

# We Love pastry

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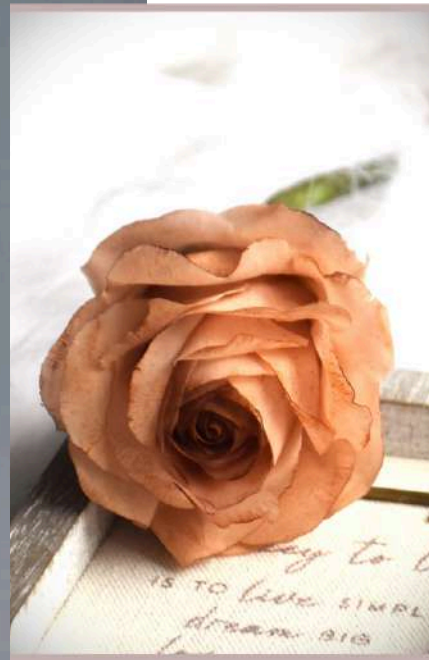


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**BY ARATI MIRJI**





# Welcome

to 'We Love Pastry' magazine



Hello, cake lovers! 🍰🌟

Welcome to the October 2025 edition of We Love Pastry! This issue is packed with inspiration, tutorials, and stories that showcase the artistry and heart behind cake decorating.

As we step into autumn, we celebrate creativity in all its forms from mystical forest landscapes and bold floral sugar art to playful character cakes and elegant hand-painted designs. Each feature is a reminder that cake is more than dessert - it's a medium for expression, storytelling, and joy

We are especially proud to highlight Saracino's milestone celebrations at Cake International, marking 20 years of bringing quality and innovation to sugar artists worldwide. The spirit of teamwork and community shines through every creation, reminding us how powerful collaboration can be in our craft.

You'll also find exclusive interviews with talented artists, clever tips for mastering seasonal challenges, and fresh product news to spark new ideas in your own kitchen. Whether you're here for techniques, trends, or simply a sweet dose of inspiration, there's something in these pages for you.

Thank you for being part of this ever-growing global community. Don't forget to share your creations with us. We love seeing the magic you bring to life with sugar, colour, and imagination.

Happy caking! ❤️

*Sylvia xx*



BY CAKEHEARTSUGARCRAFT USING SARACINO PASTA COVER AND WAFER PAPER



BY SPRINKLES & BUTTERCREAMS USING SARACINO PASTA MODEL



CREATED BY CAPRI CAKES USING SARACINO NEW CHANTELICE CREAM



BY BIRCHANDBERRYCAKE USING SARACINO MODELLING CHOCOLATE

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## Get in touch

**SARACINO ITALY**  
[info@saracinogelati.com](mailto:info@saracinogelati.com)

**SARACINO UK**  
[info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk)

**SARACINO USA**  
[info@saracinousa.com](mailto:info@saracinousa.com)

**SARACINO SPAIN**  
[espana@saracinogelati.com](mailto:espana@saracinogelati.com)

**SARACINO FRANCE**  
[france@saracinogelati.com](mailto:france@saracinogelati.com)

**SARACINO GERMANY**  
[info@saracinodolci.de](mailto:info@saracinodolci.de)

**SARACINO POLAND**  
[poland@saracinogelati.com](mailto:poland@saracinogelati.com)

**SARACINO GREECE**  
[gtrevisan@tebegreece.com](mailto:gtrevisan@tebegreece.com)

**SARACINO HONG KONG**  
Alicia Zheng  
[azheng@faithfulfamily.cn](mailto:azheng@faithfulfamily.cn)

Please bear in mind that we cannot be held responsible for the accuracy of the results of the tutorials provided. While we strive to share helpful and reliable content, the outcome may vary depending on individual techniques, ingredients, and equipment used.

## Our Amazing Contributors

PROP OPTIONS, CAPRI CAKES, ALENA UJSHAG, RUCHIKA BHARGAVA, TETYANA YEFREMOVA, ART CAKE BY KATE, CHIKZ PATISSERIE, ACADEMIA DE ARTĂ DULCE, CAKE HARMONY BY TANJA, TORTY ZEIKO, NARCISSUS SUGARART, TAARTEN TATYANA, CELINE CAKE DESIGN, AIMEE FORD, CRISTINA ARÉVALO, DINA NAKAD

# thank you



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# Mystical Forest Landscape

 In association with

PROP  
OPTIONS





## CLAUDIA KAPERS

ABOUT  
me

hey

My name is Claudia Kapers, and I work under the name Capri Cakes, based in Zelhem, the Netherlands.

My passion for designing and creating cakes and edible sculptures began in 2013. From 2019 to 2023, I proudly served as the official Saracino Ambassador for the Netherlands.

Since 2024, I have taken on the role of brand partner.

I regularly give product and technique demonstrations at national and international exhibitions and contribute tutorials to several international cake magazines. In 2024, I completed my training to become an officially recognised Cake International Judge.

I also serve as a judge for various (online) cake competitions, including those in Sri Lanka, India, Germany, Italy, Bulgaria, and the Netherlands. Additionally, I am a jury member for Tortenkünstler Deutschland (TKD).

Currently, I remain active as a tutorial creator for international publications, a cake design competition judge across several countries, and a demonstrator at international events.

Over the years, I've been honoured with several awards at both national and international levels, including:

- Gold, 1st in class, and Best of Show at Cake & Bake Essen 2018
- Gold and 2nd place at Cake & Trends Utrecht 2018
- Gold and 1st place at Cake & Bake Experience Rijswijk 2019
- Silver at Cake & Bake Essen 2019
- Silver at Cake International Birmingham 2019
- Gold and Best of Class at Cake & Bake Dortmund 2023
- Entering the FIPGC World Championship in Rome 2025



Capri Cakes  
CLAUDIA KAPERS CAKEDESIGN

## About the project

With this tutorial, I would like to show you how to create a striking and unique cake design using simple techniques. Once you have mastered the basics of working with different materials, you can apply them in countless ways to create new designs.

We will be working with Pasta Cover, powder colours, royal icing mix, Cake Paper, wafer paper, and cake gel. To match the season, I've chosen a winter-themed cake with a nature and forest landscape. The design features an atmospheric forest scene, with a silhouette of a deer in the center, surrounded by trees. The feather in the foreground adds a mystical, almost fairytale-like atmosphere, giving the cake extra depth and an artistic touch.

The main colours—blue, white, gold, and black—provide a powerful contrast and evoke a winter or autumnal feel. These colours are carefully coordinated and reflected in various ways through the techniques used.

This cake is perfect for a wedding, birthday party, or any special event with a forest or nature theme. Great attention to detail and finishing gives the design an extra special touch.

# What You NEED

## INGREDIENTS

- 1kg Pasta Cover
- 100g black Pasta Top
- 75g light brown Pasta Model
- 100g Pasta Bouquet
- Cake gel
- Powder colour: black
- Metallic powder colour: gold and blue
- Royal Icing mix
- Cake Paper: 1 sheet
- Wafer Paper 0.3 – 1 sheet
- Rejuvenator Alcohol Spirit
- Water

## EQUIPMENT

- Dummy: dia 17.5cm x 4cm high (or drum dia 17.5cm)
- Styropor disk dia 12cm x 1.5cm high
- Styropor disk dia 7.5cm x 1.5cm high
- Cake (or dummy) dia 15cm x 20cm high
- Cake (or dummy) dia 10cm x 15cm high
- Sharp edge smoother by Carol Smith
- Rolling pin
- Sharp knife
- Ruler
- Scissors
- Palette knife
- Brush with big point
- Brush with hard point
- Fine paint brush (Silvia Mancini)
- Sponge
- Model tool with hard point (Cerart)
- Mixer and bowl
- Plastic template feathers
- Template front picture
- Round Metallic Cake Separator by Prop Options







**STEP 1** Take the basic dummy with a diameter of 17.5cm and 4cm high (or a drum with a diameter of 17.5cm) and cover it with a thin layer of black Saracino Pasta Top. Use about 100g of Pasta Top for this.



**STEP 2** Take 75g of Pasta Model light brown and make a band 30cm long. Roll to 3mm thick. Make two strips 1.5cm high. Take a disk with a diameter of 12cm and 7.5cm. Both disks are 1.5cm high. Cover the edge of each disk with the paste. Use a small amount of cake gel to stick the Pasta Model to the sides of the disk. Work the seam neatly with a smoother.



**STEP 3** Put a small amount of gold metallic powder on a dish. Now rub the sides of the coated disks with gold powder with your finger. Make careful rotating movements to get nice and even. Do this right after covering the edges, as the edges are still a bit soft and the gold powder will be better absorbed.



**STEP 4** Take the cake with a diameter of 15cm x 20cm high and the cake with a diameter of 10cm x 15cm high (you can also use styrofoam dummies in the same sizes). Cover the cakes with Pasta Cover. Use 400g of Pasta Cover for the small cake. You can re-use what is left for the large cake. Use 550g of Pasta Cover for the large cake. Cut off excess Paste with a sharp knife. Make nice sharp edges with the Sharp Edge Smoother.



**STEP 5** Take a small amount of black powder colour and blue metallic powder. Make different colour shades on a paint pallet by mixing the powder with rejuvenator spirit. Do not make the colour paste too thick! Take a brush with a large point and let it absorb the diluted paint. Now drip down along the top of the cake. Also paint the top of the cake with the colour mixture.



**STEP 6** Do this for both cakes. Put the cake back in the refrigerator to dry. With a dummy you can leave it on your work surface to dry.



**STEP 7** Prepare 100g Saracino Royal icing mix according to the packaging. Take any plastic feather template. Spread the royal icing over one feather.



**STEP 8** Take a brush with stiff bristles and make fine lines in the royal icing. Start in the middle of the feather and stroke outwards. Make sure the lines are slightly diagonal to get a more realistic effect.



**STEP 9** Use a modeling tool with a hard point to make a fine line in the middle of the feather. Remove the template, clean the template and start with a new feather. Distribute various sizes of feathers over the entire curve of your cake. First finish one cake before starting the other cake, otherwise the royal icing will harden too quickly and then you can no longer work with it.



**STEP 10** Take a small amount of royal icing and mix with black powder to the desired dark grey/anthracite colour. Apply small areas of grey royal icing to the bottom of your cake with the palette knife.



**STEP 11** Take a dry hard (natural) sponge and dab the royal icing. You can add some extra white icing for a nice colour mix. Dab all icing surfaces so that a nice visual image is created.



**STEP 12** Mix gold metallic powder with a small amount of rejuvenator spirit. Take the sponge and dab in the gold paint. Now carefully dab against your cake layer in a few places. This is at your own discretion where and how much.



**STEP 13** Print the image on a sheet of Saracino Cake Paper. In the tutorial, the rough side was chosen to give the print a bit more structure.



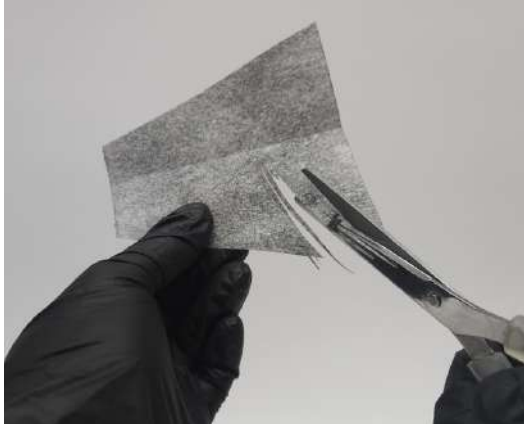
**STEP 14** Cut out the print with a sharp knife. You can also cut it out with a pair of scissors.



**STEP 15** Take 100g Pasta Bouquet and roll to 1mm thick. Spread the edible print very thinly with cake gel and stick it on the Pasta Bouquet. Make sure that you have covered all parts of the print with cake gel, to prevent bubbles. Let dry for 10 minutes and then cut the print out again. Let set for a least 1 hour.



**STEP 16** Take an A4 sheet of wafer paper 0.3mm. Fold it twice and use one part of the four pieces. Take black powder and dust the A6 sheet completely. Both front and back.



**STEP 17** Carefully make a fold line in the middle of the sheet. Cut diagonally from the top point to the middle of the fold line. Stay about 2 cm from the middle line. Now cut diagonally and in curved lines towards the middle fold line. Make sure that about 1cm space remains in the middle. With hot steam you can make the wafer paper curl forward a little.



**STEP 18** Attach the part of wafer paper to the back of the print at the bottom. Let it dry.





**STEP 19** Start stacking the layers. Start with the black layer. On top of that, put the large disk with a gold edge. You can attach the Styrofoam parts to each other with royal icing. Place your first cake layer on top of the disk.



**STEP 20** On top of your first cake layer, place the small disk with a gold edge. Insert four dowels distributed in the middle of your disk down into your cake to hold the disk in place and to dowel the bottom layer against sinking. You can also use a central dowel that runs from bottom to top through all the layers. Cover the top of the disk with white royal icing and place your second cake layer on top of it.



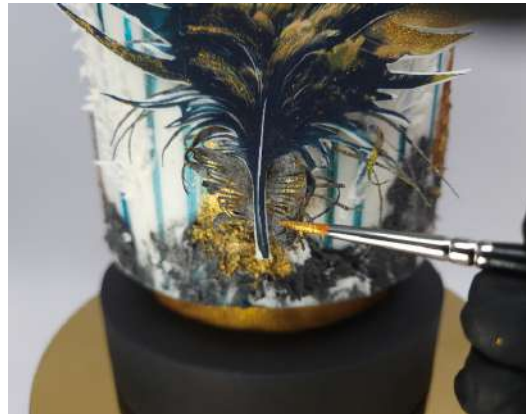
**STEP 21** Make sure everything is stacked straight on top of each other. If necessary, use a spirit level when stacking.



**STEP 22** Add royal icing to the rear center of the printed feather. Attach your print to the front of your bottom cake layer, 1/3 overhanging the second cake layer. You can also attach the print with melted white chocolate.



**STEP 23** Accentuate the ochre parts of the print with metallic gold powder paint.



**STEP 24** Accentuate the ends of the wafer paper part of the feather with metallic gold powder paint.



**STEP 25** Present your cake on a beautiful gold cake stand, for example: Round Metallic Cake Separator by Prop Options, and enjoy the end result.



**STEP 26** Detailed picture of your beautiful feather.



**STEP 27** Your stunning cake is ready!



# PROP OPTIONS

## Metallic Separators and Stands



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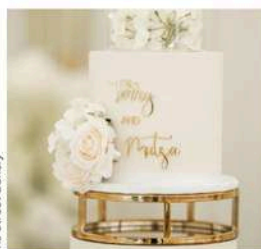
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# Saracino USA: Where Italian Quality Meets American Creativity



ARACELI PRADO, WIDELY KNOWN AS SHELLY,  
SHARES THE STORY OF SARACINO USA



For more than 20 years, Saracino has earned the trust of the international cake community with products that combine reliability and creativity. Now, the brand is taking an important step into the U.S. market with the launch of Saracino USA. We spoke with Araceli Prado, widely known as Shelly, Operations Manager in the United States, to learn more about this exciting journey.

## What does it mean to you to bring Saracino to the United States?

Araceli: It is a dream come true. Saracino has been in the U.S. for several years, gradually finding its place among cake artists. The cake community here knew our products, but consistent, direct access was still missing. With the support of All For Your Cakes, the company my sister Adriana and I founded, the brand gained early visibility. After we sold that business, Saracino invited me to lead the next step, serving customers directly through Saracino USA. Today, creators can access our most popular lines with faster delivery and full support, and we are working to add more products registered with FDA that we know U.S. customers will love.

## What sets Saracino apart from other brands?

Araceli: Our constant pursuit of quality. Products like Pasta Model, Pasta Cover, and our modelling chocolate are designed with the needs of sugar artists in mind. They are easy to work with and give decorators the freedom to create with confidence.

## How do you plan to connect with the U.S. cake community?

Araceli: We want to build a true community. We collaborate with local artists, share tutorials, and offer our free downloadable magazine. We are also developing programs to partner with decorators who want to grow with us and work together on creative projects

## What can customers expect from Saracino USA in this first stage?

Araceli: Immediate access to our most popular products, fast shipping from our Texas warehouse, and personalised service. I personally take care of even the smallest details to ensure excellent customer experience. The response has been far beyond what we expected, and we are working hard to keep products consistently available while continuing to expand our range.

## What is your vision for Saracino in the U.S. over the coming years?

Araceli: "Our vision is to become the brand of choice for creative decorators, not only because of the product, but because of the inspiration, support, and passion we share with them. This is not simply about bringing products across the ocean. Saracino USA is about bringing inspiration, quality, and a spirit of collaboration to every cake artist in the United States.

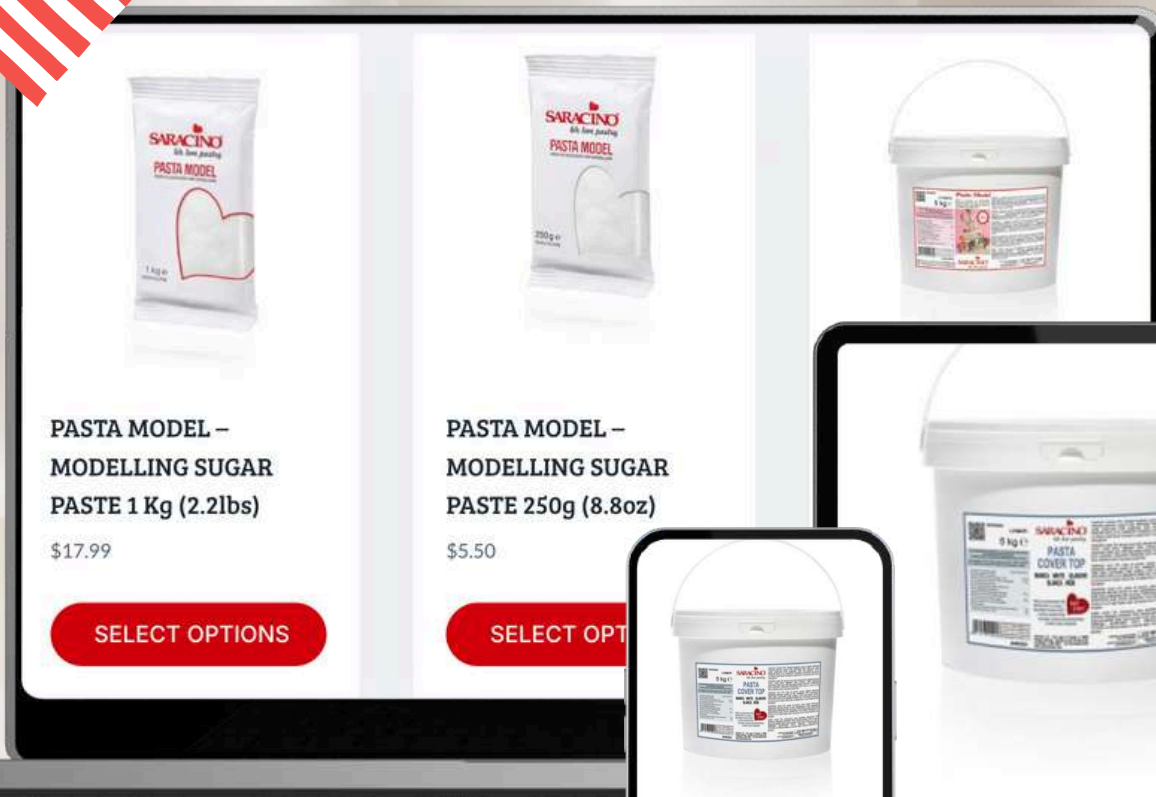
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# Anemones





## ILONA UJSÁG

ABOUT  
me

hey

my name is Ilona Ujság, though many know me professionally as Alena Ujshag. I'm a certified pastry chef with over ten years of experience, specialising in the creation of sugar, wafer paper, and chocolate flowers.

My passion lies in transforming edible materials into lifelike floral art that combines technique, precision, and creativity.

I'm currently based in Hungary, but I teach all over the world—leading masterclasses across Europe, Asia, and the United States. I work with students of all skill levels, from beginners taking their first steps into sugar artistry to experienced professionals seeking to refine their techniques.

Over the years, I've had the honour of receiving several awards, including multiple titles at Cake International and a gold medal at the 2024 IKA Culinary Olympics. In 2025, I was proud to receive the "Edible Flower Artist International" award from the IICMA. While these recognitions mean a lot to me, what I'm most proud of is the success of my students - many of whom have gone on to win top honours in international cake competitions.

Teaching and sharing my knowledge is one of the greatest joys of my career. I believe in empowering others through education, and I'm committed to helping each student unlock their full creative potential.



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## *Anemones – About the project*

The anemone flower made with Saracino wafer paper is a vibrant, eye-catching flower that's surprisingly easy to create, even for beginners.

This simple yet stunning flower doesn't require a lot of specialised tools, which makes it a perfect project for those just starting out or for anyone looking to create something beautiful without a complicated setup.

Anemones are incredibly versatile and come in a wide array of colours, so you can really let your creativity shine. Whether you want to go for bold, bright hues or soft, delicate shades, the possibilities are endless.

This flower is not only beautiful but also adaptable to any theme or occasion, from weddings to birthdays or any celebration in between.

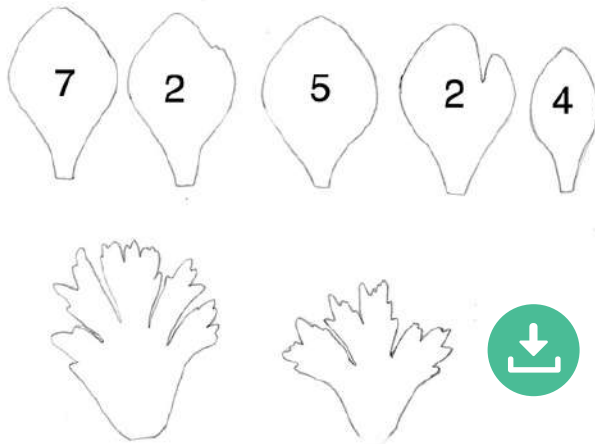
# What You NEED

## INGREDIENTS

- Saracino 0.30 Wafer Paper
- Clear alcohol
- Gel colours: cherry, black, and green
- Powder colours: cherry, light green, dark green, and white

## EQUIPMENT

- Florist wire: gauge 18, 20, and 30
- Green floral tape
- Silicone mat
- Flower shaping pad
- Scissors and small manicure scissors
- Round-nose pliers for bending wire
- Brushes for dusting
- Dresden tool
- Ball tool for shaping flowers
- Hairdryer
- Glue brush
- Wide brushes for working with wafer paper



**STEP 1** Take gauge 20 wire and use round-nose pliers to create a small spiral at the end.



**STEP 2** Bend the spiral, turning it so it's positioned perpendicular to the main part of the wire.



**STEP 3** You should get something resembling a nail head — this will be the base for forming the center.





**STEP 4** Prepare the glue by mixing one part of finely shredded wafer paper with ten parts of water, for example: 2g of paper to 20g water.



**STEP 5** Apply the glue to the wire base and a thin strip of wafer paper.



**STEP 6** Start forming the center by wrapping the wire “head” with wafer paper.



**STEP 7** Layer small pieces of wafer paper one by one with the glue.



**STEP 8** Occasionally dry each layer with a hairdryer.



**STEP 9** The finished center should be about 1.5 to 2cm in size.



**STEP 10** Before the glue fully dries, you can carve a few grooves to add more realism to the anemone center.



**STEP 11** For even more realism, gently cut the surface of the center with manicure scissors — as finely as possible.



**STEP 12** Once the center is completely dry, paint it with black gel colour.





**STEP 13** After the paint has fully dried, enhance the realism by lightly dusting the surface with dry powder colours — for example, plum and light green.



**STEP 14** Cut a strip of Saracino wafer paper about 5-7 cm wide and color approximately 2 cm of its edge on both sides with green food coloring diluted with vodka.



**STEP 15** Twist the colored edge of the paper into a very thin, tight rim - you can use a toothpick to help with this. The twisted edge should be about 1.5-2 mm thick.



**STEP 16** Repeat the same process using black food coloring to make black stamens. Then cut strips about 2 cm wide with the rim on one side



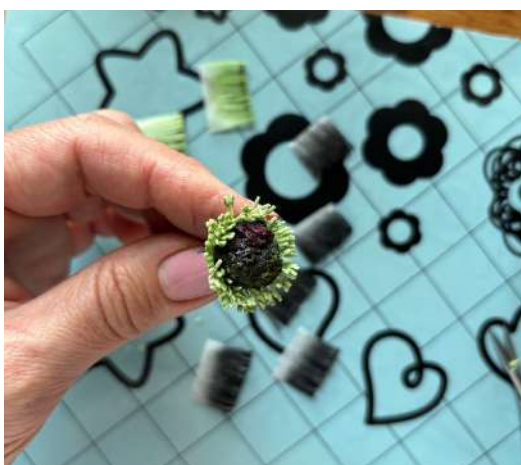
**STEP 17** When the strips are slightly dry, use small scissors to make very fine cuts, forming the stamens. Since gel food coloring contains glycerin, the paper won't tear easily.



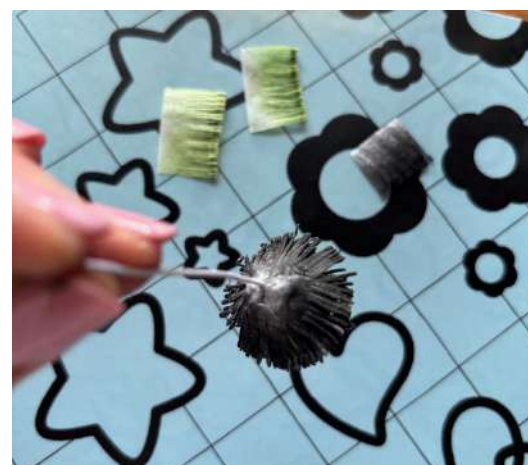
**STEP 18** Cut the strips into shorter pieces for easier handling



**STEP 19** Begin gluing the pieces in a circle around the center of the anemone, forming the stamens.



**STEP 20** First, glue two rows of green stamens.



**STEP 21** Then add two rows of black stamens. The stamens should stick out no more than 3 mm above the center.





**STEP 22** This is how it should look when finished



**STEP 23** You will need anemone petals cut out using a template, a petal veiner, a brush, and food colouring diluted with clear alcohol to make a paint.



**STEP 24** Gently moisten each petal on both sides with the paint. There should be enough liquid to make the petal flexible, but not too much - otherwise, it won't hold its shape and will take a very long time to dry. Practice on a few spare petals first.



**STEP 25** Place the petal into the veiner to imprint the veins. Leave the petal in the veiner until it is completely dry. You can use a hairdryer to speed up the drying process.



**STEP 26** To make the flower look more natural, you can slightly curl some of the petals using a toothpick.



**STEP 27** For added realism, you can slightly tear the edges of some petals.



**STEP 28** Make a total of 12 to 20 petals, depending on your preference.



**STEP 29** Once the petals are completely dry, colour them using powder. Apply cherry-coloured powder to the top side of the petals.



**STEP 30** Closer to the base, apply white powder. When applying the white colour, brush across the veins using the flat side of the brush, perpendicular to the direction of the veining.





**STEP 31** In areas where the petal is "torn," you can add a touch of burgundy powder for effect.



**STEP 32** Then carefully start gluing the petals around the flower center, applying a small amount of glue to the base of each petal.



**STEP 33** Start with the smaller petals, then attach the larger ones, distributing them evenly around the center.



**STEP 34** All petals should be glued to the wire, but should not overlap it.



**STEP 35** Shape the flower and leave it to dry completely.



**STEP 36** Add another gauge 18 wire.



**STEP 37** If you only want to thicken the stem and don't need extra stiffness, first wrap the stem with a thin strip of kitchen paper towel, then with floral tape.



**STEP 38** For each leaf, cut out two rectangles the size of the template. You'll also need 28 gauge wire and clear alcohol mixed with light green gel colour.



**STEP 39** Glue the two wafer paper rectangles together, placing the wire in the center.





**STEP 40** Trace the leaf template with a pencil and cut it out with scissors.



**STEP 41** Then moisten both sides again with clear alcohol mixed with gel colour.



**STEP 42** Place the leaves on a veiner mat and use a Dresden tool to draw the veins.



**STEP 43** At the base of the leaf, near the wire, gently press with a metal or plastic ball tool to shape a natural curve.



**STEP 44** This is how it should look.



**STEP 45** Once dry, dust the leaves with light green and burgundy or plum dry powders.



**STEP 46** Attach the leaves to the stem about 5cm below the flower.



**STEP 47** You can make 2 to 5 leaves for each flower.



**STEP 48** Your flower is ready.



# Salpie Bazerkanian

FOLLOW

Congratulations to  
the winner!





# Win a Saracino Surprise Box Worth €100!

To be in with a chance of winning a Saracino surprise box worth €100.00 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 January issue.

The competition ends on midnight the 15th of December 2025 and it's open worldwide!



R	C	L	E	A	V	E	S	A	S	R	R	A	C
F	F	R	G	Y	D	N	I	W	Y	H	A	R	G
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SCARY  
MAPLE  
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WINDY  
GOLDEN  
LEAVES  
OCTOBER  
SCARF  
POWDER  
FOGGY  
HARVEST  
CRUNCHY

A SWEET JOURNEY:

# TAARTEN TATYANA

What started as a helping hand in her brother's bakery has blossomed into a thriving cake empire with a global following. Taarten Tatyana, a self-taught cake artist known for her jaw-droppingly detailed figurines and viral creations, has turned her love for baking into a full-blown creative career, all while balancing business, motherhood, and a growing social media presence.

In this interview, Tatyana shares how she went from stacking her first cake at 20 to crafting edible masterpieces seen by millions.

We talk about her beginnings, her signature style, the challenges of content creation, and the joy she finds in inspiring others. Whether she's sculpting beloved characters or designing cakes for world premieres, one thing is clear: Tatyana is redefining what it means to be a modern cake artist.

**You started baking at 20, and now your work inspires thousands online. Do you remember what first drew you to cake decorating?**

My brother initially started his own bakery. When he began to receive requests for cakes, he asked me to step in because he thought I was creative enough to do it. Shortly afterwards, I joined the bakery as my own cake business. In the meantime, the whole family is involved in the bakery. My mom runs the shop, and my dad prepares my ice cream cakes.

**You're completely self-taught. Was there a moment when you thought, "Yes, this is what I want to do forever"?**

I loved doing this from the beginning, but I never expected I would've been able to make it my full-time job. Eventually, I decided to try anyway and it ended up being a great success.

**Balancing motherhood, business, and content creation is no small feat. How do you find harmony in the chaos?**

I work a lot, but it feels more like a hobby I love doing instead of work. For content creation, I film for a couple of days and I edit these videos during the rest of the week.

My kids also have a big part in my cake business and they join me at the bakery sometimes too. There are days when I can count the hours of sleep I get on one hand – but luckily, I don't need much sleep. When you're passionate about what you do, the work just flows.





**Your cakes are wonderfully playful and detailed. How would you describe your signature style?**

I noticed early on that I was skilled at making figurines. After a while, I only got better at them and now, they are my signature move on every cake I make. My most viral cakes are the ones with the most figurines. This is what makes me stand out in my line of work. I believe it's important for a cake designer to find their own style and really focus on it. Over time, clients will start to recognize your signature look – and that alone becomes a form of advertising.

**Where do your ideas come from, are you more inspired by characters, trends, or your own imagination?**

Sometimes I like to follow trends. Most of the time, once I start working on a cake, I feel that the inspiration just strikes naturally.

**What's been your most challenging design to date, and how did you pull it off?**

It wasn't particularly challenging, but it was definitely stressful at times. I once had to recreate the faces of very famous people from Belgium. When I delivered the cake at the premiere, I even got a meet-and-greet! But I felt stressed because they were going to cut into their own faces—and I was worried they would actually like it. Reproducing someone's face exactly still remains the hardest thing to do.

**Is there a theme or style you haven't explored yet but are dying to try?**

Yes, I saw a TikTok recently of an American cake designer who paints blank cakes using butter cream. His work looks amazing and I'm eager to try this myself.



**You've built an amazing community on Instagram and TikTok, what do you enjoy most about sharing your creations online?**

When I make a cake for a customer, I make one person happy. Thanks to content creation, I can share my work and make thousands of people happy. It's nice to reach an international audience.

**You've had some amazing viral moments. Which of your videos has gone most viral, and what do you think made that one stand out? How did your followers react?**

My most viral cake is the Cocomelon cake with 13.9 million views. I don't know what it is about Cocomelon, but the video exploded in a short period of time. Usually, all of my busy looking cakes receive the most views. My characters look so alike to the originals, that the people often react surprised and amazed. These cakes stand out because I use a style that not many other cake designers do.





**When creating for social media, how do you balance the "wow" factor with practicality?**

Social media tends to like some drama, so it helps to start from a surprising angle. I find that posting consistently also helps to gain some recognition, along with following some trends in your own personal style. For example when there's a trendy song about a watermelon, it might be a good idea to make a watermelon cake.

**What Saracino products are you using and why?**

I make all my cakes using only Saracino paste, so Pasta Top for covering and Pasta Model for sculpting. I also use Saracino's Liquid Shiny glaze for my finishing touches. I absolutely love Saracino products! Since I started sculpting with your fondant, I've seen a clear improvement in the quality of my figures.

**If you could teach just one foundational skill to every beginner decorator, what would it be?**

It all starts with stacking. Once you can do this, you just have to keep on practicing and the results will follow. I had zero skills in the beginning. I practiced every single day with different styles until I started seeing progress and I discovered my strengths early on. That's the foundation I used to get where I am today.

**You've written two beautiful books. What inspired you to become an author, and what's your favourite part of the writing process?**

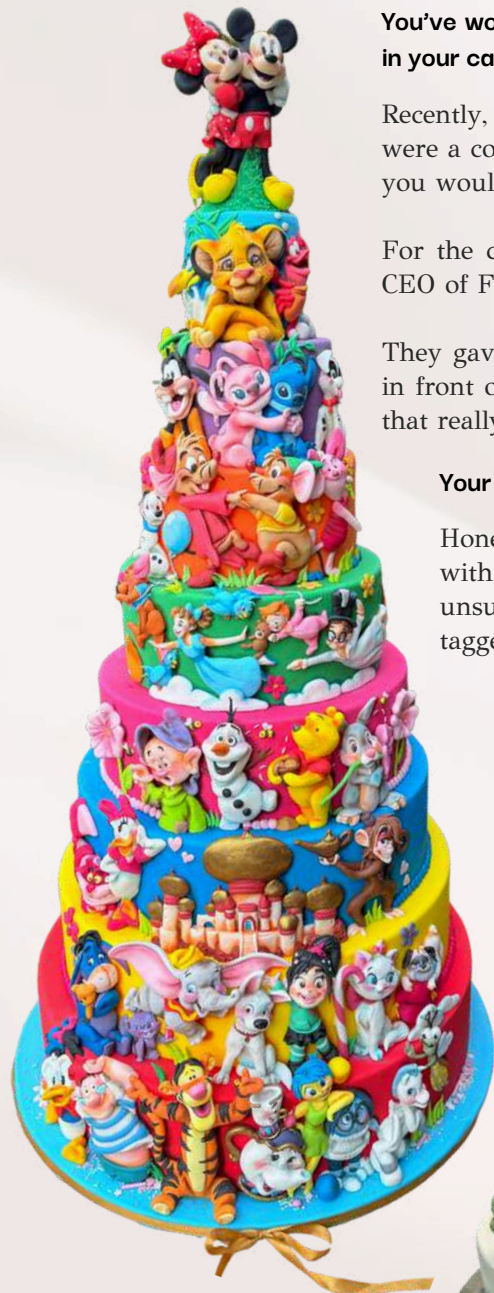
I'm a book lover, so writing one has always been a dream for me. I love seeing what other people create using my books. When they told me that my first book would be translated into English, I was ecstatic. Thanks to this, I could reach even more people from all over the world.

**You also offer tutorials, what's more rewarding: writing, teaching, or creating?**

I love to inspire others, and I enjoy making content for other people to see. But my favourite part is starting a new cake. It's a blank canvas and it ignites my creative itch.







**You've worked with big names like Universal and Facebook Belgium. What's been a standout moment in your career so far?**

Recently, I was asked to make the cake for the world premiere of the new Smurfs movie. There were a couple of celebrities, like Rihanna, James Corden and a lot of Belgian celebrities as well. If you would have told me this as a child, I wouldn't have believed you.

For the cake for Facebook Belgium, I was able to cut the cake with Alexis Lebedoff. He's the CEO of Facebook Belgium and Morocco.

They gave me instructions to deliver the cake, but eventually I was cutting the cake with Alexis in front of the cameras. I remember sitting in the car with my mom afterwards and saying "did that really just happen?"

**Your work was even featured on Good Morning America! How did that feel?**

Honestly, at first I thought it was a joke. They asked for my permission on Instagram with an unverified account. I saw the opportunity and said yes. Even though I was unsure about it at first and didn't think about it afterwards. A couple of weeks later, they tagged me in the article and I just couldn't believe it.

**What's one "dream collaboration" you'd love to do - brand, bakery, celebrity, or otherwise?**

If the Kardashians are interested, I'm only a call away! It's my dream to one day launch a line of baking tools for moms who want to create birthday cakes at home for their children. I would especially focus on encouraging everyone to try modelling and cake sculpting. I also would love to have my own show on television in Belgium :)

**If you could only bake one flavour combo for the rest of your life, what would it be?**

If I could only bake one flavour combo for the rest of my life, I think you could never go wrong with fresh Belgian chocolate mousse and fresh strawberries.

**And finally, if your cakes had a soundtrack, what music would be playing in your kitchen?**

When I'm in the zone, piping, mixing, and decorating at full speed, it feels like a whirlwind of creativity in the kitchen – so the perfect soundtrack would be 'Don't Stop Me Now' by Queen. It's fun, energetic, and keeps the good vibes (and the buttercream) flowing!



For more of Taarten Tatyana's designs, follow:





# Poinsettia





## RUCHIKA BHARGAVA

ABOUT  
me

hey

I am a cake artist based in Noida, India. I run my confections by the name 'Sinfull Temptations'. Decorating cakes is what I am passionate about.

A media analyst by profession for 14 years, now I am an enthusiastic baker past 10 years. I am self-taught and try to work across various mediums and techniques to enhance my skills. Baking and decorating cakes gives me a sense of happiness and fulfillment.

My new found therapy is flower making. Flower making though started as a hobby but now has got me great recognition.

Featured in several prestigious National and International publications like Saracino We Love Pastry, Cake Masters, The Great Cake, American Cake Decorating and D'licious Magazine. I have won both national and international awards for sugar flowers. Was selected as one of the finalist for a prestigious award ICA in sugar flowers category 2024. Nominated as a finalist for the 'Promising Talent India', for another prestigious award IICMA.



## Project Description

Welcoming winter!

While considered by the ancients Aztecs to be the symbol of purity, in today's language of flower, red, white or pink poinsettias, the December birth flower, symbolizes good cheer and success and are believed to bring good wishes and celebrations.

Working with both Pasta Bouquet and Flower Paste by Arati Mirji is an amazing experience. Very soft, flexible and resistant to humid condition, the flower paste by Arati Mirji rolls out very very thin making it a cake walk to work with delicate petals and leaves.

In this tutorial, you can learn the simple yet beautiful looking poinsettia with ease. With one paste, endless possibilities. Because the paste rolls out very thin, less quantity gives more outcome. The tutorial guides in making the pine leaves and the pine cones with basic materials. The vibrant poinsettias along with the green foliage and red berries represent very festive and happy vibes. They bring joy and cheer to the winter.

Happy Creating!! Happy Winter!!

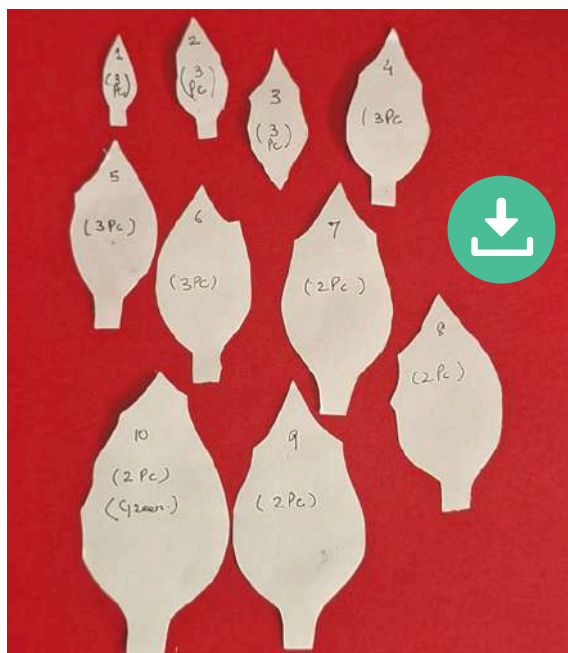
# What You NEED

## INGREDIENTS

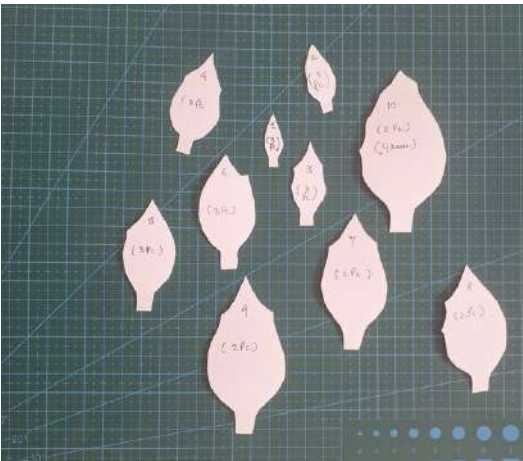
- Saracino Flower Paste by Arati Mirji
- Saracino Pasta Bouquet
- Powder colours: Red, Burgundy, Dark Green, Lime Green, Light Yellow, Chestnut and White
- Gel colours: Red, Green and Brown
- Edible glue

## EQUIPMENT

- Floral wires in white, brown and green (28g, 20g and 18g)
- Florist tape (Green and Brown)
- Foam board
- Groove foam pad
- Oak leaf cutter
- Veiner for flowers and leaves
- Template for poinsettia flower
- Rolling pin
- Ball tool
- Indenting tool
- Cake knife
- Colour palette
- Yellow sewing thread
- Dusting brushes
- Scissors







**STEP 1** Cut out the given template using stiff paper.



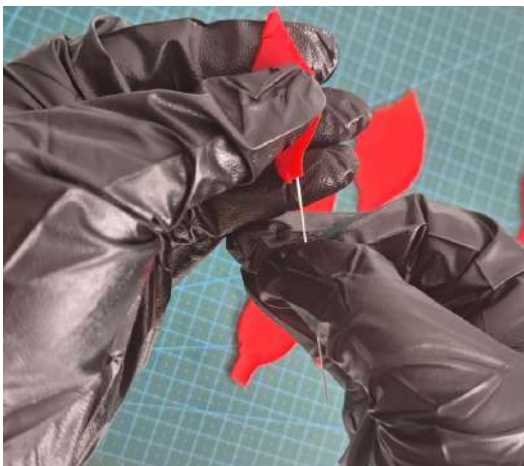
**STEP 2** Colour the Flower Paste by Arati Mirji in bright red colour.



**STEP 3** Roll out the flower paste approx. 2mm thickness and place the template cutouts. Using a craft knife cut the petals in the specified numbers and sizes respectively.



**STEP 4** Take 28 gauge wires and cut them in approximately 4 inch length for the petals. Cut about 30 pieces per flower.



**STEP 5** Insert the wire at the center of the cut petal.



**STEP 6** The wire should go 1/3 inside the petal.



**STEP 7** Using a ball tool, thin out the edges.



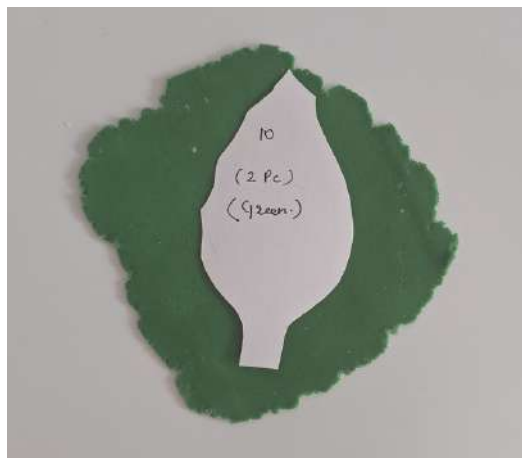
**STEP 8** Using the poinsettia silicon veiner, create the veins.



**STEP 9** In a grooved shaping foam pad, shape the petals and let dry.



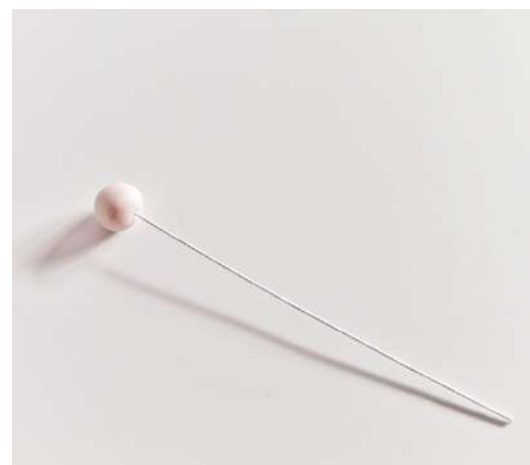
**STEP 10** Colour the flower paste green to create the leaves.



**STEP 11** Roll and cut the green paste according to the template cutout. Cut 2-3 leaves per flower.



**STEP 12** Thin the edges with a ball tool and vein the leaf in the veiner.



**STEP 13** To create the center of the poinsettia flower, take a pea size ball of Arati Mirji flower paste and insert a 28 gauge wire.



**STEP 14** Roll the ball between the fingers to elongate the paste on the wire.



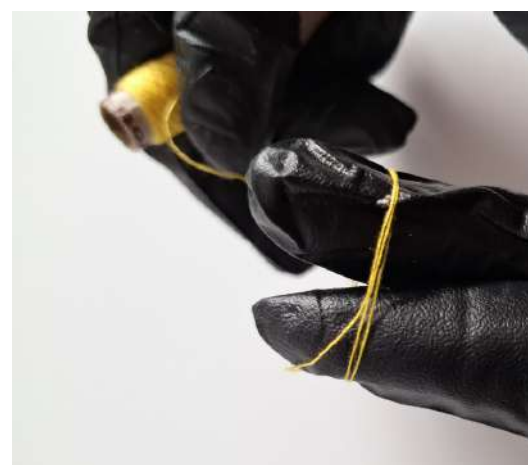
**STEP 15** Using the small ball tool make a small indent in the center and thin the edges while supporting the paste between the thumb and finger.



**STEP 16** Keep smoothing the edges with the ball tool till the edges are very thin.



**STEP 17** Create different sizes for the centre of the flower, around 8 to 10 for each flower.



**STEP 18** To create very fine center pollen, take yellow coloured sewing thread and wind it between two fingers 8 to 10 times.





**STEP 19** Hook the 28 gauge wire in the loop and twist the wire to tightly secure the thread.



**STEP 20** Use the green floral tape and tightly secure the wire and thread.



**STEP 21** Trim the thread uniformly.



**STEP 22** In a colour palette take a drop of edible glue and a pinch of yellow petal dust. Dab the thread tips gently in the edible glue and then touch it to the petal dust.



**STEP 23** Take a pea size ball of flower paste and start pinching and rolling it between fingers.



**STEP 24** Using a round brush, dust the centers with yellow powder on the top part and lime green at the bottom.



**STEP 25** Use red powder with a light hand on the top to just give a gentle hint of red.



**STEP 26** Make a bunch with 8-10 pieces and secure them with a green floral tape.



**STEP 27** In a colour palette, take red and burgundy powder and prepare dusting brushes.



**STEP 28** With a flat brush start spreading the red petal dust on the leaf.



**STEP 29** Take a small amount of burgundy petal dust and start working on the edges and the center vein to give some depth to the petals. Colour all the petals.



**STEP 30** Start spreading the leaf green petal dust on the leaf and brush off the excess.



**STEP 31** Mix dark green petal dust with a pinch of brown petal dust and highlight the edges and the center vein using a dusting brush.



**STEP 32** Add a little touch of red on the tip of the petal.



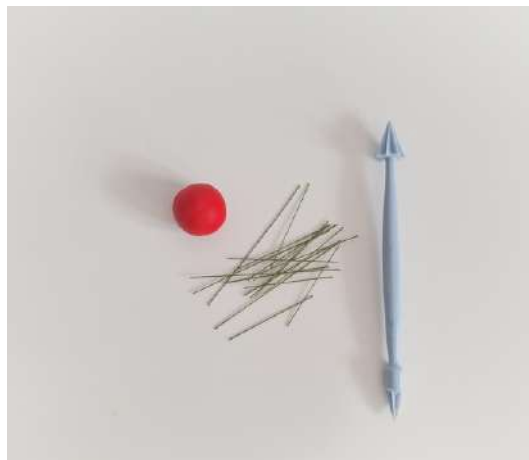
**STEP 33** To assemble the flower take the center and 20 gauge wire. With green floral tape attach the wire to the center and starting with the smallest petal start building the flower.



**STEP 34** Keep adding the petals according to the increasing size of the petals.



**STEP 35** To complete the flower, add the green leaves.  
Tip: If there is a tear in the leaf, highlight the tear with a delicate touch of brown to give it a natural touch.



**STEP 36** To make berries, colour the Pasta Bouquet red. Cut 28 gauge wires in approximately 2.5 inches in length. Take a ball of red paste a little bigger than pea size. Roll it smooth.





**STEP 37** Insert the wire from the top into the center and secure it from the bottom.



**STEP 38** Using an indenting tool, gently mark a small indent at the top center. Create a lot of these berries.



**STEP 39** With a mix of red and burgundy petal dust highlight the groove.



**STEP 40** Take 20 gauge brown wire and brown floral tape, start winding the tape around the wire.



**STEP 41** Start adding the berries to the stem along with small delicate branches created using brown floral tape.



**STEP 42** Create a few of the berry branches.

Tip: Using the brown adhesive tape and twisting it between the fingers can create tiny branches to include with the berry stem.



**STEP 43** Cut 28g green floral wire into 2 inch length.



**STEP 44** Colour the flower paste green.



**STEP 45** Take a pea size ball of flower paste and roll it with the wire between the thumb and finger and elongate it to almost 1 inch.



**STEP 46** Make several of those depending on the number of branches to be created.



**STEP 47** Take 20 gauge brown floral wire cut into 5 inch length along with brown floral tape.



**STEP 48** Using floral tape attach 8-10 of the pines on the wire, securing them tightly.



**STEP 49** Now open the pines. Create several of those.



**STEP 50** Dust with dark green petal dust taking the colour from the stem to the tip.



**STEP 51** Attach the two branches together and create clusters.



**STEP 52** For the oak leaves, take the white flower paste and roll it thin.



**STEP 53** Cut out the leaves using the oak leaf cutter.



**STEP 54** Insert a white floral almost half way through.





**STEP 55** Smooth the edges using a ball tool.



**STEP 56** Vein the leaf using the silicon veiner.



**STEP 57** With a very light green petal dust colour, dust the leaf with a very light tone and tape the wire with light green floral tape.



**STEP 58** Colour flower paste dark brown and roll a ball around 5cm. Shape the brown paste in a cone shape.



**STEP 59** Take a fine scissor and start cutting to create pines.



**STEP 60** Insert an 18 gauge wire. And cover the stem with brown floral tape.



**STEP 61** Dust the dried pine cone with chestnut petal dust, highlighting the sharp tips more.



**STEP 62** Using a flat brush and white dust highlight the tips of the pine cone.



**STEP 63** Once all the flowers and foliage are ready, start adding them into a vase. Start by adding the leaves, foliage and filler flowers first. Gradually adding the bigger flowers.

**YOUR MUCH-LOVED PASTA COVER IS NOW  
AVAILABLE IN 8 VIBRANT COLOURS, MAKING  
YOUR DECORATING EASIER AND MORE  
CREATIVE THAN EVER.**



**AVAILABLE IN  
8 BEAUTIFUL COLOURS:**

**WHITE, BLUE, BLACK,  
RED, YELLOW, GREEN,  
BABY BLUE & BABY PINK**

**Check with your local reseller to see which colours  
they have in stock and start adding even more colour  
to your creations!**



*created by [yuriealicebakery](https://www.yuriealicebakery.com)*



# WHAT ARE THE DIFFERENCES?

What are the differences between the two Saracino sugar pastes - NEW Pasta Cover and Pasta Top ?

## PASTA COVER



- Gluten FREE
- Thanks to the use of hydrogenated palm kernel oil, PASTA COVER maintains the same consistency from 18°C to 38°C. You won't have to worry about temperature fluctuations; your sugar paste will always be ready to use.
- PASTA COVER does not require long manipulation. It is immediately soft and flexible, perfect for rolling out and shaping effortlessly. It doesn't dry out quickly, avoiding the elephant skin effect on your cake. It will always remain soft and perfect when cutting the cake.
- White colour and delicate vanilla aroma
- It maintains its shape and does not tear during application, ensuring a smooth and even cover. It is flexible to perfectly adapt to your cakes and does not suffer from thermal variations.
- With the rising costs of cocoa butter, PASTA COVER represents an economical alternative without compromising on quality. It offers excellent value for money, making it the perfect choice for both professional and amateur pastry chefs.
- PASTA COVER performs exceptionally well in high humidity and temperature conditions, maintaining its integrity without ingredient leakage issues. Ideal for hot environments.
- NOW available in 8 colours!

## PASTA TOP



- Gluten FREE
- PASTA TOP is rigid at temperatures below 20 °C and contains natural shea oil and sunflower oil. Perfect for use between 25 °C and 35 °C.
- PASTA TOP requires slightly longer manipulation due to the hardness of the paste. It is perfect for rolling out and shaping effortlessly. It doesn't dry out quickly, avoiding the elephant skin effect on your cake.
- PASTA TOP stays firmly on tall cakes without falling and hardens in the fridge to help preserve the cake better.
- White colour and delicate vanilla aroma
- It maintains its shape and does not tear during application, ensuring a smooth and even cover. It is flexible to perfectly adapt to your cakes and does not suffer from thermal variations.
- PASTA TOP is available in performs exceptionally well in temperature changes.
- PASTA TOP doesn't dry out and is extremely elastic.
- PASTA TOP is available in 19 colours in 5kg, 1kg and 250g.

**SARACINO**<sup>®</sup>  
*We love pastry*



**FEATURING**

**A SLICE OF ITALY,  
A TON OF FUN, AND A WHOLE LOT OF  
CAKE MAGIC - ONLY AT THE SARACINO STAND!**

**YOU ARE  
INVITED TO  
CELEBRATE  
OUR BIRTHDAY**

**31.10-02.11.2025**

**SARACINO'S  
20TH  
BIRTHDAY  
BASH**

**Cake  
Unveiling -  
Coming  
Soon at the  
CI 2025  
Show!**

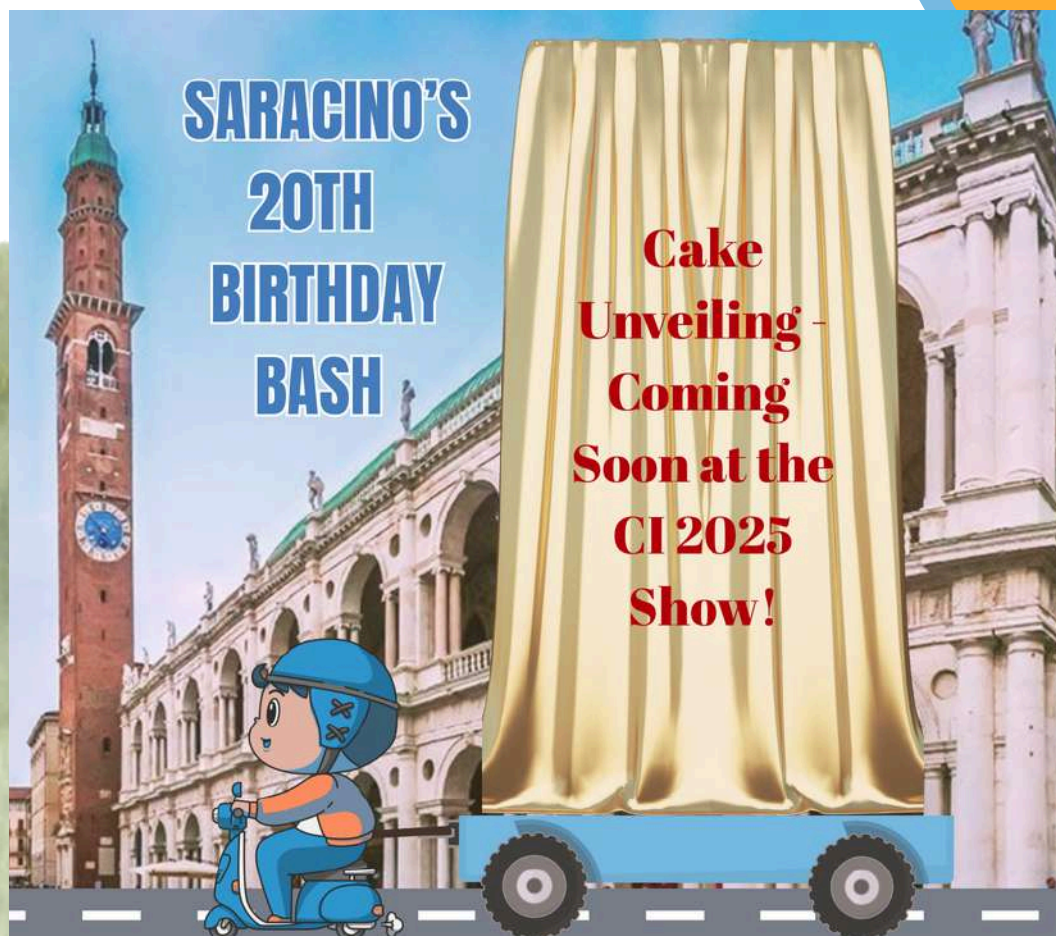
IN ASSOCIATION  
WITH

**Cake** Est. 1994  
INTERNATIONAL

**The  
Vanilla Valley**  
CAKE AND KITCHEN EQUIPMENT

*Cakes by Carol*  
AWARD WINNING CAKE DESIGNER

**PROP  
OPTIONS**





# SARACINO'S BIRTHDAY BASH

GET READY TO STEP INTO A SLICE OF ITALY... RIGHT ON THE SHOW FLOOR!



## **Vespa Selfie Station - Snap, Smile, Celebrate!**

Hop on our mini Vespa, strike a pose, and ride through a charming Italian street scene!

Towing the biggest birthday cake you've ever seen, this is your chance to capture the ultimate selfie.

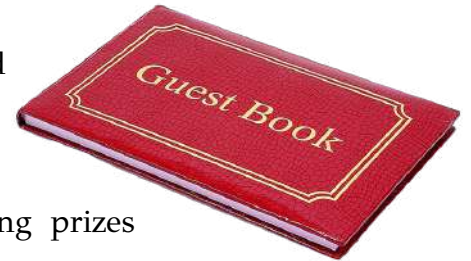
## **Props Galore!**

Chef hats, Venetian masks, Saracino aprons, mini gelatos, and giant fondant tools - everything you need to make your selfie pop!

 **Pose solo, as a duo, or with your whole team - and don't forget to enter our Best Selfie Contest to win sweet surprises!**




## **The Saracino Guest Book**

Leave us a birthday message, your name, or your social handle and become part of Saracino's special celebration memories!



## **Daily Giveaway!**

Engage at the stand, sign up on our tablet, and you could win exciting prizes including:

-  Saracino bundles
-  Prop Options products
-  Exclusive cake decorating kits

## **The Heart Trail - Find & Win!**

Search the show for hidden mini hearts hidden at different stands  

Bring one to the Saracino stand to claim a prize!

- ✓ Free samples
- ✓ Tote bags
- ✓ Discount vouchers
- ✓ and many more!

**Come celebrate our Birthday,**  
*the joy of cake, and the magic of Saracino.*



# Together We Create Magic ✨

## Celebrating 20 Years of Saracino at Cake International

This year, Saracino marks an incredible milestone: 20 years of inspiring sugar and cake artists around the globe. To celebrate, we wanted to do something unforgettable, something that captures the spirit of creativity, innovation, and community that has defined Saracino for two decades. And there was no better stage than the Cake International Show in Birmingham, the world's biggest celebration of cake art.

### 41 Artists, One Team, One Vision

For this anniversary, 41 talented artists from across the world joined forces to create a project. Each artist brought their own flair, techniques, and imagination, but the real magic happened in their teamwork.

They brainstormed, shared knowledge, encouraged one another, and blended their diverse cultural influences into one breathtaking showcase. It is proof of what can be achieved when passion and collaboration come together: a project that is not just beautiful, but also a symbol of unity in the sugar art community.

### Powered by Saracino

For the past 20 years, Saracino has provided artists with the tools to make their creative dreams a reality – whether that's lifelike flowers, delicate figures, or intricate decorations. Our products are made for artists, by people who understand artistry.

This 20th anniversary display perfectly reflects what Saracino stands for: quality, creativity, and the power of community. It's more than an exhibit; it's a living celebration of the brand's journey and the artists who have trusted it for two decades.

### Why You Can't Miss It

At this year's Cake International in Birmingham, the Saracino stand will be alive with energy, colour, and community. Here's why you'll want to visit:

- ✨ Experience the teamwork of 41 artists expressed in one stunning project.
- ✨ Enjoy free mini classes with talented artists from around the globe
- ✨ Celebrate 20 years of Saracino a journey powered by creativity and community.
- ✨ Be inspired to join this global family of artists who believe in working together to make sugar art extraordinary.

### A Thank You from the Heart

To the 41 artists who gave their time, talent, and teamwork: thank you. Your collaboration has turned this anniversary into something truly unforgettable.

This showcase isn't just a celebration of Saracino, it's a celebration of what happens when people come together with one purpose, one passion, and one team spirit.

### A Heartfelt Thank You to Our Sponsors

A project of this scale could not have happened without the support of our wonderful sponsors:

- ✨ Cake International - for providing the perfect stage to celebrate Saracino's 20th birthday and bring together artists, sponsors, and sugar art lovers from around the globe.
- ✨ Vanilla Valley - champions of the cake decorating world, who constantly support creativity.
- ✨ Prop Options - whose beautiful display stands and platforms allowed us to present this project at its best.
- ✨ Cakes by Carol - whose passion and commitment to sugar artistry helped us bring this vision to life.

Your generosity and partnership turned this dream into reality. We are truly grateful.

### A Celebration of Teamwork

To the 41 artists and our incredible sponsors:



Your dedication, creativity, and generosity have made this anniversary unforgettable. This project is proof that when we work together, we don't just create sugar art – we create magic.

**Visit the Saracino stand at Cake International, Birmingham**  
*come and celebrate, be inspired, and experience first-hand the power of teamwork and creativity.*





TEAM

# EFFORT



Adelina Bacu



Dionis Iarvoi



Silvia Mancini



Nicola Keysseltz



Romina Novellino



Michael Wehrmann



Arianna Sperandio



Mary Presicci



Kelly McWilliam



Zoe Hopkinson



Carol Smith



Tanja Campen-Howarth



Emma Stewart



Goda Laivyte



Aimee Ford



Claudia Kapers



Barbara Borghi



Manuella Taddeo



Anesha Baxter



Rita Oarga



Esper Lane



Margaret Levy



Debbie Lock



Kass Fraser-Clay



Averil Sweeney



Rebecca Graham



Beata Tomasiewicz



Louise Cannon



Megha Kwatra Madan



Sweta Dalmia



Samantha Hammer



Zlatina Lewis



Tricolore Party Service



Doreen Zilske



Ana Platon



Lou Finn



Flo Cheshire



Jo Bromfield



Victoria White

# Lady in Red





## TETYANA YEFREMOVA

ABOUT  
me

hey

As a cake designer with years of experience, I've dedicated my career to blending the worlds of art and confectionery. With a foundation in art education from my youth and formal training as a pastry chef,

I bring both artistic vision and technical skill to every piece I create. My passion lies in crafting exquisite designs with wafer paper—a medium that has become my hallmark. Nearly all my decorations are made with wafer paper, allowing me to achieve delicate, intricate forms that add a unique dimension to my cakes.

In 2024, my wafer paper flower composition won absolute gold at the Incredible India Competition, a recognition I am deeply honored by. Through my online school, I've shared my signature techniques with thousands of students worldwide, empowering others to create edible art with confidence and creativity.

Each cake I design is a fusion of art and dessert, and I'm thrilled to continue pushing the boundaries of what's possible with wafer paper in the world of cake artistry.



## Project Description

In this tutorial, we bring to life Lady in Red - a striking two-tier cake that merges fine art with edible design. This project guides you through the process of hand-painting a graceful female figure directly onto the cake surface, combining delicate brushwork with edible colours to create a soft, lifelike portrait.

The design highlights the drama of a flowing red skirt, painted with layers of transparent shades to achieve depth, movement, and vibrancy. Subtle shading techniques are used to sculpt the figure's features, hair, and blouse, while carefully blended tones give the composition a painterly, almost ethereal quality.

To complete the piece, a bold handmade wafer-paper tulip extends the design beyond the cake's surface. Each petal is shaped, coloured, and assembled with precision, resulting in a realistic sugar flower that enhances the cake's elegance and creates a stunning vertical dimension.

This project blends advanced cake artistry skills, including edible painting, wafer paper flower making, and structural assembly into one cohesive showpiece. Perfect for special occasions, competitions, or as a centrepiece for high-end events, Lady in Red celebrates the harmony of art and patisserie, inviting decorators to explore creativity with wafer paper and edible colour.

# What You NEED

## INGREDIENTS

- Saracino sugar paste - Pasta Cover
- Pasta Bouquet flower paste
- Cake Paper
- Gel colour – Ivory
- Powder colours: pink, yellow, red, black, brown, green
- CMC Mix
- Clear alcohol

## EQUIPMENT

- Round soft brushes for water colour painting – sizes 6, 3, and 1
- Large flat brush for glue
- Soft round brushes for dry dusting cake paper
- Floral wire: Regular – gauge 20, Thin – gauge 30
- Floral tape
- Dresden tool
- Medium flower pick



Tetyana's  
Previous  
tutorial







**STEP 1** Cut the sketch according to the size of your two-tier cake and transfer it onto the cake surface.



**STEP 2** Paint the entire light skin-toned area using a mixture of pink and ivory colours, well diluted with clear alcohol. Make sure the colours are thoroughly mixed to achieve a very light, transparent light flesh tone.



**STEP 3** Add a small amount of brown to the previous mixture of pink and ivory, and use it to create darker shadows on the body.



**STEP 4** Heavily dilute the brown colour with clear alcohol to create a sheer, transparent tone. Use it to build up soft shadows on the body, gradually adding darker touches to enhance depth and dimension.



**STEP 5** Mix brown with red and a transparent base to paint the hair. Use a transparent green to color the stem, and a transparent red to paint the skirt. To achieve a transparent effect, always add a generous amount of clear alcohol to the colours.



**STEP 6** Blend red and brown to deepen the shadows in the hair. As before, use the transparent colour technique by adding plenty of clear alcohol to maintain a soft, translucent effect.



**STEP 7** Use a fine brush and brown colour to define and detail the hair.



**STEP 8** Use black to define the darkest areas of the hair, adding depth and contrast. Also carefully outline the eyelashes, eyebrows, and the corner of the lips with black — this will enhance the expression and give the image a finished look.



**STEP 9** Dilute black colour heavily with clear alcohol to create a light grey shade, and use it to paint soft shadows on the white blouse.



**STEP 10** Dilute the red food colour heavily to create a very light, transparent shade. Use this diluted colour to gently add detail to the cheeks, lips, hair, and parts of the skirt.



**STEP 11** Take the same red food colour and mix it with a smaller amount of clear alcohol to achieve a more intense shade. Use this richer colour to paint the darker stripes on the skirt and the center of the lips.



**STEP 12** Mix green with a touch of black to create a dark shade, and use it to paint a shadow along the left side of the stem.



**STEP 13** Dilute the red food colour very thoroughly to achieve a very light, transparent shade. Use this to gently paint the lower part of the skirt. Also, dilute the green food coloring heavily to create a transparent shade, and use it to paint the flower stem.



**STEP 14** Join the lower and upper tiers together, then use red food colour mixed with less alcohol to achieve a more intense shade. With this colour, paint the folds where the two tiers meet.



**STEP 15** Mix black with red to create a deep shade. Use very little alcohol and a larger amount of colour to make a highly concentrated mixture. Use this to paint the dark shadows on the skirt and add a deep shadow under the elbow.





**STEP 16** Using flower paste, make a cylinder 4cm long and 1cm wide. Insert a thick wire (gauge 20) into the center of the cylinder and secure it well. Using a Dresden tool, draw three grooves along the sides of the cylinder.



**STEP 17** Model the top part of the tulip center using flower paste. It should be approximately 1.5cm in diameter. Attach it to the top of the piece you made in the previous step.



**STEP 18** Mix yellow and green colours to create a light green shade. Carefully paint the upper half of the piece with this colour. Paint the lower half of the piece with pure green.



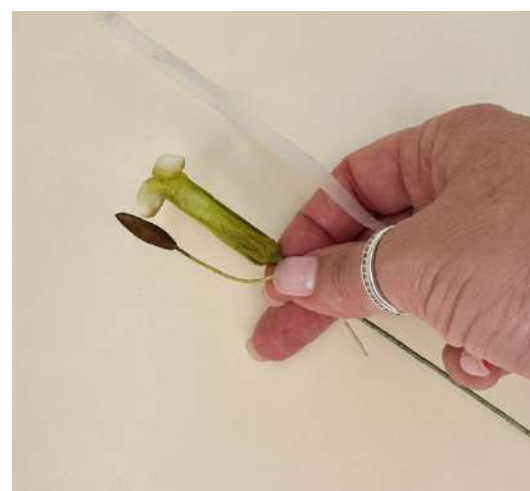
**STEP 19** Apply dry brown colour at the base of the piece.



**STEP 20** Using a small amount of flower paste, shape the top part of the stamens into a teardrop form. Attach them to 5cm lengths of thin wire, previously wrapped with floral tape.



**STEP 21** Paint the wire with a yellow-green colour, and colour the top part of the stamens with brown.



**STEP 22** Take a stamen and bend it slightly at the base. Secure all six stamens together using floral tape.



**STEP 23** Brush the top parts of the center details with edible glue and sprinkle them with yellow dust colour.



**STEP 24** Cut out two squares from cake paper and place them together so that the glossy sides are facing each other. Then trace the shape of a tulip petal.



**STEP 25** Prepare the glue or CMC in advance. Add 1 teaspoon of CMC powder to 100ml of cold boiled water and let it sit for 8 hours to fully hydrate. Use this glue to coat the petal insert made from cake paper, after inserting a thin wire (size 30) inside. Cut out the petals following the template.



**STEP 26** Each petal will have an inner and outer side. Once the petal is completely dry, shade the lower part with black and slightly above that with yellow. Use dry dust colours and a soft brush for this step. Repeat the same process for all 6 petals.



**STEP 27** Use dry red dust colour to shade the petals. On one side, cover the entire surface with red. On the other side, colour only the areas that were left unpainted.



**STEP 28** Gently bend the petals inward using a slight pressing motion. This will form the inner row, which consists of three petals.



**STEP 29** The second row will consist of petals that are curved outward.



**STEP 30** Use floral tape to secure the first petal. It should fit tightly against the center of the flower.



**STEP 31** Attach the second petal of the first row next to the first one. Don't forget — we are using the petals that are bent inward.



**STEP 32** Attach the third petal next to the second one using floral tape and complete the first row.



**STEP 33** The second row begins with the fourth petal. Note that this petal is curved outward, and we attach it between the first and second petals.





**STEP 34** Attach the fifth petal. It should also be placed between two petals of the first row.



**STEP 35** Use floral tape to secure the sixth petal.



**STEP 36** Wrap the flower stem tightly with floral tape and insert it into the flower pick.



**STEP 37** Insert the flower pick into the cake, aligning it with the drawn stem on the surface.



**STEP 38** Your beautiful cake is ready!

# CHANTÉLICE

## ✨ WHIP UP PERFECTION WITH CHANTÉLICE ✨

**CHANTÉLICE** is a refined powdered mix inspired by cream, perfect for making a light, velvety whipped cream that's also stable. Its airy texture and delicate flavour make it ideal for fine, precise **decorations, fillings, and frostings**, **suitable for all climates, even the warmest.**

The product is **extremely versatile**. It's usually made with water and milk to create a cream with a balanced texture that's easy to work with. It's also compatible with fruit juices and other edible beverages like plant-based drinks, infusions, or coffee. CHANTÉLICE pairs perfectly with flavour pastes, extracts, and food colourings, offering endless **customisation** possibilities.



### Watch Chantelice in action



You Tube



Instagram

AVAILABLE  
IN 500g  
BAGS



### Light, smooth and stable texture:

Soft yet firm, perfect for fillings, smooth coatings, and precise decorations.

### Bright colour:

With a pure white colour, it's ideal for elegant finishes and easy to customise with Saracino colourings.

### Quick and easy to prepare:

Ready in minutes; just add water or milk and whip.

### Neutral and delicate taste:

A subtle vanilla note that pairs well with any Saracino flavour or flavour paste.

### Guaranteed stability:

Keeps its texture even at 30°C, can be frozen, and used in all kinds of desserts.



## HOW TO PREPARE

Pour 200/250 g of CHANTÉLICE into a bowl with 200 g of cold water and 200 g of cold milk.

Whisk by hand to hydrate the powder, then whip with an electric mixer on high speed for 2–3 minutes until you get a soft, well-whipped cream. Add flavours and colourings as you like.

You can also use only milk for a creamier texture, or water for a lighter version.



*One 150g dose of the mix is enough to fill and frost a Ø 25cm cake or to decorate about 24–30 cupcakes*

- **Gluten Free**
- **Free from Hydrogenated Fats**



# FAQ | SARACINO® Chantélice

*We love pastry*



## 1. What is CHANTÉLICE?

CHANTÉLICE is an innovative powdered mix that lets you create a whipped cream-style base that's super versatile, perfect for frosting, filling, and piping decorations in pastry and cake making.

**How to prepare:** pour 200/250g of CHANTÉLICE into a bowl with 200g of cold water and 200g of cold milk. Whisk by hand to hydrate the powder, then whip with an electric mixer on high speed for 2–3 minutes until soft, fluffy peaks form. You can add flavourings and colourings as you like.

For a richer result, use only milk; for a lighter version, use water.



It's incredibly versatile, great for decorating cakes, tarts, pastries, gelato, fresh fruit, drinks, and any dessert that needs a soft but stable finish.

Plus, it can make gelato creamier and fluffier when added to a neutral base, and it works as a stabiliser when mixed with fresh cream.

## 2. Does the taste change if I make the cream with water instead of milk?

Yes, using milk gives a richer, more traditional flavour but a shorter shelf life. Water gives you a lighter, more neutral taste and slightly longer storage.

## 3. Can the cream stay at room temperature after it's prepared?

Yes, if made with water, CHANTÉLICE can stay at room temperature for several hours without spoiling. In very warm environments, we recommend refrigerating it to keep it stable. If prepared with milk, follow the guidelines for fresh dairy products.

## 4. What kind of food colouring is best?

Since it's a low-fat product, gel or water-soluble powder colourings work best to achieve strong, even colours.

## 5. Can I use the cream as a filling?

Definitely! CHANTÉLICE is ideal as a filling for cakes, rolls, and desserts. You can easily flavour it with SUPREME (Saracino's concentrated flavour pastes), and combine it with Creamix or Saracino Meringa Mix for even more creative results.

## 6. Is CHANTÉLICE suitable for frosting a cake?

Yes! Thanks to its stable composition, CHANTÉLICE keeps the perfect texture for frosting, even tall or wide cakes, providing a smooth, even surface.

## 7. How long does it last in the fridge after preparation?

It depends on the liquid you use: around 4–5 days if prepared with water, and 2–3 days if made with milk. We recommend giving it a good stir before using it again.

## 8. Can I freeze the cream?

Yes, you can freeze it. Once it's back to room temperature, just stir it well to restore its original texture.

## 9. Does the product contain allergens?

Yes, it contains MILK proteins. It may also contain traces of nuts, peanuts, eggs, and soy.

## 10. Is CHANTÉLICE gluten-free?

Yes, it's gluten-free.

## 11. Can I use CHANTÉLICE with a piping bag?

Absolutely! Its firm and stable texture makes it perfect for piping, even for more detailed decorations.

## 12. Does the cream hold its shape at high temperatures?

Yes, CHANTÉLICE holds its structure even up to 30 °C (86 °F), making it ideal for warm environments and events.

## 13. Is CHANTÉLICE plant-based and vegan?

It's made with plant-based ingredients, but since it contains MILK proteins, it's not suitable for vegans. It's okay for vegetarians, depending on individual dietary choices.

## 14. How long does the powdered mix last once opened?

If stored properly, it keeps until the best-before date on the label. After opening, we suggest sealing the package in an airtight bag and storing it away from direct light and heat.

# Tulle Cascade





## KATARZYNA SEKUŁA

ABOUT  
me

hey

my name is Kasia. On a daily basis, I'm a mom to two wonderful kids. My sweet adventure began in 2013, shortly after the birth of my son.

At that time, I had no idea that what started as a break from everyday life would turn into such a great passion.

I live in the charming little town of Krynica-Zdrój, where I run my own thriving artistic cake studio.

The beginnings were difficult, but I never doubted what I was doing. Striving for perfection, I experimented a lot and learned from my mistakes. A major turning point for me was taking part in a pastry competition. Winning it opened the door for me to showcase my skills at Expo Sweet 2023, where I won double bronze! Still feeling hungry for more, I returned to the fair earlier this year and won gold, silver, and the audience award.

Today, my biggest dream is to share my knowledge about cake creation and decoration, which is why I dedicate every free moment to improving my skills – both at home and through numerous courses and training sessions.



## About the project

This cake is a breathtaking exploration of wafer paper artistry, combining elegance, texture, and movement in one striking design. This three-tier creation showcases a cascade of delicate wafer paper ruffles, lace, and tulle effects, creating the illusion of flowing fabric that drapes dramatically down the cake.

In this tutorial, you'll learn how to master several wafer paper techniques: crafting edible lace using silicone mats, shaping ruffles with border punches, and preparing lightweight tulle with a blending and cooking method. These decorative elements are layered together to produce a sculptural, couture-inspired look. Additional wafer paper flowers, leaves, and details add dimension and refinement, while subtle shading enhances the airy, ethereal style.

Perfect for weddings, fashion-themed events, or showpiece competitions, the cake highlights how wafer paper can be transformed into an array of textures and effects. This project is ideal for decorators seeking to push their creative boundaries and bring a high-fashion flair to their cake artistry.

# What You NEED

## INGREDIENTS

- Pasta Cover white
- Cake Paper
- 0.3mm Wafer Paper
- Pink Gel Colour

## EQUIPMENT

- Silicone mat
- Rolling pin
- Scalpel knife
- Two bowls
- Spoon
- Silicone lace mat
- Small spatula
- Spatula
- Scissors
- Decorative edge punch
- Brush
- Kitchen scale
- Hand blender
- Frying pan
- Sugar paste tool with a pointed tip
- Decorative punches (flowers, twigs)



**STEP 1 Lace ruffle:**  
You'll need one sheet of Cake Paper, a bowl, and a teaspoon.



**STEP 2** Place finely torn sheet of Cake Paper into the bowl.



**STEP 3** Then add four teaspoons of water.





**STEP 4** Mix until a thick, uniform consistency is achieved. You can use your hands to help.



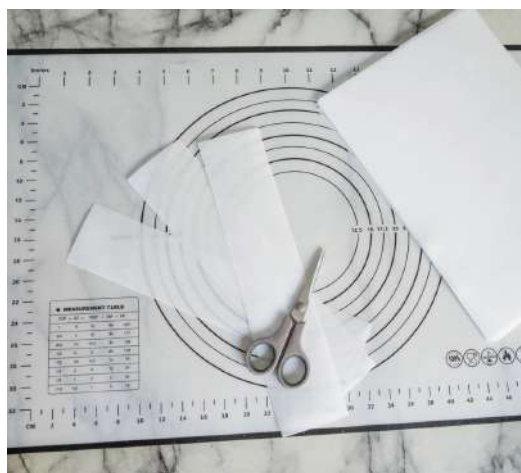
**STEP 5** Once the mixture is ready, spread it on the silicone lace mat using a spatula. To ensure a neat design, remove excess product with a damp sponge.



**STEP 6** Leave the prepared mold to dry completely. Drying time depends on the room temperature.



**STEP 7** When the lace stops sticking to your hand, gently peel it off the mold. Now, simply moisten one side of the lace with water to adhere it to the cake.



**STEP 8 Ruffle:**  
Cut a sheet of wafer paper into approximately 4cm strips with scissors.



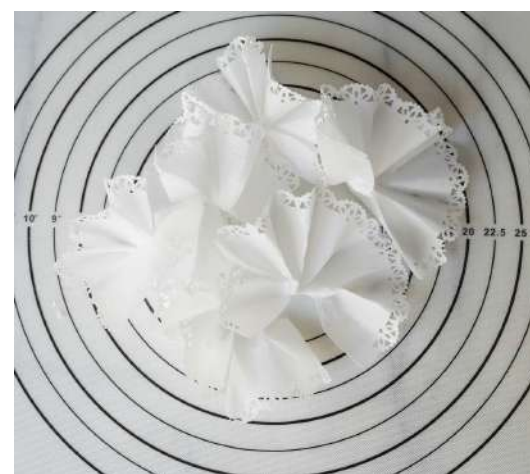
**STEP 9** Create patterns along the edges of the prepared strips using a border punch.



**STEP 10** Next, gently moisten the opposite edge with a brush.



**STEP 11** Holding the strip in your hands, roll it up to resemble a ruffle, simultaneously pressing the moistened side with your fingers.



**STEP 12** Place the prepared decorations on the cake using a brush dipped in water, creating a wave or ruffle effect.





### STEP 13 Tulle:

Start by preparing a scale and a bowl. The next step is to weigh 11g of 0.3mm wafer paper (scraps are fine).



**STEP 14** Then, pour 120g of water into the paper.



**STEP 15** Blend everything until smooth.



**STEP 16** Once the mixture is ready, heat a flat bottomed pan.



**STEP 17** Pour a generous amount of the mixture into the hot pan, spreading it evenly like a pancake. Then, quickly pour the excess mixture from the pan into a container. This will leave and create a thin layer.



**STEP 18** The finished tulle will spontaneously release from the pan, creating a beautiful and subtle curtain-like material that will give your baked goods a spectacular and very light appearance.



**STEP 19** Make a few to achieve better visual results. Apply by gently moistening the side that is to be glued to the cake with water.



**STEP 20** Prepare a few sheets of wafer paper or cake paper. Cut out flower and twig shapes with a decorative hole punch. A simple decoration that will add charm to any project.



**STEP 21** Paint the wafer paper with olive gel colour mixed with water. Be careful not to get the paper too wet. Let the paper dry. Combine all finished decoration to complete the cake.



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linärie

Q&A

with Celine





What started as a playful challenge quickly became an extraordinary career for Celine, the artist behind some of the most jaw-dropping cakes you'll ever see. Blurring the boundaries between food and art, her creations transform everyday objects from lemons and trainers to entire bathrooms into hyper-realistic cakes that astonish and delight audiences worldwide.

With meticulous attention to detail and a flair for illusion, Celine's work invites viewers to look twice: is it really just an object, or is it cake? Her viral videos on TikTok and Instagram have captivated millions, not only for their visual trickery but also for the joy and surprise they bring. In this exclusive Q&A, Celine shares the inspirations behind her edible sculptures, the painstaking process of achieving realism, and the challenges (and triumphs) of pushing cake design to new limits.

**Celine, your cake designs are jaw-dropping! From hand-held lemons to realistic shoes, your work blurs the line between food and art. What first inspired you to create cakes that look like everyday objects?**

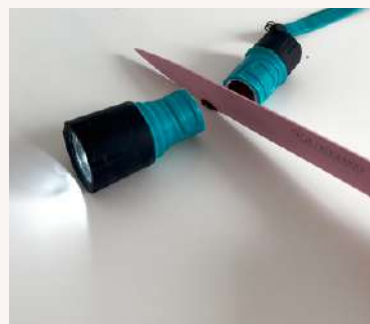
I made my first realistic cake more for fun and to challenge myself. It was a little personal challenge since at the time I was working on my sugar paste modeling training. I loved this meticulous work which was ultimately a bit like modeling. I presented them in the form of games where we had to guess which one was a realistic cake and my audience on social media loved it. I then set myself bigger and bigger challenges.

**Your ability to turn ordinary items, like a dog leash or a pair of trainers into cakes is incredible. Can you walk us through the process you follow to make something so realistic, from concept to creation?**

To create such realistic objects, the very first thing I do is choose the real object that I want to reproduce in a cake. Then, I always start by thinking about the material I will use to make them as realistic as possible (sugar paste, chocolate, chocolate paste). I look for the right texture, the exact colours. Then, I sculpt the cake to find the perfect shape and the exact dimensions. Some small parts can be moulded for even more realism. Once this part is done comes the work of detail. Every detail counts and must be worked meticulously to achieve the most realistic result possible.

**When people see your cakes, they're often left wondering if it's actually food or just an object. What's your approach to creating that sense of surprise and illusion in your work? How do you keep the balance between artistry and realism?**

This is exactly what I like to provoke as a reaction: doubt and the illusion that it can only be an object. It must be so realistic that doubt sometimes lingers even after the cake is cut. Achieving this illusion is once again a work of precision and attention to detail. The smallest details are sometimes the most important; even the smallest imperfections must be reproduced. I study textures, colors, shadows, and reflections on the material extensively. I also love creating the element of surprise in my videos by reproducing everyday scenes using my cakes as if they were real objects. Viewers are always wondering what object will be eaten next.



**You've incorporated Saracino products into your cakes. What do you love most about their products, and how do they contribute to your ability to achieve such fine details in your sculpted cakes?**

Absolutely, I particularly like Saracino products. My essentials are the "Pasta Scultura" and the Saracino modelling paste- Pasta Model. The Pasta Scultura gives me a firmness that I don't get with sugar paste. It sculpts perfectly without leaving any marks and also colors very well. As for the modelling paste, it's very useful when I need to maintain flexibility but with a firmer texture than traditional sugar paste. The fact that it hardens allows my realistic cake to hold its shape well while maintaining a more flexible texture than chocolate, for example.

**Out of all the hyper-realistic cakes you've made, which one posed the biggest challenge for you? Was there a particular item that was especially tricky to recreate as a cake?**

My biggest challenge so far has been my entire bathroom made of cake, complete with a full-size bathtub. This project took me a whole week. But I was so proud of the result!



**With your cakes looking so lifelike, how do you ensure they also taste amazing? Do you have a favourite flavour pairing that works well with your highly detailed designs?**

Personally, I love chocolate; I find that it visually and tastefully enhances the deliciousness of my realistic cakes. I often work these days with a chocolate sponge cake base, a light and creamy ganache, and I add a crunchy topping for a crunchy effect. I also like to combine flavors that visually match the colors of the objects.

**Your TikTok and Instagram are filled with mind-blowing cake transformations. How has social media helped shape your career, and what's been the most surprising response or feedback you've received from your followers?**

I would even say that Tik Tok and Instagram have allowed me to build the career and notoriety that I am lucky enough to have today. Social networks have been an incredible springboard and I am lucky to be able to share my passion and my creations with an incredible community. I receive a lot of surprising, adorable and inspiring reactions from my subscribers. The most touching and surprising reaction I had (because I did not expect to have such an impact) was a lady who told me that she loved my videos and that seeing me create such incredible things gave her back the taste of her passion and to live her dreams. Many families also love to spend friendly moments playing my "Real or cake" or trying to guess what next objects I would eat in my "My house is a cake". That the time of a video turns into a friendly moment of sharing, surprise and sometimes inspiration, I couldn't wish for better.



The level of detail in your cakes is remarkable whether it's the stitching on a pair of trainers or the texture of a lemon. What tools or techniques do you rely on to achieve such precision in your designs?

To achieve such precision I use modelling tools, sometimes small improvised techniques, any object can become a modelling tool, such as crumpled aluminium foil; and above all a lot of patience. I can spend very long hours just on the textures and details.

Those who want to get into creating hyper-realistic cakes, what advice would you give? Are there any common mistakes or challenges that newcomers should look out for?

To get started with realistic cakes, you must first enjoy making them, take the time to practice, to do and redo to perfect. You need a lot of patience and to be meticulous and a perfectionist. You also need to persevere, not give up in the face of difficulties.



You've already pushed the limits of cake design, what's next for you? Are there any exciting new concepts or items you'd love to recreate in cake form in the near future?

I have several big projects and challenges to complete in the coming weeks that you can discover on my networks!

If you could create any cake design without any limitations (time, tools, etc.), what would be your ultimate project or dream cake to make?

If I had no time limit I would love to make even crazier projects like a full size car. Maybe one day... To be continued!



For more of Celine  
cakedesign45  
creations, follow:





# Ice Cream Cake



In association with

PROP  
OPTIONS





## BINTCY DAVIS

ABOUT  
me

hey

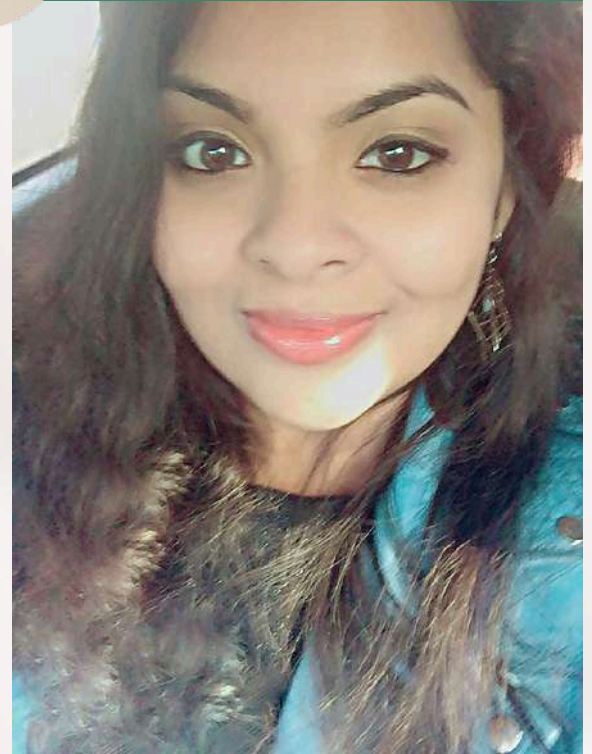
I'm Bintcy Davis, from Chikz Patisserie. I'm a Solicitor by profession and a cake artist by passion.

I've always had a flare for art and design which does not come as a surprise as my dad was quite the artist in his prime.

My first creation was a Karate belts cake that I made on the occasion of my daughter's black belt ceremony. In 2018, I took a career break following the birth of my son and I decided to embrace my passion and took it to the next level by qualifying as a Pâtissier.

I have won numerous awards including one in the Cake Masters worldwide competition and also represented UK in one of the international cake competitions and was placed first.

My work has been featured in a number of cake magazines. I am also the Brand Ambassador for The Cake Decorating Company (UK), NYCake (USA), and a number of other cake retailers.



## About the project

The Ice Cream cake is a playful, larger-than-life showpiece designed to capture the joy of childhood treats in edible form. Styled as a giant sundae glass overflowing with sweets, this project combines cake, modelling paste, and decorative techniques to create a vibrant centerpiece that's as fun as it is impressive.

In this tutorial, you'll learn how to construct the sundae glass structure using a secure central bar system, shape a realistic dome with marshmallow and cereal mix, and cover it with smooth modelling paste for a polished finish. Step by step, you'll also create colourful edible decorations: twisted lollipops, candy canes, a bracelet of sweets, a mini doughnut, marshmallows, and a glossy cherry on top. A drip effect, sprinkles, and a glaze finish complete the look, adding irresistible detail and shine.

Perfect for parties, celebrations, or as a striking display piece, the Ice Cream cake demonstrates how to combine structure, creativity, and edible art into one joyful design. Bursting with colour and whimsy, it's sure to delight both children and adults alike.

# What You NEED

## INGREDIENTS

- Saracino white Pasta Cover
- Saracino white Pasta Model
- Saracino Royal icing
- Saracino gel colour: red, blue, green, yellow
- Saracino Cake Gel
- Saracino Liquid Shiny glaze
- Cream
- Cornflour
- Marshmallows
- Cocoa Krispies or Cocoa Pops

## EQUIPMENT

- Prop Options (PropSecure Adjustable Central Bar Cake Separator)
- Cutting mat
- Rolling pin
- Round cutter
- Round piping nozzle
- Scissors
- Painting brush
- Microwave
- Spoon
- Precision knife
- Flower wire
- Toothpicks
- Lollipop sticks
- Dresden tool
- Sieve
- Fondant Smoother
- Daisy Cutters

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**PRE COLOURED PASTA MODEL**







**STEP 1** Take 1:1 part of marshmallows and Cocoa Krispies or Cocoa Pops or Rice Krispies.



**STEP 2** Melt the marshmallows in a microwave for 2 minutes with 30 second bursts. Pour it over the Krispies and let it cool down and combine it altogether (it will be so sticky).



**STEP 3** Use the amazing stand from Prop Options (PropSecure Adjustable Central Bar Cake Separator) which I highly recommend for gravity defying cakes. Make the Krispies marshmallow mixture into a dome shape on the stand (keep it upside down until it becomes firm).



**STEP 4** Crumb coat it with ganache. Use 3 parts Saracino white chocolate and 1 part cream to make the ganache.



**STEP 5** Sandwich two pieces of cake for the upper part.



**STEP 6** Cover the whole cake in white ganache. Cover the top with white Pasta Model.



**STEP 7** Now cover the whole cake with Pasta Model.



**STEP 8** Use Pasta Model and mix it with a drop of Saracino colours to get different pastel coloured modelling paste. Use a piping nozzle to cut small circles.



**STEP 9** Use a small round piping nozzle to cut a hole in the middle of each circle.





**STEP 10** String onto a thin flower wire to make the candy bracelet.



**STEP 11** Now make slightly darker colours. Make thin round strips and keep a white strip in between the coloured strips. Make a thick white sausage which goes in the middle.



**STEP 12** Roll it into a log as shown.



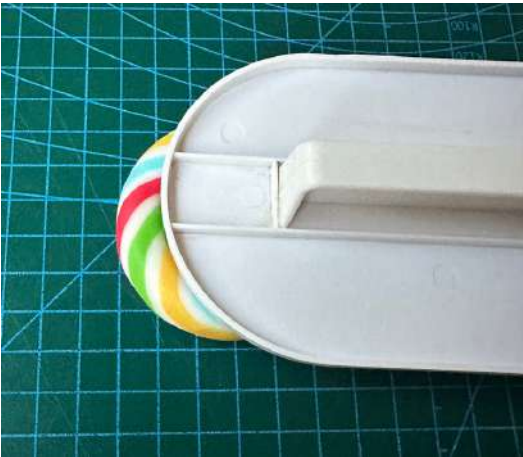
**STEP 13** Smooth it to a longer log using a fondant smoother.



**STEP 14** Twist it as shown.



**STEP 15** Curl it into the shape of a candy lollipop.



**STEP 16** Gently press it.



**STEP 17** Repeat step 11-16 to make a different shape lollipop.



**STEP 18** Twist light pink and white Pasta Model.





**STEP 19** Smooth it to make it into a straw using the fondant smoother.



**STEP 20** Make thin round strips of white and pink Pasta Model and cut it into small pieces for mini marshmallows.



**STEP 21** Use a sieve and cornflour to give the pieces the marshmallow texture.



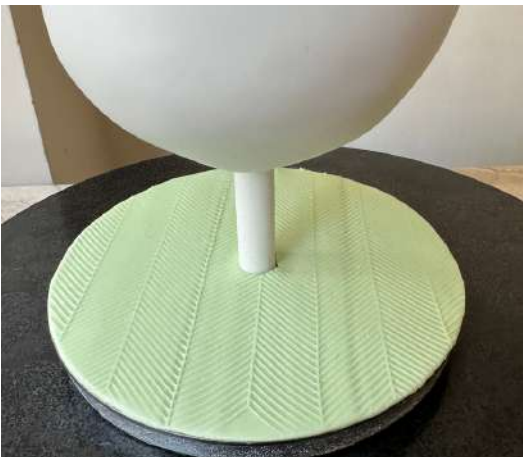
**STEP 22** Use brown Pasta Model to make a donut. Make a round shape and cut a hole in the middle using a round piping nozzle.



**STEP 23** Use a daisy cutter for the icing effect on top and cover it in sprinkles.



**STEP 24** Cover the Prop Options stand using the Pasta Model and use cake gel to stick the ends. Cut off the excess.



**STEP 25** Use an impression roller of your choice and cover the stand base.



**STEP 26** Roll white Pasta Model and place cling film on top and cut a round shape using a cutter.



**STEP 27** Cut a hole in the middle and cut one side open as shown.





**STEP 28** Glue to the bottom of the stand for the bowl base.



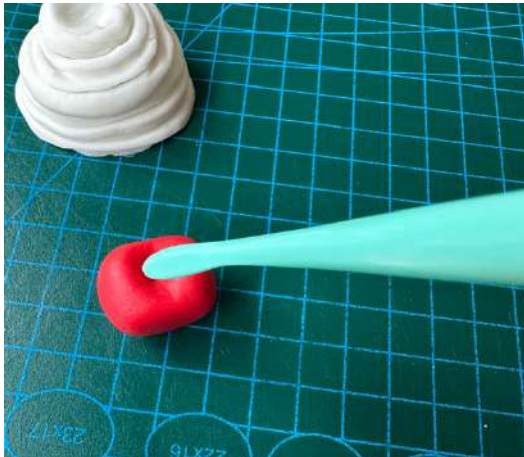
**STEP 29** Cut a thick strip of blue paste and cover the end for a more finished look



**STEP 30** Paint an uneven swirl design.



**STEP 31** Roll white modelling paste and fold it three times to make the whipped cream.



**STEP 32** Roll it as shown. Make a red ball and use a Dresden tool to make a dent in the middle to make the cherry.



**STEP 33** Make royal icing using Saracino royal icing and pour it on top of the cake.



**STEP 34** Scatter sprinkles.



**STEP 35** Finally use Liquid Shiny glaze to give the candy a shiny effect.



**STEP 36** Arrange all the decorations using toothpicks and lollipop sticks. Your fun dessert cake is ready to impress.



# PROP OPTIONS

## Adjustable Central Bar Separator

## GRAVITY-DEFYING CREATIVITY

Let your imagination drive your creativity and reach for the stars with our fully adjustable, Central Bar Cake Separator



Chikz Patisserie



Cahey Lulu's



Je m'occupe du dessert

CREATE A  
SHOWSTOPPER  
ILLUSION

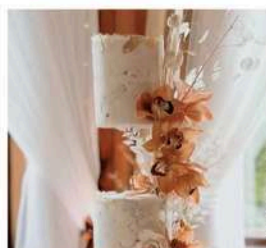
AVAILABLE IN  
VARYING SIZES AND  
HEIGHTS

FULLY ADJUSTABLE  
AND PROPSCURE  
COMPATIBLE

EXCLUSIVE  
STARTER BUNDLE  
AVAILABLE

Let your creativity loose as you create a masterpiece that will be the talk of the town. With endless options to style including the use of dummy shapes and florals to create unique and memorable designs, our full adjustable Central Bar cake separator provides complete flexibility, enabling you to unleash your imagination! For more information or to purchase yours, visit [propoptions.co.uk](http://propoptions.co.uk)!

## EXPLORE THE COLLECTION



Cobi & Coco Cakes



CakeBuds



Cherry Blossom Designer Cakes



Cahey Lulu's

Round Side Bar  
Separator

Square Side Bar  
Separator

Round Z Bar  
Separator

Adjustable Central Bar  
Separator

CREATIVITY INSPIRED BY INNOVATION

SCAN TO SHOP



# A CELEBRATION OF CREATIVITY



PROP  
OPTIONS

We were delighted to be part of Prop Options' huge launch of their amazing new rolling pins. To celebrate, we all teamed up with a talented group of cake artists who combined the smooth, reliable finish of Saracino Pasta Cover with the creative textures of the new rolling pins. The result is a collection of cakes that perfectly demonstrates how the right tools and products can turn simple ideas into extraordinary edible art. Each design is a testament to skill, imagination, and the joy of cake decorating.



**Dee-vine cakes**



**Iris Street Bakery**



**Perfect Cakes Co**



**Mixedenbaked**



**Suzanne Esper**



**Angela Jane Cake Design**



**AT Cake Artistry**



**Fays Cakes**



**The Canadian Cupcakery**



**Ella's Cake Atelier**







**Hannah's Cakes**



**Pretty Petal Cake Co**



**Eli's Patisserie**



**K's Cakes**



**Little Hunnies Cakery**



Saracino Pasta Cover is the ideal partner for Prop Options' rolling pins.

Its elasticity and smooth texture allow for effortless rolling, ensuring every detail of the pin's design is captured with precision. Unlike standard sugar pastes, Pasta Cover remains firm yet pliable, making it easy to emboss, texture, and handle without tearing.

The paste's stability means it won't crack or dry out too quickly, giving decorators time to create flawless patterns and finishes.

Whether you're adding a subtle texture or a bold design, the combination of Pasta Cover and Prop Options' rolling pins guarantees professional results every time - smooth, sharp, and beautifully detailed.

# Santa Selfie





## RODICA BUNEA

ABOUT  
me

hey

my name is Rodica, and I live in Romania where I run a small but well-known Cake Design School – Academia de Artă Dulce. Since 2012, I've been teaching courses that I carefully designed for two types of people: those who already work in

this field and want to perfect their skills, and those who, like me years ago, are looking to change their path in life and start something new.

My greatest passion and expertise are in sugar paste and modelling chocolate, but my work doesn't stop there. At my school, I also teach the art of decorated cookies, event and wedding cake décor, the beauty of isomalt, and the craft of chocolate – from delicate bonbons to stunning chocolate decorations.

For me, cake design is more than technique – it's a way of expressing creativity, telling stories, and bringing joy to people's lives. Through Academia de Artă Dulce, I've had the privilege of helping students grow their confidence, discover their artistic side, and sometimes even build brand-new careers. It makes me proud to know that what started as my own journey of change has now become a source of inspiration for others.



ACADEMIA  
de artă dulce

## Project Description

This step-by-step tutorial shows you how to create a charming Christmas-themed cake topper using Saracino Pasta Model and professional sugarcraft techniques. The project features a delightful festive scene with Father Christmas, a little girl holding a mobile phone, a decorated wooden chest, gift boxes, and a Christmas tree, all set on a snowy base.

The tutorial begins with preparing the base dummy and wooden chest, before moving on to detailed figure modelling, covering everything from wire skeleton structures to realistic facial features, clothing and accessories. You'll learn how to use moulds, cutters and hand-modelling techniques to create intricate details such as Father Christmas's beard, the girl's hair, nail heads on the chest, and even miniature glasses.

Throughout the process, you'll explore techniques in colouring, shading and finishing using powder colours, gel colours and edible paints to bring depth and vibrancy to your models. By the end of the project, you'll have a professional-quality festive cake decoration that showcases advanced modelling skills and a keen eye for detail – perfect for impressing at Christmas celebrations.

# What You NEED

## INGREDIENTS

- Saracino Pasta Model: white, green, blue, brown, black, red, rose beige
- Powder colour: brown, blue, pink, gold
- Gel colour: black, blue, white
- Cake Gel
- Liquid Shiny glaze
- Cornflour

## EQUIPMENT

- Cake dummy 18cm diameter
- Small rectangle and square dummies
- 18 and 20 gauge flower wires
- White flower tape
- Stiff wire for the skeleton
- Shoe mould
- Baroque mould
- Nitrile gloves
- Rolling pin
- Plastic line
- Circle and square cutters
- Silicon mat
- Dresden tool
- Brushes
- Metal knife
- Pliers
- Silicone modelling tools
- Wooden stick



NEW  
colours



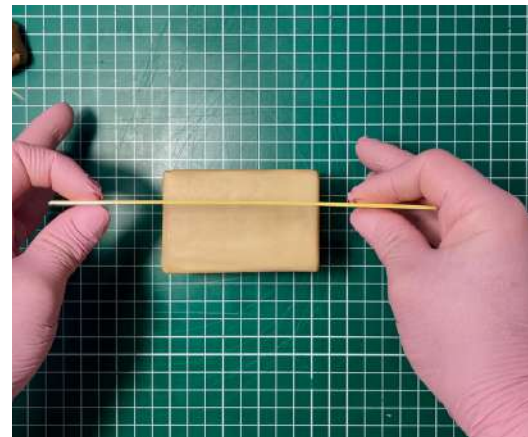




**STEP 1** Wooden chest - Spread a little cake gel on a 10cm long x 6cm wide x 4cm high dummy.



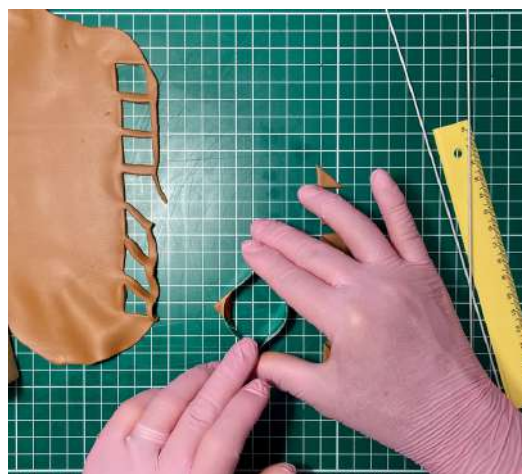
**STEP 2** Roll 30g of light brown coloured Pasta Model, using two 18 gauge wires to obtain the same thickness all over.



**STEP 3** Cover the dummy with the paste and, using a plastic ruler, make an indent on the top and around it to form the closed lid. Using the same technique, cover two more dummies, one in green, one in red and a small one in blue. These will have attached thin sugar paste ribbons and they will be gift boxes.



**STEP 4** Roll 30g of dark brown coloured Pasta Model using two 18 gauge wires to obtain the same thickness all over. Prepare a square and a circle cutter for the details of the wooden chest.



**STEP 5** Cut 1.5cm squares out of the dark brown paste and then cut those squares with an oval or circle cutter in order to obtain triangle like shapes, as shown.



**STEP 6** Apply the small triangles in the corners of the dummy. Cut thin strips of paste.



**STEP 7** Apply them to the wooden chest as shown. Using a mould, create a baroque-style padlock.



**STEP 8** Using a very small circle, press lines and corners of the dark brown sugar paste in specific places so that you create the impression of nail heads.

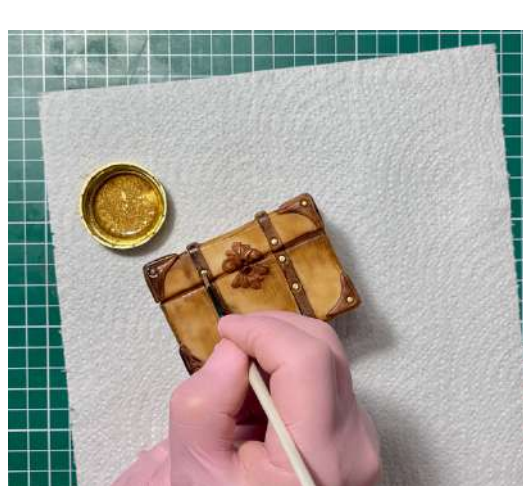


**STEP 9** Prepare the powders for colouring the wooden chest. Brown and gold powder pearl.





**STEP 10** Start dusting the wooden chest with a brush using the brown powder.



**STEP 11** Mix a small amount of clear alcohol with the gold powder and paint the nail heads.



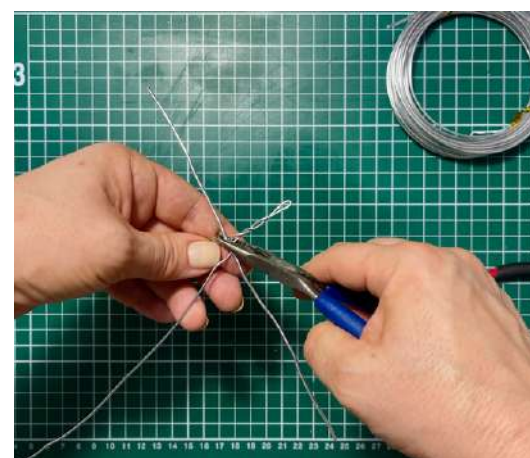
**STEP 12** Cover a 7" cake dummy with white Pasta Cover and set aside.



**STEP 13** Weigh 500g of Pasta Model and press it a little bit in the middle. The idea is to obtain an even thick layer in the middle and a thicker one on the sides.



**STEP 14** Cover the cake dummy with this and model it to look like snow.



**STEP 15** Little girl modelling - Start creating a skeleton from stiff wire using pliers.



**STEP 16** Cover the wires with white tape and stick it into a dummy so you can add sugar paste components later on.

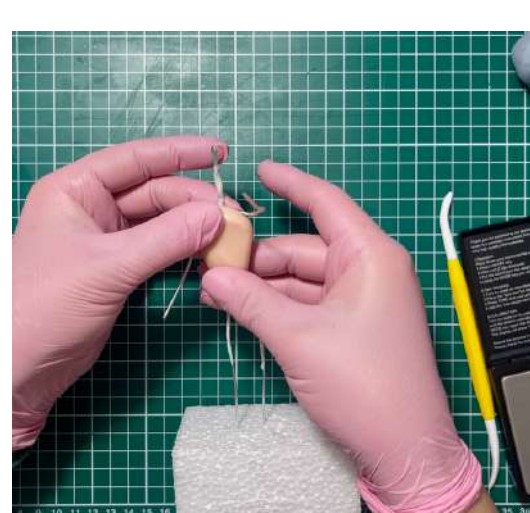


**STEP 17** Start making red and white sneakers using a mould. I started with white sugar paste on the toes area and added red and finished with white once again on the sole area. Let the sugar paste dry inside the mould for 15 minutes and then take them out.

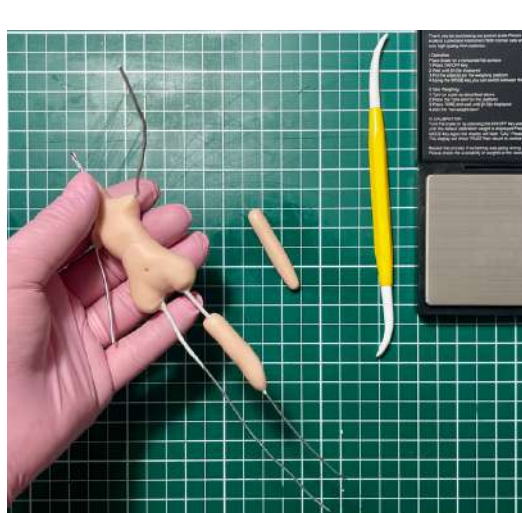


**STEP 18** Roll a 10g ball from rose beige paste, flatten it a little bit on a part and cut this shape in the middle.

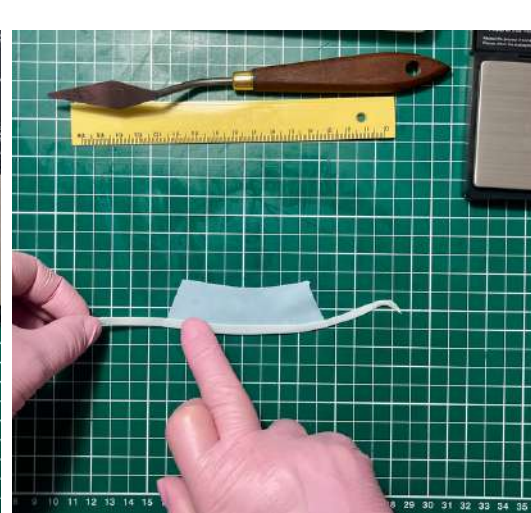




**STEP 19** Press it on the upper wire skeleton part and model a torso out of it.



**STEP 20** Repeat with the lower part of the body. Make two equal balls and roll them into long shapes for the legs. Model the final shapes of the legs onto the wire and add a thin stripe of white sugar paste at the lower edge as socks.



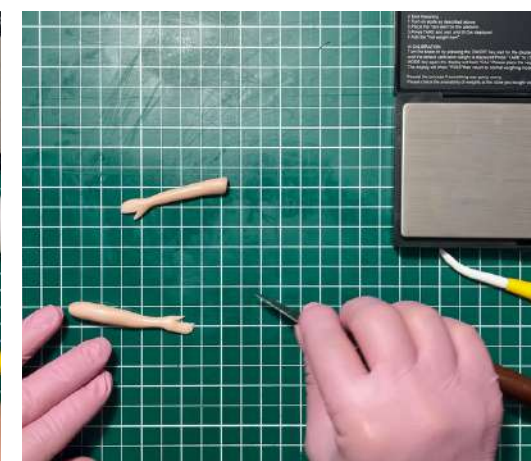
**STEP 21** For the short pair of jeans roll out a small amount of light blue paste, cut in the shape of a car windscreen. Attach a thin stripe of white sugar paste on the lower part and another one in light blue on the upper part.



**STEP 22** Make a small cut on the lower part of the paste and add a seam on the pants using a sharp tool. Attach it to the body of the little girl and model it as short jeans.



**STEP 23** Attach the sneakers.



**STEP 24** Form two thin arms (3g each) from elongated egg shapes. Thin the wrist line with rotational movements, apply a little pressure on the palm, then shape the fingers.



**STEP 25** Attach the arms to the body making sure that the wire of the left hand is coming out from its palm.



**STEP 26** Shape a mobile phone out of a piece of paste into a rectangle with sides of 2cm and 1cm and attach it to the wire of her left hand.

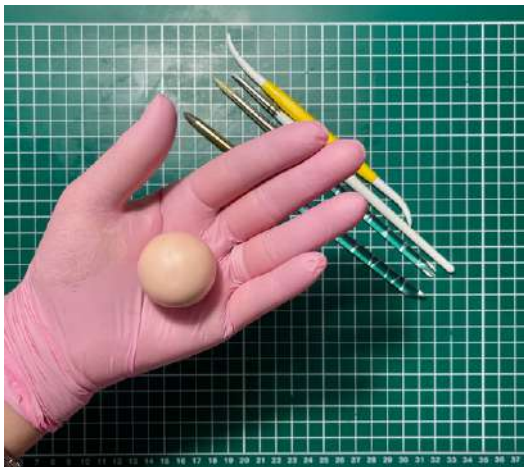


**STEP 27** Roll a small amount of red paste and cut it into a rectangle. Using a circle cutter, cut out three round shapes from the top as shown.

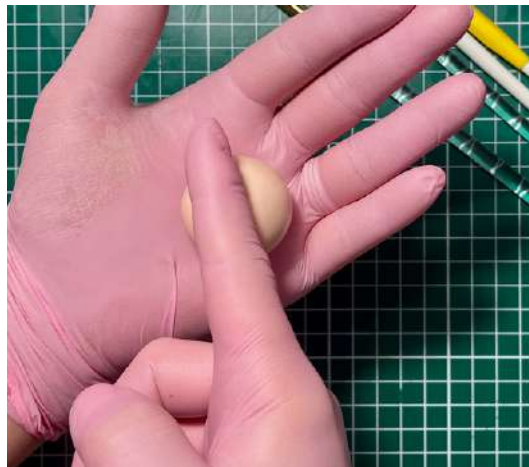




**STEP 28** Attach the red paste to the girl's body to form her tank top.



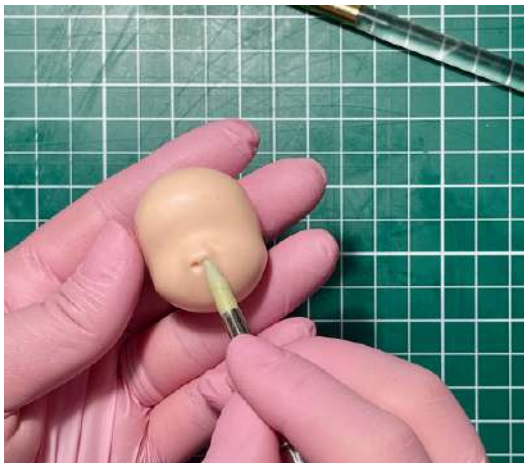
**STEP 29** Start making the face using 20g of rose beige paste. Roll a ball out of it.



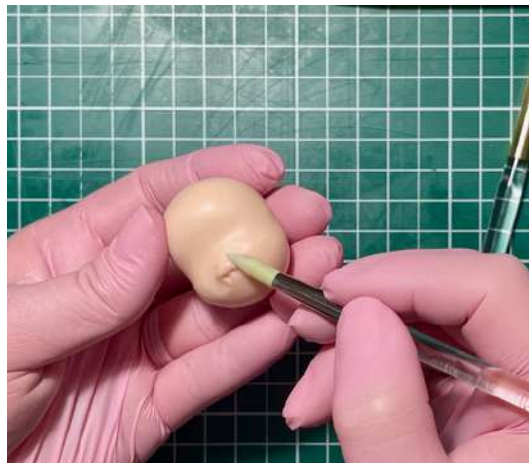
**STEP 30** Using your finger, create a small indentation by pressing it to divide the head area into two, slightly unequal parts.



**STEP 31** Using a silicone tool, start drawing two small grooves in the middle (in the higher area created in the previous step) and form the shape of a nose from the paste formed between them.



**STEP 32** Add the nostrils with the silicone tool.



**STEP 33** With the same silicone tool finish modelling the shape of the nose.



**STEP 34** Using the Dresden tool, press to highlight the side folds of the mouth and smooth that area with your fingers.



**STEP 35** Draw the mouth line connecting two previous points pressed with the silicone tool.



**STEP 36** Shape the lips using a silicone tool with the tip as a wide screwdriver.





**STEP 37** Smooth the edges of the lips with the Dresden tool.



**STEP 38** Form the chin using the Dresden tool. If there is not enough sugar paste to form it, you can add a small amount of paste and blend it to the chin area.



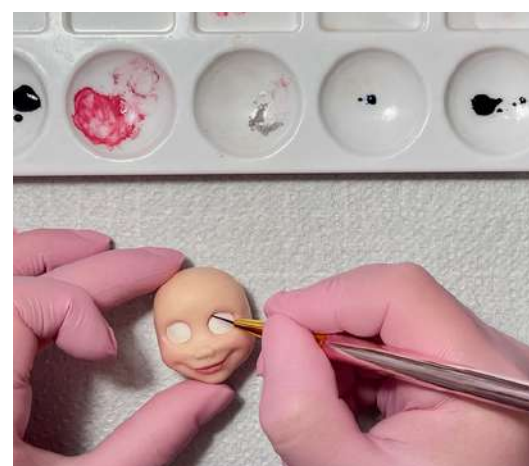
**STEP 39** Start forming the eye sockets by pressing using any tool you have. You can use the Dresden tool.



**STEP 40** Prepare the face and eye colouring.



**STEP 41** Dust the cheeks with pink powder, form the eyes using white paste.



**STEP 42** Mix a small amount of clear alcohol with pink powder and paint the lips. Start painting the eyelashes with black gel.



**STEP 43** Colour the iris in blue and the pupil in black.

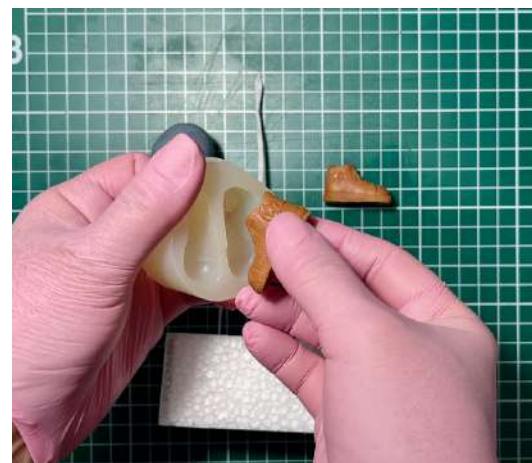


**STEP 44** Draw the eyebrows in brown.



**STEP 45** Paint some freckles and the head is ready to be used.





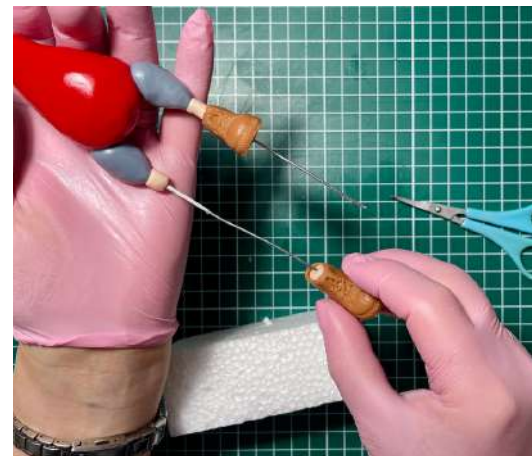
**STEP 46** Santa Clause - use dark brown paste to make Santa's boots. I used a shoe mould for the boots.



**STEP 47** Make a wire skeleton in the same way you did for the girl and using 30g of red paste follow the same technique as for the girl to make the upper body. Shape his belly directly on the wire.



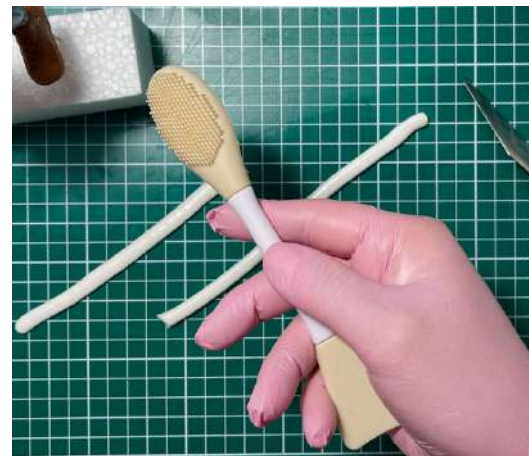
**STEP 48** From two balls of grey paste (about 3g each), form the legs of Santa directly on the wire. Add a small amount of rose beige paste to the base of them to highlight a little of the foot that will be visible from the boots.



**STEP 49** Attach the boots to your legs directly through the wire.



**STEP 50** Roll grey paste and cut it in a rectangular shape. Make two cuts on the lower part as shown. Model the trousers over the legs and lower body.



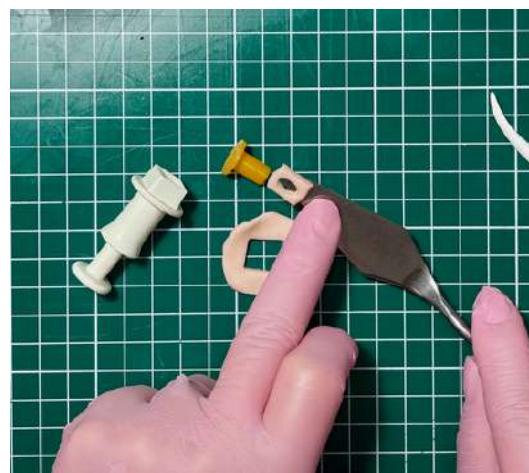
**STEP 51** Roll two strands of white paste and flatten them. Use a silicone brush to give them the impression of fur.



**STEP 52** Use one of them to trim the bottom of Santa's coat. You will use the second one later for the cuffs.



**STEP 53** Roll black paste and cut a thin strip. This is the belt and is glued around Santa's coat.



**STEP 54** Form a buckle by cutting a small rectangle and cutting an oval in the middle of it. Position the buckle on the strap.

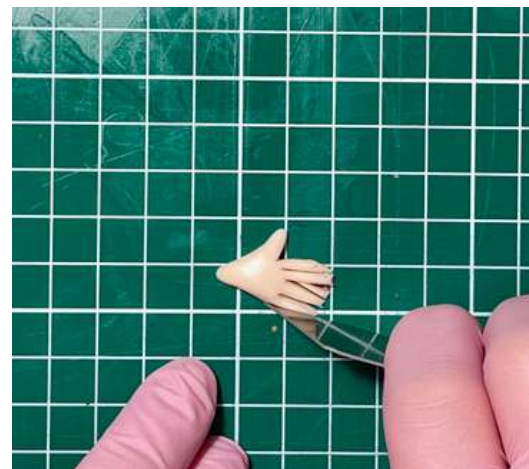




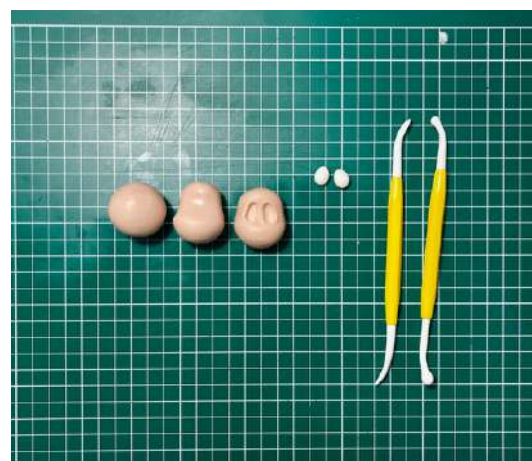
**STEP 55** From two balls of approximately 5g of red paste, shape the arms starting from two balls and ending in elongated shapes. Attach the white cuffs to these.



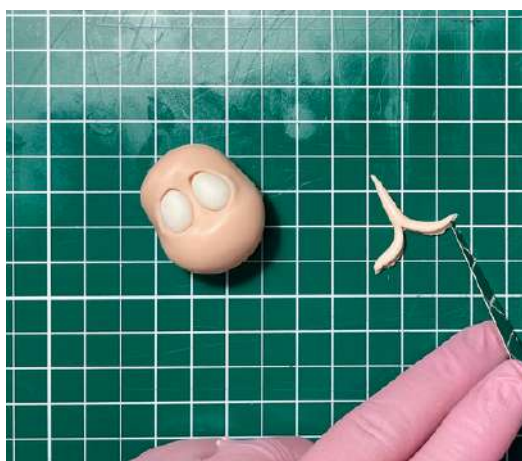
**STEP 56** Attach the arms to your body and position them in a crossed position.



**STEP 57** From two balls of approximately 1.5g each, form the palms starting from two flattened egg shapes and then cut them out in such a way as to form the fingers. Attach the hands.



**STEP 58** Start shaping Santa's face. Roll a ball from 20g of rose beige paste. Flatten one side of the ball and make two holes in the flattened part. These are the eye sockets.



**STEP 59** Make two oval shape eye balls and place in the eye sockets. Form an elongated egg shape and cut up to half of it, in the thicker part.



**STEP 60** Attach it to the upper part of the eyes and model it as Santa's eyelids.



**STEP 61** Form two elongated egg shapes and attach them under the eye area to create fuller cheeks.



**STEP 62** Colour the eyes with blue and black. Dust the face and the nose with pink powder.



**STEP 63** Roll green paste, put a wooden skewer in the middle and cover it. Cut the sugar paste with a knife in the shape of triangle for the tree.





**STEP 64** Start cutting the sides in the shape of a Christmas tree.



**STEP 65** Cover some of the tree parts with white paste for a snow effect.



**STEP 66** Place the cake dummy on a stand. Dust it a little bit with blue dust combined with cornflour in order to highlight an evening snow colour.



**STEP 67** Place the Christmas tree, Santa's body, girl's body the wooden chest and the gifts on the dummy. Attach the heads.



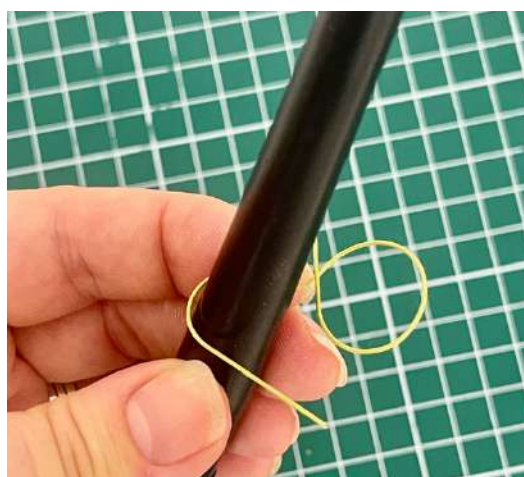
**STEP 68** Make the base of the hair and attach the ears made out of small paste balls.



**STEP 69** Roll light brown paste and cut out small triangles. Using the pastry cutter, create the impression of strands of hair. Form her hair out of those by attaching next to each other. Make a bow out of thin strips of red paste and attach to the head.



**STEP 70** Using the same hair technique, do the same for Santa's beard, moustache and hair.



**STEP 71** Make the glasses out of 20 gauge green wire. Wrap the ends around a round handle. I used a paintbrush handle.



**STEP 72** Paint the glasses in gold and place them on Santa's nose. Model a few sugar paste balls, paint them in gold and place them on the snow and on the wooden chest. Finish everything by dusting with powder colours. Happy Christmas all.



# WHAT IS PASTA MODEL ?



Ready-to-use sugar paste designed for modelling without the need for the addition of CMC, perfect for small and medium-sized projects.

Available in 20 beautiful colours.

- 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



Due to its strength it allows for very thin rolling for elements such as clothes. Perfect for ruffles.



It's very flexible, soft, and easy to use and also smells and tastes delicious.



Holds its shape during modelling but also allows for correction and re-shaping for a long time.



Blends at joints perfectly, making the joints invisible.



Perfect for modelling very small elements, detailed pieces and for moulds. Easy to colour using gels or powders. It is also easy to dust.

# Winter Robin

In association with

PROP  
OPTIONS





## TANJA CAMPEN-HOWARTH

ABOUT  
me

hey

I'm Tanja, cake artist and owner of Cake Harmony est 2021. Originally born and bred in Germany where I trained to become a confectioner.

After a few years travelling Europe and working in multiple award winning 5 star hotels as a pâtissier, I settled down in Cornwall, UK. For many years I stepped away from cake making and was working as a teaching assistant, in my spare time I was creating little "mini me" clay cake toppers.

After Covid hit more and more cake enquiries came in and Cake Harmony was established.

My work has since been published globally in various magazines and of course in Saracino 'We Love Pastry'.

Living close to sea level means I have a high humidity environment, therefore I love incorporating Saracino Wafer Paper as it is flexible, very versatile and you can be as creative as you wish with a cost friendly medium.

I can proudly say that my first ever competition entry gained me a gold and bronze award at the Cake International 2024.



## Project Description

I wanted to create a little winter wonderland with a cute skiing bird and thought a red robin was just the right one for this project. I used a variety of Saracino and Prop Options products.

My aim is it to keep the tutorials fairly simple but effective in appearance. Saracino Pasta Cover is a dream to work with. Its lovely flavour and elasticity is perfect for any cake. As some of you already know I usually try to include some form of wafer paper and also this time you can learn different ways how to incorporate this fantastic medium. Use left over wafer scraps as snow, flower buds, ski poles etc.

To highlight Saracino products to their best why not present them on a Prop Options cake stand and give your cake the illusion of sitting on a branch with the Prop Options Z-bar system. Be creative use this tutorial as a guidance and add your own stamp to it.

Happy creating!!

# What You NEED

## INGREDIENTS

- White Pasta Cover
- Wafer Paper 0.6mm
- White Pasta Model
- Gel colour: yellow, red-shades, brown, black
- Powder colour: brown
- Cake Gel
- Water
- Vodka / clear alcohol
- An orange

## EQUIPMENT

- Dummy/real cakes 4" x 6", 7" x 8"
- Prop Options Z-bar 4" x 6" x 4" tall
- Prop Options hourglass stand 8" x 9"
- Prop Secure if using real cake
- Rolling pin
- Ridged rolling pin
- Silicone mat
- Wooden skewers
- Smoother
- Scissors
- Cake knife
- Modelling tools
- Brushes
- Sponge



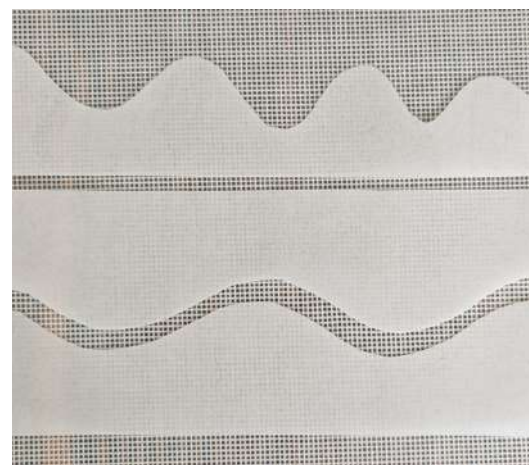




**STEP 1** Knead and roll out your Pasta Cover using first a normal rolling pin and afterwards the ridged rolling pin. Cover both cakes with the wrap method leaving the tops clear. Use the cake smoother for the top edges if needed.



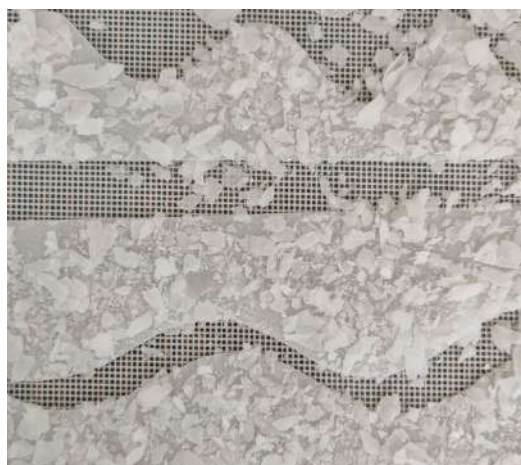
**STEP 2** Attach the Prop Options Z-bar spacer between the cakes. When using real cake also use Prop Options secure pins to avoid the top tier tumbling.



**STEP 3** Cut some 0.6 wafer paper in waves.



**STEP 4** If you have some wafer paper scraps then use those for the snow, if not tear up a bit of wafer paper and mix in a food processor or coffee grinder to fine and middle sized 'flakes'.



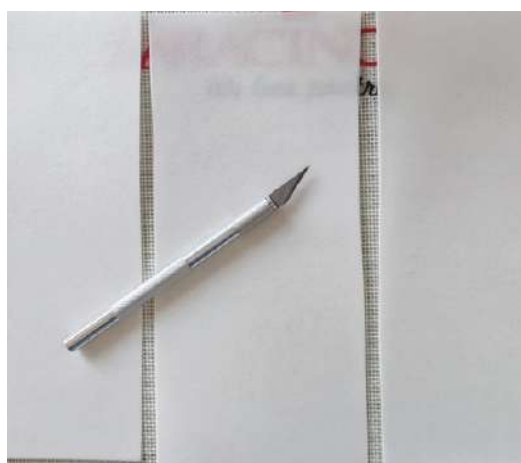
**STEP 5** Brush the wafer paper waves with Saracino cake gel and cover with the bigger flakes.



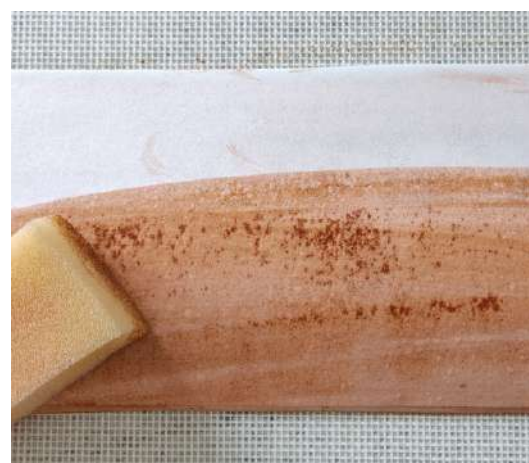
**STEP 6** Brush around the bottom edges of the cakes and wrap the wafer paper waves around each cake.



**STEP 7** Cover the tops of each cake with Pasta Cover making it look like a snow blanket overlapping the edges. Brush the tops with cake gel and sprinkle the finer wafer snow around it leaving some gaps where the cake gel gives a lovely shiny icy look.



**STEP 8** Cut a 0.6 wafer paper sheet in three. This will create your cinnamon sticks.



**STEP 9** Brush the wafer using a sponge, with brown gel colour diluted with either water or vodka. Add two sheets on top of each other.





**STEP 10** Dust over with brown powder colour and start rolling it towards the center using a skewer. Do the same from the opposite side meeting in the middle. Let sit to dry.



**STEP 11** Close up look of the finished cinnamon sticks.



**STEP 12** Dry some orange slices either in the oven or drying rack, afterwards glaze with Saracino Liquid Shiny.



**STEP 13** Using a similar method, mix brown and black gel colour, cut strips of wafer paper. Cut various sizes to create the twigs.



**STEP 14** Brush the wafer paper from each side.



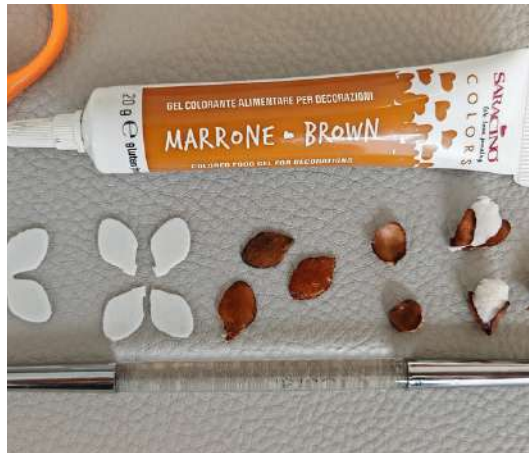
**STEP 15** Start rolling up the wafer paper.



**STEP 16** Make different thicknesses and sizes, bend some to give a natural look, allow to dry (I placed mine on a baking rack as this will dry faster and gives them more of an uneven shape which is very much wanted in this case).



**STEP 17** To create some pussy willow buds you will need some wafer scraps, add a tiny bit of water and press firm together forming an oval shape. Afterwards roll each bud in the fine wafer snow from earlier and let dry.



**STEP 18** Cut out some outer shells either with scissors or a petal punch. Brush each side with brown gel and then use a middle sized ball tool to create a natural shape. Add the bud in the middle by attaching it with water.





**STEP 19** Attach the twigs and buds using water to create a variety of branches.



**STEP 20** Mix some Pasta Model with orange and red and roll some berries. Attach a thin twig with water and then combine it to make a little bunch.



**STEP 21** Cut out two skins using a double layer of 0.6 wafer paper and brush with a tiny bit of black with water or a colour of your choice.



**STEP 22** Cut out little strips of wafer paper, brush with brown and roll up to create little talons.



**STEP 23** Attach a small amount of Pasta Model (colour of your choice) to the skins and add the talons. Create some ski poles using the same technique as the twigs, add small round mittens towards the top.



**STEP 24** Roll a piece of white Pasta Model into a teardrop shape about 5cm in diameter. Add feather like indentations using a modelling tool starting in the middle to the outside. Leaving a little pointy peak in the middle.



**STEP 25** Push the ball tool firmly into the paste for the eye sockets.



**STEP 26** Use gel shades to colour your bird.



**STEP 27** Close up look after painting. Attach some cocktail sticks for the legs.





**STEP 28** Cut out some wings and colour in brown/black shades.



**STEP 29** Use a small amount of Pasta Model, colour in yellow shade and form a beak. Use a ball tool to assist.



**STEP 30** Attach the beak and wings to your little robin.



**STEP 31** I decided to dress my robin with a bobble hat. Use Pasta Model, and using tweezers create a fur like look. Add some dark red or colour of your choice to the middle and finish off with a little bobble on the top. You could also dress your bird with a scarf and ear muffs.



**STEP 32** Close up look of the little robin skiing down a slope on top of the cake. Attach the berries to the branches and place them around the cake. Cover the Z-bar with some brown wafer paper to make it look like another branch.



**STEP 33** Place the orange slices, and cinnamon sticks with some twigs and berries on the bottom cake.



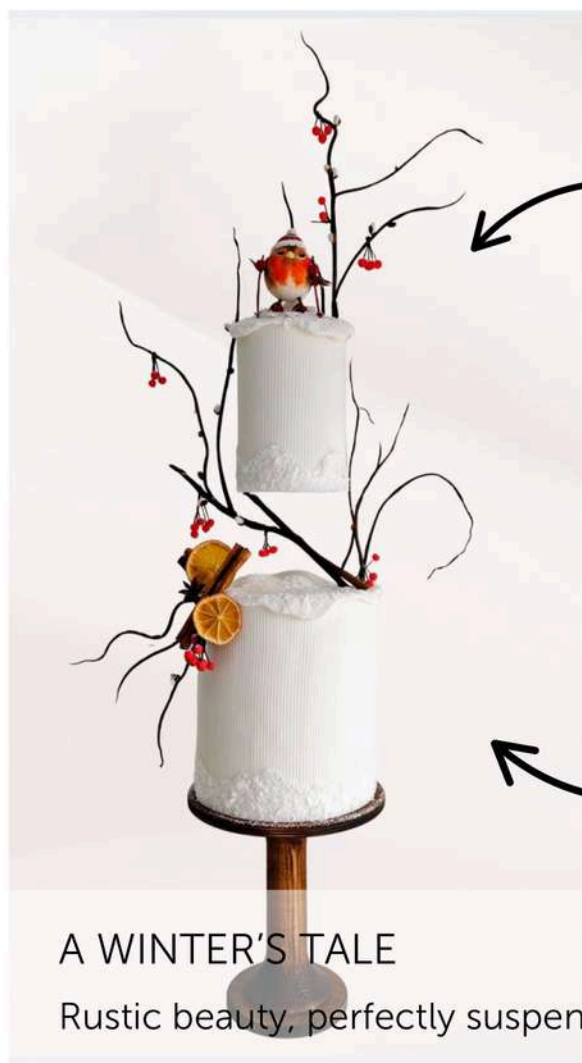
**STEP 34** To finish off, dust with icing sugar. Your winter wonderland cake is done.





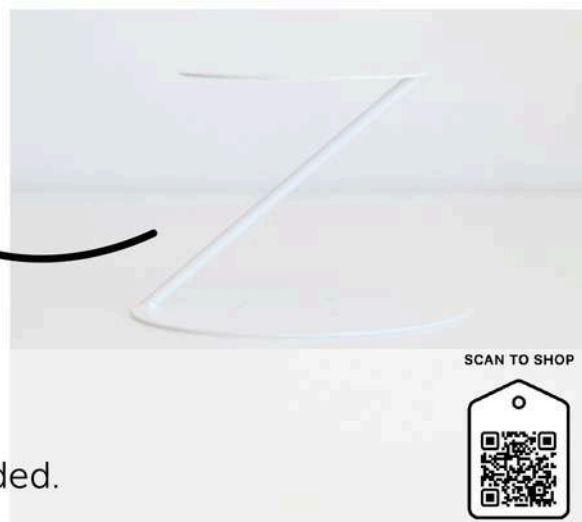
# PROP OPTIONS

## RECREATE WITH CONFIDENCE



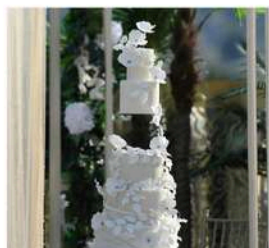
### A WINTER'S TALE

Rustic beauty, perfectly suspended.



Now that you've stepped into the warmth and beauty of a lakeside winter, you can recreate this enchanting two-tiered design, which is brought to life with our handcrafted wooden cake pedestal and Floating Tier Separator. The natural grain of the pedestal enhances the cake, providing a rustic and elegant foundation, while our Floating Tier creates a seamless transition where the detailed branches and decorations appear as if they are growing organically from the cake itself. Whether you are creating a winter-wedding centerpiece or a festive celebration, these props give you the tools to craft a truly magical and memorable design.

## EXPLORE THE COLLECTION



PropSecure® Side Bar  
Separator



PropSecure® Z Bar  
Separator



Handcrafted Hourglass  
Pedestal



Original Handcrafted  
Pedestal

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

CREATIVITY INSPIRED BY INNOVATION

# FREE WORKSHOPS

## WHAT TO EXPECT THIS YEAR AT THE SARACINO STAND AT CAKE INTERNATIONAL

As always, the Saracino stand will be buzzing with creativity, fun, and hands-on learning. This year, we're bringing together an absolutely amazing line-up of world-class artists who will be sharing their skills, tips, and inspiration with you throughout the show. From demonstrations to hands-on sessions, there will be something for everyone to enjoy.

👉 You'll find the full list of artists and demo times below, so you can plan your visit and make sure you don't miss your favourites! We've also listened carefully to your feedback and invited more artists to join us during the busiest times of the show, so even more of you will have the chance to make a model. All hands-on sessions are **FREE**, but spaces are limited so come early to secure your spot!

✨ This year is extra special, as we're celebrating Saracino's 20th birthday! Expect a party atmosphere at the stand with birthday hats, fun surprises, giveaways, a selfie station, competitions with plenty of prizes, and non-stop demos happening throughout the event.

And we're thrilled to welcome back Dionis from Di Cake Studio, who will be with us on the stand again this year. You won't want to miss the chance to learn from his incredible talent and creativity, make sure to stop by and see what he's creating!

The first step when you join us at the stand will be to cover your very own dummy cake, sponsored by Vanilla Valley, using Saracino Pasta Cover - the paste that cake decorators already know and love - together with the fabulous Sharp Edge Smoother by Cakes by Caro.

These two products are the perfect match, giving you those super-sharp edges with ease. Cake covering has never been simpler, so don't just watch, come along, roll up your sleeves, and give it a try yourself!

But that's just the beginning. Once your cake is beautifully covered, you can move on to decorating it with a small model (check the daily schedule to see which one we're making each day), and then create a flower with your favourite cake artist using Pasta Bouquet, Flower Paste by Arati Mirji, or wafer paper. You'll leave with new skills, insider tips, and the confidence to recreate the techniques at home.

And of course, don't miss the chance to see what can be achieved with Cake Paper during our fantastic demonstrations. You might even get the chance to grab a sample and feel inspired to experiment with it in your own creations.

✨ After you've tried our products, seen the possibilities, and hopefully loved them, you'll be able to purchase everything from the Vanilla Valley stand, located just opposite us. And if you have any questions, don't hesitate to ask as we'll be right there, happy to help and answer anything you need.

So, mark your calendar, plan your visit, and make sure the Saracino stand is top of your list at Cake International. Come celebrate with us, learn new skills, take part in the fun, and leave with fresh ideas and maybe even a cake or two to take home. We can't wait to welcome you!

**OCT 31<sup>ST</sup> – NOV 2<sup>ND</sup> 2025**

**Simply come to the stand and learn from  
the best! No need to book a space!**



# MAKE IT TAKE IT



## FREE Hands-On Demo:

### Cover Your Dummy Cake with Saracino Pasta Cover & Sharp Edge Smoother



All dummies used in this workshop were proudly sponsored by Vanilla Valley, a leading supplier of cake decorating tools and materials.

**STAND  
E40**



#### Friday 31<sup>st</sup> October 2025

		09:30 - 10:30
<u>Jo Brimble</u>	<u>Lou Finn</u>	
		10:30 - 11:30
<u>Jo Upton</u>	<u>Lesley Walster</u>	
		11:30 - 13:00
<u>Jo Brimble</u>	<u>Lesley Walster</u>	
		13:00 - 14:00
<u>Sandra Calvert</u>	<u>Lesley Walster</u>	
		14:00 - 15:00
<u>Julie Steed</u>	<u>Hayley Tully</u>	
		15:00 - 16:00
<u>Lesley Walster</u>	<u>Hayley Tully</u>	
		16:00 - 17:00
<u>Jo Brimble</u>	<u>Lesley Walster</u>	

#### Saturday 1<sup>st</sup> November 2025

		09:30 - 10:30
<u>Jo Brimble</u>	<u>Lesley Walster</u>	
		10:30 - 11:30
<u>Carol Smith</u>	<u>Zoe Critchley</u>	
		11:30 - 13:00
<u>Hayley Tully</u>	<u>Sandra Calvert</u>	
		13:00 - 14:00
<u>Jo Upton</u>	<u>Jules Solange Nazroo</u>	
		14:00 - 15:00
<u>Jo Upton</u>	<u>Lou Finn</u>	
		15:00 - 16:00
<u>Jo Brimble</u>	<u>Tracey Jupp</u>	
		16:00 - 17:00
<u>Jo Brimble</u>	<u>Lesley Walster</u>	

#### Sunday 2<sup>nd</sup> November 2025

		09:30 - 10:30
<u>Sarah Lou Smith</u>	<u>Jane Keith</u>	
		10:30 - 11:30
<u>Mike Williams</u>	<u>Lesley Walster</u>	
		11:30 - 12:30
<u>Carol Smith</u>	<u>Pauline Rae</u>	
		12:30 - 13:30
<u>Claudia Kapers</u>	<u>Hayley Tully</u>	
		13:30 - 14:30
<u>Claudia Kapers</u>	<u>Jane Nixon</u>	
		14:30 - 15:30
<u>Sandra Calvert</u>	<u>Jane Nixon</u>	
		15:30 - 16:30
<u>Emma Johnson</u>	<u>Jane Nixon</u>	



AVAILABLE FROM OUR TRADING PARTNERS.  
TO BECOME A SARACINO STOCKIST, PLEASE EMAIL [SARACINODOLCI.CO.UK](mailto:SARACINODOLCI.CO.UK)

# MAKE IT

# TAKE IT

STAND  
E40

**SARACINO**  
*We love pastry.*

## FREE Modelling Workshops

\*sessions are planned to last approx 45 minutes but it also depends on the participants



by Zoe Fancy Cakes



by Ana Platon



by Zoe Fancy Cakes

**Friday 31<sup>st</sup> October 2025**

**09:30 - 12:00**



Joanne Bromfield  
aka LuxeCakes & Artisan Bakes



Barbara Borghi  
aka Mabanuby - Pasticceria Artistica

**Saturday 1<sup>st</sup> November 2025**

**09:30 - 12:00**



Joanne Bromfield  
aka LuxeCakes & Artisan Bakes



Michael Wehrmann  
aka Mi'Cakery Atelier & Cake Design

**Sunday 2<sup>nd</sup> November 2025**

**09:30 - 12:00**



Joanne Bromfield  
aka LuxeCakes & Artisan Bakes



Victor Diaz  
aka ML Bespoke Cakes Essex

**12:00 - 14:30**



Jo Upton  
aka Jos Cake Studio



Rebecca Mackenzie  
aka Rebecca Louise Cake Design



Lou Finn  
aka Bake To The Future

**12:00 - 14:30**



Barbara Borghi  
aka Mabanuby - Pasticceria Artistica



Ana Platon  
aka Ana Platon Sugar Artisana



Dacia Šobot  
aka VD Slatki Ukra

**12:00 - 14:00**



Radoslava Kirilova  
aka Radiki's Cakes



Adelina Baicu - modelling  
with Pasta Scultura  
aka Adelina Baicu Cake Artist

**14:30 - 17:00**



Jo Upton  
aka Jos Cake Studio



Kate O'Brien  
aka Kate O'Brien

**14:30 - 17:00**



Bintcy Davis  
aka Chikz Patisserie



Radoslava Kirilova  
aka Radiki's Cakes

**14:00 - 16:30**



Giuseppe Mollo  
aka Tricolore Partyservice



Doreen Zilske  
aka My Sugar Moments



# MAKE IT

# TAKE IT

STAND  
E40

**SARACINO**  
*We love pastry.*

## FREE Flowers and Paper Workshops

\*sessions are planned to last approx 45 minutes but it also depends on the participants

During these demonstrations, you can pop over and discover how to create a stunning variety of sugar flowers - from classic roses and delicate lavender, to vibrant hydrangeas, rustic olive branches, pretty ranunculus, and so many more. You'll explore different techniques using Saracino Pasta Bouquet, Saracino Flower Paste, and even the innovative Wafer Paper!

Come along, roll up your sleeves, and enjoy a truly hands-on experience where you'll make something beautiful to take home. And that's not all - we'll also have special Cake Paper demonstrations to showcase just how versatile this incredible product is. You'll be amazed at the endless creative possibilities and the breathtaking designs you can achieve.

Don't miss the chance to be inspired and try it for yourself!

**Friday 31<sup>st</sup> October 2025**

**09:30 - 12:00**



Megha Kwatra Madan  
aka Megha Kwatra Madan



Zlatina Lewis  
aka ZL Cake Boutique

**Saturday 1<sup>st</sup> November 2025**

**09:30 - 12:00**



Zlatina Lewis  
aka ZL Cake Boutique



Claudia Kapers  
aka Capri Cakes



**Sunday 2<sup>nd</sup> November 2025**

**09:30 - 12:00**



Claudia Kapers  
aka Capri Cakes



Louise Cannon  
aka Louise Cannon Cakes

**12:00 - 14:30**



Margaret Levy  
aka Rosehill Cake Studio



Averil Sweeney  
aka Vanilla Spice Cake Studio

**12:00 - 14:30**



Kass Fraser-Clay  
aka Kasserina Cakes



Claudia Kapers  
aka Capri Cakes



Aimee Ford  
aka Aimee Ford

**12:00 - 14:00**



Charlotte Cope  
aka Perfect Cake Co



Tanja Campen-Howarth  
aka Cake Harmony

**14:30 - 17:00**



Chloe Cheshire  
aka Yes, it's cake.



Debbie Lock  
aka Little Barn Cakes

**14:30 - 17:00**



Anesha Baxter  
aka Anesha's Art of Cakes



Giuseppe Mollo  
aka Tricolore Party Service

**14:00 - 16:30**



Louise Cannon  
aka Louise Cannon Cakes



Michelle Mollo  
aka Tricolore Party Service

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At

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INTERNATIONAL



**#baking is my  
superpower**





# Sharp Edge Smoother



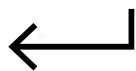
It is perfect for beginners and for professional cake decorators saving so much time

The Sharp Edge Smoother is a food safe acrylic cake smoother which helps you achieve sharp edges as well as smooth vertical sides on your cakes



Included in the price is two free tutorials. A video for round cakes and a pdf for square cakes.

**from this...**



**to this in minutes...**



**A must-have  
tool every  
cake artist  
should own.**



Cake Studio

Hello dear reader,

I'm Dionis Iarovoi, founder of the cake design school DI Cake. Together with my team, we are proud to be part of Cake International for the 4th year in a row, always at our stand E40, where we host mini demonstrations and share tips & tricks for modelling.

Our classes take place both in our London studio and online on our website, but also through our world tour, where we travel across the globe to inspire and teach our students.

Remember these words: ***"Nothing is impossible in life. The limits to following our dreams live only in our mind. If we use our imagination, our possibilities become unlimited. Don't stop where you are unsure of putting a full stop – put a comma instead, and start again to improve your skills."***

Until then, we at DI Cake wish you all the success, and who knows... maybe we'll meet at one of our courses!

Be part of DI Cake family!

With love,  
DI Cake Team

*Dionis*





# Cake Design School

by *Dionis Jarovoi*

## ABOUT US

Di Cake Studio is a cake design school offering both online and offline classes where students learn the art of modeling. Led by Dionis Jarovoi, the courses focus on unique techniques, developed through years of experience, tailored to all skill levels for stunning results.

- **15 years** of experience
- **8000+** students
- from **80+ countries**

## BECOME OUR STUDENT

- **Group** master classes
- **Private (1:1)** Master Classes
- **Online** Classes
- **World Tour** master classes

SCAN and FOLLOW US  
on our social media



# THE SCARIEST PARTS OF THE HOLIDAY RUSH, AND HOW TO SURVIVE THEM WITHOUT TURNING INTO A ZOMBIE

by Cristina Arévalo



Hello, my sweet friends, I hope this holiday season is busy with many orders, fill with creativity and profit and hopefully not too stressful.

I love the Autumn- Winter transition and it is my most Creative season and my busiest one.

As cake decorators, we know the leaves are falling, the pumpkins are out, and you can smell the chaos in the air that we promise to avoid every year. You know what that means: the unholy trinity of holidays is upon us: Halloween, Thanksgiving, and Christmas.

In the cake world, this isn't just "the most wonderful time of the year." It's also the most exhausting, sugar-fueled, and schedule-devouring. If cake decorators had a horror movie, it wouldn't be *Scream* or *The Exorcist* — it would be called *The Return of the Last-Minute Client*. And instead of a creepy soundtrack, it would feature the sound of your phone pinging at 11:47 PM: "Hey, could you make a three-tier cake... for tomorrow?"

But fear not (or at least fear less).

Let's take a sarcastically honest look at the scariest parts of the holiday rush and how to survive them without losing your mind or your mixer.

## THE "SCARY" TRUTHS ABOUT BUSY SEASON

Let's be honest, if you've been in the cake game for more than five minutes, you already know the holiday truth bomb: you want to sell all the cakes, all the treats, and make enough profit to carry you through January's slow season. But you also dream of sipping cocoa with your family, maybe even baking a cute batch of Halloween cookies for the neighbours. Sounds adorable, right? Except... reality check: between orders, admin, and frosting-induced meltdowns, the closest you'll get is eating leftover cookie dough at midnight while answering client messages.

Here are some of those "Scary" truths



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## • OVERBOOKING LIKE A HUNGRY VAMPIRE AT A BLOOD BANK

You say yes to everything because of money. And then you remember you also need sleep, food, and possibly some interaction with other humans.

## • THE LAST-MINUTE ORDER GHOST

They vanish all year, then suddenly reappear when they “just remembered” their kid’s party is this weekend. Spoiler: they’re going to ask for “simple” but send you a Pinterest photo of a six-tier showstopper.

## • THE GREAT INGREDIENT SHORTAGE

It’s 10 PM. You’re knee-deep in buttercream. You realize you’re out of butter. Cue the desperate texts to every baker friend you know.

## • PRICING PANIC

Nothing says “holiday spirit” like realizing you just undercharged for a cake that took 12 hours and a part of your soul.

## • THE PRE-CHRISTMAS BURNOUT CURSE

You’ve made hundreds of cakes and cookies for other people’s celebration, and you can’t even look at a gingerbread man without wanting to cry.

But not all is lost, like in the movies there is always a hero to save the holiday!

## HERE ARE 5 QUICK FIXES FOR SURVIVING THE HOLIDAY RUSH

- **Cap Your Orders :** Decide your maximum order capacity before the season starts, and don’t compromise for anyone, not even for your cousin’s neighbor’s friend.
- **Create a Holiday Menu :** Fewer designs and flavors equal fewer headaches. Keep it festive but simple.
- **Batch Everything:** Bake, decorate, and answer messages in batches to avoid bouncing between tasks like a caffeinated elf.
- **Prep Your Supplies Early:** Stock up on ingredients and packaging now. Trust me, you do not want to be in the butter aisle the day before Christmas Eve.
- **Set Boundaries with Clients:** No urgent orders. No midnight pickups. Your kitchen, your rules.

However, you know me. With me everything is about strategizing and Time Management so as my pre-Christmas gift here is a long term fix you can apply for next year and avoid or even end the chaos forever!

**If you want to stop reliving this nightmare every holiday season, Build systems and processes now.**

Templates for quotes, automated order forms, a clear pricing guide, and a repeatable production schedule will save your sanity. Next year, you’ll be sipping hot chocolate while your perfectly planned calendar hums along without drama.

So my sweet friend, the holiday rush doesn’t have to be a horror movie. With the right planning, it can be, well, maybe not calm, but at least controlled chaos. And that’s enough to let you enjoy your own Halloween, Thanksgiving or Christmas cookies without collapsing in the frosting.

Before you drown in buttercream and candy canes, pop in your earbuds and join me on my podcast this holiday season! I’ve got more tips, plus downloadable PDFs to help you wrangle your holiday workload before it turns into a fright fest.

For now, have a wonderfully spooky Halloween, a joyful (and organized) Christmas, and let’s meet back here next year for more cake business management tips, because the only thing we want scary in your bakery is the Halloween cupcakes.

*And as always*  
**STAY SAFE AND STAY CREATIVE!**

*Cristina xx*

# Night Sky Horoscope





## IVETA KOŠÍKOVÁ

ABOUT  
me

hey

my name is Iveta, and I am from Slovakia. I have a wonderful husband, two children, three cats, and an aquarium full of fish. I am a passionate creative artist and interior designer. I graduated from a secondary art school and hold a university degree in design.

My work includes designing interior furnishings and engaging in hand-painting on clothes and shoes. Additionally, I've had the opportunity to illustrate two books—one for children and another for adults.

About 8-9 years ago, cake decorating became a new and exciting hobby for me. It all started when I wanted to create a unique cake design for my children that would complement their hand-painted clothing. Since then, my passion for cake decorating has grown immensely.

My primary inspiration comes from nature and art. I love working with vibrant colours, flowers, animals, books, and paintings—anything that brings beauty and life. I strive to create innovative and original compositions in my work and constantly seek out new cake decorating techniques. It's extremely important to me that every cake I create is completely unique.

I also enjoy preparing tutorials for magazines, sharing my knowledge and passion with others, and collaborating internationally with fellow cake artists in the "sweet" community. Since 2022, I have been giving cake decorating courses, helping others explore their creativity.

I am a proud member of "The Slovak National Culinary Team" and have had the honour of showcasing my work at prestigious events like the "IKA - Culinary Olympics" as well as international exhibitions and competitions. Throughout these experiences, I've been fortunate to win several gold medals and multiple GRAND PRIX awards.

Above all, I am deeply grateful and happy whenever my creations bring joy to others.



## Project Description

Create a striking Night Sky Horoscope Cake with a marbled front panel inspired by the zodiac. This project guides you step by step through baking, shaping, and decorating a chocolate-ganache covered cake, then crafting a stunning celestial design using Saracino Pasta Model, edible powders, and paints.

You'll learn techniques such as marbling, shading, painting with powders, and assembling intricate details to achieve a dramatic starry-sky effect. Perfect for intermediate to advanced decorators looking to expand their skills and create a truly showstopping centrepiece.

# What You NEED

## INGREDIENTS

- Dark chocolate drops
- Saracino Pasta Model: white, fuchsia, turquoise, violet, green, black
- Clear alcohol
- Gel colour: black, blue, violet
- Powder colour: white, fuchsia, orange, turquoise, light green, violet, black, gold, silver pearl
- Edible pearls
- Saracino Liquid Shiny glaze
- Pump powder silver

## EQUIPMENT

- Spatulas
- Brushes
- Crumpled napkin/ sponge
- Sharp knife
- Scissors
- Modelling tools
- Silicone mat
- Edible glue



**STEP 1** Bake and fill a 9" diameter cake. Cover the cake with dark chocolate ganache.



**STEP 2** Turn the cake over and spread the ganache on the bottom as well.



**STEP 3** Colour the ganache with black gel colour and cover both sides of the cake.





**STEP 4** Cut off a part of the cake with a sharp, heated knife. This will be the flat base of the cake.



**STEP 5** Stand the cake up and stick it to the base with ganache.



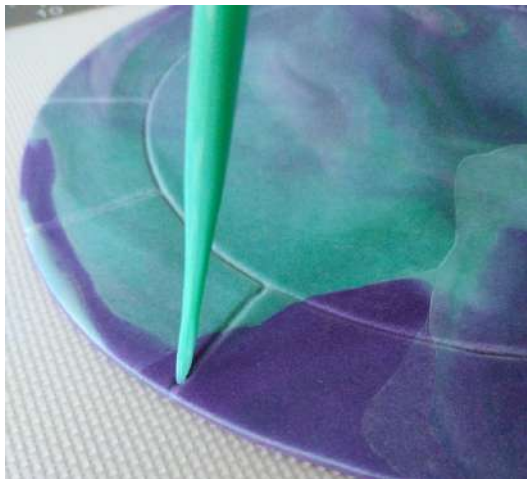
**STEP 6** To make a marbled circular front panel, prepare coloured Pasta Model using white, fuchsia, tiffany, green and violet.



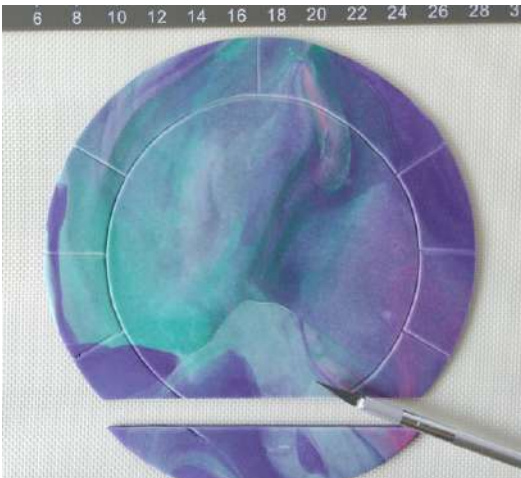
**STEP 7** Mix the colours together. Do not over mix as we want the marbled colouring.



**STEP 8** Roll with a rolling pin on a silicone mat. Cut a circle with a diameter of 24cm.



**STEP 9** Mark the inner circle with a diameter of 20cm with a modelling tool and mark the division into individual horoscope fields around the circumference.



**STEP 10** Cut the bottom part of the circle with a sharp knife to match the dimensions of the cake.



**STEP 11** Mix cyan gel colour with clear alcohol and paint the center of the circle.



**STEP 12** Mix the violet gel colour with clear alcohol and paint the edge of the circle.





**STEP 13** Shade the edges of the circle with black powder colour.



**STEP 14** Mix white powder colour with clear alcohol and apply it to the center of the circle with a crumpled napkin/ sponge.



**STEP 15** Sprinkle the entire surface of the circle with white colour to create a night sky effect.



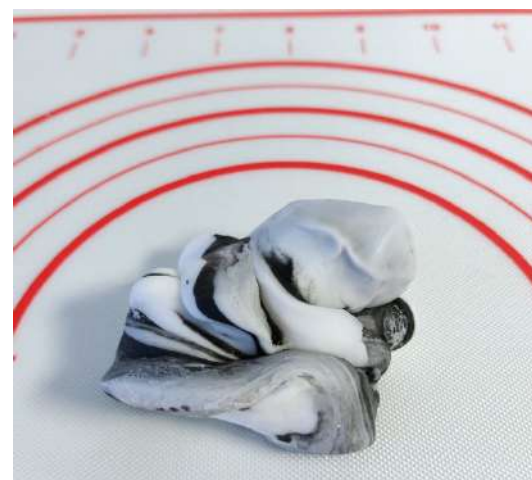
**STEP 16** Mix gold powder colour with clear alcohol and paint the lines with a thin brush.



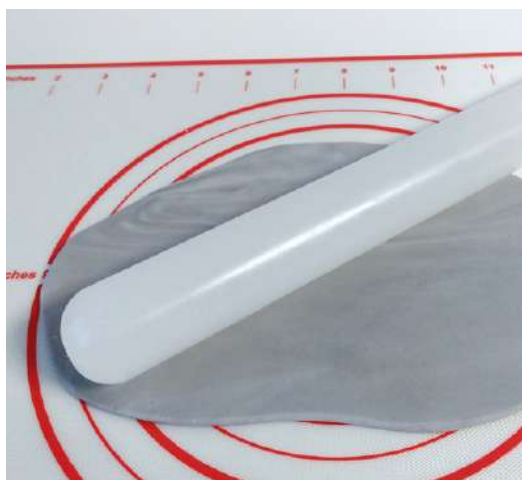
**STEP 17** Finally sprinkle the surface with gold colour.



**STEP 18** Draw a template to the correct size.



**STEP 19** Create grey paste by mixing white and black Pasta Model.



**STEP 20** Roll to a thickness of 3-4mm.



**STEP 21** Roll pink and tiffany paste to a thickness of 5mm.

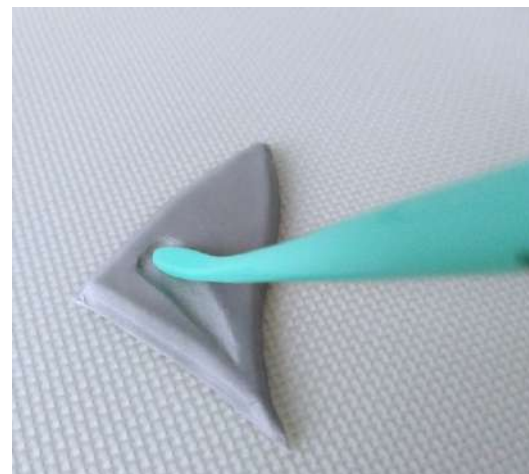




**STEP 22** Cut out pieces from the drawn template. Using the individual templates cut out the individual parts of the design from the rolled paste.



**STEP 23** Use a Dresden tool to add an angled edge around the perimeter of all parts.



**STEP 24** Use a Dresden tool to hollow out decorative grooves on the two outer pieces of the design.



**STEP 25** Shade all grey parts with silver pearl powder colour.



**STEP 26** Highlight the coloured parts by gently shading the lower parts with turquoise and fuchsia powder colour.



**STEP 27** Shade the lower parts with purple powder colour.



**STEP 28** Add green powder colour to the middle part of the turquoise part.



**STEP 29** Glue the coloured parts with edible glue to the grey parts.



**STEP 30** Mix the gold powder colour with clear alcohol and use a thin brush to shade the edges of the design.





**STEP 31** Glue the individual parts of the design with edible glue to the painted circular panel.



**STEP 32** Shade the grooves between the parts of the design with black powder colour.



**STEP 33** Paint the Liquid Shiny glaze on all white parts of the design.



**STEP 34** Paint a line on the outer edge of the circle with gold powder colour mixed with clear alcohol.



**STEP 35** Roll balls using black paste. Glue them to the design and make depressions with a ball tool.



**STEP 36** Paint the balls with gold and glue white edible pearls into the depression.



**STEP 37** Roll black Pasta Model to 2mm thickness. Cut out the arrow and bowstring from the paste, use cutters and mould to make a bow.



**STEP 38** Glue the bow and arrow to the center of the circle with edible glue.



**STEP 39** Paint the bow with gold powder colour.





**STEP 40** Shade the painted bow with fuchsia and turquoise powder colour.



**STEP 41** Paint the "shadow" to the bow with black powder colour.



**STEP 42** Paint the "shine" with white colour.



**STEP 43** Highlight the colored parts of the design with light green and orange powder colour.



**STEP 44** Glue the finished decorative front panel to the cake with melted chocolate or edible glue.



**STEP 45** Use a mould to make a feature using black paste and glue it partly to the top of the cake and partly to the back of the coloured design, so that the decorative panel connects to the cake.



**STEP 46** Gently shade the feature with gold powder colour.



**STEP 47** Paint the design with Liquid Shiny for an intense shine.



**STEP 48** Sprinkle the cake with pump powder silver. Your gorgeous cake is ready.



# Butterfly Meadow





## AIMÉE FORD

ABOUT  
me

hey

I'm Aimee – an international, multi award-winning cake artist from the Isle of Man.

Over the years, I've become known for my ultra-modern cake designs that push creative boundaries while still celebrating the joy and playfulness that cake can bring. I'm passionate about texture, bold colour choices, and dynamic composition – I love turning familiar materials into something unexpected, giving each creation a distinct personality and style.

My journey in the cake world has been both exciting and humbling. I've been fortunate enough to win multiple prestigious awards for my work, and I'm incredibly proud to serve as a qualified Cake International judge, where I get to celebrate and encourage talent from around the globe. Teaching is also a huge part of what I do – I've had the privilege of travelling worldwide to share my techniques and connect with other passionate cake artists.

Innovation is something I'm deeply drawn to, especially when it comes to using well-known materials in unconventional ways. This mindset inspired me to develop and release my own line of cake decorating products, including embossing mats and pre-cut wafer paper wraps – tools designed to help other decorators easily create striking, contemporary designs.

Creating edible art that feels fresh, fun, and fearlessly creative is what I love most – and I'm always looking forward to the next challenge, collaboration, or idea that helps push our craft forward.



## Project Description

In this Butterfly Meadow tutorial, I'll show you how to create a beautifully detailed, textured design using my custom embossing mats with Pasta Cover to achieve a crisp, professional finish.

You'll see how easily these elements work together to bring depth and elegance to your cake surface, with a nature-inspired look that's perfect for spring celebrations or garden-themed events.

For the structure, I've used Prop Options' 6-inch and 8-inch square fillable acrylic tiers, paired with a 12-inch square acrylic board – the perfect foundation for adding height, drama, and even more creative opportunities with internal decoration or lighting. This setup complements the design beautifully, making the final result as impressive as it is unique.

# What You NEED

## INGREDIENTS

- Cakes - 6 x 6 inch square, 8 x 8 inch square
- Saracino Pasta Cover
- Icing sugar
- Edible glue
- Saracino pink gel colour
- Saracino Pink, violet, green and gold powder colour
- Saracino 0.3mm wafer paper
- Rejuvenator fluid or strong clear alcohol such as vodka

## EQUIPMENT

- Prop Options 6 inch and 8 inch square fillable acrylic tier, 12 inch square acrylic board
- Rolling pin
- Smoother
- Small dusting brush
- Small brush
- [Butterfly Meadow Aimee Ford Ltd embossing mat](#)
- Sharp blade (scalpel or knife)
- 26 gauge flower wires
- Butterfly stamp cutters
- Large acrylic ganache plate
- Paint palette
- Steel ruler



**STEP 1** Colour your Pasta Cover pink and roll out a square shape to roughly 1-2mm thick. Pasta Cover is perfect for thin coverings as it is flexible yet strong. Place onto a large acrylic ganache plate



**STEP 2** I like to flip my cakes, so I turn the cake upside down onto the square of sugarpaste Pasta Cover then trim the excess using a very sharp blade. Flip the cake back the correct way up and you have the perfect finish top panel. Repeat with your second cake.



**STEP 3** Roll out a second piece of Pasta Cover, this time you want to roll it thicker, to around 7mm thick and to the width of your embossing mat but only around 2/3 of the length. Place the paste onto the embossing mat. Now with a firm rocking motion, applying good pressure, work your way rocking the paste into the mat. It is important that you apply a good firm pressure and do not roll out the way you would usually. The small forwards/backwards rocking motion, just gradually working your way along the mat, ensures the paste is pushed into the grooves of the mat without disturbing the detail you have already worked over. Lightly use the weight of the rolling pin alone to roll diagonally over the paste afterwards to smooth out any ridges.

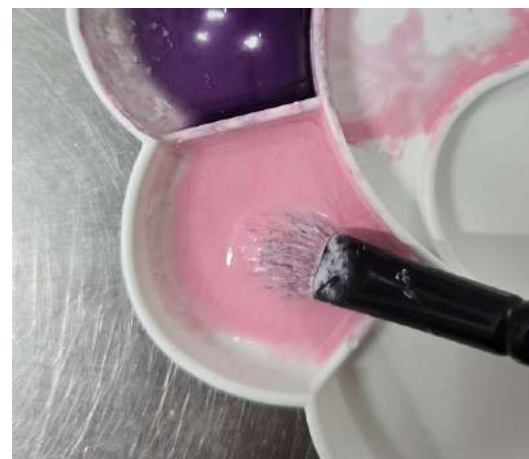




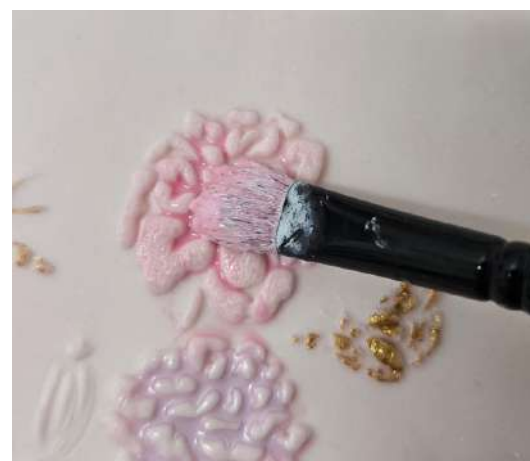
**STEP 4** Flip both the mat and the sugarpaste over and peel the mat away from the paste. By peeling the mat this way it reduces the chance of any pulling or distorting of the pattern.



**STEP 5** Trim the panels to give you a straight bottom edge and to keep your wastage low. Any left over Pasta Cover sugarpaste can be used again. You will need 4 of these pieces as each will cover 2 sides of your cake.



**STEP 6** Using some powder and rejuvenator fluid, mix up a watery pink and a watery purple paint. Test the colours on some spare Pasta Cover sugarpaste to achieve the desired colour. The powders are very pigmented so you need less than you think!



**STEP 7** Using a fluffy brush generously apply your colour to ensure it gives a vaguely watercolour effect with deeper pools of colour in the grooves.



**STEP 8** Again mix up a gold paint with Saracino gold powder and rejuvenator but this time make it a bit thicker so it doesn't drip.



**STEP 9** Using a small paint brush paint your butterflies using the gold paint.



**STEP 10** Tear the top edge of your panels using your fingers and then paint the torn edges.



**STEP 11** Leave the panels to dry for a few hours until firm then using a steel ruler and sharp knife, cut them to the size of your cake. Whilst they are drying, place your Prop Options separators on top of your cakes. If the paste is a little tacky then they may adhere nicely alone, if not then you can mix a tiny amount of water with some left over sugarpaste to form a glue to adhere them.



**STEP 12** Apply the panels to your cake using your preferred method (I like to use piping gel here, simply apply the piping gel and leave for a minute to get tacky then stick the panel on). There will be overlap onto the Prop Options separators.



**STEP 13** Trim any excess then add your next panel. I like to cover 3 sides then apply my front panel so there is no seam here. Stack your cakes.



**STEP 14** Take out a couple of sheets of wafer paper.



**STEP 15** Use some blue roll or kitchen roll and put some of your powders onto it. This is a great way to saturate your brush without overloading it.



**STEP 16** Using a fluffy brush, completely dust the front and back of each sheet, one in pink, one in violet. If the violet is too strong a colour then mix with some of the pink to dull it down slightly.



**STEP 17** Use a variety of sizes of butterfly stamp to cut out the butterflies.



**STEP 18** Apply a small amount of edible glue to the middle of each butterfly. Sandwich a wire along the butterfly's body and place another butterfly over the top and press firmly. Leave to dry for ten minutes.



**STEP 19** Fan the wings open slightly with your fingers. Be delicate here, they are easily broken.



**STEP 20** Using more of the gold paint, paint the edges of some of your butterflies to gild them. Once dry then you can insert them into your cake in a whimsical fashion as if they are flying. Add as many as you like.



**STEP 21** Your Butterfly Meadow cake is ready.





# From Cakes to Creativity: Aimee Ford

Aimee Ford has never been one to stand still. From her early days as Butterfingers to stepping into the spotlight as a judge and founder of Aimee Ford Ltd, her journey has been defined by creativity, risk-taking, and a desire to make cake decorating accessible for everyone. With her innovative embossing mats and wafer wraps, Aimee has carved out a niche that blends artistry, practicality, and community spirit. In this interview, she opens up about her design process, the challenges of turning ideas into products, and why staying authentic matters just as much as creating beautiful cakes.

**What sparked your shift from creating cakes to designing embossing mats and wafer paper wraps?**

Becoming a judge marked a real shift in my cake journey, suddenly my purpose was to help others as well as myself. By bringing out a range of products that can make life so much easier I feel like I am really giving back to the industry, and they really are so easy to use too!

**Each pattern brings a distinct aesthetic. Could you share the inspiration or design process behind them?**

I wanted to try to have an option for most occasions. The first designs were the starting point and since then I am bringing out more designs that may be influenced by art, interior design or even ideas from friends and family. By constantly evolving and bringing out new designs, whilst retiring others, it means I am never standing still and hopefully they will always have a place for people because as the trends change, so do the designs.

**Your embossing mats are lightweight, made of non-toxic foam, and easy to use, how did you decide on these materials and specifications. What influenced those design decisions?**

I wanted to make sure that the product was above all, easy to use. There were other materials out there but they were slightly softer, or thinner, and didn't create such a clear deep impression. By using this material, they are quite easy to roll out on and the design is extra deep which means it is more prominent on the final cake.

**Can you walk us through your creative process when developing a new embossing mat design from concept to final product? How do you balance aesthetics with practicality for decorators of all levels?**

I can't lie - some designs have been purely because I love them and I took a risk!



Inspiration strikes anywhere, and I am really lucky to have a fantastic family run business that manufactures for me and we have a great relationship. Often we are messaging at all hours with my ideas and them trying to find a way to create them for me! From first design to holding a product in my hand it can take months of back and forth. Trying to balance the needs of all skill levels can be complicated, but it is something very important to me and if I had felt the products were professionals only then I'd never have pursued it - but honestly, even the least cakey person could use these!



**You've mentioned drawing inspiration from art, ceramics, and fashion, how do these influences translate into your embossing mat patterns and overall product design?**

I never look within the cake world for inspiration and have always been honest about my influences being more art inspired. I think it means there is an authenticity to my lines as other artists recognise that these are not your average design. Often if people saw my original influence then they would never know how I got from there to the final design, but that's the joy of how my brain works, I see something and add my own spin again and again until it's actually something incredibly unique.

**What challenges have you encountered transitioning from handcrafted cake artistry to producing physical tools like embossing mats, and how did you overcome them?**

I think anyone who has transitioned to creating their own products can vouch that managing expectations is super hard! It takes time to design, time to put into production, then the production time itself, shipping etc. I am working on designs to be released at least 6 months in advance, though the limited edition designs are often my '3am can't sleep' moments - then I beg my manufacturing team please please PLEASE can I skip the queue and have this within a few weeks not months! But sometimes things get delayed and then I am that girl who doesn't sleep till it gets resolved - but even then I try hard to be productive, hence the 3am moments!

**Quality and care are important to you, what maintenance tips do you recommend for customers to ensure their mats last?**

Like any cake tool, if you look after it then it will last forever (I hope!). I handwash gently with good quality dish soap and warm water and store them flat with nothing placed on top.

**Your brand evolved from Butterfingers to Aimee Ford Ltd, how do your products like embossing mats and wafer wraps reflect your new brand identity and mission?**

Stepping away from Butterfingers felt a little like losing the safety net of anonymity, but it was something I needed to do. I know some will say never use your name for your business, but for me it felt right as the cake world didn't know Butterfingers, only the Isle of Man did. It has also given me more confidence to step out and be unapologetically me - I am clumsy, I do swear, I get terrible stage fright and often have foot in mouth syndrome, but I am also so enthusiastic about anyone who is carving a path for themselves doing what they love, I am amazing in a crisis, and fiercely loyal to my loved ones but also to our industry - we really do have to stick together!







**Community connection seems central to your work, how do you gather ideas for new patterns and designs from your customer base or the broader cake decorating community?**

I encourage anyone to send me any design ideas they have at any time! I am working on some exciting collaborations for next year which I hope will show how much I truly value and love my fellow cake designers. My door is open to ideas anytime!

**What's next for Aimee Ford Ltd? Are there upcoming designs, materials, or product types that you're excited to introduce following the embossing mats and edible wraps?**

I have more exciting limited editions coming out, there is no schedule to these so can drop anytime! Plus every month there will be the same retiring/announcing schedule to say goodbye to past designs, and roll out the red carpet for new ones. My collaboration collections for next year will be huge - months of work goes into these and I just know that everyone will love what these incredible artists have come up with - there will be gasps for sure! I am also excited to be returning to Cake & Bake Dortmund plus Crazy Cake Event in the Netherlands and using the incredible Saracino products with my own - a match made in heaven!



Buy Aimee's mats



Follow Aimee on

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



AF

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# PROP OPTIONS

## Acrylic Clear Tiers & Spacers



Cailey Lulu's

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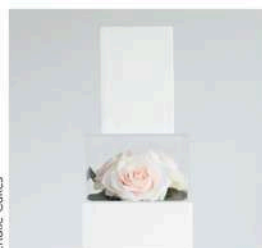
### EXPLORE THE COLLECTION



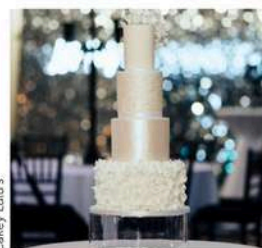
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CREATIVITY INSPIRED BY INNOVATION

SCAN TO SHOP





# PROP OPTIONS

## Cake Internations Demonstrations



### INSPIRING CREATIVITY

A Sneak Peek at our International Prop Demonstrations

We are delighted to welcome an array of exceptionally talented cake artists and designers from around the world to share their expertise and showcase our products at this year's Cake International. We're pleased to welcome Saracino and CakeDummies.com as the official sponsors for our incredible demonstrations taking place at this year's CI. Kindly providing our international lineup of artists with their industry-professional products, our demos are set to be better than ever! Here's a sneak peek at some of the brilliant artists involved!

EKATS



EMILY HANKINS



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ML BESPOKE CAKES



MEGHA KWATRA MADAN



DEE-VINE CAKES

Cake International 2025

Demo Schedule  
Stand D48

### PROP OPTIONS

CREATIVITY INSPIRED BY INNOVATION



Day	Friday 31st October			Saturday 1st November			Sunday 3rd November		
Stand Side	D1	E1	D2	D1	E1	D2	D1	E1	D2

Full schedule announced soon at [propoptions.co.uk](http://propoptions.co.uk)



# Want to be featured in the magazine?

Make sure to tag @Saracinodolci on social media and remember to mention **which Saracino product you used in your post**, so we can include the details when showcasing your creation in the magazine.



by [ems cake escape](#) using Saracino Pasta Cover



by [Jane Keith Cakes](#) using Saracino Pasta Cover sugarpaste



by [The Baked Studio](#) using Saracino Pasta Cover sugarpaste



by [louisebollandcakedesign](#) using Saracino Pasta Top



by [annaarmstrongcakes](#) using Saracino Pasta Top and Pasta Bouquet



by [withlovesiani.x](#) using Saracino Pasta Model



by [heytherecupcake](#) using Saracino Pasta Cover





by [silviamancini cakeart](#)  
using Saracino Pasta Model



by [nrartist romina.novellino](#)  
using Saracino Pasta Model



by [danila.moretti.cake.artist](#)  
using Saracino Pasta Model



by [vikkiscakesbakesandeats](#)  
using Saracino Pasta Cover sugarpaste



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using Saracino Pasta Model



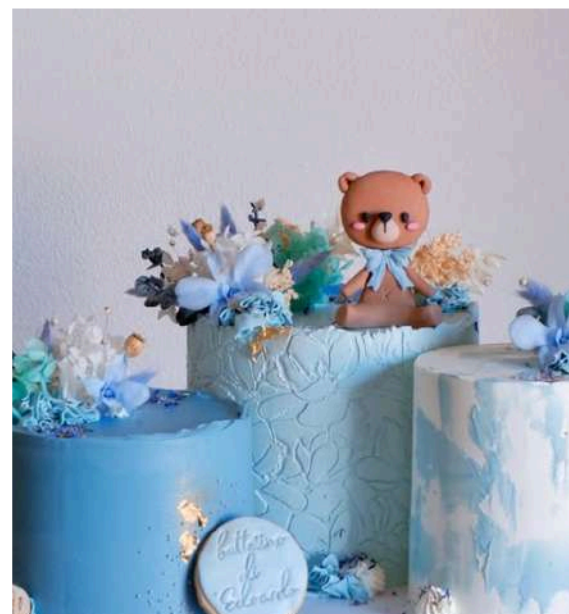
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using Saracino Pasta Model



by [thecakeclubuk](#)  
using Saracino Pasta Cover



by [taniacoelhopatissierie](#) using Saracino  
Pasta Bouquet - flower paste



by [carolacakesdecorator](#)  
using Saracino Pasta Model



## ENGLISH ROSE GARDEN - CAKE INTERNATIONAL CLASS



by *Beata Tomaszewicz*

Join Beata of @petitepivoine\_cakes as she teaches you her wafer paper art, the DRY BLOSSOMS method, where you will learn how to create peony, David Austin Rose, open garden roses, small roses for filling and natural looking foliage.

You will learn how to arrange your flowers on a tiered covered cake including the beautiful wafer paper decorations.

This is a full day workshop including lunch and refreshments.

Price: £290.00



**BOOK NOW**

**Friday 31st October 2025**  
**9.00 - 17.30hrs (8.5 hours)**

### Techniques covered:

- Wafer Paper Flowers Art- DRY BLOSSOMS method
- How to work with cake paper and cover the cake with cake paper
- Which wafer paper is proper for flowers modelling
- How to operate with floral accessories
- How to work with wafer paper to create naturally looking petals and leaves
- How to prepare natural looking stamens
- How to fix the wafer paper and cake paper decoration to cakes
- The flowers created: David Austin Rose, open garden roses, small roses for filling the whole composition, naturally looking foliage
- How to plan the arrangement of decorations on the cake to look elegant and eye-catching
- How to store and deliver wafer paper cakes

Price: £290.00



**BOOK NOW**





# HAUTE COUTURE - CAKE INTERNATIONAL MASTERCLASS



by *Ekat*

Price: £290.00



BOOK NOW

Join internationally acclaimed cake artist Ekat for an immersive, one-day hands-on masterclass in Birmingham, where you'll learn the couture techniques that transform cake design into edible art.

In this exclusive workshop, you will create an elegant three-tier square cake, a sophisticated shape that demands precision, while mastering:

**Saturday 1<sup>st</sup> November 2025**  
**9.00 - 17.30hrs (8.5 hours)**

- **Fondant Fabric Textures** - covering your cake with smooth fondant and creating elegant, fashion-inspired impressions using designer-style moulds.
- **Working with Different Types of Fondant** - understanding their properties and how to choose the right one for your project.
- **Fondant Flexibility Secrets** - how to make fondant flexible and keep it that way for a long time.
- **Paneling Method** - achieving sharp edges and perfect finishes on a square cake.
- **Signature Edible Crepe Paper** - from Ekat's celebrated Crinkle Couture class, learn to transform wafer paper into delicate, pleated edible fabric to cover cakes for a haute couture effect.
- **Crepe Paper Bows (Bonus)** - create dramatic, show-stopping edible bows that bring high-fashion flair to your design.
- **Fast-Method Wafer Paper Peonies** - craft realistic, elegant blooms using Ekat's efficient approach:
  - Forming refined wafer paper petals
  - Creating collars and lifelike centres
  - Mastering shaping and colouring techniques for a natural, romantic look

By the end of the day, you'll have completed your own couture-style square cake featuring textured fondant, edible fabric finishes, and stunning wafer paper florals - a true showpiece ready to inspire clients and elevate your portfolio.

This class is perfect for cake designers ready to add fashion-inspired finishes, advanced fondant handling, and luxury floral techniques to their repertoire.

Spaces are limited to ensure personalised guidance for every participant.

PROP  
OPTIONS



Price: £290.00



BOOK NOW

## ANGELO THE HIPPO - CAKE INTERNATIONAL CLASS



by *Michael Wehrmann*

I'm Michael Wehrmann, 36 years old, born and raised in Amersfoort, The Netherlands but living in France for almost 14 years now.

I graduated as a pastry chef at a young age, but I quickly realized that traditional pastry work wasn't quite what I was looking for-I wanted something that allowed me to express my creativity in a bigger way.

In 2017, I discovered the world of cake design and was instantly hooked. Soon after, I launched my own business, Mi'Cakery Atelier & Cake Design, where I could fully explore my passion for creating unique edible art.

Modelling, sculpting, and painting quickly became my true passions.

Being entirely self-taught, I developed my own distinctive style, which has been recognised with several prestigious awards, including Best in Show at Mjam Cake show and Best in Class at Cake International, along with multiple gold medals.

Today, I'm proud to be a Saracino tutor, sharing my expertise through classes and demonstrations worldwide. It's incredibly rewarding to inspire others and share the techniques I've developed on my journey as a cake artist.

Price: £290.00



**BOOK NOW**

**Friday 31st October 2025**  
**9.00 - 17.30hrs (8.5 hours)**

In this fun and creative workshop, you'll sculpt a hippo's body and head in an active pose using modelling chocolate.

Then, you'll dress your hippo and pick between a love theme or a festive Christmas version!

Standing at about 32cm tall, you'll bring your creation to life with edible powders for that cute and realistic touch.

Plus, you'll craft angel wings from wafer paper and make your cute little Cupid or Christmas angel complete with a bow and arrow.

Price: £290.00



**BOOK NOW**





## FACIAL EXPRESSIONS - CAKE INTERNATIONAL CLASS



by *Silvia Mancini*



BOOK NOW

**Saturday 1st November 2025**  
**9.00 - 15:00 hrs (5 hours)**

Silvia's creations are born out of her two great passions: baking and modelling. The realization that the two could be combined to produce delicious and visually stunning cakes and desserts was, for Silvia, a eureka moment and she hasn't looked back since.

Initially self-taught, Silvia has since attended many specialized training courses to enhance her knowledge. This has given her the skills she needs to make her beautiful creations, always personalised in the unique style for which she has become world renowned. "Her cakes and characters tell stories in a truly original way".

Silvia organizes personalised and group courses in Italy and abroad, striving to share all her knowledge while always remembering the key ingredient: healthy fun. She participates as an artist and judge in cake design events and competitions worldwide and collaborates with numerous pastry shops and companies in the food industry as a consultant.

Winner of the Cake Masters Awards 2015 for Modelling Excellence, Silvia organizes individual and group training courses all over the world, participates in cake design events throughout Italy, and collaborates with ice-cream salons and patisseries as a consultant or lead designer in the decorative phase of production.

"I developed my own technique to showcase the face of the figures and give them truly individual expressions. The technique is unique to Silvia Mancini Cake Art and easy enough for all to try. Everyone with a little practice can reproduce a face with a variety of expressions at home."

In 2017, Silvia has designed the first modeling tool of her line, Silvia Mancini Cake Art & Accessories: Easy eyes by SM. This unique range of modelling tools can be used to create in a quick and easy way different kind of eyes on sugar crafted figurines, nevertheless with modelling chocolate, cold porcelain, clay, marzipan and fimo.



*In this half day workshop, you'll learn how to*

### **Techniques covered:**

- How to build a face from scratch
- How to change the base to create different face types: woman, man, child
- How to shape facial features for different expressions
- Different types of mouths: open, kissing, biting, blowing
- How to emphasize an expression and make it stronger
- How to paint the face for a natural and realistic look
- Shading techniques to add depth and life to the face

Price: £175.00



BOOK NOW

## ARIEL UNDER THE SEA - CAKE INTERNATIONAL CLASS



by *Javier Azocar*

The creator behind Luma's Cake, Javier Azocar is an award-winning cake artist who has been oil painting from the age of seven, until cakes became his new canvas.

His first cake in 2011 for his son Lucas's first birthday then became an opportunity to improve with one objective: amaze them! In 2018, after the huge success of two workshops in Paris, countries around the world have succumbed, from Madrid to Singapore, from Dubai to Kuala Lumpur more than 30 nations have invited Luma's Cake to teach at their School and more than 3000 peoples have been trained by Javier.

Don't miss the opportunity to learn the techniques and hidden tricks, and learn from his knowledge in a nice, friendly and fun atmosphere.

Price: £290.00

[BOOK NOW](#)



Price: £290.00

[BOOK NOW](#)

**Saturday 1st November 2025**  
**9.00 - 17.30hrs (8.5 hours)**

*Back by popular demand Javier Azocar of Luma's Cake is teaching this stunning full day workshop.*

### You will learn:

- Research and conceptualisation - get ready to let your creativity run wild!
- How to work with fondant and paint as a canvas
- How to apply edible painting techniques
- How to work with wafer paper
- Learn different edible paper techniques
- Discovering how small details can make a huge difference

*The finished cake from this class will be 60cm tall.*



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## Chocolate & Nut



## Hazelnut 100%



## Pistachio >99%





# Winter Dreams





## NARGES SIYAHPOOSHAN

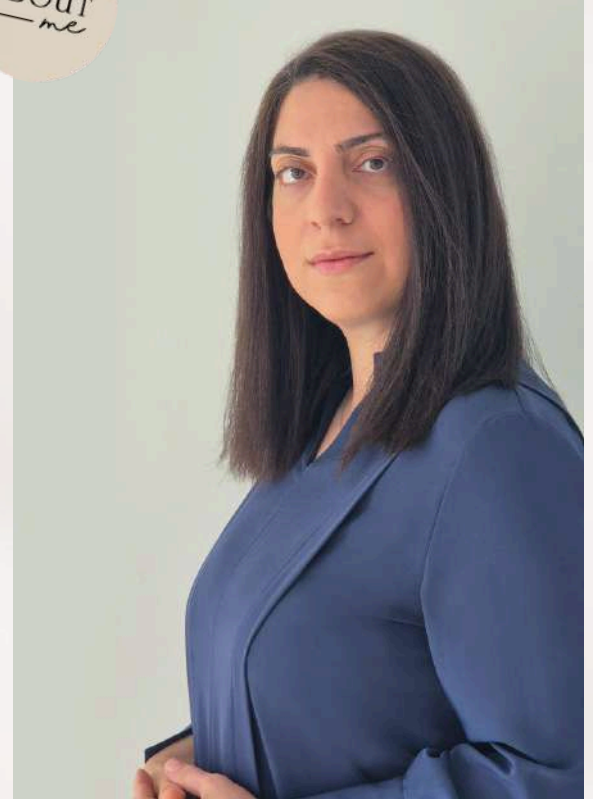
ABOUT  
me

hey

I'm Narges, a sugar artist living in the UK, with a heart full of colour and imagination. After many years as a graphic designer, I longed to bring my illustrations and characters off the page and into the real world – to give them life you could see, touch, and even taste. Three years ago, I picked up my tools, some sugar paste, and a big dream. For me, every cake topper is a tiny sculpture, a handmade story that captures a moment of joy. I love turning someone's idea into a piece they can celebrate with, and seeing it shine at their special occasions is the sweetest reward.

Teaching is also close to my heart - I've shared my techniques in topper-making workshops, always exploring new, playful, and simpler ways to create, using as little moulding as possible to keep every detail uniquely handmade.

In 2024, I entered Cake International in Birmingham for the very first time and was honoured to take home a bronze medal. This journey has been short but full of growth, and I'm grateful for every challenge that pushes me to create, discover, and sprinkle a little more beauty into the world.



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## *Project Description*

During the making of this winter cake, I demonstrated a simple yet effective way to estimate the weight of its various parts, a handy technique that can help with planning and precision when designing any showpiece.

I also explored the versatility of different Saracino pastes to put their features to the test. For the finer details, I chose Saracino Modelling Paste, which never fails to deliver sharp, clean results, perfect for intricate elements that bring a cake to life. For covering larger areas, I worked with Saracino Pasta Cover Fondant, which not only gave a flawless finish but also proved ideal for experimenting with handmade textures.

Creating textures directly by hand with Pasta Cover Fondant was an absolute delight, and it gave me a new appreciation for its flexibility and workability. The technique I used on the cake's body allowed me to shape unique, organic patterns that are both creative and striking. It's a fantastic method for producing decorative cakes with delicate, eye-catching designs that truly stand out.

# What You NEED

## INGREDIENTS

- Saracino Pasta Model: rose beige, white and blue
- Saracino Pasta Bouquet
- Saracino Pasta Cover (white)
- CMC powder mix
- Saracino powder colour: blue, pink and silver
- Liquid Shiny glaze
- Cornflour
- Clear alcohol

## EQUIPMENT

- Dummy or real cake
- Rolling pin
- Flower wire: gauge 16 and 24
- Soft brush
- Small circle cutter
- Cutting mat
- Sharp blade (craft knife)
- Modelling tools
- Face mould
- Wooden skewer



**STEP 1** Cover your cake or dummy with Pasta Cover. If you want to keep the model for a long time, add Saracino CMC (tylose powder) to the Pasta Cover.



**STEP 2** Copy your desired pattern. Add CMC to the Pasta Model and roll out the paste. Let it rest for a little while until it becomes slightly dry. Now transfer your pattern onto the paste by placing the pattern on top and tracing the lines with a tool to transfer the design. Gently cut out the inside of the pattern with a sharp blade. Make sure your blade is clean and sharp. The paste should not be too soft, since it will stretch and deform when cutting. Also, don't let the paste dry too much because it will lose its flexibility when you place it on the cake.



**STEP 3** Cut the other parts following the pattern and attach them to the cake body. Use dark blue and silver powder to shade around the lines for a full 3D effect.





**STEP 4** Finally, attach the main layer. For glue, you can use cake gel or mix one teaspoon of CMC in half a cup of warm water. Stir well and let it rest for a few hours. You can adjust the water amount to make the glue.



**STEP 5** The best way to make a topper is to have a pattern of your design. You can copy your pattern or transfer it onto paper. Shape white Pasta Model like a large carrot and place it on the pattern. Then, form it as shown in the picture. To make sure the shape and size are correct, look from above when the paste is on the pattern. Check that the outer lines match the design exactly. This way, you can easily and accurately get the right size and shape. Use 18-gauge wire for the neck structure. Cut under the neck with a cutter, insert the wire, and close the paste around it. You can easily smooth the cut area with tools.



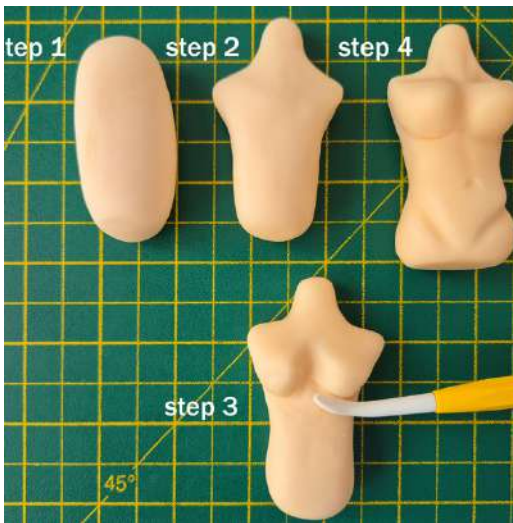
**STEP 6** Following the original pattern, use the tools to find and create all the lines and small dips that show muscles, mouth, and other details. Place the shape of the eyes on the design, make them, and stick them to the face using a little water. Then, blend the edges around the eyes with your tools.



**STEP 7** Shape paste into a teardrop for the ears. Don't forget to check the size with your pattern. Place the tool shown in the picture on the paste and press down. At the same time, roll the tool left and right to create the desired shape. Close the two bottom ends and connect them to the head using a piece of wire.



**STEP 8** For the deer antlers, use 24-gauge wire. Shape and connect the wires as before. First, cover the main parts with floral tape. This helps the paste stay fixed when covering and prevents it from twisting on the wire. Second, leave the wire ends long so that when you insert them into the head, they go about one-third down the neck and stay secure. If not, the wires must be connected beforehand to the neck support wire to keep the antlers stable on the head and prevent them from leaning forward.



**STEP 9** To make the girl's body, it is best to have a pattern like before to find all the sizes and shapes. You can search for "3D girl body animation" to find a suitable pattern. Now, following the steps in the picture above and using the same method as making the deer, make the body and let it dry slightly. For a more detailed tutorial on the body, you can watch the full video on my Instagram page.





**STEP 10** Using a face mould is a good method for characters that don't require exact likeness. It allows us not to worry about the sizes, distances, and overall correct shape of the head. After that, we can make the face with some adjustments. To use the face mould, knead the paste well until it's soft. Press the paste firmly into the mould and round the back of the head again. Now, place the mould in the fridge for one to two minutes, then take it out to help the shape hold.



**STEP 11** Use a silicone tool to deepen the lines on the face like eyes and lips. Cover the eyes with a thin layer of white paste. Mark small circles inside the eyes with a cutter. Mix powder colour with a little clear alcohol and paint the eyes and lashes in layers. You can also use diluted gel colours, but alcohol dries faster. Finally, cover the eyes with Liquid Shiny for a glossy look.



**STEP 12** Cover the back of the head with hair-coloured paste to create the hairline on the forehead. For the cheeks, lips, and around the forehead, dust with pink powder colour. Be careful not to apply the powder colour directly on the face. To start with a lighter layer, mix the powder colour with some cornflour, then spread it on the skin. This way, the colour won't be too dark or patchy at once.



**STEP 13** Attach the head to the body using a wooden skewer. Insert the pointed end of the skewer into the body from the bottom. Gently twist it while pushing upward so it moves easily inside the paste without damaging the body shape.



**STEP 14** Cut the clothes to the shape as shown and cover the torso.



**STEP 15** For making the collar, use Pasta Cover for a better texture. To create the texture, you can use an icing needle, cutter tip, or a toothpick.





**STEP 16** To make the skirt folds, add some Pasta Bouquet flower paste to the Pasta Model. This helps you roll the paste thinner and makes it more flexible, so you can create nicer folds. Use wooden skewers as shown to shape the folds neatly and delicately. Make several skirt folds and let them dry slightly so they keep their shape.



**STEP 17** Fix the girl topper on the cake. Layer the folds one over another down to the waist.



**STEP 18** Roll paste into a cylinder. Check the size using your pattern like before. Divide it into three parts as shown. Press the palm with your finger to flatten it. Make sure the fingertips are thinner and the palm is thicker. Mark and cut the fingers. Try to cut the fingers in a triangular shape so the fingertips look more natural. If your cuts are straight, gently roll each fingertip with your fingers to shape them naturally.



**STEP 19** Shape the arms and hands and let them dry a little.



**STEP 20** Place the deer on the cake. Attach the arms, adding a little glue at the connection points. For the sleeves, and waist, roll some paste and place it. Use an icing needle to create texture on the collar.



**STEP 21** To make the hair, use the flower paste and model paste mix. Dust the surface with cornflour and roll out the paste. Use a wide cutter and press firmly to cut. This helps keep the cuts neat and prevents stretching. For the top layers and curls, cut narrow strips.



**STEP 22** Start by attaching the hair layers. First, fix the back of the head, then attach the two sides.



**STEP 23** For the curly hair strands, use a toothpick. Shape the narrow strips as shown and let them dry a little. Fill the empty parts of the hair and forehead with these curly strips.



**STEP 24** Finally, you can colour the deer's antlers and the clothes with silver powder. Our winter cake is ready! I hope this tutorial and tips have been helpful for you.



# 'FOREVER VIOLET'

Tribute Collaboration by Dina Nakad—  
September 9, 2025 Created by international  
cake artists in loving memory of Violet Lin  
Tran of The Violet Cake Shop.



created by Pedro Leon



created by Jeanne Winslow



created by Barbara  
Luraschi



1. Can you tell us a little about Violet, what made her so special to you as a friend and artist?

Violet was more than an extraordinary cake artist; she was a light. Her artistry carried such grace and detail, but what truly set her apart was her kindness. I was close to her during her last year, when she was facing so much, yet she always found the strength to encourage others and share her love for our craft. She touched hearts both as a friend and as an artist.

2. What inspired you to take part in this tribute collaboration?

I was honoured to coordinate this collaboration with my dear friend and co-admin, Suzy Khalaf. Violet was such a dear friend to me, and Suzy shared the same admiration and love for her. We both felt it was important to bring together artists who had known and respected Violet, so that we could celebrate her life, her artistry, and the lasting impact she left on all of us.

3. How did you decide on your design? Is there a particular memory or quality of Violet that influenced your piece?

My piece is a blue cake with a painted lavender field, a few clouds, a tall golden fantasy flower, and a violet heart made with her signature V-Petal Ruffles mould. Lavender reflects both her name and her gentle spirit, while the golden flower is a focal point representing the strength and beauty she carried within her. The large violet heart symbolises the love she poured into everything she did, especially the devotion she had for her family, who were truly her whole world.

4. What emotions did you experience while creating your tribute?

It was bittersweet. I felt both sadness at her absence and gratitude for having known her. While painting the lavender, I remembered our conversations and the strength she showed, which gave me a deep sense of peace and closeness to her.

5. Violet was known for her artistry and kindness. How do you see her legacy living on, in the cake community today?

Her techniques, her generosity, and her warmth are woven into the fabric of this community. Many of us use her moulds, remember her tutorials, and most importantly, carry her spirit of encouragement forward. Her legacy is alive in every artist she touches.

6. This is an international collaboration. How does it feel to be part of a global group of artists coming together in her memory?

It's deeply moving. Artists from different countries, cultures, and styles all united by one person's love and kindness; that's the true power of art and community. Violet brought us together in life, and she continues to do so now.

7. If Violet could see your creation, what do you hope she would feel?

I hope she will feel loved, remembered, and proud of the mark she left on all of us. Most of all, I hope her family, who meant everything to her, can feel her presence through these tributes and know how deeply she is cherished by the cake community.

8. Do you have a favourite personal memory or story with Violet that you'd like to share?

During her hardest times, when she was very ill, we would chat often. Despite her struggles, she always found words to uplift me and others. What struck me most was how deeply she loved her family; they were her everything. No matter how unwell she felt, her thoughts were always with her husband and children, and that love gave her incredible strength.

9. What message would you like to send to others who are remembering Violet today?

Hold on to the love and beauty Violet shared. Let her remind us that art is not only about skill, but also about kindness, connection, and the joy of creating together.

10. How do you hope this collaboration will inspire others in the cake world and beyond?

I hope it inspires others to see that our craft goes beyond cakes; it's about community, friendship, and lifting each other up. May Violet's story encourage us to create with heart, and to support one another the way she always did.

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