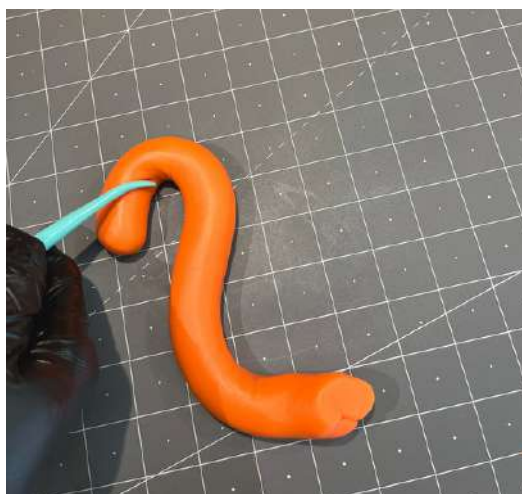


**STEP 36** Make several small flat rounded shapes. Overlap these. Blend into the rest of the cheek to make a fluffy fur effect.





**STEP 37** Roll a long cylinder of orange Pasta Model around 10" long and around  $\frac{3}{4}$  inch wide. Round off one end.



**STEP 38** Shape into a backward S shape. Add in a few creases into the bend areas.



**STEP 39** Take a small ball of red Pasta Model. Press down with your thumb on one side. Make it into a sort of D shape with one flat edge and round off the rest.



**STEP 40** Add a groove to the centre. Bend to form a curved tongue. Set aside.



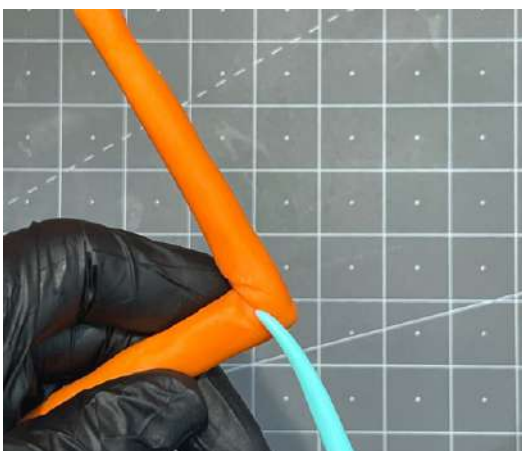
**STEP 41** Take a 12" white plastic dowel and cut in half. With a low heat use a blow torch to gently heat the middle of the dowel. Bend this to make a V shape. Do the same with the other half of the dowel but bend this one into a tighter V shape.



**STEP 42** Push the dowel into the cake to make a hole for the arm to go when finished. Repeat this on the other side.



**STEP 43** Using orange Pasta Model roll a sausage shape and bend in the middle. Press the dowel into this. Cover around the dowel.



**STEP 44** Smooth out to make the arm and add crease marks into the inner elbow. Pull out the Pasta Model to make a slight point on the elbow so it adds to the shape of the arm.



**STEP 45** Cut off the Pasta Model on the top of the dowel. This will be the part that goes into the cake.





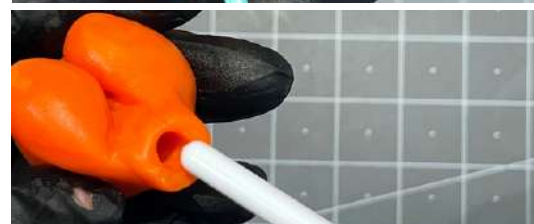
**STEP 46** Roll a small ball of orange Pasta Model. Pull out one side of this so it looks like a large piece of corn.



**STEP 47** Roll out another ball the same size as before. Make this into a teardrop shape. Make three more of these. Place three of these bunched together on top of the first shape you made.



**STEP 48** Gently heat and blend in together. Bend the fingers you have just made to make a paw.



**STEP 49** Add in creases in-between the fingers. Make a hole in the wrist part with another dowel.



**STEP 50** Attach and blend this onto the arm.



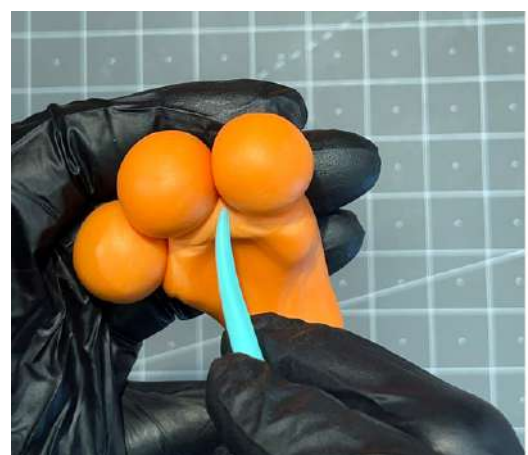
**STEP 51** Add indentations with a small ball tool to the end of each finger. Repeat this process for the other arm.



**STEP 52** Roll out six more balls the same size as used for the paws. These will be the toes on both feet.



**STEP 53** Make a ball about the size of a ping pong ball and flatten it slightly. Press in the middle with your fore finger and thumb. Make one end larger than the other. With your thumb make a groove from the bottom of the thicker side diagonally across downwards to make the main part of the foot.



**STEP 54** Make three indentations with a ball tool on the top of the thicker end. Brush with edible glue and press three of the balls into this to make the toes. Make crease marks between the toes.





**STEP 55** Roll a cylinder around 2cm by 1cm. Add in crease marks in the middle and bend at a 90-degree angle. Flatten down one end where this will attach to the main cake.



**STEP 56** Use some edible glue to attach this to the foot.



**STEP 57** Brush the flattened end with edible glue and attach to the main body. Repeat this process for the other leg and foot.



**STEP 58** Take a small ball of the rose beige Pasta Model. Roll it as thin as possible and cut in two teardrop shapes



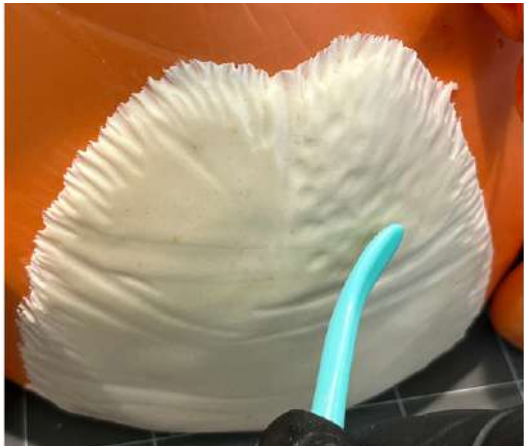
**STEP 59** Brush the bottom of each foot with edible glue and fix the teardrop shape.



**STEP 60** Roll out a larger piece of the rose beige Pasta Model again as thin as you can. Cut this into the shape shown.



**STEP 61** Brush the cat's tummy with edible glue and place this over the top.



**STEP 62** Add small grooves all around the outer edge. Add a few crease marks in the middle and dimple the rest.

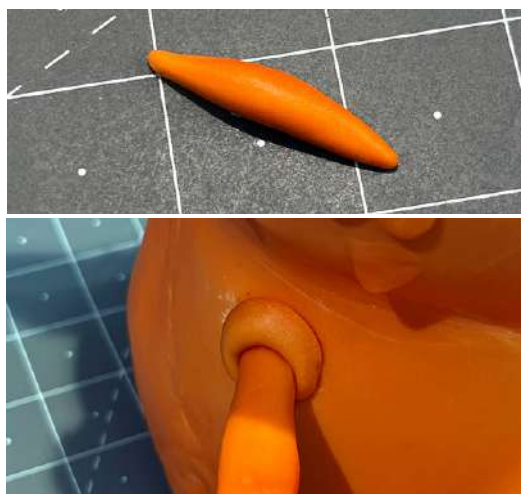


**STEP 63** With the small ball tool make a belly button.





**STEP 64** Gently push each arm into the holes we made earlier.



**STEP 65** Roll a small pointed shape and with a little edible glue stick this over the top of each arm.



**STEP 66** Add in grooves to make this look like fur.



**STEP 67** Take some melted chocolate and apply to the bottom end of the tail to attach to the main cake. Make another larger pointed lozenge shape and stick this into place over the top of the tail join with edible glue.



**STEP 68** Roll white Pasta Model. Using the same cutter we used to cut the eyes, cut two circles and gently cover the existing eyes. Make sure you don't use any glue and apply them very gently. These are only going to be used to keep the original eyes clean while colouring the cat.



**STEP 69** Mix together a little white and cream powder. Use a large dry brush to dust around the nose, mouth and cheeks to make a lighter coloured area.



**STEP 70** Paint stripes on the cats back and tail with some black colouring watered down with a little clear alcohol.



**STEP 71** Using red colouring, airbrush a base colour around any grooves and folds. Build this up with a very light spray so you can assess as you go along when you have enough colour.



**STEP 72** Do the same again but use a dark brown. Concentrate this around the face, eyes and nose.





**STEP 73** Change to black and airbrush the stripes. Also spray the tops of the ears with a little black.



**STEP 74** Peel off the protective eye covers.



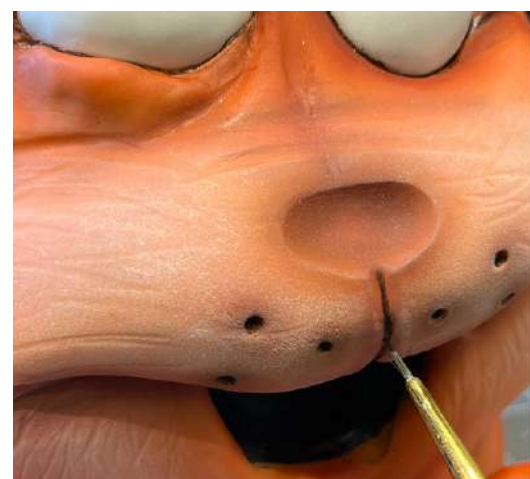
**STEP 75** Using black Pasta Model use the same circle cutter as we used for the eyes and cut-out a circle. Cut this again with the cutter to give a fine crescent shape.



**STEP 76** Brush a thin line of edible glue on the top of the eye and place the crescent along this. Repeat this on the other eye.



**STEP 77** Use a fine brush to paint a thin black line around the bottom of both eyes.



**STEP 78** Paint black within the whisker marks and the groove below the nose.



**STEP 79** Dry brush the fur around the ears, arms and tail with the white and cream powder mix to add some depth.



**STEP 80** Make some indentations, two on the inside bottom of the mouth and two either side of the mouth at the top. These will be to house the teeth. Brush the bottom two with edible glue. Take two of the smaller teeth and push into the bottom of the mouth.

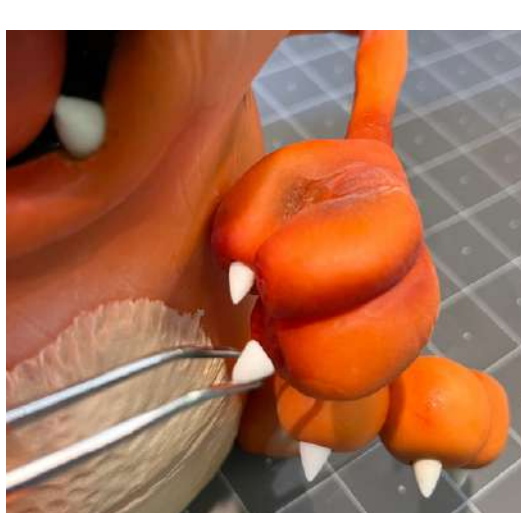


**STEP 81** Take the tongue we made earlier and glue the flat end. Place this into the mouth behind the teeth we just put in.





**STEP 82** Brush the top indentations with edible glue. Press the two larger teeth into place.



**STEP 83** Add edible glue to each of the indentations in the toes and place a claw in each. Repeat this process for the hands.



**STEP 84** Brush edible glue into the nose indentation. Roll a small ball of black Pasta Model. Pinch in the middle with your thumb and forefinger to make the bottom of the nose. Gently place into the indentation.



**STEP 85** Take the iris for the eye we made earlier and use a small dab of edible glue to secure it in place on the eye. Repeat this for the other eye.



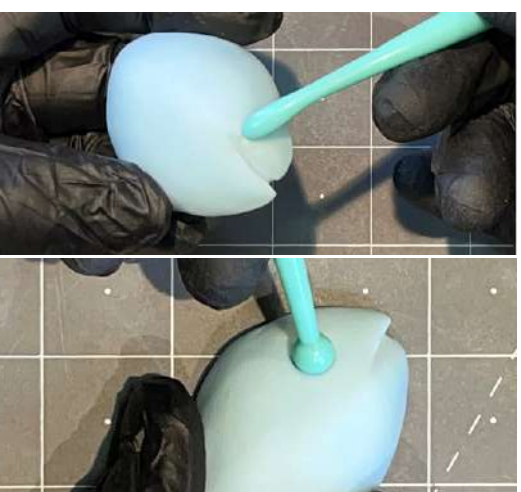
**STEP 86** Prepare Saracino Liquid Shiny glaze.



**STEP 87** And brush this onto the nose. Also brush some onto the tongue. And also the iris of each eye to add a nice shine.



**STEP 88** Roll a fish shape from the baby blue Pasta Model. Flatten it and cut off the tail area. Cut a small line into the top point for the mouth.



**STEP 89** With a flat headed tool press in below the cut to make a mouth. Use a ball tool to make an eye socket.



**STEP 90** Use a small 5mm circle cutter tilted to make fish scales.





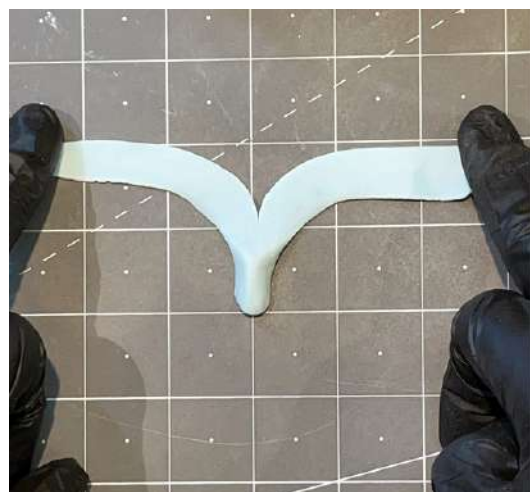
**STEP 91** Roll a small pea sized ball of the Pasta Model. Add a little edible glue into the eye socket and add the small ball. Cut this down the middle. Add some small grooves to the eye lids.



**STEP 92** Roll a small piece of the baby blue Pasta Model. Cut into the two shapes shown. These will be the fins. Add grooves to these. Glue into place on the side of the fish.



**STEP 93** Glue the second fin to the top of the fish.



**STEP 94** Roll a small cylinder shape. Roll over half of this so it is flat. Cut a line down the flat part making sure not to cut too far down. Bend the two parts away from each other.



**STEP 95** Add grooves to the flat parts. And cut into a fish tail shape.



**STEP 96** Use a 5mm circle cutter on an angle to create fish scales. Cut off any excess.



**STEP 97** Brush the fish body with edible silver powder. Dab off any excess.



**STEP 98** Add in darker areas around the mouth and eye with a metallic blue edible paint. Do the same with the tail.

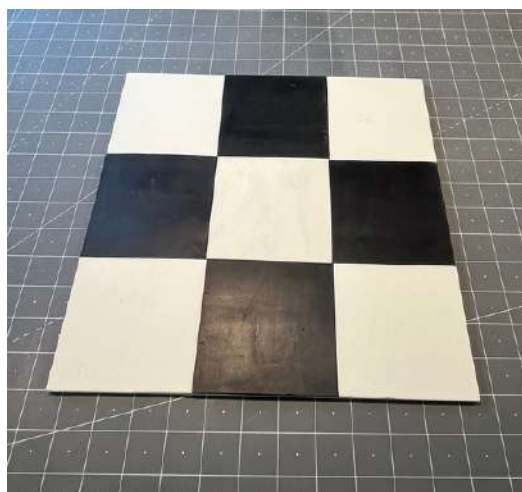


**STEP 99** Add some melted chocolate to the back and ends of the fish body and tail. Fit into place either side of the paw so it looks like our cat is holding it.





**STEP 100** Roll a large piece of black and white Pasta Model to around 1mm thick. Cut into squares 4" x 4". You will need five white and four black.



**STEP 101** Take the 12" white MDF board and brush with edible glue. Place the squares alternating between black and white to make a tiled floor.



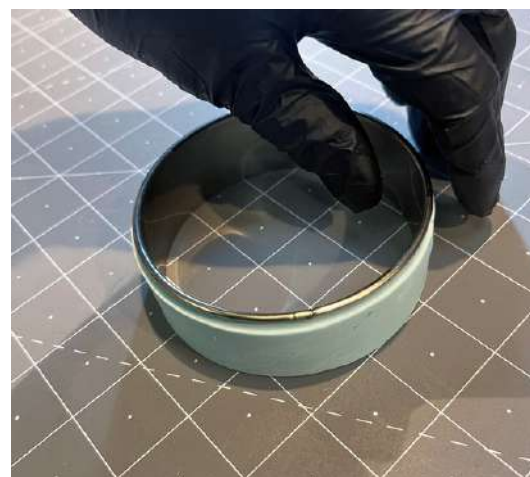
**STEP 102** Add a good blob of melted chocolate to the board in the centre at the back. Place the cat on top of this to secure to the board.



**STEP 103** Roll baby blue Pasta Model to around 2mm thick. Take a 12cm half ring dummy.



**STEP 104** Gently press the Pasta Model into the hole in the centre of the dummy. Use a 9cm circle cutter and cut out the centre.



**STEP 105** Roll a long thin strip again around 2mm thick. Cut this to be around an inch wide. Place this around the cutter we just used to get the shape then gently remove the cutter.



**STEP 106** Brush edible glue around the bottom of the rim of the bowl shape. Fit this into the ring we made.



**STEP 107** Cut a thin strip around 1mm wide. Add edible glue to the top rim of the bowl and place the strip around the top.



**STEP 108** Repeat steps 88-98 to make another fish head and tail.





**STEP 109** Roll a thin cylinder of white Pasta Model around 2" long by 5mm. Make several grooves along this at equal distances to make the spine for the half-eaten fish. Roll a thin piece of white Pasta Model and thin out both ends. Do this again 3 more times with each one getting smaller.



**STEP 110** With a black edible pen add Claude's name to his food bowl. Airbrush the bowl with a dark blue. Building up the colour in light passes.



**STEP 111** Brush some edible glue onto the base board and place the food bowl.



**STEP 112** Add some edible glue to the top rim of the bowl and add the fish head. Brush a line of glue across the middle of the bowl from the head and add the spine.



**STEP 113** Add a little more glue and place the fish tail at the other end of the spine. Add four dots of glue to the spine. Place the first bone across the spine at the top.



**STEP 114** Then repeat for the rest of the bones.



**STEP 115** Your fantastic Claude cake is ready!







# Read With Cake



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



Alya  
Yanni

INTERVIEW BY SARACINO

TEL US SOMETHING ABOUT YOURSELF.

**H**ello, I'm Alya, Loulou to my family. I am the owner of LouLou Sugar. I was born in Beirut, Lebanon and now live in Dublin, Ireland. I am a doctor by profession. During my time studying medicine in Ireland, I continued to incorporate Art, Painting and Sculpting in my life. Sugar craft has been one of the main mediums through which I express my creativity.



## HOW DID YOU START YOUR CAKE JOURNEY?

Art and sculpting have been in my life for as long as I can remember. Surrounded by artistic family members meant a subconscious immersion into creativity at an early age. All my free time as a child was spent painting, sculpting, crafting and cooking. Medicine gradually took a backseat after I started a family and being at home with my kids allowed me to become fully immersed in cake decorating, eventually becoming a full-time sugar artist. Even though I have been a sugar artist for more than twenty years, I still feel I have much to learn and new techniques to try. Like a lot of cake artists, I started my cake journey by making my children's cakes and slowly expanding into a business.

## AFTER GETTING INSPIRED HOW DO YOU PROCEED?

For me I feel inspiration has many faces and comes from many places in our lives. Art, illustrations, food, flowers and human anatomy are some of my inspirations. As soon as I see something that inspires me and get an idea fired-up I take photographs and I start planning a cake design in my head, thinking about what materials I will use and new techniques I'd like to try. The first step in turning inspiration into a final cake design plan is sketching and deciding what materials to use. Other artists are a huge source of inspiration, and there is nothing more I like to do than look at new creations and ideas made by the very best in the business.



## WHAT IS YOUR BIGGEST DISASTER?

Thankfully I have never had an entire creation turning into a disaster, but I have had elements of a design being disastrous! This has happened primarily due to me rushing the design stage, not planning thoroughly what materials were going to be used and sometimes because I have added too many complex aspects to the design. I am obsessed with adding details to my sugar work and I have learnt to give ample time for sugar sculptures to dry and set in stages before adding to them.



## WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE? DO YOU HAVE A FAVOURITE CREATION?

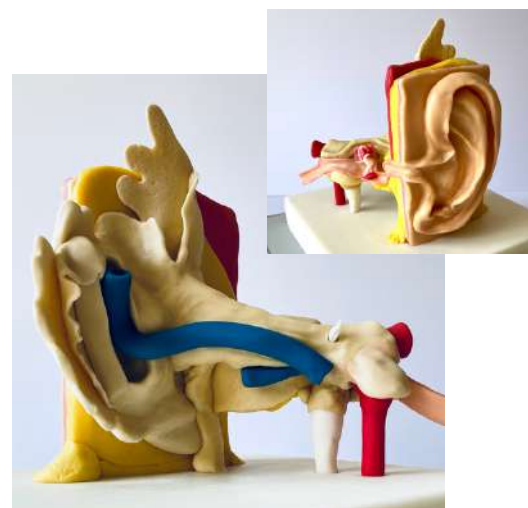
For me personally I find every cake design I create "difficult" to a certain degree. I have never repeated a design, so frequently feel encountering difficulties purely because I am making an entirely new design and more than often also trying out new techniques. Realistic cakes of human anatomy are always difficult because I have to make sure they are anatomically correct down to the last detail. The human ear cake would have to be one of my most difficult cakes, requiring a lot of planning as well as long periods between each stage to allow the structure to set and stabilise. Realistic food cakes are very difficult to execute accurately in terms of successfully creating the illusion they are real food dishes. To achieve this the materials being used have to be decided on carefully. Realistic sugar flowers are another area of sugar work that can present difficulties, but the end result is always so rewarding.

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

Planning ahead is key; spend a lot of time meticulously planning the first steps of your design. This is not time wasted! I often find it very helpful to first choose the size of the cake board you may want to use. How you will cover your board, the colour scheme and any additional elements on the board will all contribute to how the finished cake will look, presentation and first impressions are very important.

Your cake board is essentially the backdrop that will bring your cake design to life. This step also makes it easier for you to make a rough paper template of the design you want to execute and allows you to place it on the board to enable an easier visualisation of your intended design. I have never left a cake board uncovered for any cake I have made.

A mistake I made a lot in the early years was trying out a new design/technique for the first time under time pressure, this never ended well and led to many misadventures! Always give your sugar sculptures and models plenty of time to dry and become stable. If your foundation is not dry and stable you cannot build on it successfully. The online cake community is fabulous, and I would say to anyone starting out, don't hesitate to reach out and ask questions, we all had to start somewhere!







### DO YOU HAVE A FAVOURITE SARACINO PRODUCT? IF YES WHAT IS SO SPECIAL ABOUT THEM TO MAKE THEM SO UNIQUE?

It is truly difficult to align myself to one single Saracino product because every one of my cake designs rely on using several Saracino products throughout the creation.

Saracino Pasta Top has a stretch and pliability that no other sugar paste product on the market comes close to achieving. After covering the cake board and the large surface area of the main cake it is the foundation I use to build the rest of my cake designs on.

Saracino Pasta Scultura has been a game changer for my realistic cakes. It has a working texture that allows a final finish of no visible seams as well as it picking up the most minute details from the silicone moulds that I create for each realistic cake design. I often combine Pasta Scultura with Saracino Pasta Model to allow me to achieve more texture with my sculpting tools. My miniature sugar sculptures would never be anything close to what they have become without Pasta Model. This paste is on another level with its versatility. The final products retain their shape and support beautifully.

Saracino Modelling Chocolate is similar for me to Pasta Scultura in its uses, but it also has the added advantage that I can roll it out to cover large areas like a sculpted car cake.

Pasta Bouquet is an incredible flower paste. I used to make my own flower paste, the only positive of doing that was a financial saving which was completely negated by time and effort it took to make my own flower paste, and the variation between batches as well as the constant problem of very friable flowers that broke easily after they dried. I really am in love with this product, I use it in everything including realistic food cakes, and without a doubt my sugar flowers could never look as realistic as they do without it. Breakages are a thing of the past now and the final flowers last forever and retain their colours, textures and appearance beautifully.



### WHAT IS YOUR BEST ADVICE TO OTHER ARTISTS?

The key to success and a stress-free process is planning! Plan ahead; outline an exact timeline of each design element and have a solid vision of the final placement of the sugar models on your finished cake.

Following tutorials is a fantastic way to learn and improve your skills but also try to come up with your own designs; designs that are original will fire up your imagination even more and will also inspire other fellow cake artists. It's not just writers who suffer from 'writer's block', I suspect most of us in the community experience some degree of what I call 'caker's block' when inspiration is hard to come by and you feel exhausted and stagnant; the best thing you can do is take a break, recharge, go back to basics and to what inspires you on a daily basis. I think it is safe to say that most of us are in the business because we love the craft and our primary motivation and drive is not to increasing orders or increasing sales, we are driven by improving our skills and learning something new every day! And never forget that your cake creations are often at the centre of a celebration making someone's special event even more special.



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



[loulou\\_sugar](https://www.instagram.com/loulou_sugar)



**LOULOU SUGAR**  
CAKE DREAMS



# AYE AYE CAPTAIN

CREATED BY MARIANNA CHUMAKOVA

**1st PLACE in category and BEST IN SHOW!!!**

**at Soflo Cake and Bake Candy Expo**



*Congratulations!*







MARIANNA  
CHUMAKOVA

Marianna is 34 years old, and from Ukraine. By education, she is a logistics manager. Her occupation is a coordinator of transactions in real estate. Her vocation - a confectioner / decorator. She is an honoured member of the Cake Artist World Association, gold and silver winner in numerous confectionery competitions, and participant in various international collaborations.

Whenever there is inspiration, she writes poetry and composes fairy tales. She dreams of her own pastry school, skydiving and swimming with dolphins. She has a wealth of knowledge in cake decorating behind her, as well as her own vision, her own style and a lot of cool innovative ideas for decorating cakes. 3D cakes are her love, her passion, what she lives for right now! Each of her projects is unique and each of her cakes is special.



[MARIANNA.CHUMAKOVA](#)



[UNICORN.ARTCAKES](#)

# What you need:

## INGREDIENTS

- Saracino Pasta Top: white
- Saracino Pasta Model: red, green, brown, white, rose beige, black
- Saracino modeling chocolate
- Saracino wafer paper 0.3
- Saracino Liquid Shiny glaze
- Saracino gel colour: black, blue, white, rose beige, red, green, light blue, light green, brown
- Saracino powder pearl gold
- Airbrush colour: blue, red, brown, green, black
- Clear alcohol
- Water
- Puffed rice, marshmallow, coconut fat (for RKT)
- Favourite cake
- Chocolate and sour cream for ganache

...and a good mood!

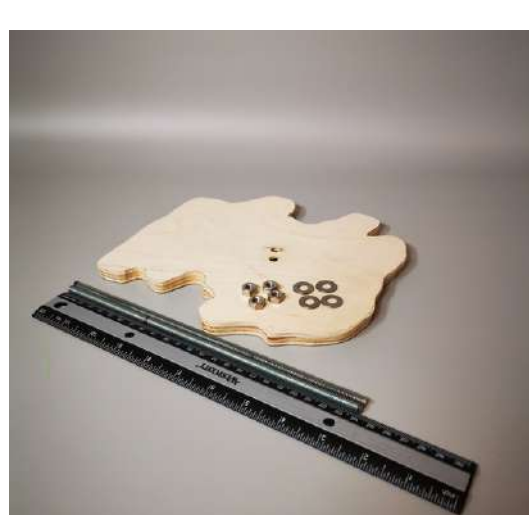


## EQUIPMENT

- Plywood 1.2cm & 0.4cm thickness
- Heavy duty corner bracket (right angle) 1 piece
- Threaded rod, size 6mm, 2 pieces - 24cm long
- 20 washers and 20 nuts - size 6
- 7 washers and 6 nuts - size 8
- 1 self-tightening nut - size 8
- Flat washer large area - size 8
- Hexagon bolt - size 8, length - 6-8cm
- Threaded rod, size 4mm, 2 pieces - 10cm long
- Threaded rod, size 4mm, 1 piece - 21cm long
- Threaded rod, size 4mm, 1 piece - 52cm long
- 14 washers and 14 nuts - size 4
- Wire number 18
- Power drill with the appropriate drill bits (2, 4, 6)
- Jigsaw cutter for the board
- Wire cutters, round pliers, pliers, scalpel
- Floral tape
- Ruler
- 2 types of scissors (nail and stationery)
- Vegetable peeler
- Knife
- Double sided tape
- Aluminium kitchen foil
- Silicone mat
- Rolling pins
- Cake smoother
- Flexible spatula
- Modelling tools (Dresden tool, wheel roller, fondant cutter tool with different tips, plastic knife)
- Silicone moulds
- Synthetic brushes (Fan brush, 3-4 flat brushes, and thin brushes)
- Palette for colouring
- Small glass for water and alcohol
- Airbrush







**STEP 1** Let's prepare the cake board. You will need plywood, 1.2 - 1.8cm thick. Cut to the shape of a map (overall length 22cm, width 22cm). Also, prepare 2 pieces of threaded rod, size 6 (length - 24cm), 4 washers and 4 nuts (size 6).



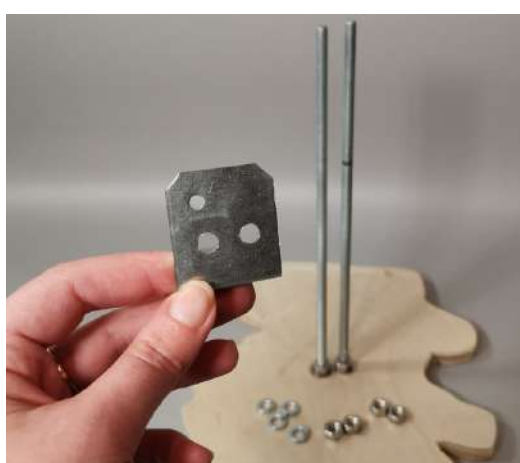
**STEP 2** Drill two 6.5mm dia. holes in the middle of the cake board 1.5cm apart.



**STEP 3** On the back side of the cake board, make recesses with a wood drill bit to hide the nuts from below.



**STEP 4** Fix everything together as shown. Tighten well with the other two nuts and washers below.



**STEP 5** Drill two 6mm dia. holes in the heavy duty corner bracket in one side of the corner and one 8mm dia. hole in the middle of the other side of the corner (see the picture in step 6).



**STEP 6** Prepare hexagon bolt (8mm), flat washer large area (8mm), seven washers and six nuts (8mm), one self-tightening nut (8mm) and the prepared corner bracket. Drill eight tiny holes in the flat washer at equal spacing.



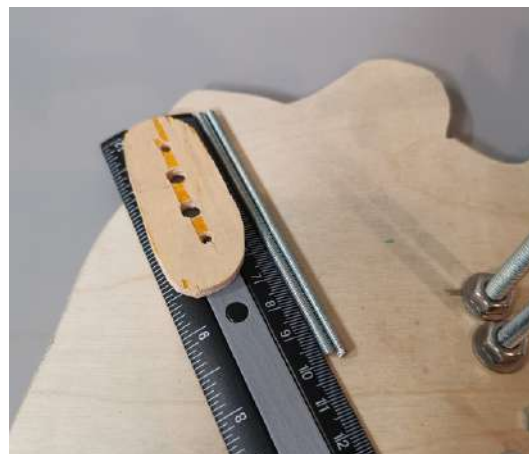
**STEP 7** Fix everything together as shown. Note that the self-tightening nut should be the last one - right after the flat washer and two small washers.



**STEP 8** Prepare four additional washers and nuts (6mm).



**STEP 9** Fix everything together as shown. Tighten everything well.



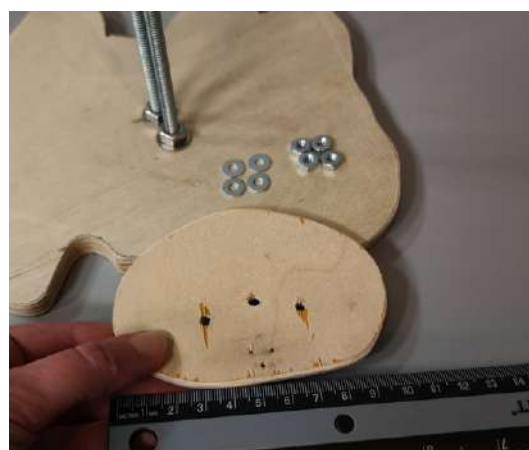
**STEP 10** Prepare 0.4cm plywood and cut the oval shape element (length 7cm x width 3cm). Drill two 6mm holes in the middle, and two 4mm holes closer to the edges 5cm apart. Also prepare two 10cm long pieces of 4mm threaded rod.



**STEP 11** Prepare four nuts and four washers (6mm) and eight nuts and eight washers (4mm).



**STEP 12** Fix the oval at the top of the two rods. Tighten well using the 6mm washers and nuts.



**STEP 13** Prepare another 0.4cm plywood board to the shape shown. Length 9cm x 6.5cm wide. Drill three 4mm holes and three small holes. Prepare four 4mm washers and nuts.



**STEP 14** Prepare one 21cm long length of 4mm threaded rod. Fix everything together as shown. Tighten well.



**STEP 15** Prepare another small plywood shape. Length 6cm x 4cm width. Drill a 4mm hole in the middle.



**STEP 16** Fix the small top plywood board. Prepare 52cm length of 4mm threaded rod. Bend in a circle and secure the ends with wire. Connect the rod circle to the central flat washer with wire through the small holes in the flat washer and wrapped around the outer circle. You will need eight wire connections, which will divide the outer circle into eight similar segments. Wrap the frame with floral tape thoroughly.



**STEP 17** Melt marshmallows in a microwave, add puffed rice and coconut fat (making RKT). Press all together and mould the post for the steering wheel to the height shown just above the lowest plywood oval.



**STEP 18** Using the vegetable peeler or a sharp knife carefully smooth the post.





**STEP 19** Using the wire form the frame for the parrot tail and beak. Using aluminium foil cover the plywood.



**STEP 20** Add wire for the parrot's feet. Cover the tail, beak and feet frame with floral tape thoroughly. Using RKT form the parrot lower tummy area. Trim if necessary to smooth.



**STEP 21** Start forming the steering wheel with modelling chocolate. Cover one of the steering wheel spokes with the chocolate and give it a rough shape.



**STEP 22** Smooth the chocolate, giving a more regular geometric shape to the steering wheel spoke and divide it into three sections.



**STEP 23** Mould the spokes one by one with a ball in the centre, cutting off any excess material and smoothing the resulting shape. Do the same with the circumference of the steering wheel.



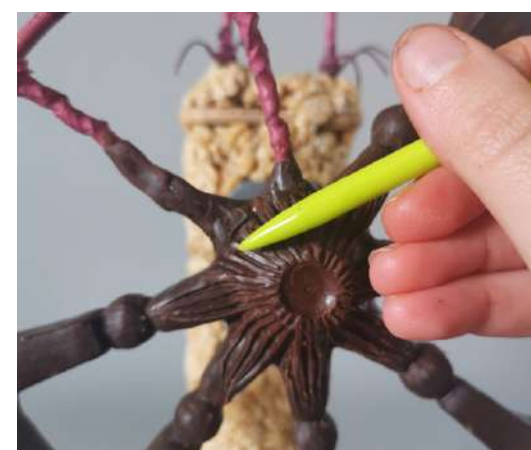
**STEP 24** Smooth the circumference of the steering wheel. I find it is convenient to use a small rolling pin.



**STEP 25** A silicone brush tool is perfect for smoothing out any unevenness.



**STEP 26** Let's work with the middle of the steering wheel. Add modelling chocolate and smooth it.



**STEP 27** Create a wood carving texture in the paste whilst soft.



**STEP 28** Form pear-shaped tips for each steering wheel spoke. Blend them to the outer circle at each spoke location.



**STEP 29** Repeat on the back of the steering wheel. Make sure it looks good from different angles.



**STEP 30** Gently smooth out unevenness using a synthetic brush.



**STEP 31** Cover the steering wheel post with modelling chocolate. After coating and smoothing, make sure the post looks good from all angles.



**STEP 32** Model the parrot's beak using the modelling chocolate.



**STEP 33** Use modelling tools to shape. Make sure the beak looks good at any angle. Use a synthetic brush to smooth out any unevenness.



**STEP 34** Repeat with the parrot's tail covering it with modelling chocolate. This will be the base before we cover it with feathers.



**STEP 35** Cover the lower part of the parrot and legs using modelling chocolate. Smooth any unevenness.



**STEP 36** Cover the base of the cake with chocolate ganache. The ganache is necessary so that the cake does not fall off the base during the working process.





**STEP 37** Cover the finished steering wheel with cling film to avoid contamination during the work. Layer and place the cake onto the cake base.



**STEP 38** Carve to give the 3D shape of the parrot's body.



**STEP 39** Repeat for the parrots head.



**STEP 40** Look at the carved cake from different angles to check it looks good. Take a few pictures to ensure you're happy with the result.



**STEP 41** Cover the carved cake using chocolate ganache.



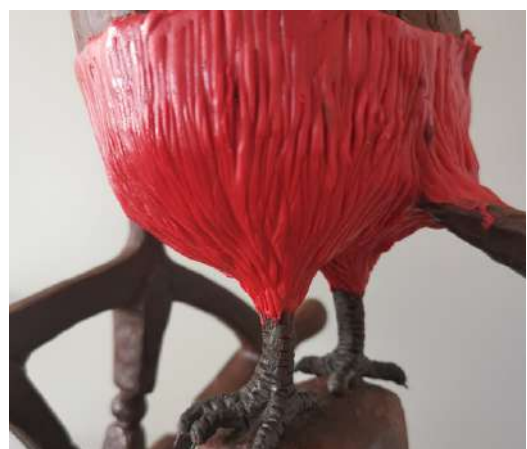
**STEP 42** Use a flexible spatula to smooth the ganache layers.



**STEP 43** Model the parrot's feet using black Pasta Model. Add the texture.



**STEP 44** Cover the parrot's lower tummy area with red Pasta Model. A small amount needs to go onto the top of the tail.



**STEP 45** Add texture to imitate feathers. Continue working with the texture to be sure that it looks good.



**STEP 46** For the feathers we will be using wafer paper. Cut the wafer sheet into equal strips approximately 1cm wide. Then mark the locations of future cuts with a plastic knife. Let's start with the small feathers around the parrot's belly.



**STEP 47** Cut into small strips. Take a maximum of four large strips and cut them together. This will speed up the preparation of the feathers.



**STEP 48** Cut out teardrop-shaped feathers. Add three layers of small feathers around the parrot's lower tummy.



**STEP 49** For the different sizes of feathers we need to repeat the same actions. Change only the widths of the small strips.



**STEP 50** You will need a lot of feathers. It is most convenient to cut them in groups.



**STEP 51** After cutting out the teardrop feather shape use nail scissors to make thin cuts along the entire feather edge.



**STEP 52** Using a plastic knife, apply veins along the center and sides of the feather. Bend the finished feathers slightly to give them a more realistic shape.



**STEP 53** In our case, the size of the feathers will vary from 0.8cm to 8cm long. The longest feathers will go to the tail. The smallest ones are on the head.



**STEP 54** Medium feathers measuring 3cm to 5cm, will be used for the wings and neck. The process of cutting the feathers can be quite tedious. This may take several days so why not prepare them beforehand whilst sitting watching TV in the evening.





**STEP 55** Continue modelling the parrot's head using modelling chocolate.



**STEP 56** Pay attention to the structure of the parrot's head. The forehead is rather big and protrudes forward.



**STEP 57** Add paste in the places where it is necessary and remove excess material. Use photos for reference.



**STEP 58** Add paste to the back of the neck. Use the synthetic brush to smooth everything.



**STEP 59** Cover the parrot's head using rose beige Pasta Model. Use white inside the eyes.



**STEP 60** Add red Pasta Model in the forehead area.



**STEP 61** Add the texture to imitate tiny feathers on the parrot's head. Continue working on the feather texture. Press some deep stripes. It is important to do this in the direction of feather growth.



**STEP 62** Colour white Pasta Model to a light blue using a drop of blue gel colour. Cover the parrot's beak with this paste.



**STEP 63** Use the synthetic brush to smooth the covered beak.



**STEP 64** Tint the beak. Use the semi-dry brush method with navy blue colour to tint the beak inside and out.



**STEP 65** After this add depth to the colour using the airbrush. Add black colour at the base of the forehead, along the contour of the eyeballs and on the rose beige areas of the cheeks. Blend the black along the contour of the eyeballs to give volume to the eyes.



**STEP 66** Add thin white stripes, using Pasta Model, over the beige areas of the cheeks. Add texture and connect these stripes with the previous layer. Add areas of white Pasta Model to the red forehead at the top and near the eyes. Smooth the joints, leaving the desired texture. Tint the resulting light areas near the eyes and on the forehead an orange colour. Remember, the more shades we use, the more realistic our parrot will look.



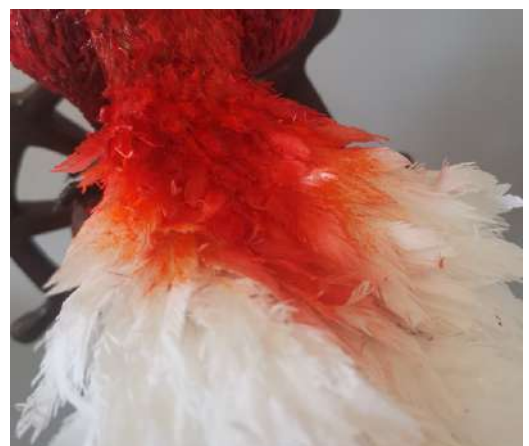
**STEP 67** Since similar materials stick together best, cover the parrot's tail with thin strips of wafer paper. You can glue them onto ganache or tempered liquid chocolate.



**STEP 68** Now it will be much easier to attach the feathers to the tail. To glue wafer paper to wafer paper, just slightly wet the gluing area with water.



**STEP 69** Cover the tail base from two sides, using the previously prepared feathers. Start at the end of the tail and use the longer feathers first.



**STEP 70** Colour the feathers on the tail, using airbrush and red colour.



**STEP 71** Dress the parrot in a green waistcoat. Cover the parrot's body using green Pasta Model.



**STEP 72** Add the texture by drawing deep horizontal stripes. Add button holes.





**STEP 73** Add a sword belt. Use brown Pasta Model and a silicone mould. Add texture to the top and bottom edge.



**STEP 74** Add blue Pasta Model to the parrot's back, between the green and red area as a base for future tiny blue feathers in this area.



**STEP 75** Add blue Pasta Model on the back of the head and neck as a base for blue feathers in this area.



**STEP 76** Colour the waistcoat and sword belt. Use the semi dry brush method and airbrush colouring. Highlight all texture and deep colours.



**STEP 77** Start to add previously coloured feathers to the neck. To make the feathers look as natural as possible, I painted each feather with an airbrush from both sides. It really takes a lot of time, however in my opinion the result is worth it.



**STEP 78** Add feathers in a checkerboard pattern, row by row, gradually reducing their size.



**STEP 79** Watch the direction in which the feathers grow. Try to replicate their location as much as possible.



**STEP 80** This is what I think the beginning of the growth of red feathers looks like. Each red feather was also painted separately with an airbrush. No matter how carefully you work with the airbrush, it will be very difficult to achieve such an effect painting the feathers in place. In addition, spraying paint can harm the adjacent colour. And in the case of blue and red, you get a not very nice dirty purple colour.



**STEP 81** If you do decide to paint the white feathers after fixing, use more complimentary colours such as yellow and green. Wafer feathers attach well to sugar paste using a drop of glucose syrup or honey.



**STEP 82** Start modelling the cocked hat using Pasta Model.



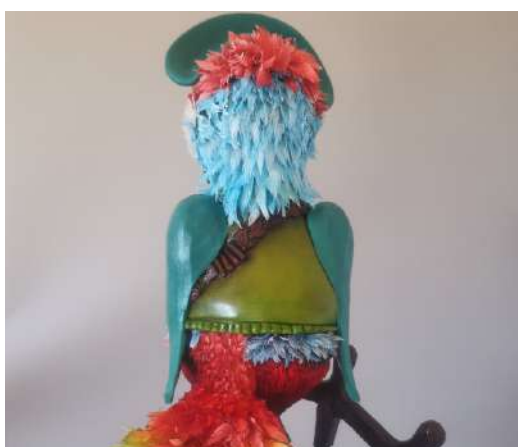
**STEP 83** Please note that a cocked hat is partially hidden at the back. This leaves the beautiful back of the parrot's head open.



**STEP 84** Add very small white feathers to the parrot's cheeks, softening the difference in colour and the transition between the wafer paper and modelling paste.



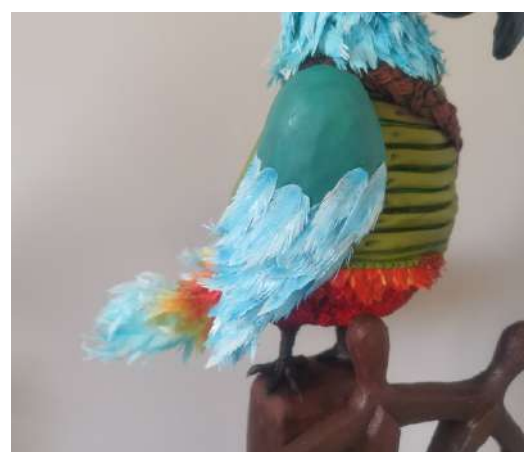
**STEP 85** Prepare a wing template using a plain piece of white paper. The template will help you when cutting and maintaining the desired wing shape.



**STEP 86** Colour the rest of the tail yellow and light blue using an airbrush and matching colours. Cut out two identical wings, using the template. Please note that there is quite a lot of paste at the top as we need to model the "shoulders".



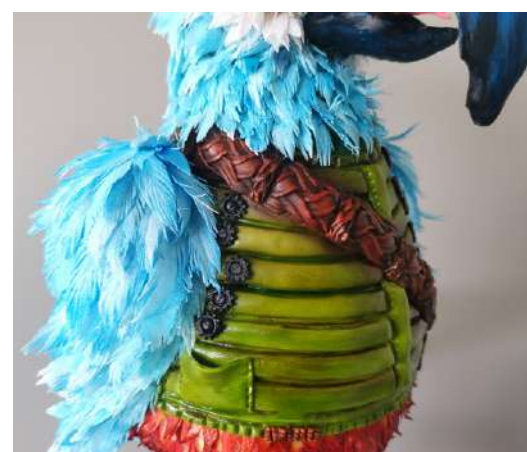
**STEP 87** Towards the bottom the wings become thin and graceful.



**STEP 88** Cover the wings with feathers, step by step, without neglecting the inside of the wing.



**STEP 89** Please note that the higher the feathers, the more circular their attachment becomes.



**STEP 90** Continue covering the wing with feathers, gradually decreasing the size of the feathers towards the top. Do the same with the opposite wing.





**STEP 91** Create your own unusual coat of arms, you can use black Pasta Model in various silicone moulds and applique method. Place the coat of arms on the cocked hat.



**STEP 92** Add buttons to the waistcoat using black Pasta Model.



**STEP 93** Mix red and white Pasta Model to create a soft pink colour. Use the pink paste to make the parrot's tongue.



**STEP 94** Make the parrot's tail more colourful, add separately coloured red and blue feathers to it. Look how beautiful he has become.



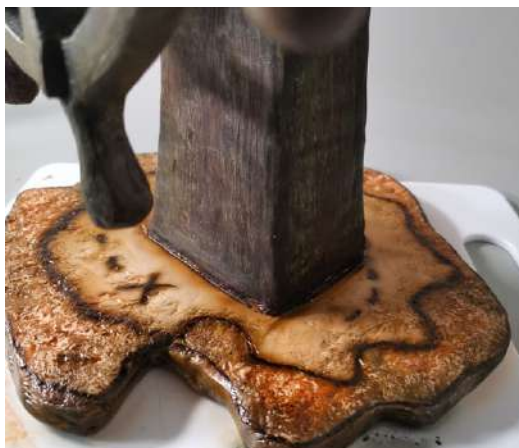
**STEP 95** Shade and highlight the texture of the steering wheel.



**STEP 96** Cover the cake board. Mix white Pasta Top and rose beige Pasta Model. Use this paste to cover the cake board. Add texture using crumpled baking foil. Colour using the airbrush and a few different tones of brown and beige colours.



**STEP 97** Add additional texture using crumpled foil, directly on the painted cake board. Highlight the texture.

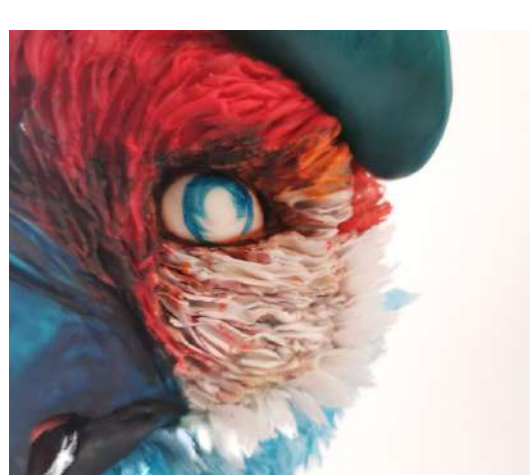


**STEP 98** Draw the outline of an old treasure map.

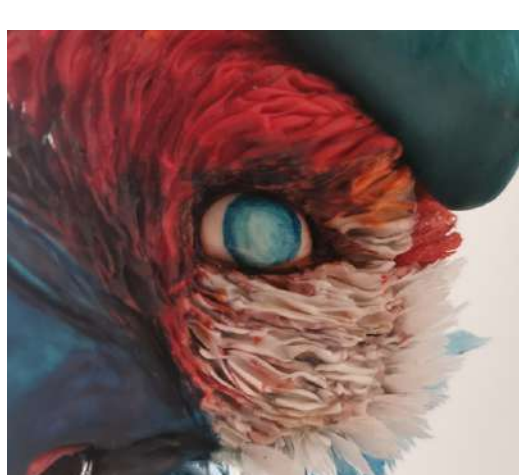


**STEP 99** Add some extra elements such as a rope and some brightly coloured feathers.





**STEP 100** Let's paint the eyes. Remember that the top of the eye is darker than the bottom, since the shadow of the eyelid falls from above. The iris is partially covered by the eyelids and has a very complex mesh structure in which there are many colours and shades. The pupil is always black.



**STEP 101** Be sure to draw highlights on the eyes, otherwise they will appear lifeless. Please remember, since in a natural environment the light falls from one side, the glare on the eyes should come from the same side for the right and left eyes.



**STEP 102** To make the eyes more realistic, after the paint has completely dried, paint with Liquid Shiny glaze. When the 1st layer has dried, this procedure can be repeated. Then the eyes of your edible sculpture will shine, which will give them realism.



**STEP 103** Add details where necessary and any additional colouring or dusting. Our pretty boy is ready!

CONGRATULATIONS





# GROOVY GRANNY

CREATED BY MELLIFLUOUS\_CAKE





MAKBULE VASSIKAYA

I am happily married and have 3 daughters. I was born and raised in Turkey and have been living in London for 2.5 years.

I have been making figurines using polymer clay for 6 years. I have been making figures and cakes with sugar paste for 2 years and I love my job very much.



[mellifluous\\_cake](https://www.instagram.com/mellifluous_cake)



[mellifluous\\_cake](https://www.facebook.com/mellifluous_cake)

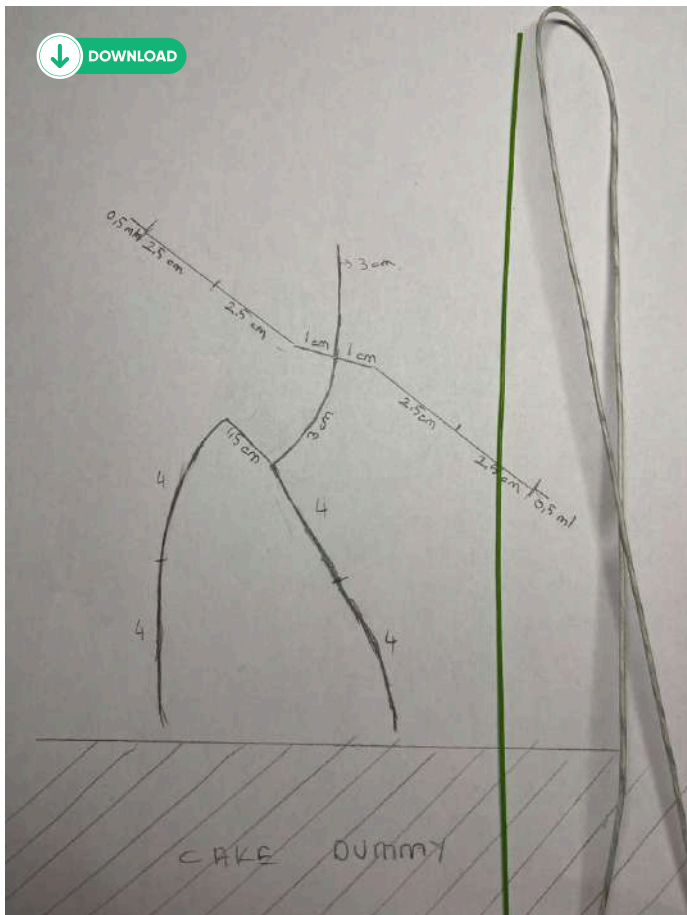
# What you need:

## INGREDIENTS

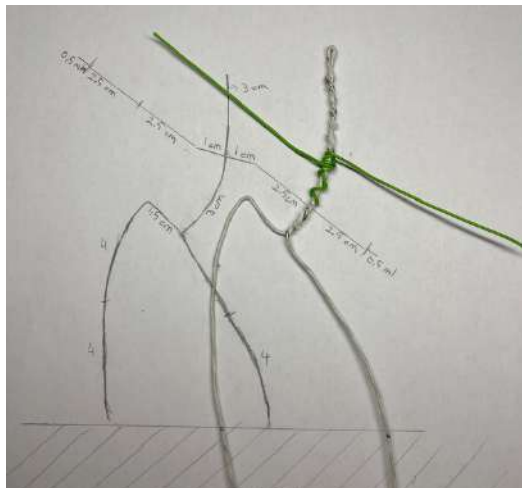
- Pasta Model: Rose beige, white
- Saracino powder colours: brown, light pink
- Saracino gel colours: green, brown, black, white, yellow, pink

## EQUIPMENT

- Cake dummy
- 18 and 20 gauge flower wire
- Flower tape
- Modelling tools
- Rolling pin
- Scalpel
- Dusting brushes
- Fine tip brush
- Circle cutter (1.5cm diameter)



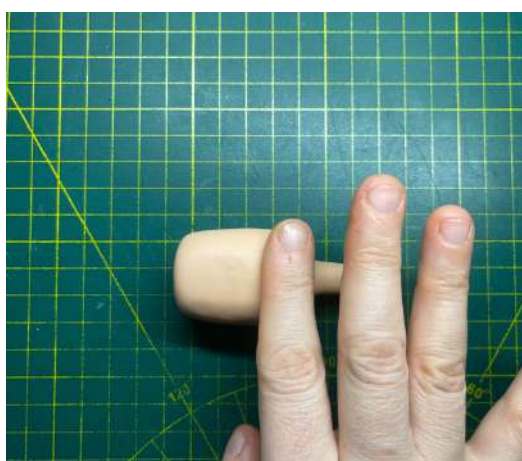




**STEP 2** Cut the 55cm long wire in half exactly in the middle. Using the template shape the wire skeleton from the top downwards. For the arms use gauge 20 wire. Secure it by crimping it at the reference point on the template.



**STEP 3** Wrap the wire joints with floral tape. And place the legs inside the cake dummy.



**STEP 5** Press a little with your forefinger on the shoulder area just below the neck to thin it out. At the same time, we will be pushing paste to the breast area with this movement.



**STEP 6** Turn to the back of the model and push the paste from the shoulders to the waist area. A waist will be formed and at the same time we will accumulate paste in the hip area.



**STEP 8** Divide the chest in half exactly in the middle. Using a modelling tool, shape the breasts by rolling from the bottom. Since one arm will be in the air, model the breast on that side to be higher.



**STEP 9** Press the model from the shoulder with the forefinger of your right hand and from the waist with the index finger of your left hand to get the body shape shown.





**STEP 10** Shape the neck area with a modelling tool, pressing lightly on the sides.



**STEP 11** The front and rear should look as shown before we add to the wire frame.



**STEP 12** Cut the body in half exactly down the middle.



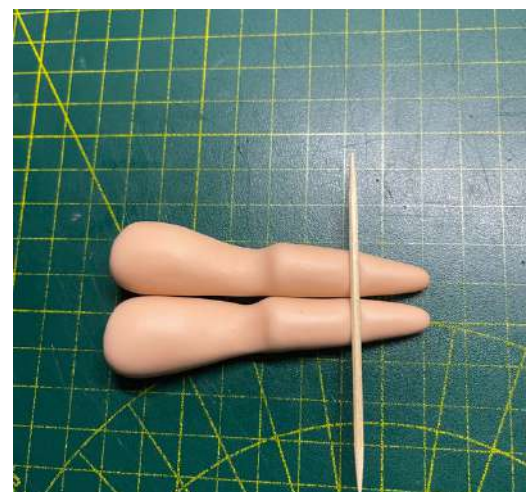
**STEP 13** Dampen the paste a little with water and add it to the wire without disturbing its form. The hip width should be 4cm, waist width 2cm and shoulder width 2.5cm.



**STEP 14** On the wire skeleton, try to achieve the form in the picture.



**STEP 15** Take 25g of Pasta Model. Cut it in half and roll the two pieces from thick to thin to form a carrot shape. The length of each piece should be 7cm. For the back of the knee area, marking from 3cm, make an indent.



**STEP 16** Stretch the upper part to 4cm, shaping it with your fingers. Measure 1.5cm for the ankle. Using your index finger from the place you marked, make it thinner by rolling it.



**STEP 17** The final shape of the legs should be as shown. 4cm from the ankle to below the knee. 4cm from below the knee to the end of the leg. Total leg length will be 8cm.

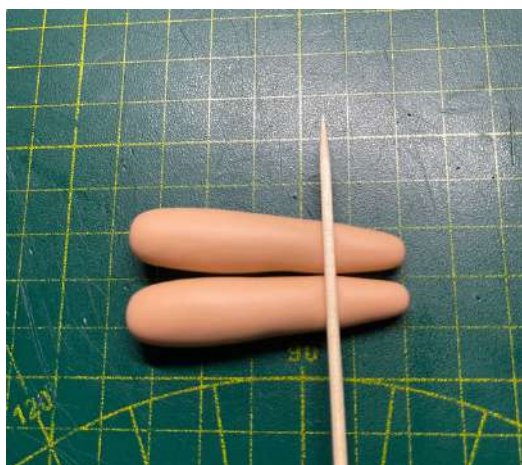


**STEP 18** From the centre of the foot, push the modelling paste upwards using a modelling tool or paintbrush handle to shape a heel and form the foot. Cut out and shape toes to both feet.

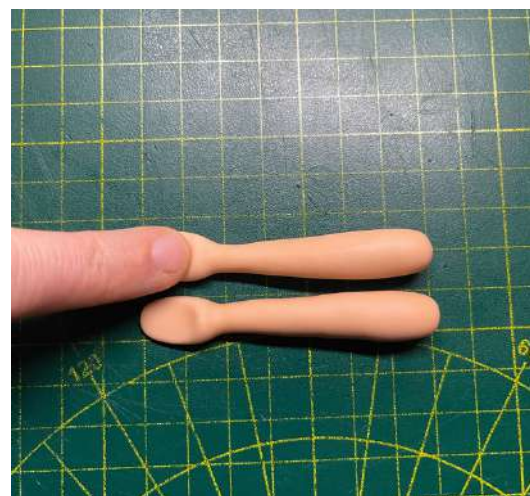




**STEP 19** Finally, put the legs you have prepared on the wire, glue the joints of the body and legs and ensure that they are all blended.



**STEP 20** Now we will make the arms. Take 12g of paste. Divide it in half and roll to a carrot shape from thick to thin. The length of each will be 5cm. Make an indentation for the wrist at 1.5cm and roll to narrow.



**STEP 21** With your index finger, press to form a palm.



**STEP 22** Make a small incision for the thumb. Remove the excess triangle in between.



**STEP 23** Turn the hand over and make small cuts for the fingers. Remove the tiny triangles in between. Make sure that all fingers are the same thickness.



**STEP 24** Attach the arms to the skeleton. While modelling the arms on the wire, pull the paste slightly down with your thumb and forefinger to model the sagging flesh caused by old age.



**STEP 25** The final version of the model should be as shown.



**STEP 26** Now we will start to dress our model. Roll Pasta Model with a rolling pin to a width of 7cm and a length of 14cm and cut it in half. This will be the bottom of the model's pyjamas.



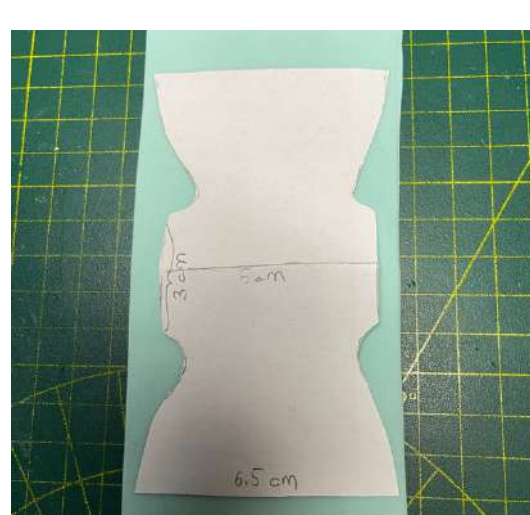
**STEP 27** Take one of the pieces and place it on the right leg. Just apply a little water to the place where you want the paste to stick, shape the paste to a trouser leg and cut off the excess paste.



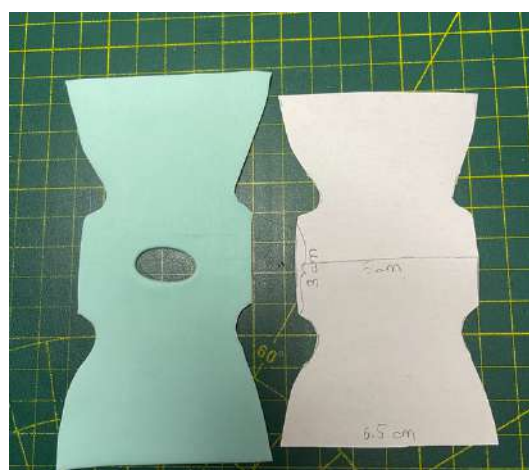
**STEP 28** Do the same with the left leg.



**STEP 29** Cut off all excess paste and shape the trousers to look like pyjama pants.



**STEP 30** For pyjama top, prepare a template and place it on Pasta Model rolled out with a rolling pin to the appropriate size.



**STEP 31** From the middle point, make a place for the neck with an oval cutter.



**STEP 32** Place the paste on the body by passing it over the neck of our model.



**STEP 33** Apply some water to the places where we want it to stick to the body. fit the paste to the body shape. Cut off excess paste.



**STEP 34** From the neck area, cut out a triangle shape for the V neckline. Do the same with the hem of the pyjamas. Connect the end points of the two triangles with a line. This is where the buttons will be.



**STEP 35** For the collar, prepare a piece as shown.



**STEP 36** Add the collar and place four small buttons.





**STEP 37** For the slippers, roll two pieces of Pasta Model to a diameter of 1cm. Then roll to a cylinder 2cm long. Then flatten the cylinders. These will be the soles of the slippers.



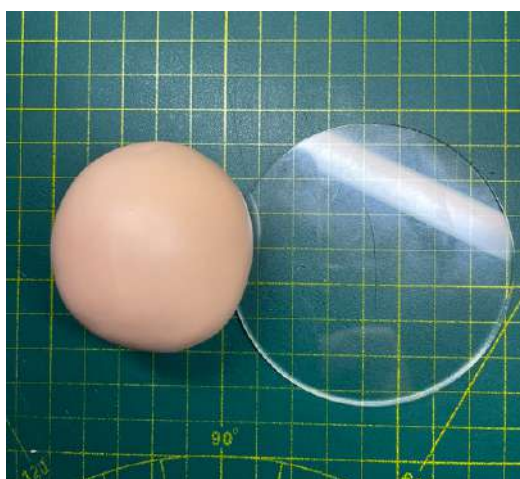
**STEP 38** Make a thin strip. Glue it to the big toe area of both feet and to the sole.



**STEP 39** Add fuchsia, yellow, green, black, and white gel paint to the paint palette and paint the outfit with a fine-tipped brush.



**STEP 40** I made rose patterns and green leaves. For the rose patterns, paint the centre of our rose fuchsia, around it light pink and white, add green leaves around it. And let's paint yellow buds on the empty parts.



**STEP 41** Now we start making the face. For this we need 75g Pasta Model and a small piece of acrylic / plexiglass. We will model the face on the plexiglass. This will make our work easier.



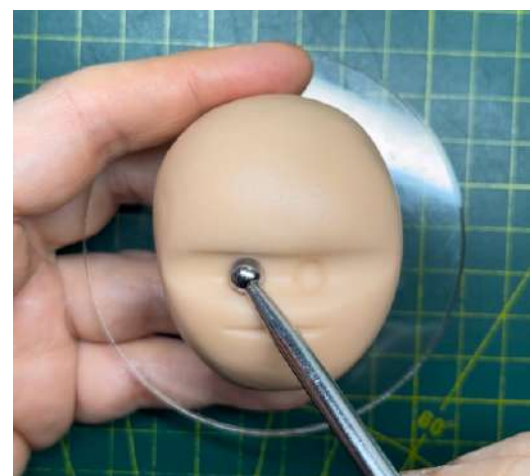
**STEP 42** Create a cylinder shape that tapers from the forehead to the chin. In this way, the dimensions of our face will be 4.5cm long x 4cm wide. Mark across the face with a toothpick where shown. This is the point where the face is the thinnest, it will also be the point where our eye sockets will be.



**STEP 43** Deepen the area marked for the eye socket a little with the handle of a modelling tool.

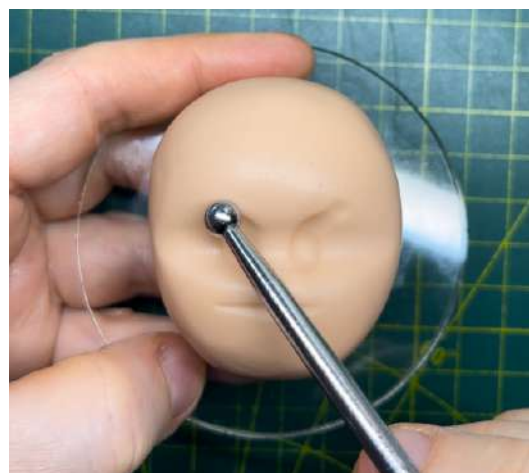


**STEP 44** Measure 3.5cm from the top for the end point of our nose.



**STEP 45** Determine the centre of our face and press down on both sides with a ball tool to mark the starting point of our eyes and to reveal the nose position.





**STEP 46** With the ball tool, slightly sharpen the eye sockets from the starting point of the eye sockets towards the eyebrow line and take it back by applying a little pressure on the forehead area with our thumb.



**STEP 47** With the ball tool, create a line from the starting point of the eye socket to the end of the nose and pull back the paste around the nose. Repeat this movement several times until the volume of our nose is formed.



**STEP 48** The bottom view of our nose should be as shown.



**STEP 49** Shape the nostril area with a modelling tool.



**STEP 50** With a small ball tip modelling tool add nostril holes.



**STEP 51** With a modelling tool define the nose sides at their junction with the cheeks. At this stage, make sure that the nose is symmetrical.



**STEP 52** Turn the face upside down, and from the top, we slightly press the sides of the nose with a ball tool to make them more prominent.



**STEP 53** By pressing the start and end points of our eyes with a ball tool, we make the location of our eyes clear.



**STEP 54** Right next to the side of the nose, we create the cheek line by pressing up lightly with a modelling tool. Thus, we will separate the cheeks and mouth area from each other.





**STEP 55** The final cheek shape should be as shown.



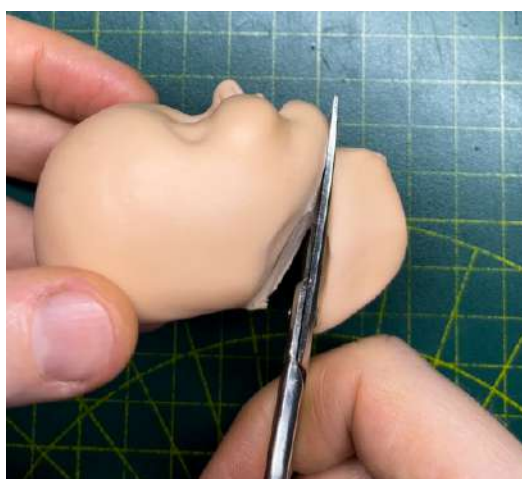
**STEP 56** Determine the beginning and end point of the mouth and determine the mouth centre line with a modelling tool. Cut it with a scalpel along the marked line.



**STEP 57** With a modelling tool, push the inside of the mouth downwards.



**STEP 58** To create the jaw line, from the ear level to the chin, squeeze our head from both sides.



**STEP 59** Cut the excess paste from under the chin with scissors or a knife.



**STEP 60** Since we are making an old face, push the paste from the sides of the chin backwards to give the form of the cheeks hanging from the side and to reveal the chin.



**STEP 61** Take a small piece of pink Pasta Model, form a tongue and place it inside the mouth.



**STEP 62** We need to make eye bags. For this, create a line as in the picture using a modelling tool.



**STEP 63** With a ball tool, push the modelling paste upwards to define the eyebrow line.





**STEP 64** To create the eye shape, use a modelling tool to press the beginning and end points of the eye.



**STEP 65** Since one eye will be closed, draw the eyelash line in the centre of the eye.



**STEP 66** Remove the excess paste from the points we have marked for the other eye by cutting using a knife.



**STEP 67** Take a small piece of white paste and place into the eye socket we made. Shape the eye with the modelling tool.



**STEP 68** Create wrinkles by drawing lines on the nose area, forehead area and eye edge with a modelling tool.



**STEP 69** For the line of eyelashes on the closed eye, roll brown paste, tapering at both ends. Slightly moisten the eyelash line we have drawn and place the eyelash.



**STEP 70** For the ears, take two small balls of paste. From the middle line of the eye and nose, make a depression for the ears by pressing with a ball tool.



**STEP 71** For the ears, slightly thin the ends of the paste balls we created and place them in the holes.



**STEP 72** For the coloured part of the eye, flatten a very small piece of modelling paste and place it in the middle of the white part of the eye.





**STEP 73** Add another eyelash as we did previously.



**STEP 74** From the edges of the coloured part of the eye, paint with dark brown or black gel.



**STEP 75** With black gel, put a dot in the centre of the eye. Our face is finished.



**STEP 76** Colour the cheeks with pink powder. Shade under the chin, under the eyes, above the eyelids and wrinkles with brown powder.



**STEP 77** Paint the eyebrows with brown gel.



**STEP 78** For the hair. For the back of the head, take 15g Pasta Model, roll it with a rolling pin and fix it on the back of the head.



**STEP 79** For the front of the hair, take two pieces of modelling paste weighing 6g and 12g. Shape them to teardrop shapes.



**STEP 80** Place them on the front part of the hair in this way.



**STEP 81** With a pointed modelling tool, make the hairline.





**STEP 82** For the front of her hair, prepare strips, as in the picture.



**STEP 83** Moisten the front part of the hair and fix these pieces.



**STEP 84** Make pigtails on both sides of the hair. To do this, first roll six pieces of modelling paste with a diameter of 1cm and then thin them out as shown in the picture.



**STEP 85** Make our braids by combining three pieces each. Inside the braids, insert a size 20 floral wire.



**STEP 86** Attach the braids on the right and left sides of the head.



**STEP 87** Put our head onto the body. After putting on the head, we can re-shape the hair and the head if we need.



**STEP 88** Apply brown powder to the places on the body where we want to give shade. Such as elbow area, wrists, palms, ankles, leg sides.



**STEP 89** Add accessories. You can make bracelets in shades of green, blue and pink.



**STEP 90** And stretch! Our grooving, bendy Granny is ready.



# SLOVAK DOLL

CREATED BY TORTY ZEIKO





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 and I love all about colours.

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.



[TORTV ZEIKO](#)



[TORTVZEIKO](#)

# What you need:

## INGREDIENTS

- Cakes: 15cm and 18cm diameter
- Dark and white chocolate ganache
- Saracino cocoa butter
- Rice cereal or Rice Krispies
- Pasta Model: white, yellow, red, brown, blue, black
- Saracino wafer paper 0.30
- Clear alcohol
- Gel colours: orange, rose beige, olive
- Powder colours: blue, purple, orange, red, olive, white
- Edible gold leaf
- Edible glue - cake gel

## EQUIPMENT

- Spatulas
- Brushes
- Ruler
- Sharp knife
- Modelling tools
- Plastic card
- Silicone mat
- Silicone rolling pin
- Cutters
- Lace paper punch







**STEP 1** Bake cakes with a diameter of 15cm and 18cm.



**STEP 2** Fill the cakes with chocolate ganache and carve with a sharp knife to a shape for the skirt.



**STEP 3** Mix the off cuts of cake with some ganache to form a paste.



**STEP 4** Model the upper part of the skirt using the chocolate mixture.



**STEP 5** Also model the body of the doll from the chocolate mixture.



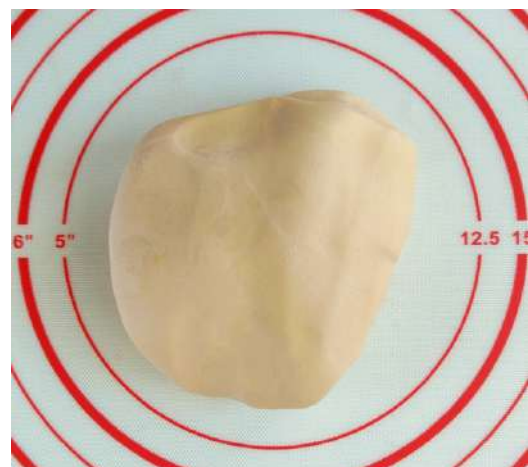
**STEP 6** Cover the body with ganache.



**STEP 7** Coat the entire skirt with ganache and smooth it.



**STEP 8** Mix white, yellow, red and brown Pasta Model.



**STEP 9** A light flesh colour will be created.



**STEP 10** Make white chocolate ganache and colour it with orange gel colour and some dark chocolate ganache to create a colour similar to the colour of the paste.



**STEP 11** Spread the coloured ganache on the skirt with a spatula.



**STEP 12** Smooth it with a flexible plastic smoother.



**STEP 13** With a toothed tool make indentations on the skirt from the bottom up.



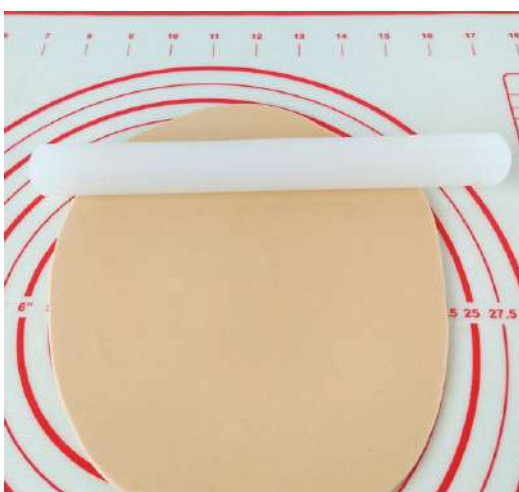
**STEP 14** Roast rice cereal on a dry pan. Or you can use Rice Krispies without roasting.



**STEP 15** Mix the roasted cereals with coloured ganache.



**STEP 16** Use your hands to shape the doll's head from the rice mixture and cover it with a layer of coloured ganache.



**STEP 17** Roll out Pasta Model with a silicone roller on a silicone mat.



**STEP 18** Wrap the doll's head with the paste.





**STEP 19** Use a tool to make the same texture as the skirt.



**STEP 20** Cover the body of the doll with the paste.



**STEP 21** Put the body on a longer skewer and fix it into the skirt.



**STEP 22** Add the vertical texture to the body.



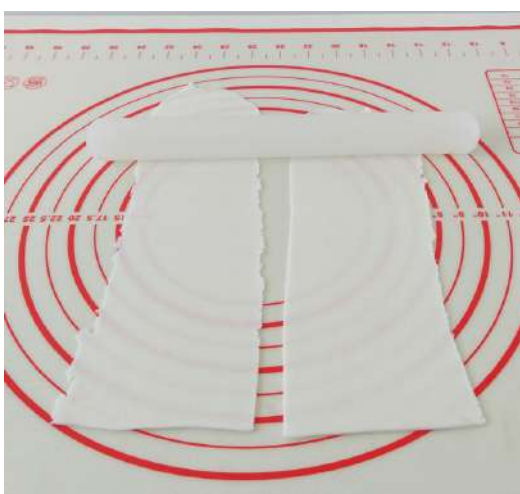
**STEP 23** Make a light brown colour for shading the body parts of the doll. Mix clear alcohol with orange and rose beige gel colours.



**STEP 24** Paint the upper part of the skirt from top to bottom with the thin paint.



**STEP 25** Paint the lower part of the skirt from bottom to top, leave the middle part unpainted.



**STEP 26** Make the doll's shirt: Roll two strips of white Pasta Model.



**STEP 27** Add the lined texture and cut with a sharp knife to give nice clean edges.



**STEP 28** Glue a strip diagonally to the body.



**STEP 29** Glue the opposite second white strip.



**STEP 30** Cut out a narrow strip of lace from wafer paper.



**STEP 31** Glue the paper lace to the edges of the neckline.



**STEP 32** Roll out black Pasta Model. Cut out the parts for the vest.



**STEP 33** First glue the back of the top to the doll.



**STEP 34** Then glue the first front part of the vest and blend the joint on the side with a tool.



**STEP 35** Glue the second part of the vest front and cut the lower parts around the waist with a sharp knife.



**STEP 36** Roll out blue Pasta Model. Cut an apron shape and dust it with blue and purple powder colour.





**STEP 37** Fix the apron to the doll.



**STEP 38** Model the neck and stick it on the body. Attach the head to the neck and make indentations on the neck with a tool.



**STEP 39** Paint the neck and the lower part of the head with the light brown colour from bottom to top.



**STEP 40** Also paint the upper part of the head from top to bottom.



**STEP 41** Roll out white and red Pasta Model. Cut out the parts for making the bonnet.



**STEP 42** Glue the white strip to the red part.



**STEP 43** Glue the back of the cap to the back of the head.



**STEP 44** Fold the loose ends and glue them to the middle part.



**STEP 45** Glue the bonnet strip around the perimeter of the back part.



**STEP 46** Roll a belt and a very thin string for the vest from red Pasta Model.



**STEP 47** Stick the thin ribbon in parts on the vest. Stick the belt around the doll's waist.



**STEP 48** Color the white ganache with orange, red and olive gel colours.



**STEP 49** Use a small spatula to make leaves on the vest from the olive ganache.



**STEP 50** Use orange and red ganache to make roses on the vest with a spatula.



**STEP 51** For the sleeves roll two pieces of white Pasta Model. Cut the rolled paste into an oval shape and fold it from both sides with your fingers.



**STEP 52** Use your fingers to model sleeves from the pleated paste.



**STEP 53** Fix the sleeves on the doll.



**STEP 54** Roll red Pasta Model thinly. Cut the rolled paste into strips with different widths.





**STEP 55** Stick a thinner strip as a hanging ribbon on the belt.



**STEP 56** Make a bow from another strip, fold the ends as shown. Press the centre of the strip with a tool from both sides. Stick the bow on the belt and cover the middle part with the hanging ribbon. Shape with a tool.



**STEP 57** Repeat the procedure to make a larger bow from thicker strips and stick it on the back of the cap.



**STEP 58** Glue thin strips of black Pasta Model to the edges of the vest.



**STEP 59** Roll out the light flesh coloured Pasta Model to make arms. Press indentations on the material with a tool.



**STEP 60** Cut two rectangles from the indented paste. Coat the toothpick with edible glue, place it on a rectangle and roll it up.



**STEP 61** Make a groove around the circumference of the wrist.



**STEP 62** Paint the hands with light brown colour.



**STEP 63** Stick the finished hands into the sleeves.



**STEP 64** Melt the cocoa butter and add it to the powder colours. Use white, orange, red and olive colours.



**STEP 65** Paint a pattern on the apron with white colour. Paint the "shine" on the flowers with white colour.



**STEP 66** Paint the white "shine" also on the bow.



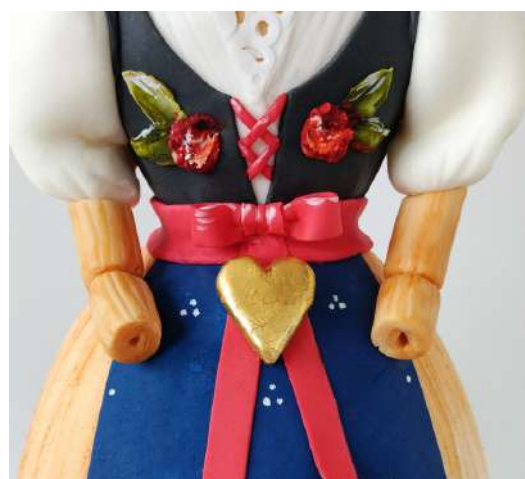
**STEP 67** Paint roses on the cap with orange, red and white colour. Paint the leaves with white and olive colours.



**STEP 68** Roll small balls from the black paste and stick them on the doll's head for the eyes. Add a tiny white dot to each eye for highlight.



**STEP 69** Using brown Pasta Model make a small heart.



**STEP 70** Apply glue to the heart, place a gold leaf on it and gently press it with a brush. Glue the gilded heart on the doll.



**STEP 71** Arrange small pieces of green moss around the doll on edible glue. Use green sponge (microwave moss) or crushed coloured biscuits. Your gorgeous traditional doll is ready.



**STEP 72** Your doll cake is ready!



# DESIGNER HANDBAG

CREATED BY NOVEL-T CAKES





TANYA ROSS

Tanya Ross is a multi award winning cake artist and qualified Sugarcraft Teacher.

As well as making custom cakes to order, she also runs Novel-T School of Cakes where she teaches and hosts guest teachers too.

She has won the Best in Show Award and numerous gold medals in both Ireland and in international competitions as well as winning the Live Global Challenge in America for Ireland and was selected as top 10 artists in Ireland and the UK 2020.



NOVEL-T CAKES



@novel.t

# What you need:

## INGREDIENTS

- Square cake (I used an 8 inch square as I only needed a small cake, but any size will work)
- Buttercream for filling and crumb coat (or ganache, whichever you prefer)
- Gold powder colour
- Clear alcohol
- Black Saracino Pasta Top (or colour of your choice). For the size I made, I used 350g
- Yellow Saracino Pasta Model (HALAL and KOSHER certified)
- Pasta Top for covering the board

## EQUIPMENT

- Sharp knife
- Palette knife
- Dresden tool
- Stitch wheel tool
- Leather texture mat (optional)
- Diamond texture mat (optional)
- Rolling pin
- Smoother
- Chain mould (if you have one)
- Fine paintbrush
- Cake drum



STEP 1 Level and your cakes.



STEP 2 Halve the two squares.



STEP 3 Stack and buttercream three layers of sponge, use the last layer to lengthen the bag by fixing it to one end with buttercream (you could use a bigger cake to have it wider, but there will be more waste).





**STEP 4** Carve the top “corners” off to shape the top of the bag (sort of like a loaf of bread shape). Then cut / straighten the sides to your desired width of the bag to get the correct proportions.



**STEP 5** Clean up your crumbs and place your cake on your board. Crumb coat the cake, or cover with ganache if this is your preferred method. Remember, if crumb coating keep it fairly thin otherwise your sugar paste will slip and your finish will be lumpy.



**STEP 6** Knead your paste well, the better you knead it, the more time you have to work with it as it stays pliable for longer. Then roll it big enough to cover the whole bag, place the leather texture mat on top and roll over it to impress.



**STEP 7** Drape it over your cake and smooth gently to get a neat finish and help the paste adhere to the buttercream or ganache, ensuring no air is trapped. Cut away any excess paste to tidy it up using a sharp, smooth bladed knife.



**STEP 8** Use the back of your Dresden tool to tuck the bottom edge under the cake, this gives the impression that the leather continues under the cake which will make your bag look more realistic.



**STEP 9** Place the diamond impression mat against your cake and rub over it with your smoother. This will give you a guide so that you have a nice even diamond pattern. Remember to do the sides and the ends.



**STEP 10** Use the back of the dresden tool to deepen the lines of the diamonds to give them a more quilted look.



**STEP 11** Go over the lines with your stitch wheel tool to give more detail.



**STEP 12** Roll stitch lines around the two ends to make it look sewn together.





**STEP 13** Roll out more paste to make the handbag flap, and texture it as before.



**STEP 14** Cut to size, You need the flap to be long enough to go from the top of the back, over the top and about a 3rd down the front of the cake. Add the diamond impression before putting it on the bag.



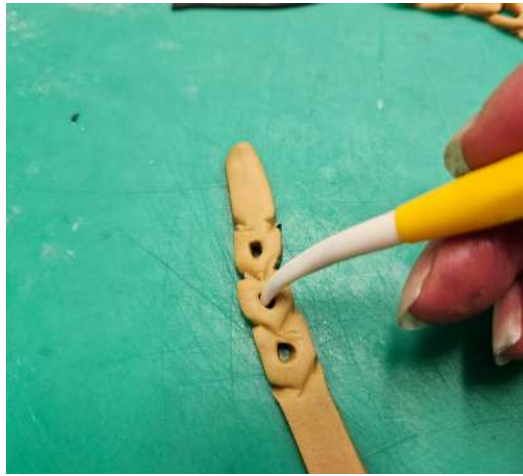
**STEP 15** Place the flap over the top of the bag, deepen lines with the Dresden tool as before and then using the stitch wheel, stitch along the lines again.



**STEP 16** Cut a small flap to put the “clasp” onto and stitch around the edges before sticking it on, against the bottom of the flap.



**STEP 17** Make 2 indentations at the top of the bag to make space for the strap.



**STEP 18** To make the chain, cut a strip and then make indentations either side to make it look like links of a chain, and then make holes in the centres to look like the inside of the link. Pasta Model is ideal for this as you can go thinner and have more time to work with it.



**STEP 19** Using thinly rolled strips of black paste, cut them into lengths that reach from one hole, over the link and into the next hole to make it look as if its ribbon threaded through the chain. If you have a chain mould, lucky you, this will be way quicker.



**STEP 20** Place the ends of your chain, or chains, into the indentations and arrange them on the bag.



**STEP 21** Make a clasp of your choice, and stick it onto the flap that you made earlier. (It’s tempting to copy designer logos, but be aware that this may breach copyright and you could be in trouble).





**STEP 22** With a mix of clear alcohol and gold powder, paint the chain and clasp gold. If you overpaint onto the bag, use a damp, clean paintbrush to remove any excess.



**STEP 23** Cover the board to give your masterpiece a nice finish, and personalise it to suit your needs.



**STEP 24** Sit back and admire your hard work!

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Shengarova using Pasta  
Model



created by Maria Carlyn  
Aguilar using Pasta  
Model



created by Cristina  
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Model



created by Galia Garova-  
Mihaylova using Pasta  
Model & Pasta Top



created by Julie Ann  
Ortiles using Pasta  
Model



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