

We love pastry



Ten Exclusive TUTORIALS

DETAILED AND VERY EASY TO FOLLOW

What is Pasta MODEL?

AND WHY SHOULD YOU SWITCH TO THIS PRODUCT

Wedding Cake DESIGN

TIPS ON HOW TO BECOME A SUCCESFUL DESIGNER

WIN

A BUNDLE OF SARACINO PRODUCTS

DOWN Under

FEATURING AN INTERNATIONAL COLLABORATION

by Catia Gujda



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PAOLO ZOLLA DIRECTOR

From February 13th to 15th, in imperial Rome, the Lupercalia were still celebrated: a pagan festival that dispelled sterility and still proposed old rites that frightened emerging Catholicism.

St. Valentine, whom we celebrate on February 14, had preached love among all living creatures and was perfectly suited for inclusion in the Catholic calendar, thus replacing the feared Lupercalia.

Among the stories associated with St. Valentine that have contributed to linking his name to that of lovers, we like to remember the one about the Saint who encountered two young people arguing. He approached them with a rose and invited them to hold it together in their hands, a gesture that immediately reconciled them.

Over the years, the celebration of St. Valentine has become increasingly popular and is now an essential event for the food industry. Heart-shaped chocolates, cookies resembling doves and roses, images of lovers used as cake decorations are just some of the countless decorative possibilities offered by this celebration.

In the Saracino range, you will find many products that are perfectly suited for decorations related to this occasion: from simple themed sprinkles to royal icing, meringue, wafer paper, flower paste, chocolate, not to mention the ever-expanding Pasta Model selection, perfect for creating decorations in the theme of Valentine's Day.

I hope you enjoy your February whatever you may be doing.



by Katarzynka Sztuka Cukrowa
using Saracino Pasta Bouquet



by Podivjani Muffin
using Saracino
Pasta Model



by Erika
Urbanšková
using Saracino
Pasta Model



by Jessbell's Backzauber individuelle
Tortendekorationen mit Herz
using Saracino Pasta Model



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SYLVIA ANNA PRICE
EDITOR

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Hello everyone and welcome to our February issue of 'We Love Pastry'. Do you realise that we have just started the 4th year of Saracino magazine 'We Love Pastry'? I must say, it feels like we only started a few months ago. Time flies when we are having fun!

During that time, I have worked with many amazing artists from around the world, and I would personally like to thank all of them for their outstanding work and contribution to the magazine. All their tutorials are interesting and easy to follow, and it makes me even happier seeing pictures you have sent us where you have actually used the tutorials. We like to think this shows the magazine is helping you learn new skills and techniques. We have even more planned, and I just can't wait to share this all with you in the next few months.

I hope you enjoy reading this month's article by Carol Smith aka 'Cake by Carol' who not only tests our products, provides advice how to work with them, what can be achieved, how to handle problems and more.

OUR AMAZING CONTRIBUTORS

Katys Kitchen, Sweet Temptations by Tirk, Bellezze di zucchero by Catia Guida, Dates with cakes, Cake is Love by Jenny, Chikz Patisserie, Cakes by Mischell, Cake Harmony, Bake Cake Create, Unicorn Artcake, Cakes by Carol, Florea Cakes, ZL Cake Boutique, Doreen Zilske



by [@loulou_sugar](#) using
Saracino Pasta Model



by [@cukrowe_cuda](#) using
Saracino Pasta Model

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aka [Katys Kitchen](#)



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Marianna Chumakova aka [Unicorn
Artcake](#)



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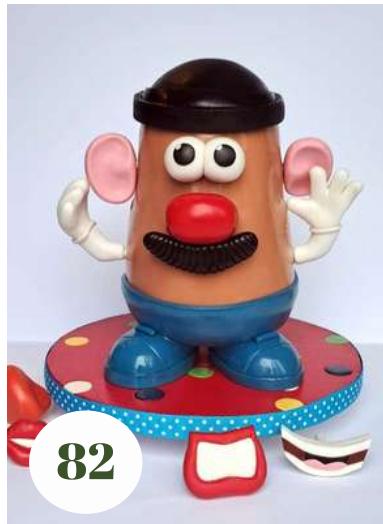
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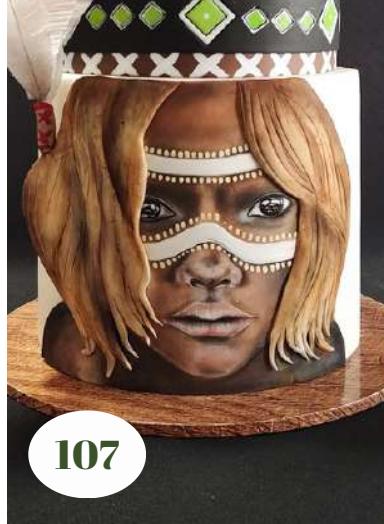
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ENCHANTING WOODLAND

CREATED BY KATYS KITCHEN





KATY O'BRIEN

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

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

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



[KATYS KITCHEN](#)



@KATYSKITCHEN1



@katyskitchen1

Photography: @kitmyers90

What you need:

INGREDIENTS

- Cake Gel
- Gel colours: Brown, yellow
- Pasta Model: White, purple, pink, green
- Wafer Paper
- Pasta Bouquet: White
- Pasta Top: White
- Powder colours: Black, brown, green
- Clear alcohol

EQUIPMENT

- Daisy paper punch
- Maple leaf paper punch large and medium
- Dresden tool
- Pick tool
- Blossom cutters N3 and N5
- Kitchen knife
- Cake or dummy 6 inch diameter x 7 inch high
- Cake drum 10 inch
- 24 gauge green flower wire
- Rolling pin
- Wood effect impression mat
- Fluffy brush for dusting
- Brush for cake gel





STEP 1 Take 400g Pasta Top and mix with brown gel colour. Knead to mix the colour but do not mix completely as we want a marbled effect.



STEP 2 Roll the marbled brown paste and cover a 6 inch cake.



STEP 3 Cover the cake drum using the Pasta Top leftovers. You can roll Pasta Top very thin for the cake and this will leave plenty to cover the 10 inch drum. Do not worry about imperfections as this adds to the woodland charm.



STEP 4 Use a wood effect texture mat to press onto your cake, working around the whole cake.



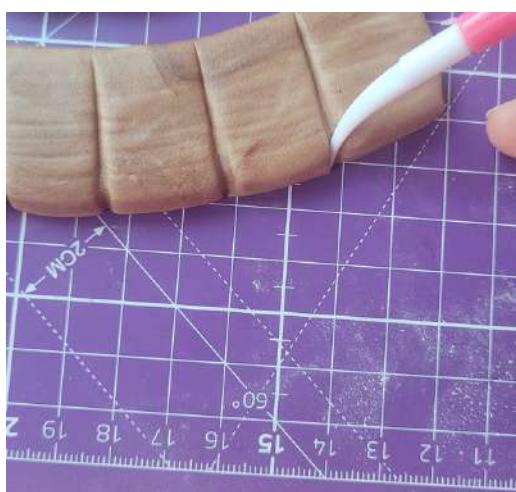
STEP 5 Marble 200g Pasta Model as in step 1. Roll the paste to roughly 5mm thick. Cut into three strips, this does not have to be perfect, making each strip slightly thinner in width to each other and slightly shorter in length.



STEP 6 Press the wood effect mat onto the three strips. Use a knife to make straight lines as shown.



STEP 7 Using a Dresden tool accentuate the markings you've just made. Starting at the front and dragging the tool backwards. Repeat to all lines.



STEP 8 Use the Dresden tool to make indentations to the front of the paste. Leave to one side to dry slightly.



STEP 9 Roll 50g of Pasta Model to roughly 5mm thick and press the wood effect mat onto the paste. Cut out a rectangle shape for the door. This does not have to be perfect.



STEP 10 You now have your door with the wood effect.



STEP 11 Make vertical indentations with a sharp knife.



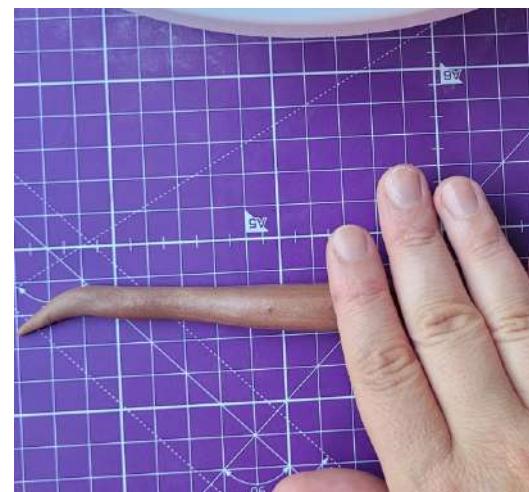
STEP 12 Make sure to indent the top of the lines.



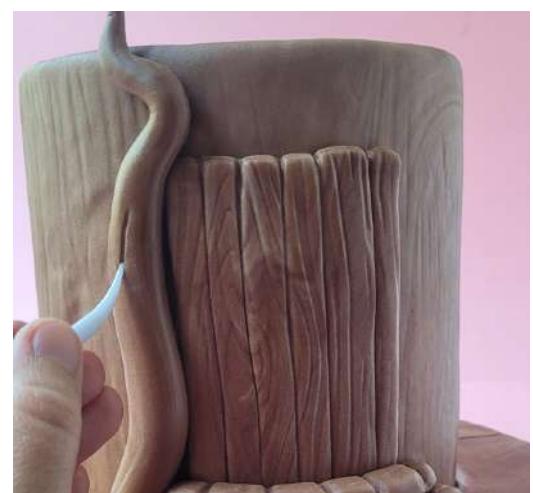
STEP 13 Add cake gel to your door. Fix your door onto the cake centrally. Fix on the biggest of the strips from earlier and glue to the board in front of the door.



STEP 14 Repeat with the second thinner strip of steps. Fix the smallest steps onto of the last as shown.



STEP 15 Roll 50g of marbled Pasta Model into a sausage shape keeping it thicker at one end and thinner at the other.



STEP 16 Fix this rolled sausage shape next to the door and curve the top as desired. Use the Dresden tool to make markings.



STEP 17 Drag the Dresden tool downwards towards the steps. There is no set method to this, and you can be as creative as you like with how many lines you add.



STEP 18 Using another 50g Pasta Model roll another sausage shape thicker at one end and thinner at the other. Use a knife to cut the thinner end to make two branches.



STEP 19 Point the thinner ends slightly by pinching together



STEP 20 Fix this next to the door on the other side and curve the branches as desired. Make markings using the Dresden tool.



STEP 21 Prepare brown powder colour and a fluffy brush.



STEP 22 Dust the front door where you may think are shadows. There is no set method but get creative, you can add as much highlight as you wish.



STEP 23 Use black powder colour to layer and create depth. Concentrate on areas that would appear darker or in shadow.



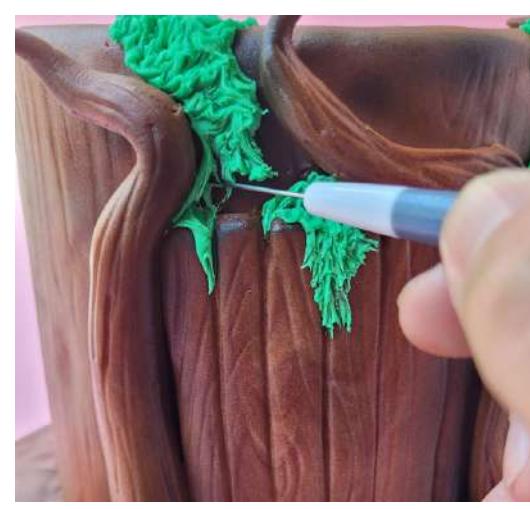
STEP 24 Using green Pasta Model, roll two sausage shapes and place at the bottom of the branches.



STEP 25 Using a pick tool poke and tear the green paste and push it into the steps and gaps.



STEP 26 Place more green paste where desired on the cake.



STEP 27 Repeat step 25 on all the green paste.



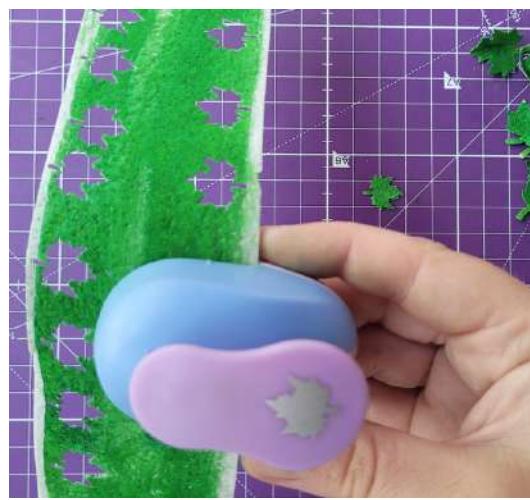
STEP 28 Using green powder colour, dust all the green paste we've just placed on the cake. You can also dust the cake board with green dust.



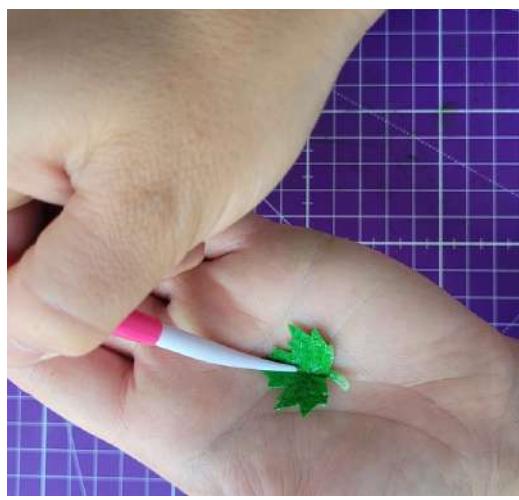
STEP 29 Your cake should now be dusted with the powder colours.



STEP 30 Mix green powder with clear alcohol and paint the front and back of the wafer paper.



STEP 31 Using a maple leaf paper punch, start to punch your leaves once the wafer paper is fully dried. There is no set amount of leaves so make as many as you wish.



STEP 32 Take leaves in the palm of your hand and drag the Dresden tool down the middle to make a vein and give shape.



STEP 33 Use a tiny amount of cake gel to glue the leaves in place.



STEP 34 Start to place your differing sized leaves onto the cake randomly.



STEP 35 Roll pink Pasta Model and use a small blossom cutter to make flowers, as many as desired.



STEP 36 Pinch together at the base of the flower to bring the petals together.



STEP 37 Roll purple Pasta Model and use a medium blossom cutter.



STEP 38 Use cake gel to glue the flowers to the cake.



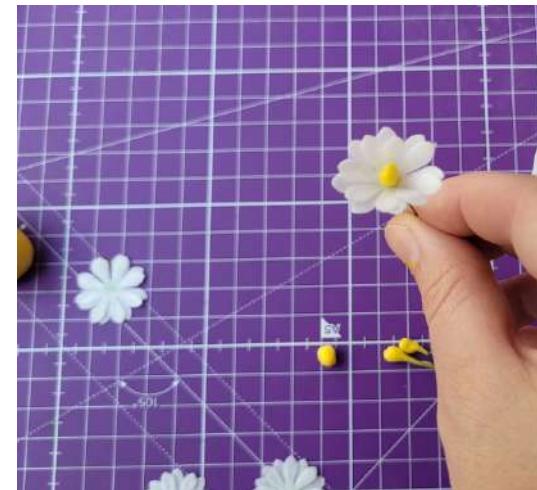
STEP 39 Colour Pasta Bouquet yellow and cut 24 gauge green wire to 8cm lengths. Use the 'twiddle' method to add the yellow paste to the tops to form the flower centres.



STEP 40 Using a daisy paper punch cut out flowers from the wafer paper. You will need two for each flower.



STEP 41 Use a small amount of cake gel to glue together. When layering try to fix so the petals on the bottom later show in the gaps of the top layer.



STEP 42 Place a small amount of cake gel in the centre of the daisy petals and thread the wire through the centre, pushing up to meet the bud at the top.



STEP 43 Make some daisies without the wire.



STEP 44 Fix your unwired and wired daises onto the cake.



STEP 45 Your enchanting forest cake is ready.

WE ARE GOING GREENER - INTRODUCING OUR NEW 1KG PASTA MODEL PACKAGING



- REDUCE THE AMOUNT OF PLASTIC
- REUSE TUBS YOU HAVE AT HOME



- NO MORE damaged tubs delivered to your door
- Better sustainability with 75 % less plastic
- Perfectly sealed, to ensure the same shelf life as plastic tubs
- Easier to cut the paste



TWISTED GOODS

CREATED BY SWEET TEMPTATIONS BY TIRKI





My name is Ivana Zabjacan and I am the owner of a small educational studio called 'Sweet temptations by Tirki'.

Although my main education and employment is in finance, my love and heart is in creating and educating. That love I have poured into cakes for the past 13 years, slowly building experience, gathering knowledge, and growing to this point. For the past 5 years I have been sharing my knowledge through on site and on-line education with over a few thousand students.

My main goal is to "equip" them with basic knowledge that will ensure great finished results. And for me, my goal is to keep developing my creative side and enjoy the process.

IVANA ZABJACAN



[SWEET TEMPTATIONS BY TIRKI](#)



[@sweet_temptations_by_tirki](#)

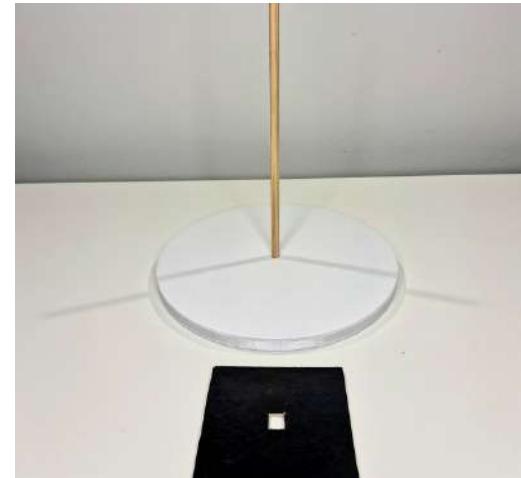
What you need:

INGREDIENTS

- Pasta Model: White 100g
- Saracino Royal Icing: 500g
- Sugar pearls
- Sponge cakes 2.5cm - 3.0cm thick. I baked in a 35cm x 55cm tray
- Butter 500g
- Dark chocolate 700g
- Cornflour

EQUIPMENT

- Cake drum 28cm dia.
- Cake board 12cm square
- Central dowel 35cm
- Thin dowels 20cm
- Stand mixer
- Spatula
- Innovative Sugarworks flexible smoothers
- Pearls silicone mould
- Rolling pin
- Scalpel
- Brush



STEP 1 Prepare the sponge cake. Cut into squares – 6x6cm, 7x7cm, 8x8cm, 9x9cm, 11x11cm, 13x13cm – 2 pieces of each size. Cut square 15x15cm – 1 piece.

STEP 2 Prepare the cake drum and a 35cm long dowel.

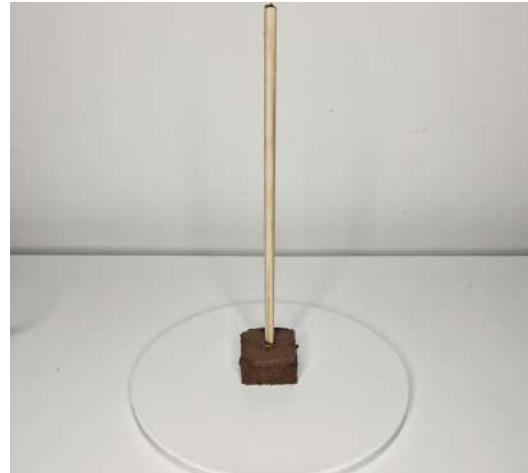
STEP 3 Secure the dowel at the center of the cake board and prepare the square cake board with a central hole.



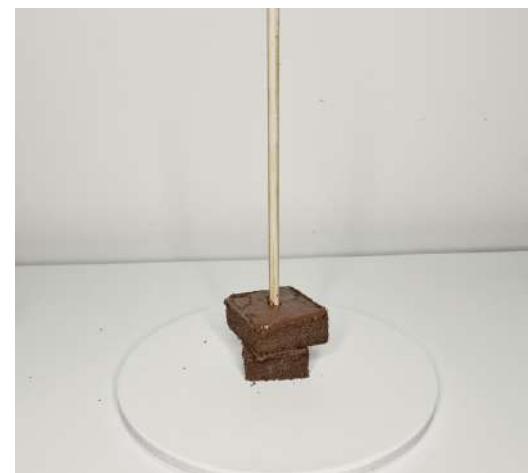
STEP 4 Prepare the chocolate buttercream by combining 500g of softened / mixed butter with 700g of melted chocolate. You can also use ganache if you wish.



STEP 5 Form holes at the center of your squares using a straw or a cutter.



STEP 6 Place the smallest 6x6cm square sponge at the bottom of the dowel, securing it to the cake board with a small amount of buttercream. Apply a thin layer of cream to the top side of the sponge cake.



STEP 7 Place a 7x7cm sponge cake on top, twisting / rotating it counterclockwise about 15%.



STEP 8 Place a 8x8cm sponge cake on top, twisting / rotating it counterclockwise for another 15%.



STEP 9 Place a 9x9cm sponge cake on top, twisting / rotating it counterclockwise for another 15%.



STEP 10 Place a 11x11cm sponge cake on top, twisting / rotating it counterclockwise for about 15%. Then the same with a 13x13cm sponge cake.



STEP 11 Insert 4 thinner cake dowels 2cm away from the center dowel and cut them to height.



STEP 12 Place the square cake board over the stacked layers securing it with buttercream.



STEP 13 Place a 15x15cm sponge cake on top – making sure its sides line up with the bottom square. So all the layers have twisted fully through 90 degrees.



STEP 14 Repeat steps 6-10 but in reverse and rotating the layers in the opposite direction. This time rotate them clockwise, starting with size 13x13cm, then 11x11cm, 9x9cm, 8x8cm, 7x7cm and finish with 6x6cm.



STEP 15 Make sure that the top layer is aligned with the bottom, making the top 6 layers rotate back fully through 90 degrees.



STEP 16 Looking from the top, your layers should look like this.



STEP 17 Start applying chocolate buttercream or ganache to the bottom layers, filling the voids.



STEP 18 Apply chocolate cream to the top layers.



STEP 19 Using a small spatula fill all the voids to the top.



STEP 20 Place the roughly covered cake into a fridge until the cream is firm and solid.



STEP 21 Remove from the fridge and apply a thin layer of cream using flexible smoothers to smooth the surface.



STEP 22 With the warmth of your hands smooth and sharpen the edges as best as possible.



STEP 23 Prepare the products for decoration – Pasta Model for silicone moulds and Royal Icing for textured finish. Mix Royal Icing with a smaller amount of water (60g of water to the 500g powder product) to get a thicker mixture.



STEP 24 Start applying Royal Icing following the curves of the cake.



STEP 25 Spread small amounts of Royal Icing at a time using your fingers. Using a spatula gives a finish that is too smooth and an artificial effect you don't want to achieve. We want it to look rough.



STEP 26 Cover the entire cake.



STEP 27 Dust your silicone mould with cornflour and knead the Pasta Model.



STEP 28 Press the paste into the mould with fingers and spread evenly with a rolling pin.



STEP 29 Remove the paste from the mould after it has hardened (in the air or in the freezer).



STEP 30 Repeat to make more pieces.



STEP 31 Prepare Royal Icing with a softer consistency (adding a few drops of water). Prepare the sugar pearls in white and gold, in few sizes. Cut smaller pieces of the moulded Pasta Model and apply a thin layer of Royal Icing on the back.



STEP 32 Place a piece to the cake, locating it to the edge of a curve.



STEP 33 Apply Royal Icing to the sides of the moulded paste.



STEP 34 Add smaller pieces of moulded paste to create the shape you desire.



STEP 35 Add sugar pearls to the sides of the paste but also on the pattern to add colour and texture.



STEP 36 Repeat steps 31 - 35 adding the moulded paste and pearls to the different edges / curves of the cake. Your stunning curved creation is ready to impress!



ANNOUNCING OUR MONTHLY COMPETITION



CONGRATULATIONS!

Jaroslava Kubašová





Would you like to win a Saracino Surprise Box Worth

£50?

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

LUCKY WINNER will be introduced in our March issue.

The competition ends on midnight the 26th February 2024 and it's open worldwide!

Y	A	C	E	R	N	L	A	I	R	O	T	U	T
C	O	K	D	E	N	I	R	U	G	I	F	I	P
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C	S	A	R	A	C	I	N	O	L	R	T	A	S
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A	U	A	C	O	E	B	G	N	N	Q	L	Y	R
B	L	R	N	O	M	E	L	T	T	O	U	O	Y
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CAKE
LEMON
ITALY
VANILLA
STRAWBERRY
GOLD
FLOWERS
PASTATOP
COCONUT
ROYALICING

CARNIVAL TIME!

CREATED BY BELLEZZE DI ZUCCHERO BY CATIA GUIDA





CATIA GUIDA

Hi, I am Catia Guida. I am a painter and sculptor. I have been a pastry chef for 20 years and a professional cake designer for 7 years. I am also a member of the FIPGC cake designer team of excellence.

I am a multi award winner. I achieved podium position at Puglia cake 2019; gold medal and painting award at FIPGC 2020 with "Raphael's Eternal Love "; Saracino special prize with my piece called "DAMA VELATA" in April 2020 and podium position at Puglia cake on air 2020 with the work "la Rinascita".

I have participated in various collaborations, and have organized (hosted) the following:

"Raffaello contest on air" in 2020; "Dante International contest on air 2021" and the International collaboration "Homage painting to Elizabeth Taylor 2021". I am an Administrator for the International online group "Sugar Art Decor".



[Bellezze di zucchero by
Catia Guida](#)



[@catiaguida](#)

What you need:

INGREDIENTS

- Pasta Model: White, burgundy, red and purple
- Pasta Top: Black
- Saracino powder colours: yellow, brown, black, purple
- Saracino powder pearl colours: silver, bronze, gold and Bordeaux
- Saracino gold pump powder
- Cake gel - edible glue
- Saracino wafer paper 0.30
- Saracino royal icing
- Clear alcohol
- Gelatin sheets
- Glucose



EQUIPMENT

- 1 cake or dummy: 20cm dia. x 20cm high
- 1 dummy: 30cm dia. x 5cm high
- Rolling pin
- Knife / scalpel
- Medium and fine soft brushes
- Medium and large dusting brush
- Medium silicone brush
- Plastic saucers
- Piping nozzles: No 1.5 and No 1
- Baking paper
- Food safe pencil
- Scissors
- Dresden tool
- Ball tools
- Tool with a plastic blade
- Flower wires gauge 28
- Silicone mat
- Leaf cutter
- Venice carnival mask template





STEP 1 Roll out 30cm of Pasta Model paste to 5mm thick.



STEP 2 Transfer the mask design onto baking paper with a food pencil.



STEP 3 Transfer the template onto the Pasta Model paste plaque.



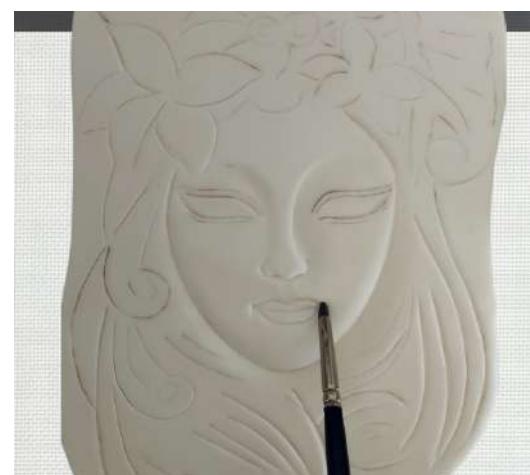
STEP 4 Press the outline of the mask with the Dresden tool.



STEP 5 Shape the eyes with the ball tool.



STEP 6 Shape the nose with the Dresden tool.



STEP 7 Shape the mouth with the small silicone brush.



STEP 8 With your finger, shape the contour of the mask well.



STEP 9 Cut the shape out with the scalpel.



STEP 10 Shape the hair of the mask with the Dresden tool.



STEP 11 With the ball tool make the center of the flowers.



STEP 12 Make the veins of the flower petals with the Dresden tool.



STEP 13 Finish modelling in order to give the mask a three-dimensional effect.



STEP 14 Mix the Saracino brown and yellow powder colours with clear alcohol.



STEP 15 Paint the hair with a medium brush.



STEP 16 Mix the Saracino brown colour with clear alcohol.



STEP 17 Paint the butterfly of the mask with a medium brush.



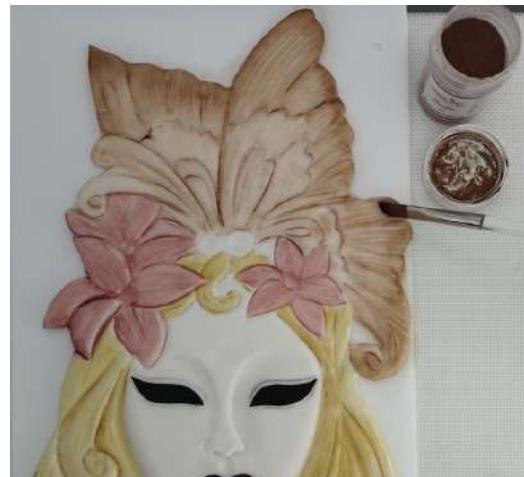
STEP 18 Cover the eyes with black Pasta Top.



STEP 19 With the purple colour paint the lips with a small brush.



STEP 20 Mix the purple and red powder colour with clear alcohol and paint the flower petals.



STEP 21 With the brown powder colour dust the edges of the butterfly with a duster brush.



STEP 22 Then dust the inside of the butterfly petals with black powder.



STEP 23 Dust the butterfly petals well with both brown and black to give a three-dimensional effect.



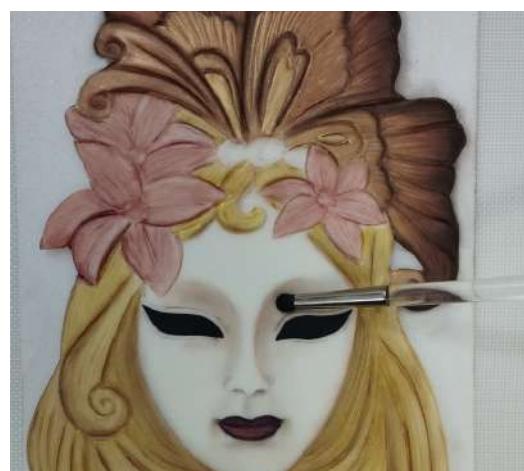
STEP 24 Dust the petals of the butterfly with Saracino pearl fuchsia and bronze powder colours.



STEP 25 Paint the lines of the hair with the powder brown colour.



STEP 26 Mix the Saracino pearl gold powder colour with clear alcohol and paint the hair of the mask.



STEP 27 Blend eyes, nose and mouth with the brown powder to give a three-dimensional effect.



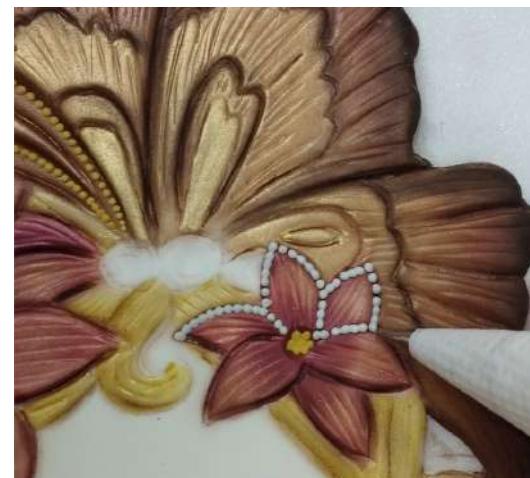
STEP 28 Dust and blend the flower petals with the fuchsia pearl colour.



STEP 29 Paint the lines of the flower petals with purple powder colour.



STEP 30 Colour the Saracino royal icing with yellow powder colour, use a piping bag with nozzle No. 1.5 and pipe the beads.



STEP 31 Add the beads on the flower petals with white royal icing.



STEP 32 Repeat the same procedure on the hair of the mask.



STEP 33 Decorate the face of the mask with white royal icing. Using nozzle No. 1.



STEP 34 Paint the beads with Saracino white powder pearl mixed with clear alcohol.



STEP 35 Roll out the burgundy Pasta Model paste and form a circle of about 20cm to cover the top of the base dummy.



STEP 36 Create cracks on the sugar paste using a tool with a plastic blade.



STEP 37 Paint the paste with purple powder mixed with a lot of clear alcohol so that the colour goes into the cracks. Paint the paste again with the purple colour mixed with red and clear alcohol.



STEP 38 Roll a strip 100cm long x 5cm high to cover the edge of the base cake dummy. Cover the edge of the cake board using a little water to stick.



STEP 39 Prepare a strip of burgundy Pasta Model paste 20cm high x 65cm long and repeat the same procedure. Cover the cake / dummy and its top.



STEP 40 Gently spray a little Saracino Pump Powder gold to give the cake a lustre shine.



STEP 41 Prepare 30 purple, light and dark burgundy coloured leaves 5cm long. Use a flower cutter.



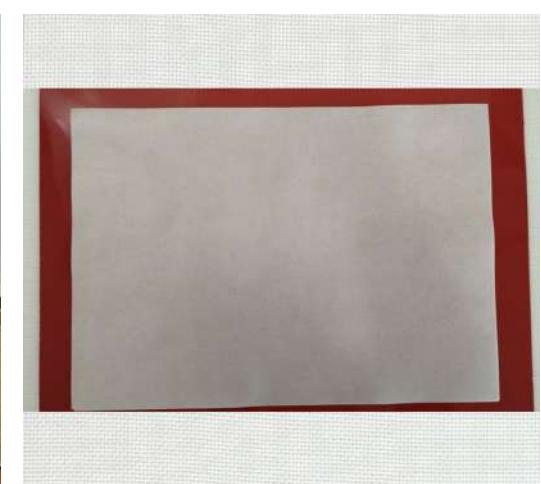
STEP 42 Prepare a piping bag with royal icing coloured with yellow powder.



STEP 43 Decorate the leaves with piped lines and paint them with gold pearl powder mixed with clear alcohol.



STEP 44 Add the mask in front of the cake / dummy and the leaves around the base of the cake using some royal icing.



STEP 45 Prepare a wafer paper sheet on a silicone mat.



STEP 46 Melt 1.5 sheets of gelatin in the microwave, add 10g of glucose and 10g of water. Add a drop of burgundy gel colour.



STEP 47 Brush the gelatin mix on the smooth side of the wafer paper sheet. Dust with burgundy pearl powder with a large brush. Cut a square.



STEP 48 Cut the wafer paper square in half to obtain a triangle.



STEP 49 Make creases and fold in half as shown.



STEP 50 Insert a medium size wire in the center of the fan.



STEP 51 Join the two flaps with edible glue.



STEP 52 Paint the ridges of the fan with gold powder pearl mixed with clear alcohol.



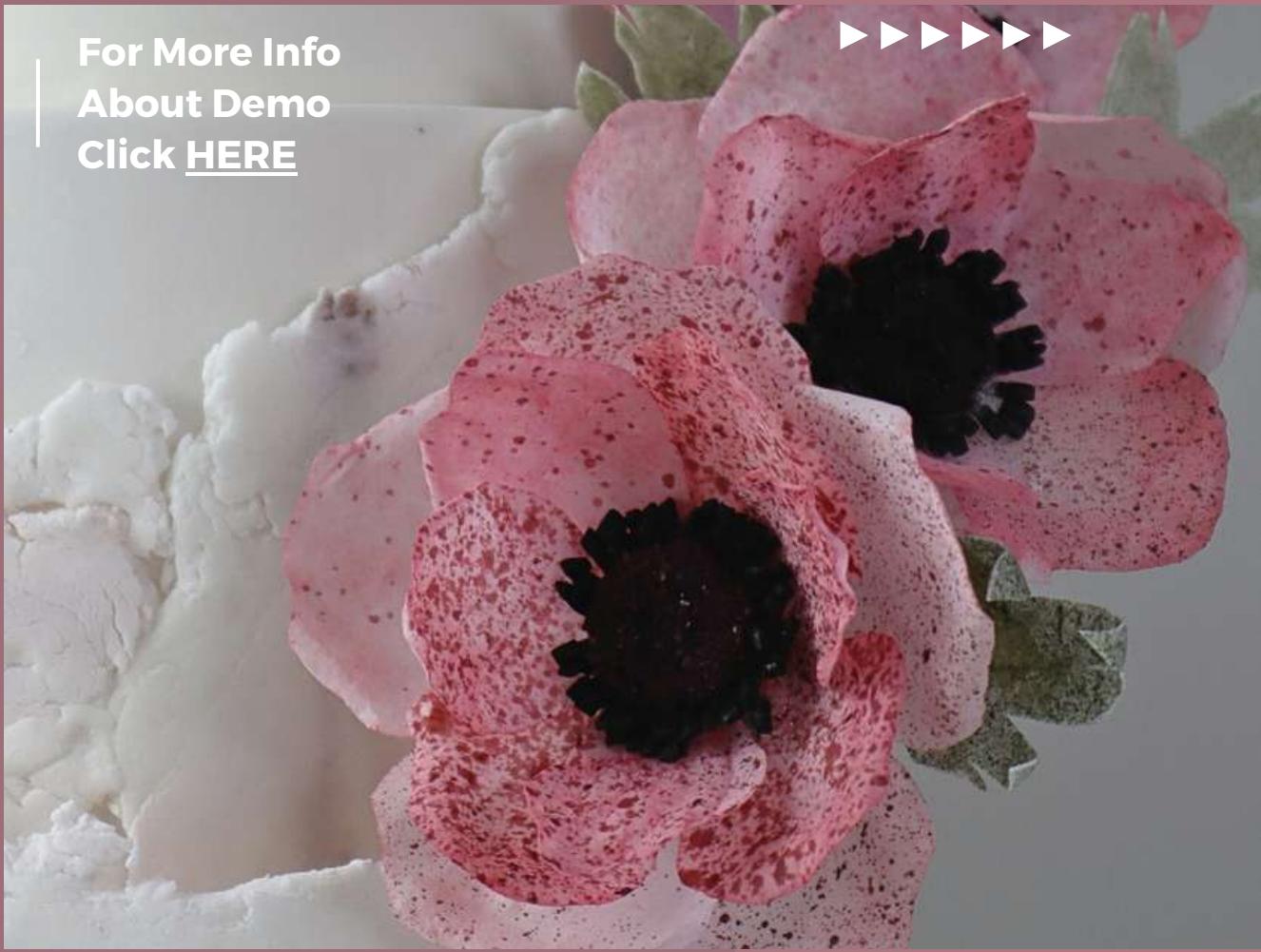
STEP 53 Make two purple colour fans and two burgundy colour fans. Also make small purple and burgundy fans.



STEP 54 Add the fans and the stunning carnival cake is ready!

LIVE DEMONSTRATION

For More Info
About Demo
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WITH ANNA FROM FLOREA CAKES

Learn how to work with wafer paper and make
realistic wafer paper Anemone

12TH FEBRUARY 6PM
UK TIME AT SARACINO
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RADIANT RED

CREATED BY DATES WITH CAKES





RACHEL STOCKTON

 [DATES WITH CAKES](#)
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What you need:

INGREDIENTS

- Saracino white chocolate drops
- Saracino red gel colour: Red
- Saracino Ice Cream Base
- Saracino red sugarpaste Pasta Top
- Saracino ruby powder pearl colour
- Saracino red powder colour:
- Saracino Wafer Paper 0.30
- 3 x 6 inch round cakes
- Edible glue
- Milk
- Rice paper
- Clear alcohol

EQUIPMENT

- 1 inch heart-shaped stamp
- 6 inch cake board
- 6 inch cake tin
- 10 inch cake drum
- Baking foil
- Electric hand blender
- Florist tape (White)
- Florist wire
- Non-stick frying pan
- Paint brushes
- Posy picks x6
- Red ribbon
- Rolling pin
- Silicone mats x3
- Smoother

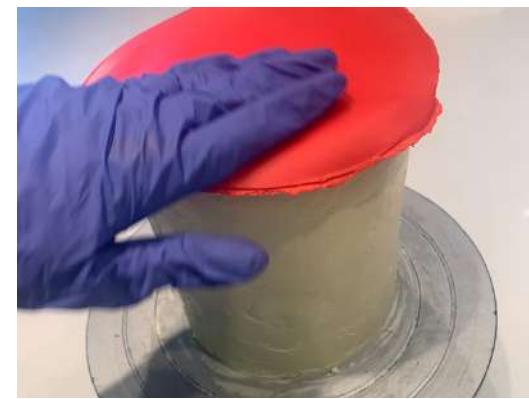




STEP 1 Make ganache using white chocolate drops, ice cream base and milk. Once the ganache is made stack three 6 inch diameter cakes onto a 6 inch cake board and cover the cakes with a thick layer of ganache. Refrigerate overnight to set.



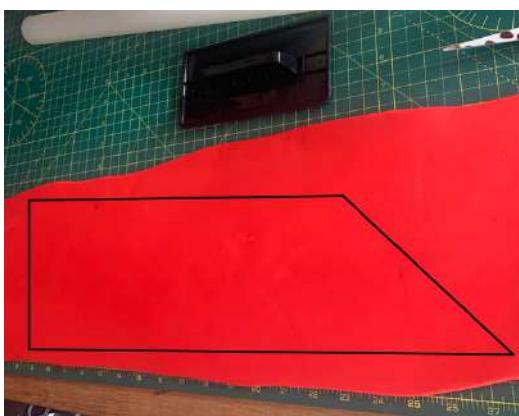
STEP 2 Roll 500g red Pasta Top and cover the 10 inch drum. Cover the board edge with red ribbon. Use a crumpled-up piece of baking foil to provide texture and leave it to dry overnight.



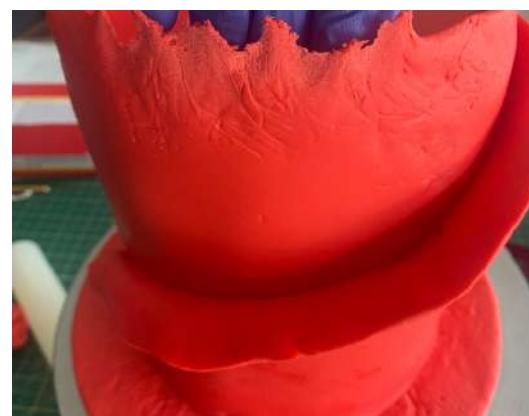
STEP 3 Take the cake from the refrigerator. Roll a 7 inch round piece of red Pasta Top. Place on top of the cake and trim to produce a sharp edge.



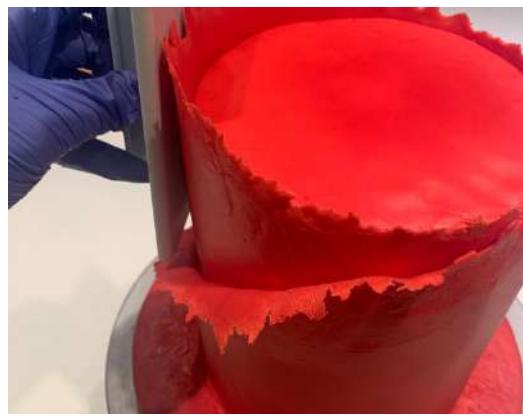
STEP 4 To cover the side of the cake, roll out 500g red Pasta Top. Measure the height and circumference of the cake and add 10cm to the circumference and 5cm to the height to ensure that you will have adequate coverage.



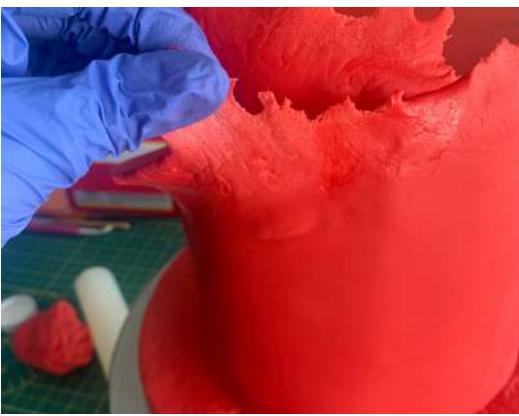
STEP 5 After rolling the Pasta Top, and before covering the cake, cut a sharp straight edge along one of the long lengths of the rolled paste. Cut a second sharp straight edge along the height of the paste. Cut a triangle shaped piece 10cm from the end of the icing



STEP 6 Wrap the paste around the cake, starting with the sharp straight edge. Once the paste meets itself overlap at the bottom of the cake. The triangular area will overlap the first layer of paste. Fix the bottom corner triangular edge with a small amount of water.



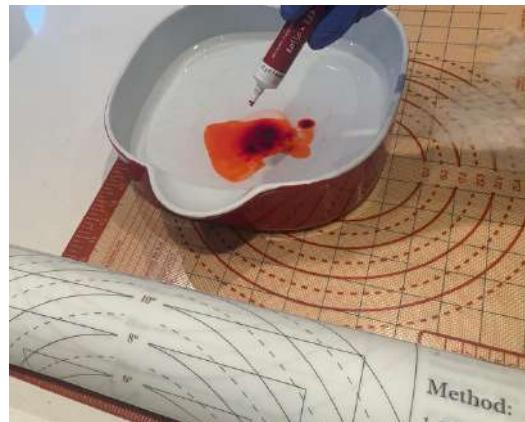
STEP 7 Smooth all the sides of the applied paste. Once you have achieved a smooth appearance you can start to work on the top edge of the cake. Initially, pull away at the edge of the Pasta Top ensuring that the edge is uneven and ragged. Once you have achieved your desired design continue the technique along the overlapped triangular edge.



STEP 8 Add a little texture to the top edge of the pasta top by using the same baking foil technique used on the drum. Your cake should now be left to set.



STEP 9 Rice paper wave and leaves: Take several sheets of rice paper and cut them into two different shapes, i.e. leaf shapes and long angled shapes.



STEP 10 Take several silicone sheets, wrap one around a 6 inch cake tin and one around a long rolling pin. Fill a bowl (approximately 10 inch diameter) with warm water and add a few drops of red gel colour.



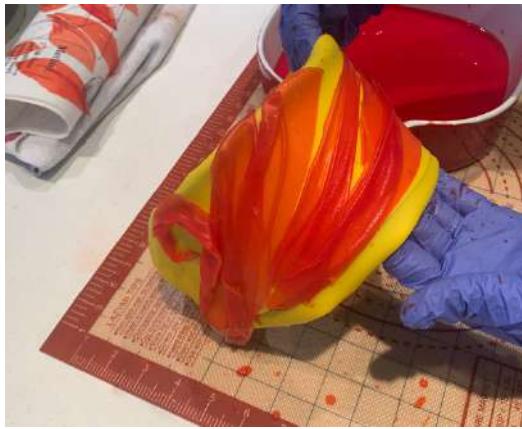
STEP 11 Take the leaf-shaped rice paper and place several at a time into the water bath. Ensure that the rice paper leaves do not overlap as this will affect their final colour. Move the leaves around in the water for approximately 20 seconds to ensure that the leaves take up the red colour.



STEP 12 Gently shake any excess water off the leaves, one at a time and place them on top of the covered rolling pin. Fold up and squeeze in the rice paper along the centre of the leaf to form the appearance of a thicker central vein. Repeat this process until you have made 12–15 leaves.



STEP 13 Add a few more drops of red gel colour to the water bath and add the long strips of rice paper. Ensure that the long strips of rice paper do not overlap as this will affect their final colour. Move the strips around in the water for approximately 20 seconds to ensure that the leaves take up some of the red colour.



STEP 14 Shake off any excess water and place the long strips around the covered cake tin. Overlap the strips shaping them into curved ends, to produce a wave-like appearance. This is your time to be creative as you wish. The more shape and movement you introduce at this step in the process the more spectacular your piece will look when it is finished. Leave all the rice paper items to set overnight.



STEP 15 The next step is to put the waves on the cake. Gently separate the coloured rice paper from the silicone sheet. If the rice paper is still wet, it will not come away from the sheet easily and should be left for longer to dry. Once separated from the silicone sheet, use small amounts of edible glue on the rice paper to attach to the cake.



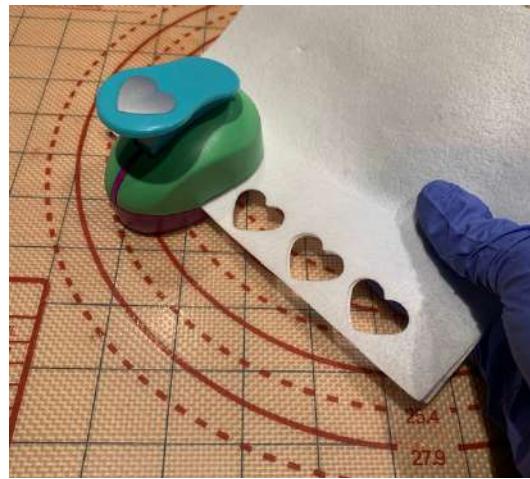
STEP 16 Take a small amount of ruby Powder Pearl colour, add a teaspoon of clear alcohol to produce a paint. Paint some of the tips of the waves to produce a more textured appearance.



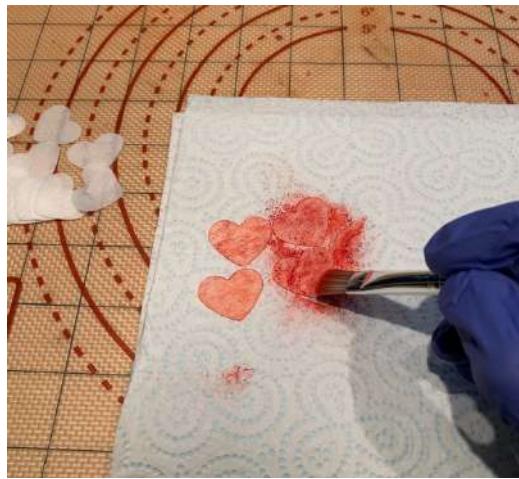
STEP 17 Once the waves are painted, use the same solution to paint veins on to the leaf shapes, this will also give them a more textured appearance.



STEP 18 Take the edible glue and put small amounts on to the leaves. Fix them onto the cake to create your design. Allow the glue to set.



STEP 19 Wafer paper flowers: Take a few sheets of wafer paper and cut out approximately 40 heart shapes using a 1 inch heart-shaped stamp. 6 hearts will make one flower. Keep all the wafer paper off-cuts as they will be used later.



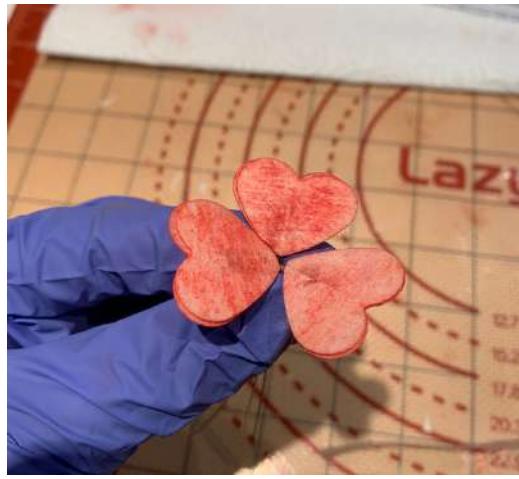
STEP 20 Once the heart shapes are cut, dust both sides with red powder colour.



STEP 21 Cut thin florist wire to produce approximately twenty 3–4 inch length pieces of wire. These will be made into the flower stems.



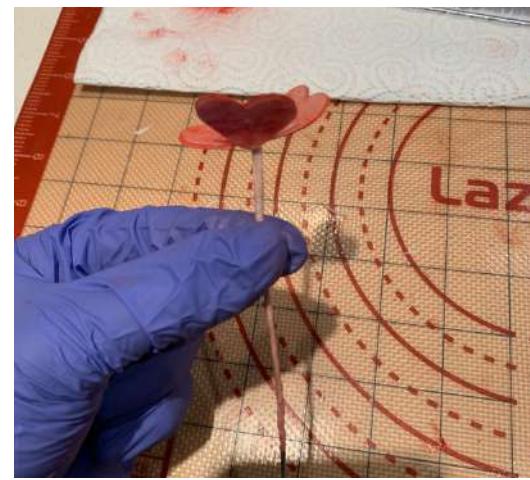
STEP 22 Take three hearts and place them on a flat silicone mat. Using a fine brush carefully wet the centre of each heart. Do not use too much water on your brush as the wafer paper will disintegrate. Place the wire on top of one of the hearts. Place another heart on top of the wire and press down with a finger to seal the two hearts together. This will be used as a petal for each flower. Repeat this process until you have made a total of 18 petals. Leave the petals to dry.



STEP 23 Once the petals have dried, bend the wire at the bottom of the petal to 45 degrees. Group 3 petals together to form a flower. Twist the wires together so they do not separate and form a flower stem.



STEP 24 Use white florist tape to cover the visible wire flower stems.



STEP 25 Paint the florist tape using the same solution of ruby pearl paint.



STEP 26 Use a damp paint brush to brush the flowers with water. Allow the flowers to dry for 30 minutes. The flower petals will have a curled-up appearance which will give them a more life-like appearance.



STEP 27 Once you have made 6 flowers place the taped end of each flower into a small posy pick. To secure the posy picks, press them directly onto the cake, in an arrangement of your choice.



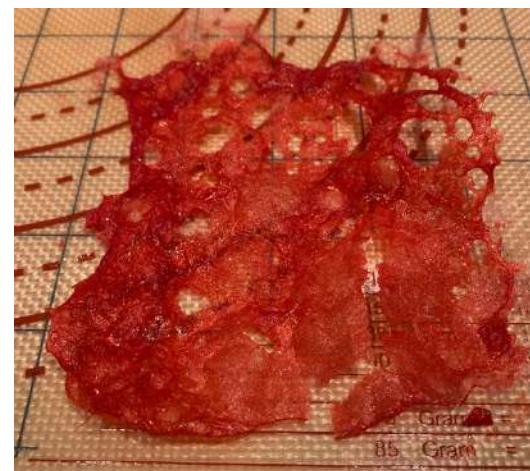
STEP 28 Wafer paper lace: Take all the leftover off-cuts from the hearts and cut them into small pieces. Place the pieces into a jug along with a small amount of red powder colour and cover with 2 tablespoons of water. Blend the mixture using a hand blender. You may need to add a little more water to produce a syrup consistency.



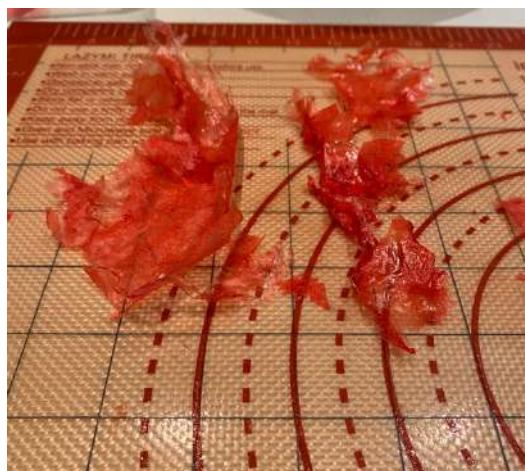
STEP 29 Heat a non-stick frying pan on a high heat. Pour approximately 1 tablespoon of the syrup into the pan. Use a silicone spatula and spread the liquid to a thin layer in the pan.



STEP 30 By cooking the solution, water evaporates from the syrup and the syrup will solidify and become irregular where bubbles have formed and popped. This irregular syrup is ideal for providing lacy texture to surround your flowers. Using different thicknesses of syrup will produce varied lacy textures and appearances. Thinner solutions produce pale colours with a fine sheet-like lacy texture. Thicker solutions produce a more vibrant and intense colour with a more solid appearance and more bubble holes.



STEP 31 Place the solidified syrup onto a silicone mat to cool.



STEP 32 Once the lace has dried, break the sheets into strips, position and secure them onto your cake using edible glue. Choose the best combination of lace to produce your individual design.



STEP 33 Using the same ruby paint, add some highlights onto your cake to give finishing touches.



STEP 34 ...and voilà...you have completed your red masterpiece!

Life is better in red.





PASTA MODEL



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FOOD FLAVOURING



READY TO USE
MIRROR GLAZE

Happy
Valentine's
Day



Video tutorial created by
Silvia Mancini Cake art & Co

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HUG IN A MUG

CREATED BY CAKE IS LOVE BY JENNY





JENNY BACCHUS

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

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

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

 [CAKE IS LOVE BY JENNY](#)

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 Cake is Love by Jenny

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What you need:

INGREDIENTS

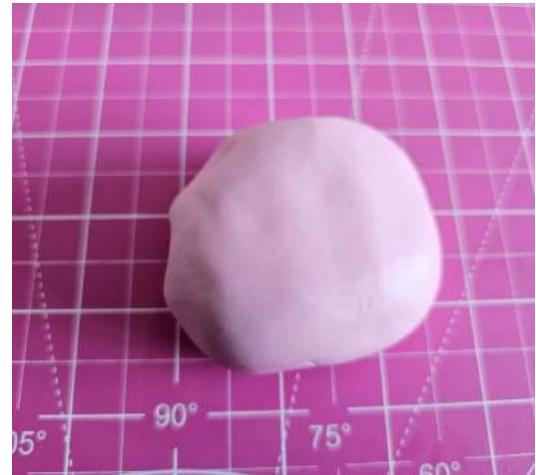
- 1 x 4 inch cake, ganached and set on a 4 inch cake board
- Saracino 0.3 wafer paper (1 sheet)
- Powder Colour: black, yellow, brown, hot pink and pink
- Gel Colour: pink, ivory
- Pasta Top: white
- Pasta Model: pink
- Pearl silver lustre powder
- CMC powder
- Harrisons Sprinkles: Pink pop mix, and Valentines mix
- Edible glue



EQUIPMENT

- Lacupella Flaire stencil
- 10x10 inch square cake drum
- Set of brushes, including powder brush
- Sharp knife
- Ruler
- Cutting mat
- Kitchen paper
- Bacofoil parchment paper
- Toothpicks,
- Needle nosed tweezers
- Sprinkle placer
- Wire cutters
- Large oval cutter
- Vaporiser or mister
- Fondant smoothers, both hard and flexible
- Large and small rolling pins
- Standard quilling tool and thin quilling tool, I also use a battery operated version





STEP 1 Using a small amount of pink gel, colour your white Pasta Top to cover your cake. Also, colour a small amount of paste for the top of the cake only in ivory or light brown. We are looking to achieve a soft pink only.



STEP 2 Roll the ivory for the top of the cake. Use a cake board to cut a circle of paste.



STEP 3 Cover the top of your cake. Use a sharp knife to remove any excess.



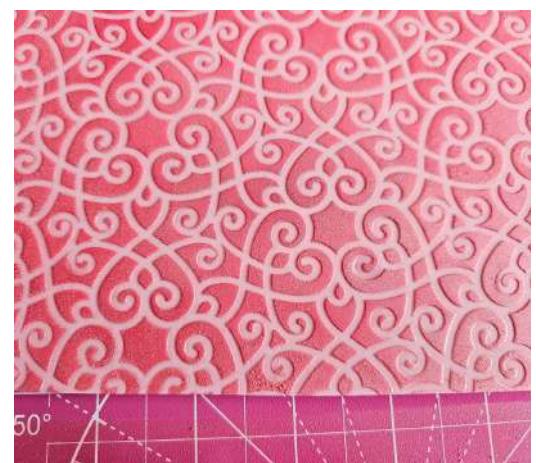
STEP 4 Roll the pink paste to fit the side of the cake (plus 0.5cm extra in height), position your stencil. I always stencil the middle front of the paste first as this will be the front for your cake.



STEP 5 Using a small rolling pin, gently rub the stencil into the paste, this will raise the areas of the fondant which you will be colouring and will give you a clean finish.



STEP 6 To dust the stencil pattern I mixed silver lustre powder with hot pink. Start with a small amount of silver pearl powder and add tiny amounts of hot pink until you have the right shade.



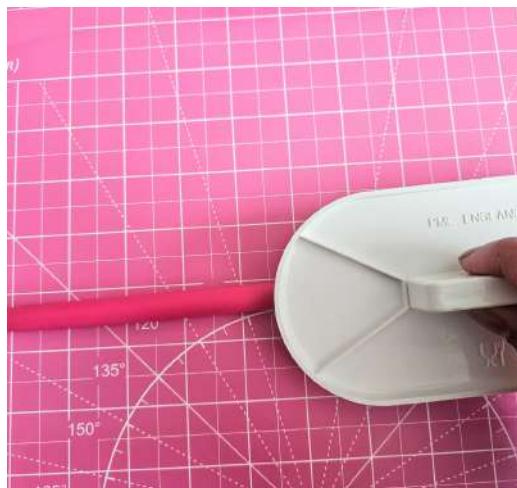
STEP 7 Using a powder brush, gently brush over the stencilling area, until all parts are covered. Ensure excess powder is dusted off the surface before peeling off the stencil.



STEP 8 Gently pick up the paste, careful not to rub at the dust stencilling too hard. Wrap the paste around your cake and join the seams at the back of the cake. Use a sharp knife to level the top edge, I find this easier to do once the paste has hardened a little. Leave the paste 0.5 higher than the top of the cake.



STEP 9 I used a fondant smoother to check my top was level.



STEP 10 Using a small ball of paste, gently push the paste on the top of the cake towards the side panel to ensure the joint is closed.

STEP 11 Using 35g pink Pasta Model, roll into a sausage. Your sausage will form the handle and needs to be approximately 1cm thick.

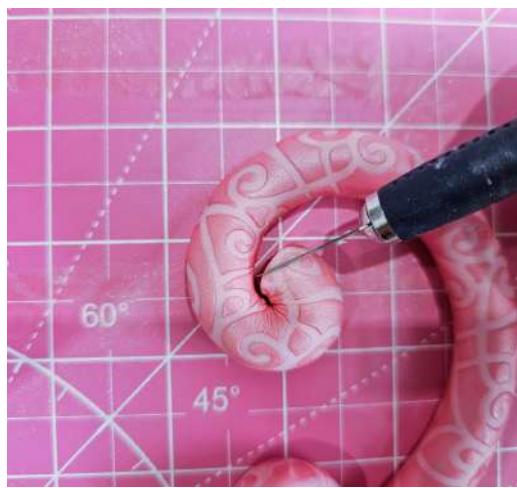
STEP 12 Take a small piece of pink Pasta Top and add a small amount of CMC.



STEP 13 Roll the Pasta Top long and wide enough to comfortably wrap your pink Pasta Model handle. You can roll this paste thin.

STEP 14 Position your stencil and use your rolling pin to push the stencil gently into the paste. Dust with the same colour used on the cake. Remove the stencil.

STEP 15 Wrap the Pasta Model handle with the stencilled paste. Be sure it sticks to the Pasta Model, a little water on a paintbrush will help.



STEP 16 Continue to roll and cover, trim any excess paste and join the seam with your flexi fondant smoother.

STEP 17 Shape the handle by curling the ends inwards. Use a sharp knife to cut the end at an angle to fit the curve.

STEP 18 Use toothpicks to secure the swirls, these are the picks that will position and secure your handle onto the cake.



STEP 19 Using 0.3 wafer paper, cut a body 6x6cm, a head 4x4cm, legs and arms three 3x3cm squares. Cut another set for the 2nd bear. Dust both sides of each very lightly with black powder, be sure that only residual colour is on the brush by brushing a piece of kitchen paper before the wafer paper.



STEP 20 Using your vaporiser, lightly moisten the body square. With your fingers, start gently scrunching the wafer paper inwards.



STEP 21 Moisten again if needed to keep shaping the body.



STEP 22 Tighten the scrunch until you have a pear shape for the teddy's body. Flip the shape over to moisten the back to secure the shape.



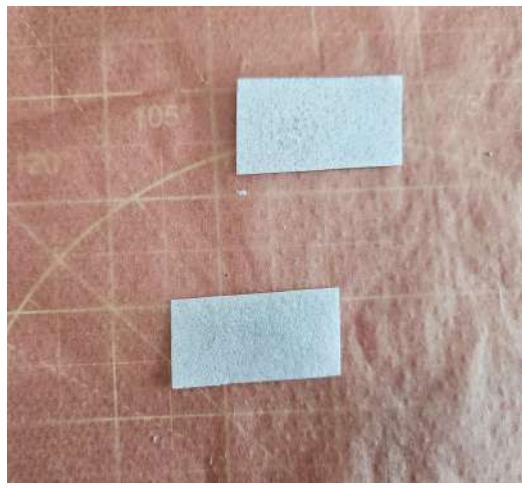
STEP 23 Be sure to make the second bear a body too. You can see the scale in the image, we can trim them down later when we are constructing our bears.



STEP 24 Moisten a head square 4x4cm. Scrunch as you did with the body. Here you can see the scale.



STEP 25 Scrunch the second head.



STEP 26 Cut a leg piece of wafer paper in half 3x3cm.



STEP 27 Moisten 1 strip of paper and scrunch inwards lengthways.



STEP 28 Make 4 legs for the bears.



STEP 29 Take a small ball of pink paste. Roll to approx. 0.5mm thick. Leave to one side.



STEP 30 Mix 2 parts soft pink to 1 pink Pasta Model, marble lightly and roll out thin.



STEP 31 Use your large oval cutter to cut an oval.



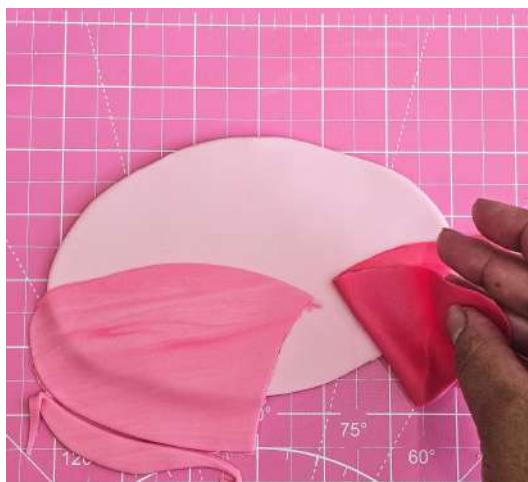
STEP 32 Use your rolling pin and roll the top edge thinner.



STEP 33 Roll a small amount of Pasta Model thinly.



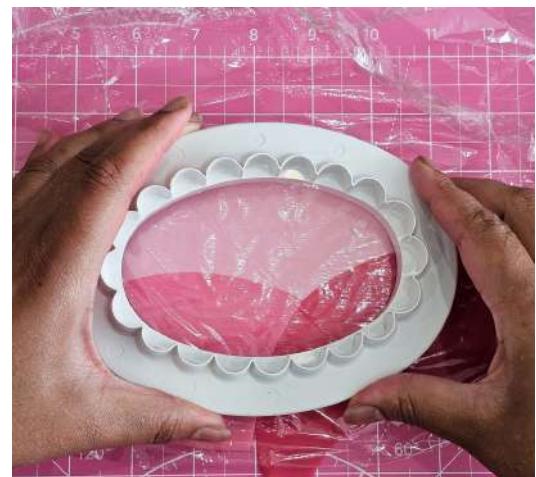
STEP 34 Layer your pastes as in the image. Use a sharp blade to cut through the marbled fondant layer only.



STEP 35 Peel back the Pasta Model and remove the excess marbled paste.



STEP 36 Stick the paste back down edge to edge with the marbled paste.



STEP 37 Cover the entire panel with clingfilm, this will give the fondant a rounded edge finish instead of flat when cutting. Position the cutter to allow for enough sky and land for your teddies. You can use the teddies for reference if that helps.



STEP 38 Push down on the cutter and the clingfilmed paste. You have created the rounded finish you need to give a 3D effect. Once the cutter and film have been removed, use your fingers to smooth the ridge at the top of the plaque.



STEP 39 Smooth the edges also.



STEP 40 Stick your plaque to the front of the cake, the paste should be moist enough to adhere without glue.



STEP 41 Let's construct our bears: Trim the neck of the body if needed and moisten the spot with water to fix the head.



STEP 42 Repeat the same for bear 2. They are starting to take shape.



STEP 43 Use your blade to trim the legs to suit the shape of the body you are fitting it to.



STEP 44 Moisten the body where you will be attaching the legs. Fix the second leg as shown. This is how bear 1 should look.

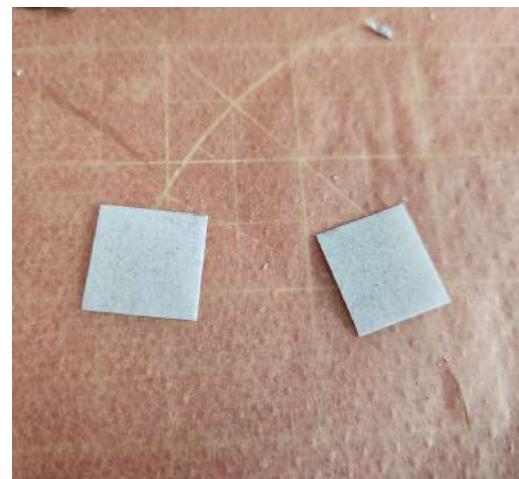


STEP 45 Bear 2's legs need trimming down to be fixed to the body. You can also trim the body if necessary too. Attach the legs as you did with bear 1.

(45x)



STEP 46 Cut one of your remaining 3x3cm squares into quarters, these will make the bears ears. Moisten with the vaporiser lightly, scrunch into ear-sized balls. Attach to the bears heads.



STEP 47 Cut another 3x3cm square into quarters.



STEP 48 Moisten a square and give bear 1 a pom pom tail by scrunching the wafer paper. Make a tail for bear 2.



STEP 49 Cut two small white wafer paper rectangles 1.5x1cm. Moisten and scrunch into little ovals for the snout. Fix to the bears face and add a tiny pink heart for the nose



STEP 50 Be sure to add a snout and nose to bear 1 even if my images do not show this yet.



STEP 51 Using your edible marker add the eyes as shown to both bears. Moisten the tummy of bear 1, where the bears naturally meet and join them together.



STEP 52 Cut one of your 3x3cm grey squares in half, moisten and scrunch to make two teddy bear arms.



STEP 53 Trim the arm if needed and stick, using a tiny amount of water from shoulder to shoulder.



STEP 54 Stick the second arm as shown to complete the embrace. Leave to dry.



STEP 55 You can brush your cake top with a small amount of piping gel if the paste is dry and add the sprinkles.



STEP 56 Next we need a pink sprinkle mix and a sprinkle placer. I used a sequence of sprinkles rather than all the sprinkles.



STEP 57 Use a damp paintbrush and paint the area around the plaque to apply your sprinkles. Now you have a beautiful sprinkle border.



STEP 58 Using small amounts of black powder, I found it easier to use the residue on the lid. Dust edges of the bears body parts to add definition, be mindful not to dust their noses.



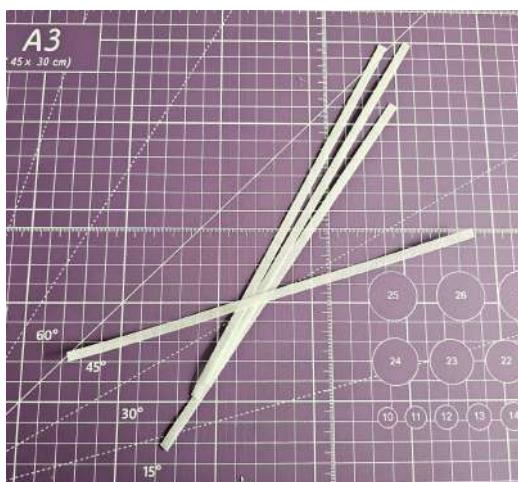
STEP 59 Looking better already.



STEP 60 Use two small balls of pink paste to secure our teddies to the cake as the paste will fill the gaps between the scrunches. Keep them covered to one side to prevent the balls from drying out.



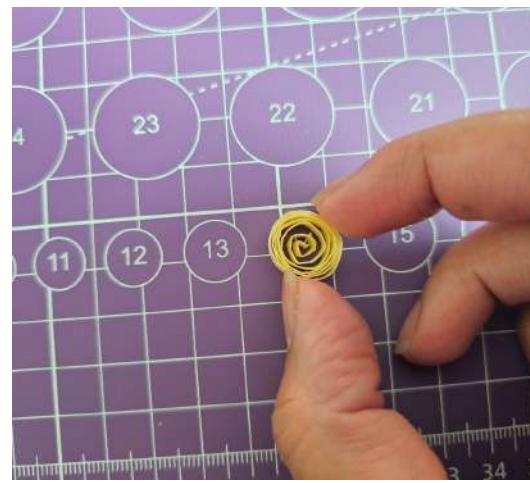
STEP 61 Here they are with all their correct features and a red heart sprinkle between them both. Fixed by moistening the wafer paper a little.



STEP 62 Using the same piece of wafer paper, and your ruler and knife, cut 0.5mm wide strips. You will need 4 strips.



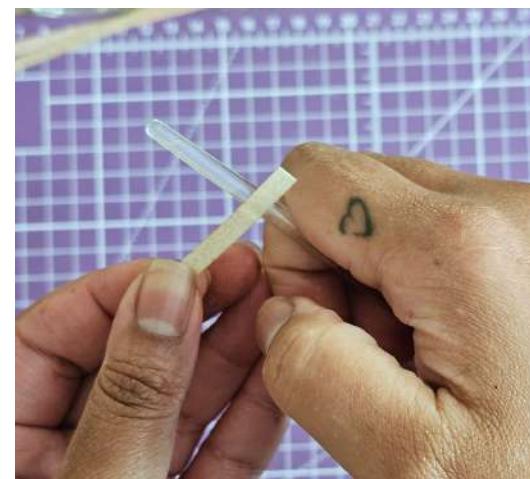
STEP 63 Colour one with the residual dust from the lid of the yellow powder to avoid saturating the colour.



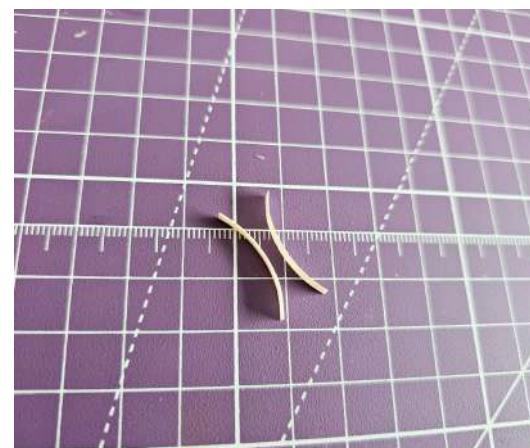
STEP 64 Using your quilling tool, coil the paper with the shiny surface on the outer edge of your coil. Remove from the tool and size by releasing your grip on the wafer paper ever so slightly. I used the 14mm circle on my cutting mat as a guide. Using a tiny amount of water, secure the end. This will be the sun.



STEP 65 Colour one strip with brown powder colour, I got a little carried away!



STEP 66 Cut 1 brown strip measuring 2.5cm in length and cut the strip in half, lengthways, this is the result. Using a paint brush handle, add a curve to both pieces of wafer paper.



STEP 67 This is the result for your tree trunk.



STEP 68 Attach the wafer paper sun and trunk to your cake using the tiniest amount of edible glue. This is the position of the first part of the tree trunk.



STEP 69 Add the second part of the tree trunk. Use the fondant balls to attach your teddies and fix to the plaque.



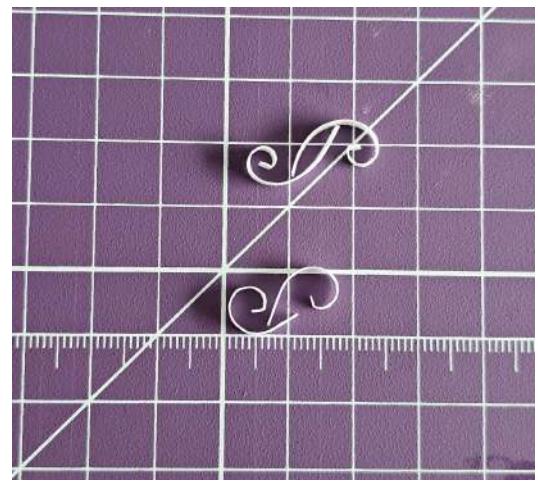
STEP 70 Using edible glue, attach red heart sprinkles to make the tree leaves.



STEP 71 Attaching the handle now it's hardened. Use the handle to mark the entry points of the toothpicks. Use another toothpick to deepen the points of entry.



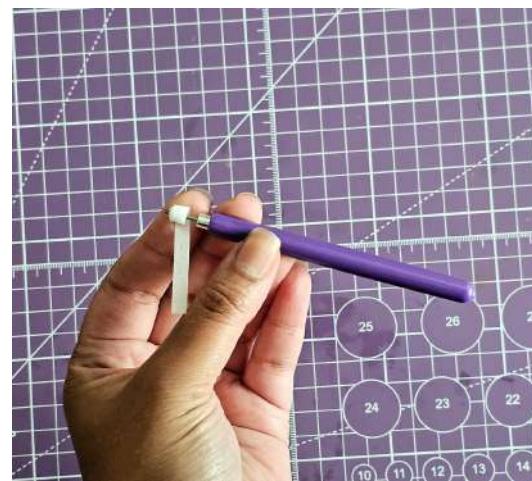
STEP 72 Push the toothpicks in the handle into the marked points.



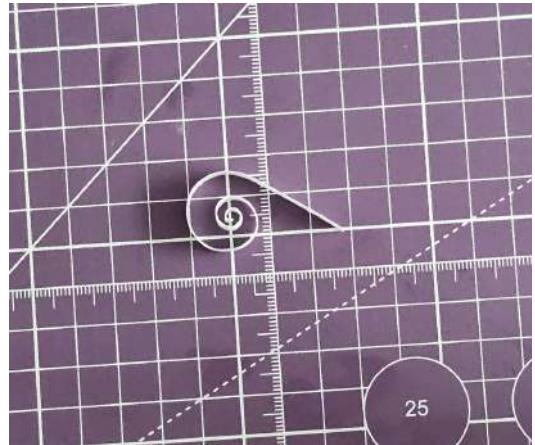
STEP 73 Cute clouds: Using two strips of white wafer paper $3 \times 0.25\text{cm}$, use a thin quilling tool to make coils. Make them tight and then release them to allow them to relax. Make two further coils using strips measuring $2.5 \times 0.25\text{cm}$.



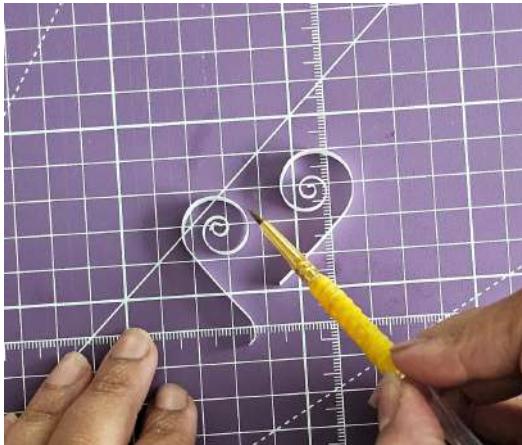
STEP 74 Attach them to your cake as shown using the tiniest amount of edible glue.



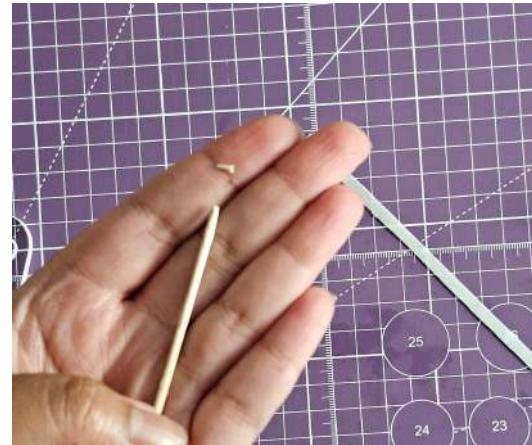
STEP 75 Heart shaped steam: Using your last strip of 0.5cm width wafer paper, cut in half. Quill using a standard sized quilling tool.



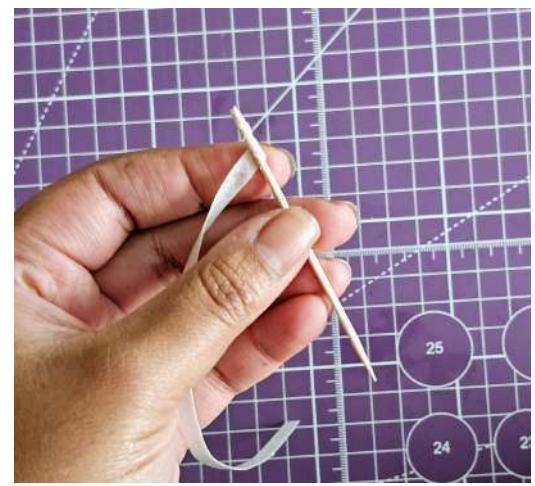
STEP 76 Coil only $2/3$ of each strip for this result.



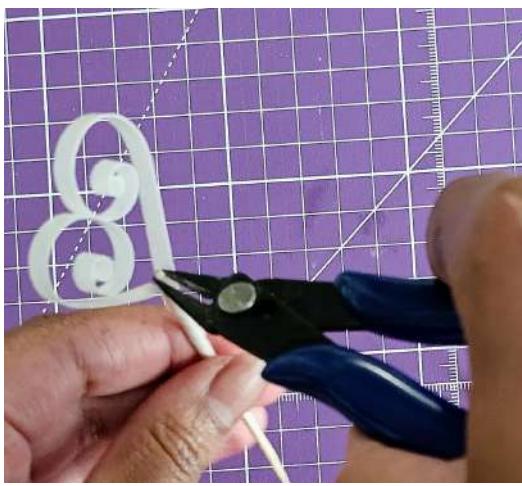
STEP 77 Make another for the other side of the heart. Using a damp paintbrush, moisten the heart pieces as shown and stick together.



STEP 78 Cut the pointed tip off a toothpick.



STEP 79 Moisten a strip of 0.5cm width wafer paper with water. Wrap around the top of your toothpick.



STEP 80 Insert your toothpick between the two pieces of wafer at the bottom of your wafer paper heart and attach in place. Trim the excess of the protruding toothpick if needed. Leave to dry flat, before inserting into the top of your cake.



STEP 81 Now isn't that just the cutest edible mug you have ever seen? Thank you for following my tutorial.



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GNOME IS WHERE THE HEART IS!

CREATED BY CHIKZ PATISSERIE





BINTCY DAVIS

I'm Bintcy Davis, from Chikz Patisserie.

I am a multi-award winning cake artist from London.

I am a Solicitor by profession and a cake artist by passion. I've always had a flare for art and design which does not come as a surprise as my dad was quite an artist in his prime.

In 2018, I decided to embrace my passion and took it to the next level by qualifying as a Pâtissier. In my first professional cake competition, I won gold and a 3rd prize at the Cake International 2019 show and a silver in the colourful wedding cake category.

I have also won second prize in the Cake Masters competition in the rainbow category. This year I represented UK in one of the international cake competitions and was placed first.



CHIKZ PATISSERIE



@chikzpatisserie

What you need:

INGREDIENTS

- Saracino Pasta Model - white, pink and burgundy
- Saracino Pasta Top - pink and burgundy
- Saracino cake gel
- Saracino baby pink and baby blue sprinkles
- Saracino powder pearl - gold, copper, silver
- Saracino rose beige gel colour
- Saracino push pump glitter dust - rose

EQUIPMENT

- 5" inch cake or dummy
- 24 gauge gold flower wire
- Cling film
- Stencil
- Ball tool
- Dresden tool
- Arc tool
- Rolling pin
- Heart cutter
- Paint brush
- Wire cutter
- Tweezer





STEP 1 Mrs Gnome: For the hair pleats, make two long strands and twist them together. We need four lengths.



STEP 2 Attach two lengths together using cake gel. Flatten the end and make the tasselled pattern using a Dresden tool.



STEP 3 Colour white Pasta Model rose beige (or use pre-coloured). Flatten a disk shape for her face.



STEP 4 Using a ball tool, make a slight indent at the top centre. Add a small ball for the nose. Use an arc tool to give her a smile.



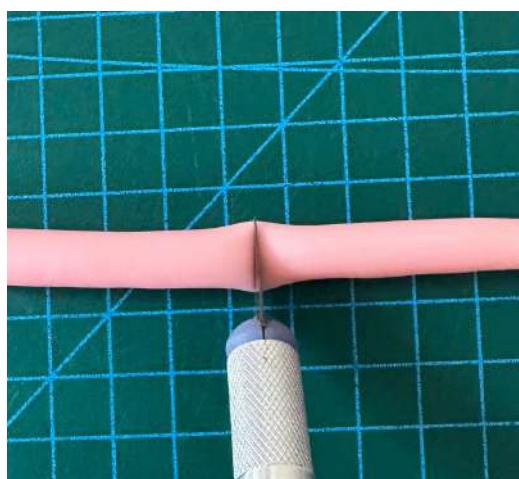
STEP 5 Mr Gnome: Flatten a teardrop shape using a rolling pin. Make impressions using a Dresden tool to create a beard hair effect.



STEP 6 Make a slight indent at the top centre of the beard. Attach a small ball of rose beige paste.



STEP 7 For the body of both gnomes, roll a cone shape using pink Pasta Model.



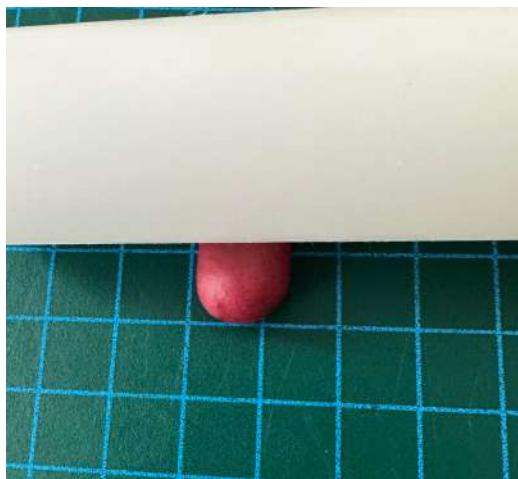
STEP 8 Roll a sausage and cut in half for the arms.



STEP 9 Use a ball tool to make a dent in the ends for the hands.



STEP 10 For the mittens, roll a teardrop using burgundy Pasta Model and flatten it. Make a little cut to form the thumb. Attach to the arms.



STEP 11 To make the shoes, make balls out of burgundy Pasta Model and flatten one end. Make four of them.



STEP 12 Attach the arms and shoes to the cone.



STEP 13 For Mrs Gnome, attach the head and hair at this point.
For Mr Gnome, attach the beard.



STEP 14 For the hats, make a cone shape using burgundy Pasta Model and roll to give a thin top. Widen the base and hollow to fit over the head.



STEP 15 Decorate the clothes using baby pink and baby blue sprinkles. Place the hats so they form a heart shape.



STEP 16 Dust the beard and hair using silver powder colour.



STEP 17 Add a sparkle to the hats using pink pump powder.



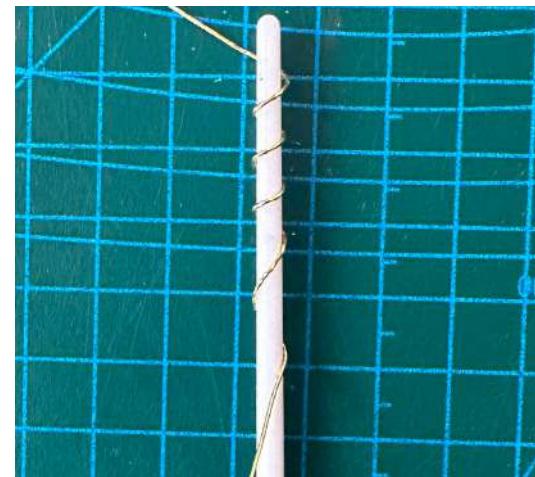
STEP 18 To make the heart balloon, roll a thick circle of pink Pasta Model. Put cling film on top of it and cut a heart shape with a heart cutter.



STEP 19 Use a tweezer as shown in the pic.



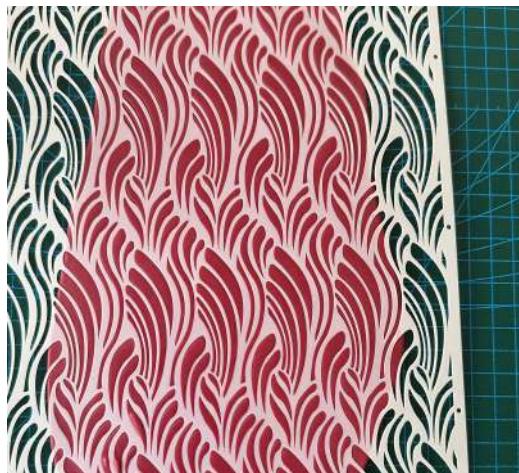
STEP 20 Paint it with gold powder pearl.



STEP 21 Twist a gold floral wire on a paintbrush and attach the balloon to one end. Add to Mr Gnome.



STEP 22 To cover the cake, roll pink Pasta Top and roll using a stencil to give an impression.



STEP 23 To make the wrap, roll burgundy Pasta Top and use the same stencil.



STEP 24 Dust the gaps with copper powder pearl.



STEP 25 Cut the wrap into a long triangle and use a heart cutter to cut out hearts.



STEP 26 Wrap this around the covered cake.



STEP 27 Add Mr and Mrs Gnome and your cake is ready.

PASTA TOP

-COVERING PASTE-

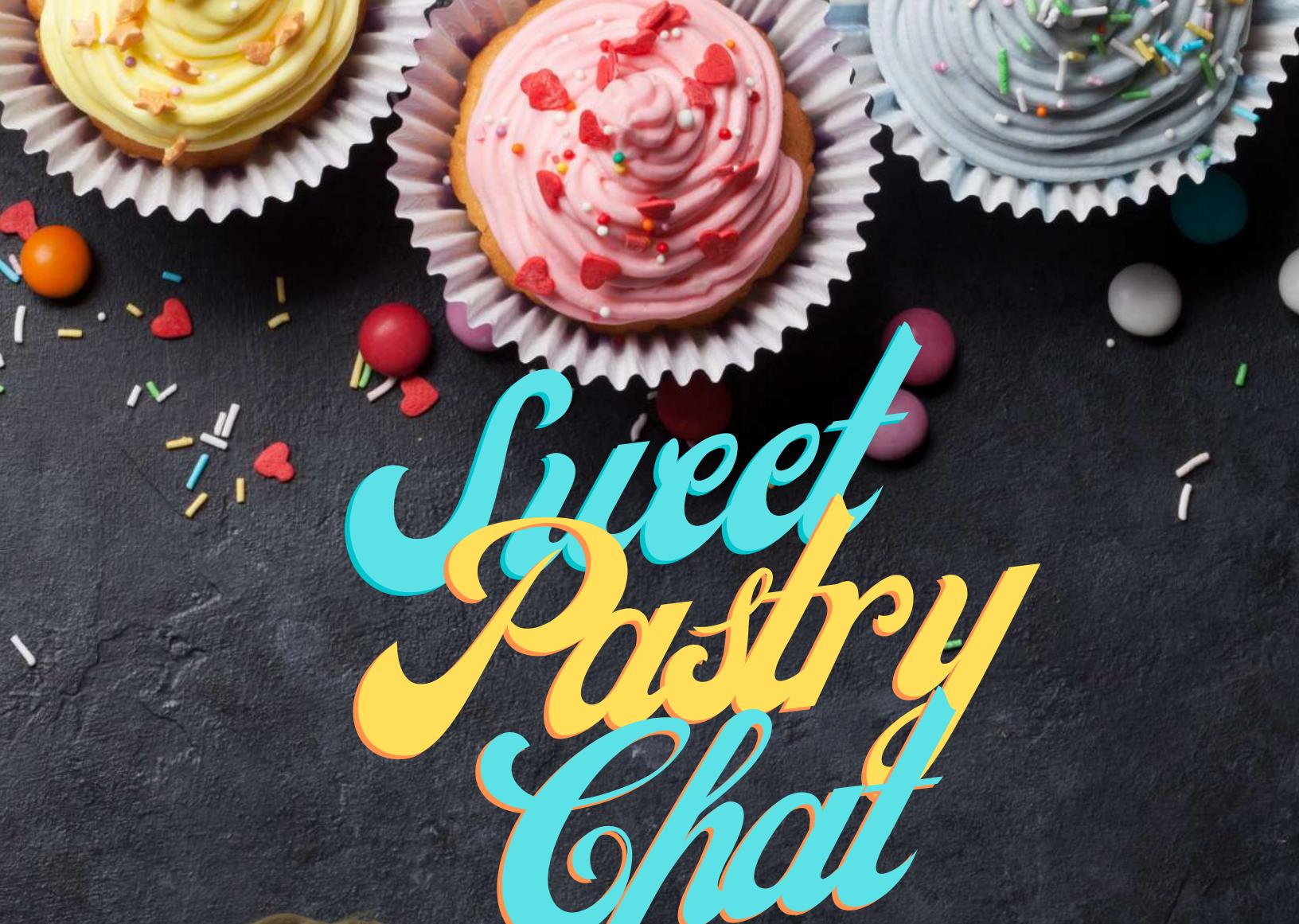


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Sweet Pastry Chat



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

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

FOLLOW CAROL



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

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

H

ello everyone and welcome to this month's blog.

where we're shaking things up a bit. In this month's issue, I'm excited to be talking to you about becoming a Wedding Cake Designer.

Embarking on the adventure of becoming a recognised wedding cake maker was a journey filled with passion and persistence, along with a pinch of creativity. Many aspiring cake makers from hobby to those that are already an established cake maker, have asked me how I managed to get my name out there in the competitive world of wedding cake design.

Taking that step into becoming a wedding cake supplier can be daunting for many people and even if you are quite confident in yourself, if you are not showing people that you make wedding cakes you will not get those inquiries.

This time of year, is when most couples will be looking for their wedding suppliers, they have just got over Christmas and new year and are full steam ahead with their wedding preparations.

They will be searching online for local suppliers, checking out websites, recommendations and even scrolling through social media pages looking for their dream wedding cake!

Nowadays, almost everyone who makes cakes has either an Instagram, Facebook or a TikTok account showcasing their beautiful creations. Yet if you are one of those cake makers that either has made the odd wedding cake or wants to take that step into becoming a wedding cake supplier, how are you going to show everyone you make them if you don't have many or no wedding cake images? Or more importantly, stop that potential client scrolling past your pictures?



Dummy cakes are used by most cake makers, either as display cakes for venues, wedding fayres, and we also use them with real wedding cakes too.

You need to show that you make wedding cakes!

Now, I know that you may be saying 'that's easier said than done' but truthfully, it is!

In the early stages of establishing yourself as a wedding cake designer, you don't need to break the bank on fancy photography or an elaborate website.

The art of illusion

In the journey to become a recognised wedding cake designer, the notion of having to bake numerous cakes for a portfolio might seem daunting. However, here's a secret....

You don't necessarily need real cakes to showcase your skills. Yep, you read that right!

They now come in all shapes and sizes, made from materials like Styrofoam, which allow you to focus on the artistic aspect without the constraints of ingredients and baking expenses. This cost-effective approach is ideal for those in the early stages of their wedding cake-making venture. PLUS - in an era where sustainability matters, using dummy cakes aligns with eco-friendly practices. You can clean and re-use the dummies for multiple designs, minimizing waste associated with real cake production. This commitment to sustainability can be an attractive aspect for environmentally conscious clients.

With dummy cakes, the only limit is your imagination. You can experiment with intricate designs, elaborate tiers, and imaginative themes without worrying about the structural integrity of the cake. This creative freedom enables you to showcase the breadth of your design skills.

What I often suggest to my students when first starting out in the wedding industry, is to buy 3 different sizes to begin with, for example to keep it easy let's say a 6, 8 & 10 (you can always experiment later with different depths and sizes). With these 3 options you will be able to get at least 8 different designs. In my experience not everyone wants 3 tiers and we have made everything from a single tier to a show stopping 7 tier!

Here's some really helpful tips to save you spending hours on new designs.....

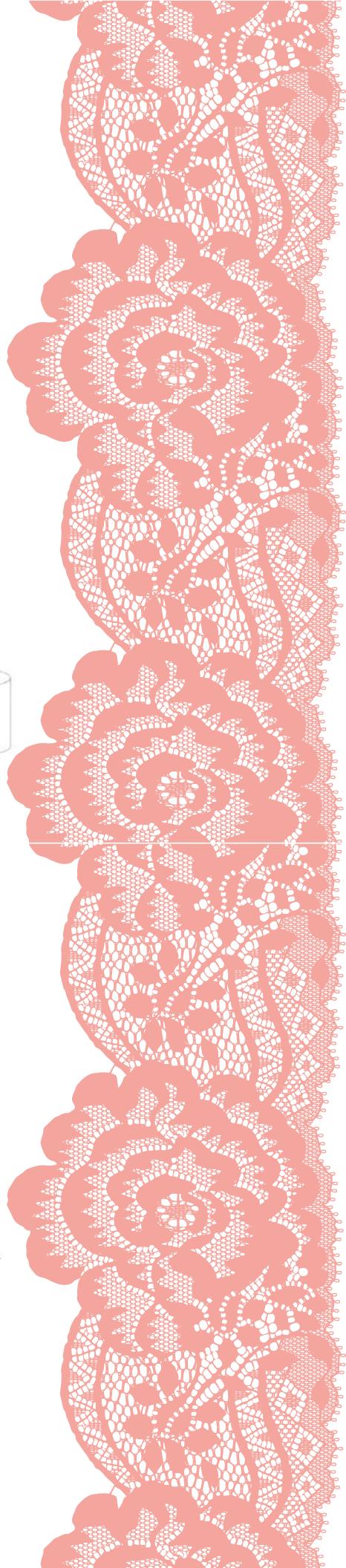
Start off with a very basic design, now you may think - why? My reason being is that not everyone wants lots of detail, as in, intricate piping or textures. Starting off with a basic design means that once you have that cake photographed you can re-purpose it with another design.

The pictures below give you an idea as to what I mean by changing the design. You can see that the first image is a very basic one with just flowers on the top. You can use either fresh, sugar or even silk flowers (you can pick up some lifelike silk flowers either online or a local craft shop and they don't cost as much as you think either).



Then still using the same plain cake, add flowers at different positions and maybe some ribbon. Once you have taken your pictures, change the design again and let's say cover a tier with sparkles or even lustre. This is giving you another design and it won't cost you much to add these changes either.

Another good tip is that if you want to add an effect like texture like ruffles, lace or piping, there is no need to completely cover the tier with the effect. Just cover what you can see from the front, nobody will see the back from a photograph! This will save you time and effort!



Another tip - Try not to show lots of pictures of the same design, people like to see what you are capable of creating. If you have a portfolio of different designs, you are more likely to catch the attention of a potential client.

Also using dummy cakes provides an excellent opportunity to hone your photography skills. Practice capturing different angles, experimenting with lighting, and close ups of any intricate details of your designs (i.e. cake toppers, sugar flowers, textures, piping detail). Even take videos of your creations, this will really showcase the cake and again grab your potential client's attention!

When I first started making wedding cakes, I used a fancy camera and now only use my iPhone. With today's smartphones boasting impressive cameras, you can capture high-quality images of your creations without the need for expensive equipment. You also have the advantage of adjusting your images, brightening, cropping and even watermarking the picture. All done without having to load your images onto a computer!

FOCUS on Presentation:

Even without professional photography, you can make your cakes look appealing by focusing on presentation. Place them against clean backdrops, experiment with various angles, and pay attention to details like cake stands and decorations. A well-presented cake can shine even without the need for high-end photography.

How often have you scrolled through social media or noticed a cake online and the background is too busy? Or even the picture was taken on the kitchen worktop with utensils and bits & bobs beside it? You want your potential clients' eyes to be drawn to the cake and not be distracted by the background!



Remember, stunning visuals are essential, whether the cake is real or a masterfully crafted dummy.

Dummy cakes allow you to build a versatile portfolio quickly. Create a diverse range of designs to showcase your ability to adapt to various wedding themes and styles. This variety will appeal to a broader audience and demonstrate your flexibility as a designer.

Showcasing In-Progress Work:

Take advantage of the process. Share images of your dummy cakes at various stages of creation. This not only adds a personal touch to your portfolio but also gives potential clients insight into the dedication and craftsmanship that goes into your designs.

Finally.....

Getting my name out there wasn't an overnight success. It required constant refinement of my approach. I listened to client feedback, adapted to new trends, and consistently improved both my craft and my business strategies.



In the end, passion, persistence, and a strategic approach helped me carve a niche in the world of wedding cake design. My journey is a testament to the idea that with dedication and a love for the craft, any aspiring wedding cake maker can sweeten their path to success!

I really do hope that the insights shared here serve as a guide for those eager to step into the enchanting world of wedding cakes or those that are seeking assistance in making their name shine in the industry.

That's it for this month.

Carol x

LION OF LOVE

CREATED BY CAKES BY MISCELL





MICHAELA RENCES

I am originally from Slovakia and now living in Austria.

I baked my first cake for my goddaughter about 9 years ago. Baking has become my great hobby and my preferred way to relax.

I have always loved the arts and my cake-making is totally self-taught. I love to be creative and am very happy to spend time painting my cakes. Creating pieces using sugar paste fills me with joy. It is beautiful to create something special that fills people with joy and happiness.

I have won first place in many competitions on the Slovakian web page tortyodmamy.sme.sk. My Christmas gingerbreads and my cakes have been Editor's choice on cakesdecor.com. I have also been featured several times in magazines and have provided tutorials to Slovakian magazines - Torty od Mamy and Cake Masters.



[CAKES BY MISCELL](#)



@Cakes_by_mischell

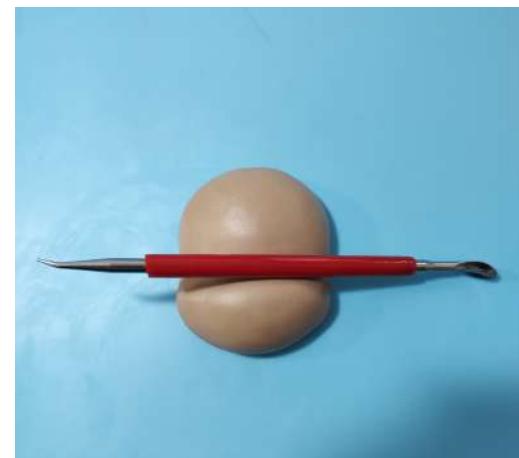
What you need:

INGREDIENTS

- Cake - Approx. 18cm dia. x 15cm high
- Pasta Top: Light green
- Pasta Model: Light brown (brown mixed with white), brown, white and red
- Powder colour: Pink and white
- Black and brown edible markers or black and brown powder colours
- Clear alcohol

EQUIPMENT

- Rolling pin
- Smoother
- Cake mat
- Scalpel
- Dresden tool
- Brushes
- Modelling tools
- Flower wire



STEP 1 Mix white Pasta Model with light green Pasta Top. Cover your cake and cake board.

STEP 2 Model the face of the lion using light brown Pasta Model.

STEP 3 Using a modelling tool, press across where the eyes will be.



STEP 4 Use a ball tool to make a socket for the eye.



STEP 5 With a black edible marker pen (or black powder colour mixed with clear alcohol), paint the second eye and its eyelashes. Roll a ball from white Pasta Model.



STEP 6 Insert the white ball into the eye socket. Finish the eye and eyelashes with a black food marker pen.



STEP 7 Paint the lion's mouth and nose with a black edible marker. Roll two small white balls.



STEP 8 Press the mini white balls into the black part of the eye to give reflection. Paint the eyebrows with a brown edible marker and add dots on the cheeks. Dust the lion's cheeks with pink powder colour.



STEP 9 Model the body and legs of using the light brown Pasta Model. Model a heart using red Pasta Model.



STEP 10 Fix the lion figure to the side of the cake.



STEP 11 Roll dark brown Pasta Model. Mark lines with a ruler.



STEP 12 With a knife cut out various shapes to use as the lion's mane.



STEP 13 Model the ears using light brown Pasta Model.



STEP 14 Start gluing the mane onto the back of the head. Keep adding different shaped hair pieces until the mane covers the top of the head. Don't forget to add the ears within the mane.



STEP 15 Using dark brown Pasta Model roll a long thin sausage shape for the tail.



STEP 16 Use a modelling tool to mark the end of the tail.



STEP 17 Use a knife to mark the hair at the end of the tail.



STEP 18 Shape the lion's tail into the desired shape.



STEP 19 Glue the tail to the lion figure on the cake. Use powder colours to dust the lion to add shade and shadow.



STEP 20 Form a triangular shape using red Pasta Model.



STEP 21 Using a modelling tool, mark a line in the middle. Model the heart. With white powder colour mixed with alcohol, paint a white line and dots on the heart. Make several hearts and stick them on the cake. Connect the two hearts on top of the cake with a stiff flower wire.

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 19 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.

WHY SHOULD I CHOOSE TO WORK WITH PASTA MODEL



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



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



Blends at joints perfectly



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



Easy to colour using gels or powders. It is also easy to dust.



Perfect for modelling very small elements, detailed pieces and for moulds.

SPHERELY ELEGANT!

CREATED BY CAKE HARMONY



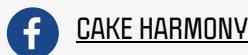


TANJA
CAMPEN-HOWARTH

I'm Tanja Campen-Howarth owner of 'Cake Harmony' based in sunny Newquay, Cornwall.

Originally, I'm from Germany where I trained as a master confectioner. I worked as a pastry chef in renowned hotels in four different countries, I speak three languages and love being creative.

In my spare time I enjoy spending time with my family and our chihuahua Chilly.



CAKE HARMONY



cakeharmony_by_tanja

What you need:

INGREDIENTS

- Pasta Top: 650g white
- 5 sheets 0.3 wafer paper
- Gold powder colour
- Gold glitter / flakes
- Sugar Plus Isomalt
- Trex (vegetable fat)

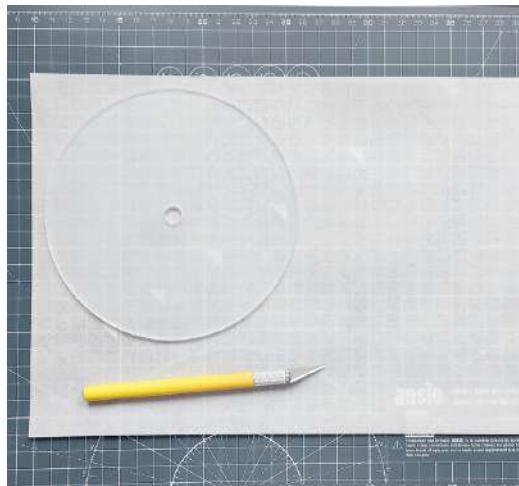
EQUIPMENT

- 6" sphere cake dummy
- 6" cake disc
- Cake smoother
- Gloves for isomalt work
- Rolling pin
- Cutting mat
- Craft knife
- Soft brush
- Water brush
- Spatula
- Pan
- Ramekin (heat proof)
- 10 x 22 gauge white florist wire
- Modelling tools (bone tool, shell tool, flower leaf shaper tool, variation of ball tools)

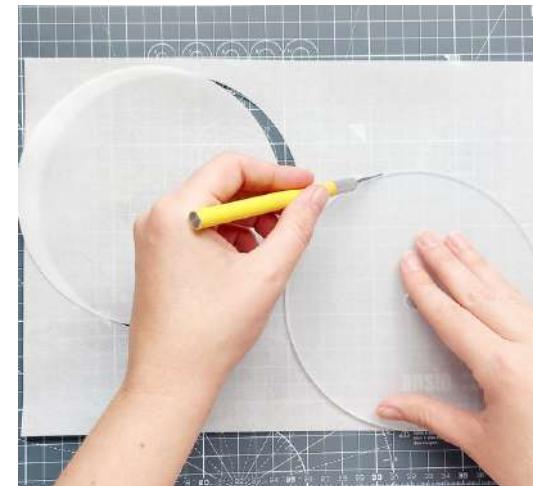




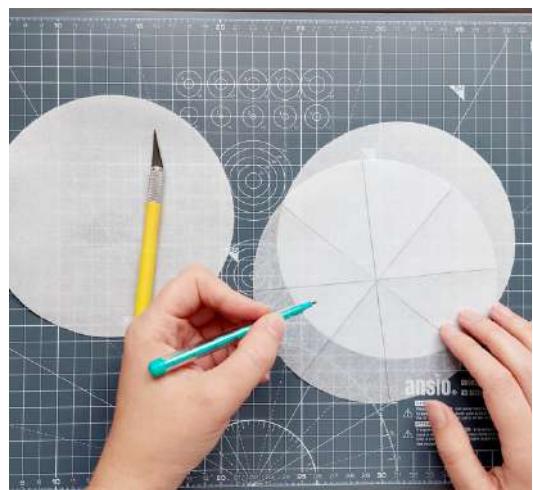
STEP 1 Get all your tools ready.



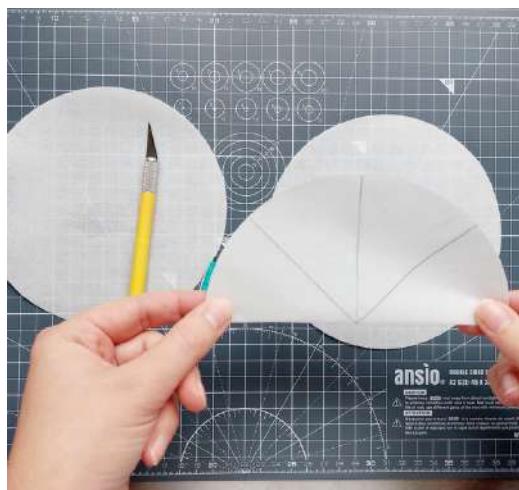
STEP 2 Place the cake disc on top of the wafer paper.



STEP 3 Cut around the edge with a sugarcraft knife. Repeat this step until you have ten circles.



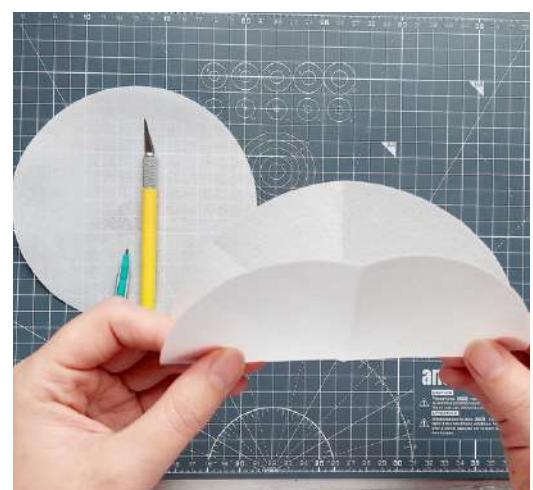
STEP 4 Make yourself a 6" template with the circle divided into 8 segments.



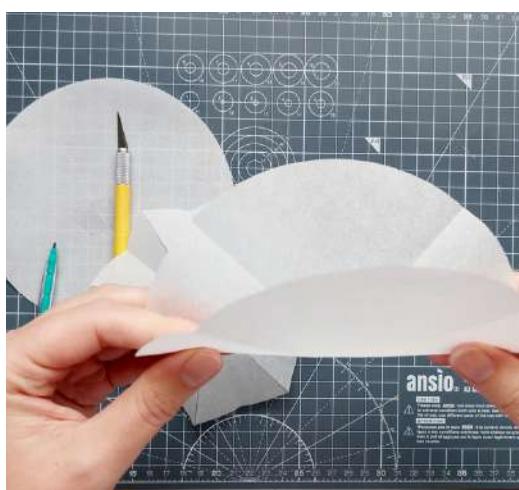
STEP 5 Have a little practice with the template how to fold.



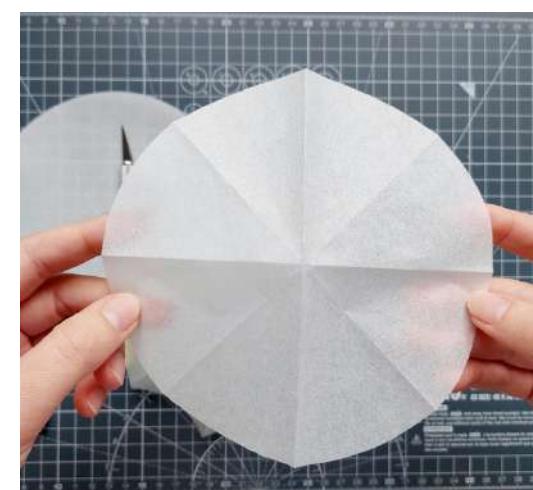
STEP 6 Fold your wafer paper in half.



STEP 7 Turn $\frac{1}{4}$ clockwise and fold again in half.



STEP 8 Now align the folds together to get further two folds. Follow the picture.



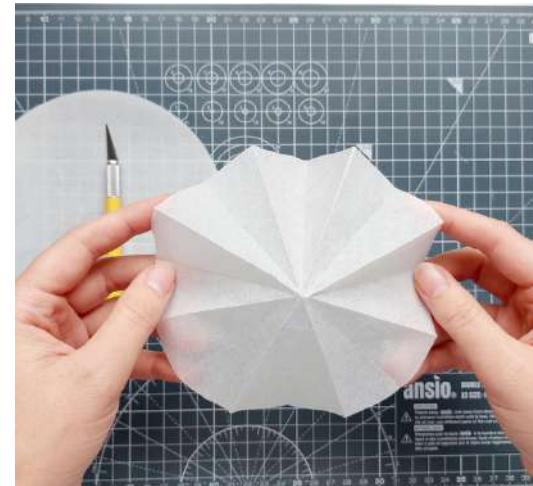
STEP 9 You should now have eight raised edges as shown.



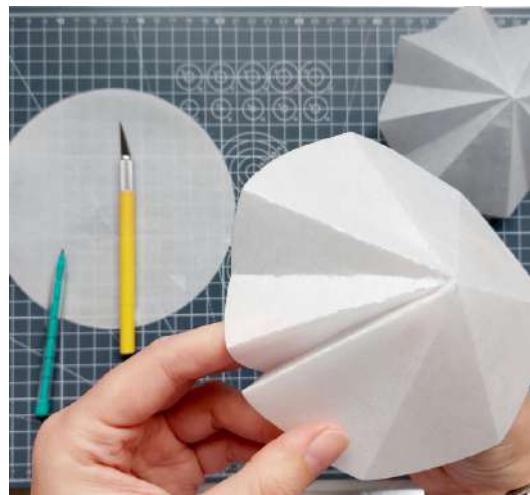
STEP 10 Fold two edges together to create a zig zag.



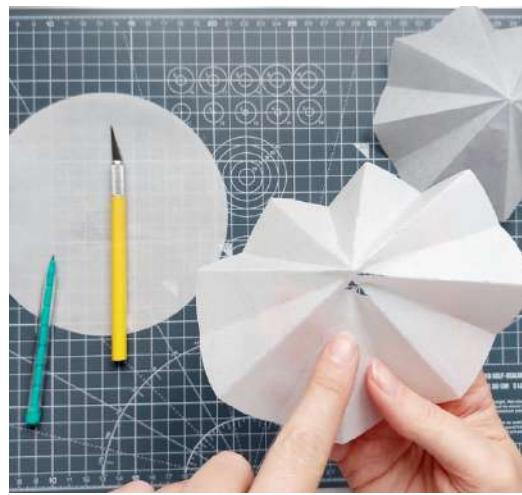
STEP 11 Repeat until you have sixteen sections.



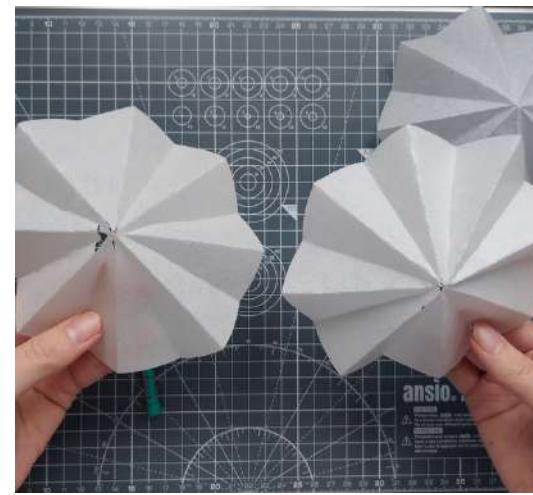
STEP 12 Now repeat these steps with all of the ten circles.



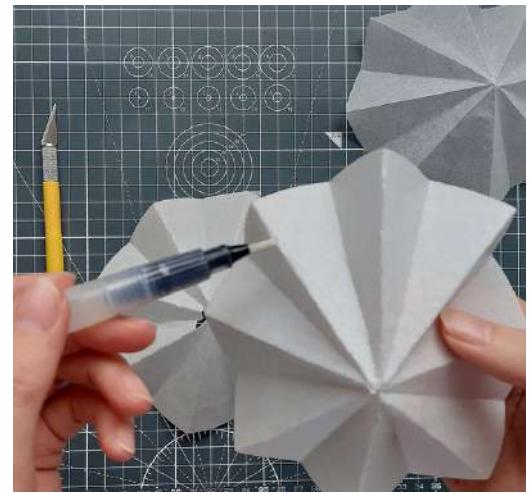
STEP 13 Make sure the folds are nice and sharp but without breaking the wafer paper.



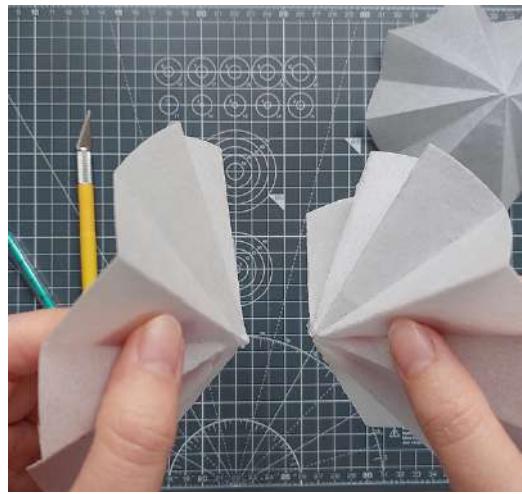
STEP 14 Depending of your environment sometimes the wafer paper can break easily. If it does you can use a little steam to very gently soften the wafer paper.



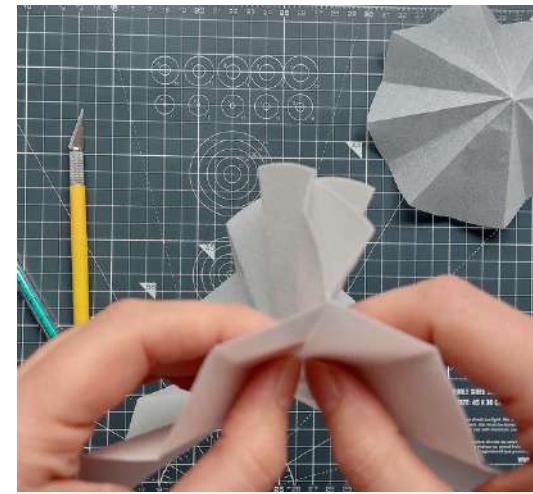
STEP 15 If you have little holes at the centre that won't matter as you won't see it after we have finished.



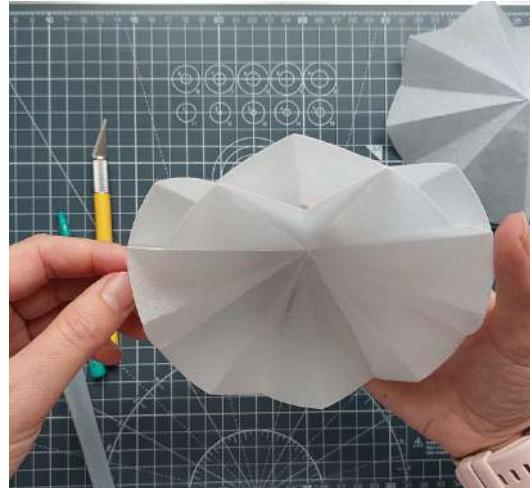
STEP 16 Use a water pen or brush with water and go along the raised edges on one side only.



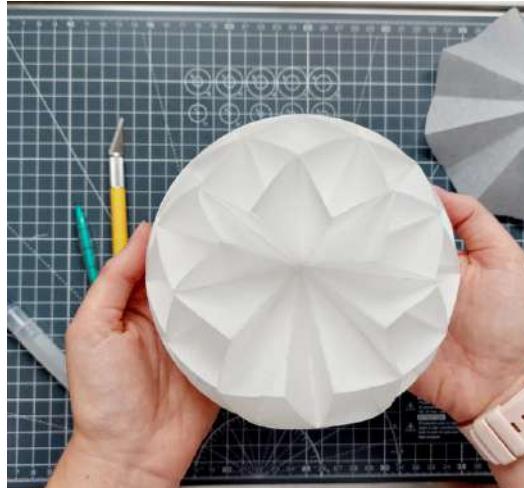
STEP 17 Attach a second circle along each raised edge and glue together



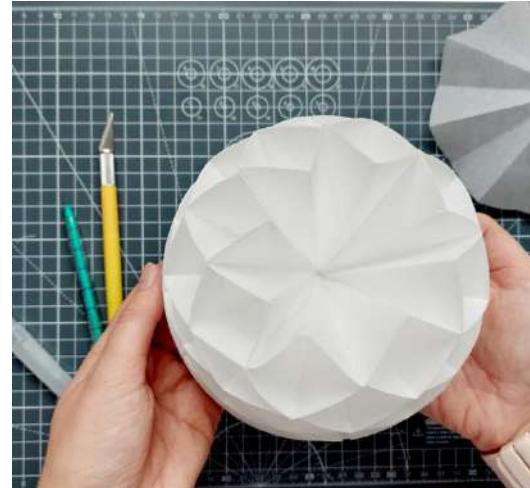
STEP 18 Keep repeating this step until all raised edges are aligned and fixed.



STEP 19 Brush the top wafer circle with water and attach another on top.



STEP 20 Do this until you stack all ten sheets together.



STEP 21 In the centre you can almost see a star shape form.



STEP 22 Place your geometrical shape to the side for later.



STEP 23 If you are using a dummy sphere you might want to add a small cake tin underneath to prevent it from rolling. Spread some vegetable fat on the sphere for the paste to stick.



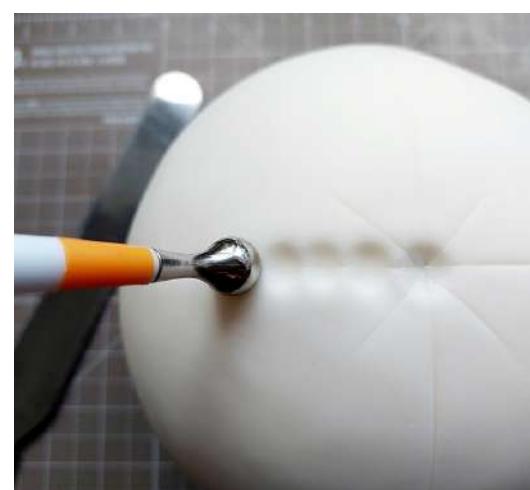
STEP 24 Roll a 14" circle from the white Pasta Top.



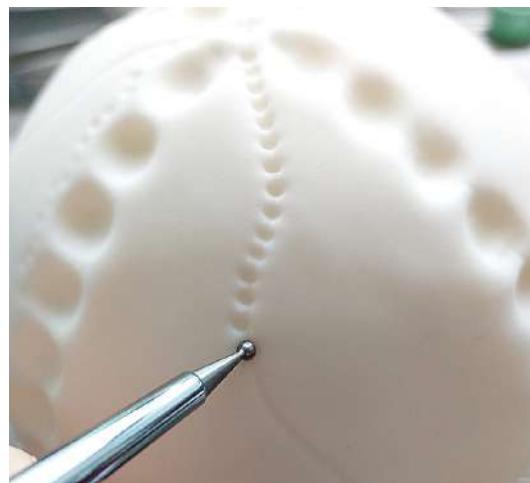
STEP 25 Cover the entire ball and use a cake smoother to make it look smooth.



STEP 26 Mark the top with a knife in eight sections as a guideline.



STEP 27 Use a large ball tool to add a pattern each quarter down from the centre.



STEP 28 With a small ball tool add a wavy dotted line in-between.



STEP 29 You should have eight dotted lines down.



STEP 30 Take a shell tool and press firmly on the outer sides of the big dents.



STEP 31 Use a flower/leaf shaper tool to add a dot for an extra pattern in the centre.



STEP 32 Press a little leaf pattern along the small dotted line.



STEP 33 Repeat with another circle pattern.



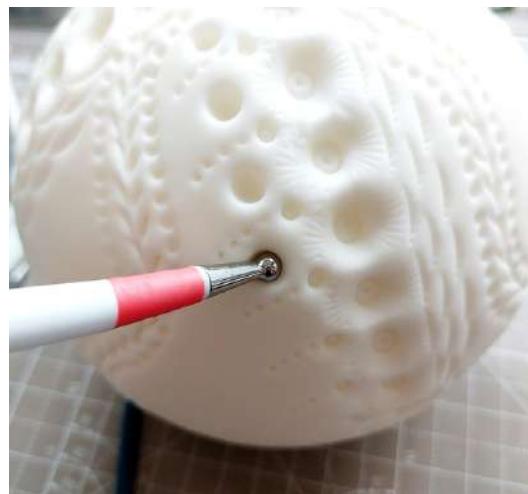
STEP 34 Make four dots in a row.



STEP 35 Press with a small ball tool along the leaf pattern.



STEP 36 Turn the shell tool upside down and create a new shape. Press as shown.



STEP 37 Match the patterns each side of the quarter of the sphere.



STEP 38 Use the bone tool and guide the tool firmly down out of the bigger circle to create an almost teardrop shape.



STEP 39 Use the small ball tool to add a golf ball texture or hammered silver pattern to fill in all the gaps.



STEP 40 Create a flower shape using the end of a dowel.



STEP 41 Repeat the flowers.



STEP 42 Use the leaf shaper to add to each flower.



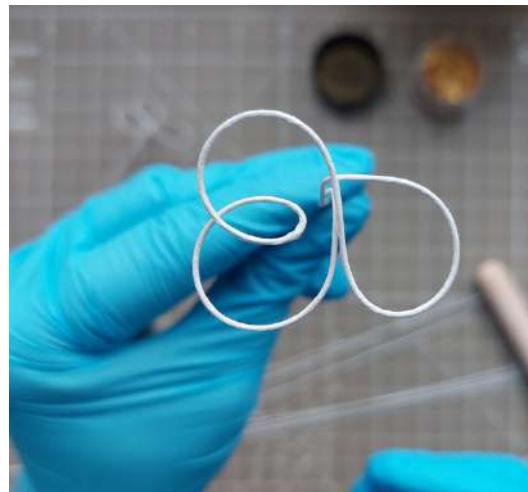
STEP 43 Dust the whole sphere with a gold powder and a soft brush.



STEP 44 You can now see the depths of each pattern.



STEP 45 Wear your gloves ready for sugar work. Form random shape flower petals by looping the florist wire (fold the leftover wire down so you have two stems).



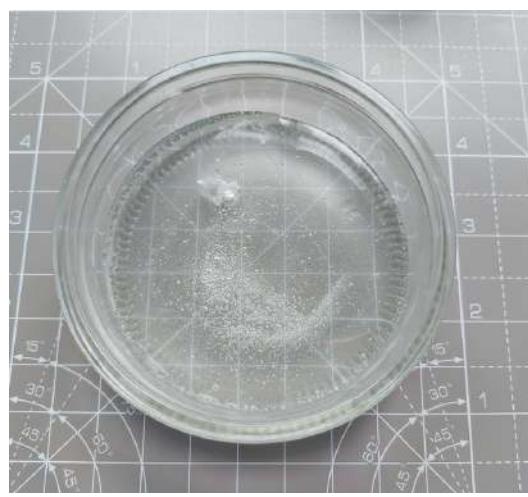
STEP 46 Create six different flower shapes.



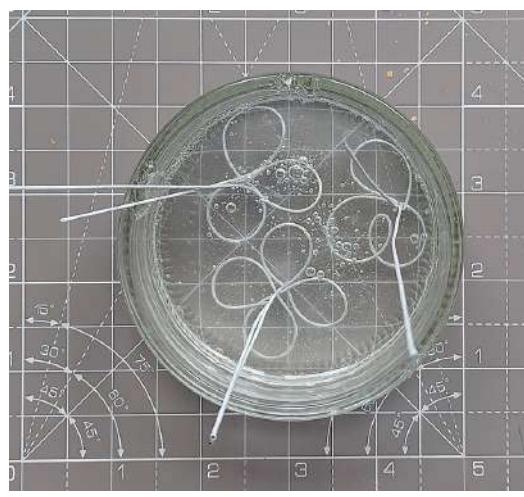
STEP 47 Get a small heat-proof ramekin ready and fill half full with Sugar Plus isomalt.



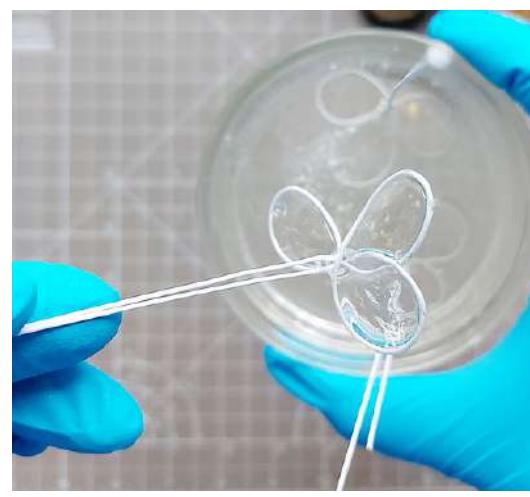
STEP 48 Melt the Sugar Plus in a pan until all the sugar is dissolved and bubbles form.



STEP 49 Pour the liquid isomalt back into the ramekin and let cool for a few seconds.



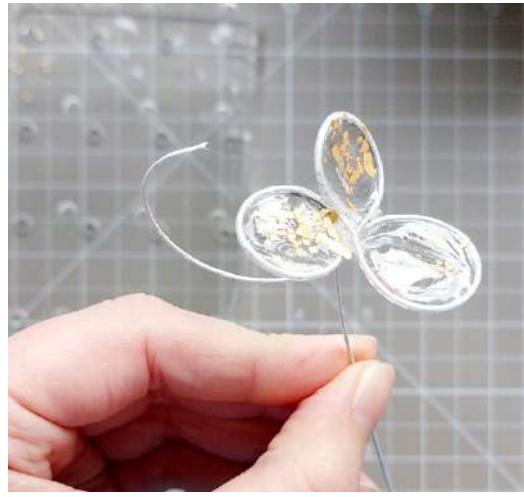
STEP 50 Place your flower wire flowers into the isomalt.



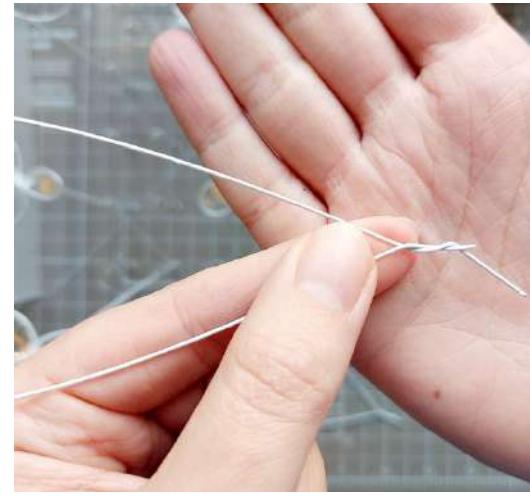
STEP 51 Tilt each flower to the side and pull the flower up very slowly until closed petals are formed.



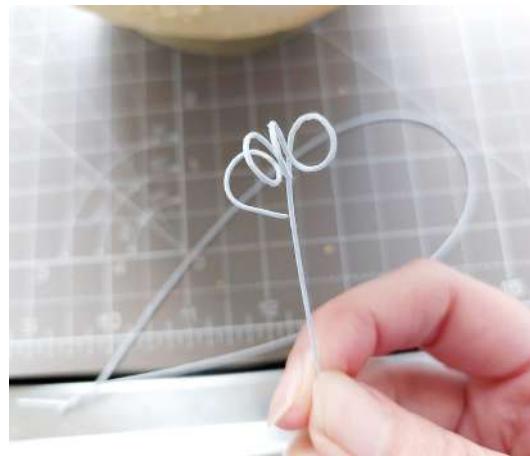
STEP 52 Sprinkle some gold glitter on each petal while they are still warm.



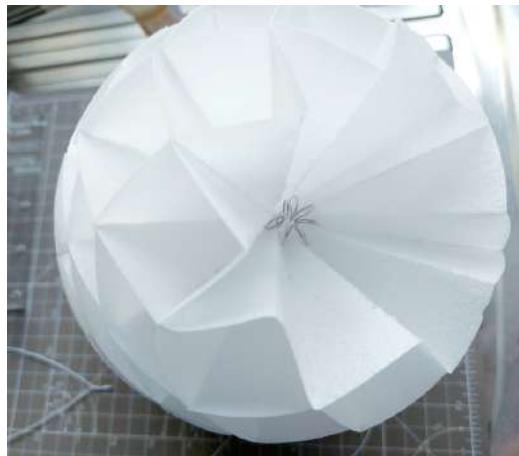
STEP 53 Bend one wire from each stem up into a half circle.



STEP 54 Twist the end together of two full sized florist wires. Bend to form the patterns shown in step 58.



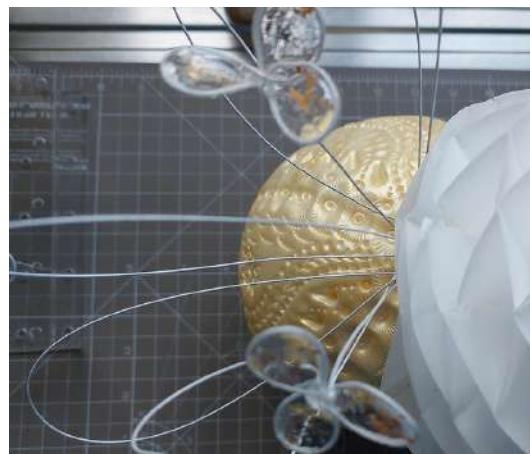
STEP 55 Twist a half florist wire into tiny loops. This will be the centre to attach the wafer paper creation to the ball.



STEP 56 Thread the wire from step 55 through the middle of the wafer paper ball and insert into the cake.



STEP 57 Make it slightly tilted off centre.



STEP 58 Place the flowers and wires in the centre on top of the cake.



STEP 59 Ta-da you are done. Very glamorous!

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Learn

From artists around the globe



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Your amazing results with us



Practice

And practice to get better





DESSERT PROMO

PISTACHIO CHOCOLATE CAKE



Natural, Highly
Concentrated
food flavouring...
DELICIOUS!

YUM
YUM





Read With Cake



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



Zlatina Lewis

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOURSELF

My name is Zlatina Lewis. I live in the Cardiff, South Wales, UK with my husband and our two sons.

I was born in Bulgaria and have been living in the UK for over 30 years. My education is in IT but never took it as a profession. I previously studied Patisserie & Confectionery in Bulgaria and have over 25 years of experience working in the food industry.

HOW DID YOU START YOUR CAKE JOURNEY?

Catering and confectionery has always been my passion since a very early age. My interest in baking started as early as age of 7, when I baked and decorated my very first cake. I took this passion on and obtained a professional diploma in Patisserie and Confectionery in my home city college in Bulgaria. I had different professions and jobs in the meantime, but my love for baking never changed. I always made the birthday cakes for my family and children, and this is how it all started. The kids wanted more difficult, better, and bigger cakes, to show to their friends. I have been making cakes now since 2010 and I have been teaching private classes since 2013.



WHAT HAS BEEN YOUR MOST DIFFICULT CREATION TO DATE?

My most difficult creation up to date was a bust of a fairy made from tempered chocolate. With 7kg of pure chocolate, this proved to be a difficult task, taking on board the climate conditions in the summer and the temperamental material such as chocolate.



AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

After having the theme, I want to be working on, I normally take different photos and observe different objects, materials, colours, to help me with my inspiration. After I develop the idea in my head, I start experimenting with different techniques, which I can input into my project. I get together the different materials and start working on the project, as very often my idea changes during work. Sometimes I must re-do some parts of the project until I am satisfied that it looks it's best.





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

My creations are like babies to me, and I can say, I love them all. Still, some of them carry more sentiment to me. One of my favourites is the first project I did for the Cake International competition in 2015 – Forest Fairytale. I made a fairy tree house with a miniature fairy kitchen, utensils, stove, pans and pots and at the front was my little fairy talking to her friend – the woodland Elf, where they were surrounded by different woodland animals. This was my first gold medal at CI and till this day is still one of my favourite creations.



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

If having new ideas, or implementing new techniques, it's always better to experiment first and work out how and what you will be doing. Be prepared always with some extra parts or Plan B in case something goes wrong and keep calm. Stress is not a good advisor.



DO YOU HAVE A FAVOURITE SARACINO PRODUCT? WHAT IS SO SPECIAL ABOUT IT?

This is a difficult question as I absolutely love every single Saracino product. I love Pasta Model – No question about it – it's the BEST in the world! Then again, Saracino Pasta Bouquet – it is an incredible product! I love making flowers and those made with Saracino Pasta Bouquet are the only ones surviving the damp conditions in the UK. I can honestly say – those two products had immense impact on my work and helped me take it to the next level. For this, I will be always grateful to Saracino, for their beautiful products!





WHAT IS YOUR BEST ADVICE FOR ALL OTHER ARTISTS?

**Believe in yourself and don't be afraid!
Experiment and start again if you must, until you achieve what you intended! Sometime the right result comes at the very end, so don't give up!**



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

Free time is a luxury and I like to spend it with my family. Going for walks in nature and doing our favourite things together.

WHO MAKES YOUR BIRTHDAY CAKE?

Me, but I would love sometime for someone else to bake me a cake!

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

I treat all my customers as VIPs and in general I gather what is their favourite taste, flavour, if they have any special requirements, what the occasion the cake is baked for. As for the decoration, I will have to find out again what the customer requirements are. What are their favourite colours, hobbies, profession, or pets, but mainly – what does the customer want? It is not good making flowers for a person who doesn't like them, or making a professional theme cake to a person who wants a break from work.



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



[ZL Cake Boutique](#)



[@zl_cake_boutique](#)

MR. POTATO

CREATED BY BAKE CAKE CREATE



Bake
Cake
Create

'Don't play with your food!' How many times did we hear those words, as children? Well now you CAN play with your food, with this interactive cake, based on the iconic toy.



KAREN GERAGHTY

My name is Karen Geraghty of Bake Cake Create and I live in Dublin, Ireland.

I started my cake business when my children were small. I had given up my previous very busy career after my first son was born, to be a full time mum. Like a lot of other cake makers, I started making birthday cakes for my children, having had a lifelong love with all things baking and then, with encouragement from friends and family, I created my cake business.

I have recently moved away from making full cakes and am now just focusing on cake toppers only for customers. I like to continue to take part in cake competitions along with cake collaborations and tutorials.



[BAKE CAKE CREATE](#)



ktgeraghty

What you need:

INGREDIENTS

- Pasta Top: Brown, white, red
- Pasta Model: White, black, red, blue, pink, green, navy blue, yellow
- 2 layers of a 8" cake
- Chocolate ganache
- Buttercream
- Rice Krispie Treats (melted marshmallows and rice krispies - RKT)
- Marshmallows for 'glue'
- CMC / Tylo
- Liquid Shiny Glaze

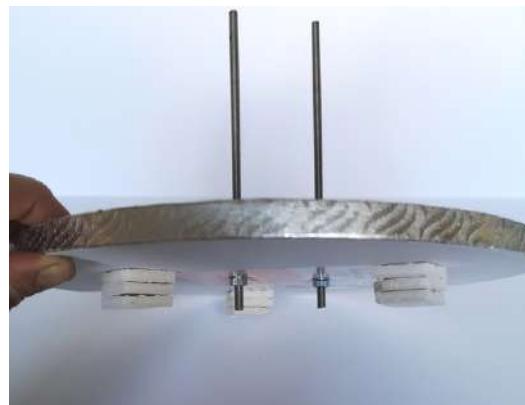
EQUIPMENT

- Glue gun
- Foamboard
- Circle cutter
- Rolling pin
- Smoothen
- Scalpel
- Foodsafe plastic dowels
- 10" cake drum or MDF board
- Cake card (cut to size)
- Threaded rods with 8 nuts and washers
- Aluminium foil and straws
- Ball tool
- Dresden tool





STEP 1 Prepare the board. I used a regular cake drum but you can also use a cut piece of MDF for extra stability for the threaded rods. Using a template of Mr Potato, mark where to add holes in the cake drum / MDF (for the MDF you will need to drill holes the same size as your threaded rods). The rods should be positioned so that they go up through the centre of the legs. The rods are necessary for support as the cake is lifted away from the cake drum.



STEP 4 Ensure that you have a tight fix of the nuts on both sides of the board. Adjust so the rods are not too long underneath.



STEP 2 Make 'feet' for the bottom of your cake drum using squares of foam board, as the threaded rods/bolts will protrude from the underside of your cake drum. Use your glue gun to glue each leg to the underside of the drum.



STEP 3 Insert the threaded rods and fix them to the board with washers first and then nuts on both the top and underside of the board.



STEP 5 Cover your cake board with red Pasta Top. I added CMC so that the covering would dry hard. I cut out some circles from the red paste with the circle cutter and used yellow, green, white and navy Pasta Model circles to fill in the cut-out circles. To ensure the paste was hard before proceeding, I left the board to dry for a full day.



STEP 6 Determine how wide you need your cake card to be to support the cake and where to place it on the threaded rods, by holding the picture template vertically behind the threaded rods. Cut your cake card to the appropriate size and fix it to the threaded rods in the right position, with washers and nuts above and below screwed tight to the cake card.



STEP 7 Make your card, threaded rods, washers and nuts food safe by covering in aluminium foil and straws.



STEP 8 Make RKT. I used 100g of melted marshmallows mixed with 80g puffed rice. This was enough to make the domed bottom of our Mr. Potato and also his boots.



STEP 9 Form a dome of RKT to match the width of the cake card. This will be the bottom of Mr. Potato. The remainder will be used to make the form of the boots.



STEP 10 Using some melted marshmallows as glue, stick the dome to the underside of the cake card. As the threaded rods are already in place, cut the dome in half and adhere each half to the card, squishing and joining the two halves together in the centre, ensuring you maintain the dome shape.



STEP 11 Place clingfilm on top of your cake board to protect it. Ganache the RKT dome on the underside. Start layering your cake on top of the cake card, again using the picture template as a guide as to how high you need to stack. I baked 2 layers of an 8" chocolate fudge cake and then cut out circles to first match the cake card size and then further layers diminishing in size. Add your favourite buttercream or ganache between your cake layers. Place in the fridge to allow the cake to firm up, which makes carving much easier.



STEP 12 Using a serrated knife, start to carve the cake. Again use your picture template as a guide.



STEP 13 Remove the offcuts from your board, change the clingfilm for a fresh piece to cover the board again. Place the cake in the fridge again until firm and then cover in ganache using a palette knife to smooth over the cake.



STEP 14 Remove the clingfilm and using the remainder of the RKT, form two boots. Place them around the covered rods, squishing them firm and ensuring they meet the underside of the RKT dome on the bottom of the cake card. The covered cake board won't be damaged as you work with the RKT as you have previously allowed it to harden.



STEP 15 Mix Pasta Top brown and white until you achieve a satisfactory potato colour. Roll enough to cover the cake.



STEP 16 Smooth the paste.



STEP 17 Lightly brush your ganached cake with a little water and then cover your cake and smooth using your hands.



STEP 18 Cut the paste at the point where the top of the cake card would be. Ensure the paste is smooth all over.



STEP 19 Using Pasta Model blue, cover the RKT dome and the boots. Add detail to the boots and add a strip of blue around the bottom of each boot.



STEP 20 Make three holes in the front of the cake using a plastic dowel. Make one central hole on top of the potato. Glaze all over with Liquid Shiny. Let the glaze dry completely and then glaze again, repeating one more time after that. We are looking to achieve a glossy plastic look.



STEP 21 Make three holes on both the left and right sides of the 'potato'.



STEP 22 Start making the accessories. First is the hat. Cover the top of the cake with clingfilm. Then using black Pasta Model with added CMC, roll and cut an appropriate sized circle. Place on top of the clingfilm and using your hands, shape it and smooth it to match the cake shape underneath. The cake is the former for the hat. Leave to dry hard.



STEP 23 Once the hat is dry, remove from the cake and remove the clingfilm from the top of the cake. Add a strip of black paste around the hat and then a second slightly thicker piece for the rim. Leave to dry completely and then glaze with two coats of Liquid Shiny glaze.



STEP 24 Using red Pasta Model with added CMC, make an oval nose. Again use your picture template to match the size.



STEP 25 Cupping the nose in the palm of your hand, insert a plastic dowel, twist it, ensuring that you do not push too hard as we don't want it to go through the other side.



STEP 26 Remove the plastic dowel, flip the nose over and leave to dry hard.



STEP 27 Roll two oval balls of pink Pasta Model with added CMC for the ears. Use your picture template to match the size.



STEP 28 Flatten the ball and using your forefinger and ball tool, shape to make the ears.



STEP 29 Insert a plastic dowel, twist it as deep as you can go without compromising the shape of the ear.



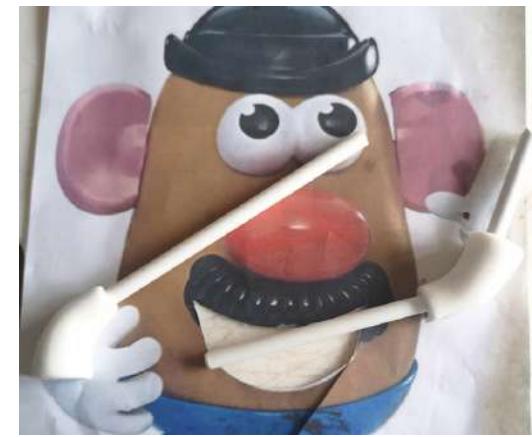
STEP 30 Remove the plastic dowels and leave the ears to dry hard.



STEP 31 Make the eyes using white Pasta Model with added CMC. Make two balls and flatten one side by pushing gently down on a board with your hand while maintaining a dome shape on top. Slice off a small section of each dome on one side and then stick the two eyeballs together using. As with the other accessories, insert a plastic dowel in the back, twist and then remove and leave to dry. Add two circles of black and a little circle of white for the highlight for each eye.



STEP 32 Using the picture template as a guide, cut out a mouth using white Pasta Model with added CMC, using a sharp scalpel. Add details using the appropriate Pasta Model colours. As with all accessories, insert a plastic dowel in the back, twist and then remove and leave to harden.



STEP 33 Make the arms using white Pasta Model with added CMC. Use the template as a guide. Two holes are required in these sections, one to accommodate the hands and the other to accommodate the dowel which will be inserted into the cake.



STEP 34 Make the hands using white Pasta Model with added CMC. Start with a basic cone shape, flatten and then cut the fingers and thumb using a scalpel.



STEP 35 Using your fingers, round off the tops of the fingers and again using the template as a guide, smooth out and shape using your fingers only.



STEP 36 Insert a dowel into each 'wrist', twist and remove and leave to harden. I made some other accessories so I had two noses, three mouths, two arms, two ears, a moustache and a hat. Instructions for all are not shown but you can make any accessories you like. Maybe even get your children involved and have them draw some funny accessories which they'd enjoy and then you can make them from Pasta Model.



STEP 37 For each accessory, cut plastic dowels to the appropriate size to fit into the cake. We don't want them too long but heavier sized items like the noses and arms may require a slightly longer dowel to support them in the cake.



STEP 38 Once all accessories are dry and hard, it's time to fix a plastic dowel into each piece and for that we need a good 'glue'. I used white Pasta Model with added CMC. I add a little bit of water to a small amount and mix it with my palette knife until I get a thick paste.



STEP 39 Using the glue, fill the hole in each accessory and insert the matching appropriately sized plastic dowel.



STEP 40 Insert the accessories into a cake dummy to dry and harden. The moustache does not require a central dowel as it hangs from the nose dowel. Once the dowels are set and the accessories have hardened, glaze them with two coats of Liquid Shiny, letting the first coat dry completely before applying the second coat.



STEP 41 Add a ribbon to your cake board and now it's time to play! Here is the 'naked' Mr. Potato with all his accessories ready to be added.



STEP 42 Examples of our Mr. Potato are shown. For once we can all play with our food! Have fun.



Saracino Paste Range

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

PASTA MODEL

Perfect paste for small to medium modelling projects



PASTA BOUQUET

Perfect for flower and foliage making



MODELLING CHOCOLATE – WHITE & DARK

Perfect for chocolate decorations and modelling



PASTA TOP

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



PASTA SCULTURA

Paste for sculpting similar to traditional clay making



FLOWER PASTE BY ARATI MIRJI

Perfect for creating realistic flowers



WONDER TALES

CREATED BY UNICORN ARTCAKE





Marianna is 34 years old, and from Ukraine.

By education, she is a logistics manager. Her occupation is a coordinator of transactions in real estate. Her vocation - a confectioner / decorator.

She is an honoured member of the Cake Artist World Association, gold and silver winner in numerous confectionery competitions, and participant in various international collaborations.

Whenever there is inspiration, she writes poetry and composes fairy tales. She dreams of her own pastry school, skydiving and swimming with dolphins.

She has a wealth of knowledge in cake decorating behind her, as well as her own vision, her own style and a lot of cool innovative ideas for decorating cakes. 3D cakes are her love, her passion, what she lives for right now! Each of her projects is unique and each of her cakes is special.

MARIANNA
CHUMAKOVA



UNICORN ARTCAKE



@unicorn_artcakes

What you need:

INGREDIENTS

- Pasta Top: white
- Pasta Model: blue, violet, red, green, brown, white, black, rose beige
- Pasta Scultura
- Saracino wafer paper 0.3
- Saracino cake gel
- Saracino Liquid Shiny glaze
- Saracino gel colours: black, blue, white, rose beige, red, green, light green, brown
- Saracino powder pearl gold
- Saracino powder colours: yellow, green, orange, turquoise, black, brown, blue, violet, pink, red
- Saracino CMC
- Clear alcohol and water
- RKT - Puffed rice with melted marshmallow OR cake



EQUIPMENT

- Plywood 1.2 - 1.8cm thick
- Plywood 0.4cm thick
- Hot glue gun and glue sticks
- Corner angle brackets (90 degree - 6 pieces)
- Corner angle brackets (120 degree - 2 pieces)
- Screws – 8 pieces
- Screwdriver
- Ruler
- Scissors
- Pencil
- Double sided tape
- Silver foil
- Silicone mat
- Rolling pins
- Cake smoother
- Flexible spatula
- Modelling tools (various)
- Silicone molds
- Paintbrushes
- Palette for colouring
- Small glass for water and alcohol
- Airbrush





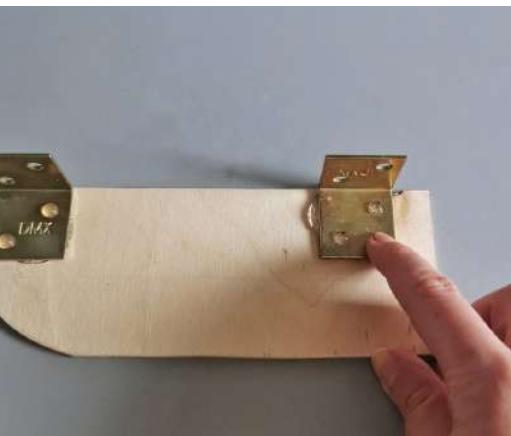
STEP 1 Prepare the cake board. You will need plywood, 1.2 - 1.8cm thick. The cake base is cut out in the shape of an oval (length 39cm x width 28cm). Prepare the hot glue gun, corner brackets, screws and screwdriver.



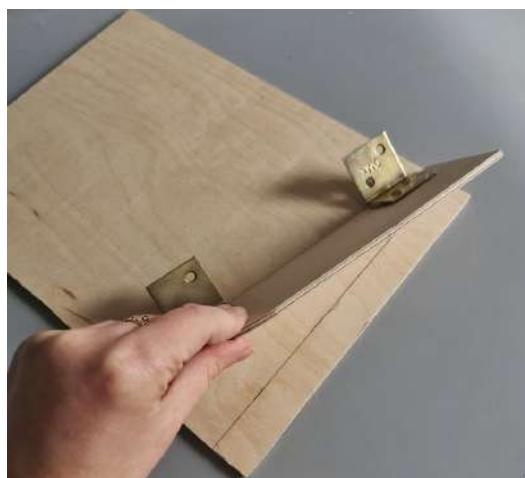
STEP 2 Prepare the book cover base. You will need plywood 0.4cm thick. Prepare 2 rectangles, length 29cm x width 20cm.



STEP 3 Prepare the base for the book's pages. You will need plywood 0.4cm thick. Prepare 2 rectangles, rounded on one side. One piece should have a length of 18cm x width 7.6cm. Second piece should have a length of 18cm x width 4.3cm.



STEP 4 Using a hot glue gun, glue the corner brackets (right angle) to the book page bases.



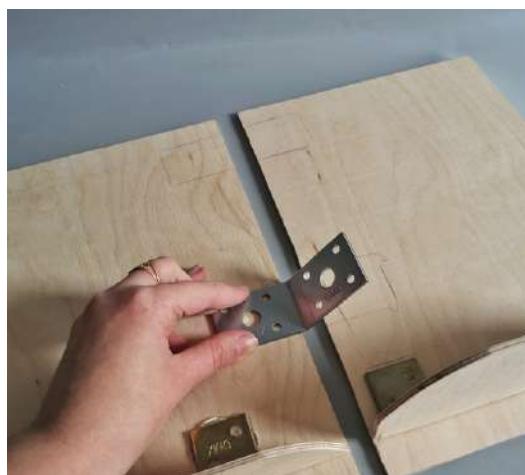
STEP 5 Using a ruler and pencil, draw a line on the book cover to indicate the bottom border of the pages. Leave 3cm to the bottom edge of the cover.



STEP 6 Place the page base to the edge of this line and draw around the brackets. Repeat for both covers.



STEP 7 Apply glue to the marked bracket locations and glue the base to the book cover. Repeat for both covers.



STEP 8 Connect the two book covers using the 120-degree brackets. Using a pencil mark where they will be attached.



STEP 9 Glue the brackets to the book covers.



STEP 10 After the glue has set, stand the book upright to make sure you are happy with the result and it all lines up nicely.

STEP 11 Attach the book to the cake board. Take 2 90-degree corner brackets and screw the bottom leg of each of them to the cake board at the correct angle matching the book.

STEP 12 Position the base of the book to the screwed brackets and mark with a pencil where the brackets are attached on the back of the book cover.



STEP 13 Using a glue gun, glue the back of the book to the base corner brackets. Prepare the foil and double-sided tape to cover the structure.

STEP 14 Before wrapping, the structure should look as shown.

STEP 15 Cover the inside and outside of the book and all fastenings with the food-grade foil strips with an adhesive backing.



STEP 16 Melt marshmallows in the microwave and cover the inside of the book where the cake will be placed.

STEP 17 Make RKT. Grab all together and shape the book on the frame. If you are working with cake, cut the cake to suit.

STEP 18 Cover the RKT or cake with ganache, smooth it and leave to set. Cover the cake board with grey paste (mix white and black Pasta Model). Roll the paste to a thickness of 5mm and cut out the stone shapes. Cover the cake board to the front of the book with the stones. Cover the bottom of the pages and the bottom of the covers with paste. All foil / plywood should be covered.



STEP 19 Form the spine of the book using white Pasta Model.



STEP 20 Roll white Pasta Top to cover the inside of the book. Use a cake smoother to smooth the paste. Cover both sides of the book.



STEP 21 Add dark green and brown gel colours to the green Pasta Model and mix well. Roll the paste and cover both sides of the cover either side of the spine.



STEP 22 Use a smoother to smooth the paste.



STEP 23 Cover the spine of the book with the same dark green paste.



STEP 24 Add texture to your book cover. I used a homemade tool made from polymer clay. You could use scrunched-up silver foil.



STEP 25 Using a plastic knife add a stripe pattern to the spine of the book.



STEP 26 Cover the back of the cake board with the grey stones.



STEP 27 Tint the cake board using an airbrush. This will add shadow and make our cake board more interesting.



STEP 28 For the girl, find a suitable reference picture, print it out and cut out the picture. Apply the outline of the girl onto rolled Pasta Scultura adding the relevant lines and detail.



STEP 29 We will work using the technique of volumetric applique. Use Pasta Scultura to add volume to the applique in all needed places. Use your picture as a guide.



STEP 30 Using a synthetic brush, smooth out the paste.



STEP 31 Let's work on the girl's face. First of all, the face needs to be made more voluminous and turned slightly towards the viewer.



STEP 32 Add additional Pasta Scultura where needed and smooth it to blend in.



STEP 33 Add some volume to the neck. Every time we adjust our applique, we need to check it from different angles, from all sides, to make sure the proportions look correct.



STEP 34 Make the shoulder more prominent. In order not to disturb the texture of the sleeve, the paste can be placed from below to give the necessary volume.



STEP 35 Add material to the cheekbones, nose, and work on the lips. You also need to add volume to your head and hair.



STEP 36 Rotate the board on which your volumetric applique is located. Make sure you have corrected all errors from all sides.



STEP 37 Smooth out joints and give smoother contours to facial features and the figure.



STEP 38 After you are sure that all the proportions are correct, arrange a small photo shoot for your figure. This is not a waste of time! I find the camera conveys what is invisible to the human eye and all the flaws that are invisible at first glance are very clearly visible in a photograph.



STEP 39 Take a photo of your work from every possible angle to ensure you are satisfied with the result. If you see any mistakes, correct them.



STEP 40 Add white Pasta Model (mixed with a little CMC) to the eyes and mouth. The CMC will speed up the drying and allow you to continue working on the figure soon.



STEP 41 Now we are ready to cover the modelled face, neck, and bare shoulders with a thin layer of Pasta Scultura mixed with rose beige Pasta Model (50 /50). Be careful at this stage. Gently work on each area of the girl's face. We don't want the paste to tear, so be extra careful.



STEP 42 Modelling the hands: We need to make two hands. After forming the hand shape, separate the thumb.



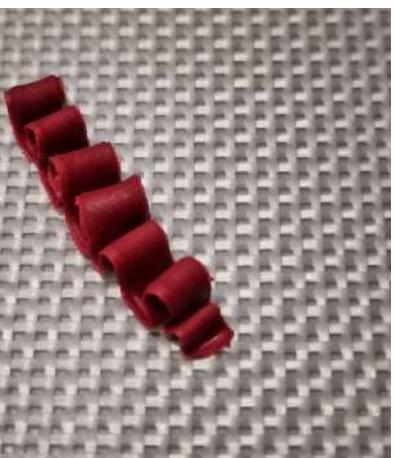
STEP 43 Divide the remaining portion into four fingers. Cut out triangles of excess paste between the fingers.



STEP 44 Give the correct shape to the hands. Adjust the length of fingers and pose them realistically. In this case it will be easier to attach the hands at the end as at this stage they will interfere with work. After forming the hand I will cut it off from the figure and put it aside. We will attach the hands at the very end, after colouring and dressing.



STEP 45 Colour the eyes, eyebrows and apply blush. Cover the contours of the top of the dress with dark blue paste. Use blue Pasta Model with the addition of dark blue and violet gel. Cover the hair with dark brown paste and give it texture. Use brown Pasta Model coloured with brown, black, green and red gel colours.



STEP 46 Use red Pasta Model coloured with brown and red gel colours to create ruffles on the collar and sleeves of the dress.

STEP 47 There should be many ruffles. This will add delicacy to the dress. The more details you add to your work, the more interesting it will look.

STEP 48 Add details to the hair. The principle is the same as when creating ruffles on a dress.



STEP 49 Continue adding ruffles to the dress. Fill the entire collar and sleeve frill.

STEP 50 Add the left hand. Make a candlestick and a candle (again using the applique technique). Shape the hand around the handle. Blend the wrist.

STEP 51 Add the right hand, taking into account the 3D perspective.



STEP 52 For the Beast we will need Pasta Scultura coloured using brown gel colour. Find a suitable reference, print it and cut out the picture.

STEP 53 Apply the contour outline of the Beast onto a rolled out layer of paste.

STEP 54 Work using the technique of volumetric applique. Add volume to the applique in all needed places.



STEP 55 Add volume to the fur. Mold the ears.

STEP 56 The nose needs to be made more protruding. Work on the lips and fur.

STEP 57 Remember to look at your work from different angles. This helps a lot. Correct errors by gradually adding paste to the necessary places.



STEP 58 Using a synthetic brush, smooth out the Beast.

STEP 59 Add white Pasta Model mixed with CMC to the eyes.

STEP 60 Cover the face with a thin layer of 50/50 Pasta Model and Pasta Scultura and work the details. Be careful at this stage. Please note that I specifically used a lighter colour paste. Cut out the eyes and lips.



STEP 61 Gradually, step by step, add the fur of our Beast. First start to work with the large strands of fur, later with the smaller ones.

STEP 62 When adding fur, be sure to pay attention to the direction of its growth. Do not hurry as attention to detail is important.

STEP 63 Add the fur on one half of the figure then on the other.



STEP 64 Gradually draw fur wherever needed. Make the strands slightly wavy. Adjust the level of pressure you apply.



STEP 65 Finish to work with the fur. Rotate the board on which your volumetric applique is located. Make sure you are satisfied with the result.



STEP 66 After you are sure that all the proportions are correct have a small photo shoot like we did for the girl.



STEP 67 Take a photo of your work from all sides and make sure that you are satisfied with the result. If you see any mistakes, correct them.



STEP 68 Colour your paste into a darker brown. Add horns to our beast. Give the horns texture.



STEP 69 Cover the nose with thinly rolled paste, the same colour as the horns. Give your nose texture.



STEP 70 Add fangs to the Beast. Use white Pasta Model for this.



STEP 71 Add the rest of the teeth. Please note that the lower jaw of the beast protrudes forward and the edges of the teeth touch the upper lip.



STEP 72 Model the Beast's hand. Use the same colour as for the horns and nose. After forming a hand shape, separate the thumb. Divide the remaining portion into four fingers. Cut out triangles of excess paste from between the fingers.



STEP 73 Roll the fingers thinner. Mark lines on each finger on both sides.



STEP 74 Give the correct shape to the hand. Adjust the length of fingers and pose them realistically. Rotate the hand and look at it from different angles. Make sure the shape of your hand and fingers is correct. If you see mistakes, correct them.



STEP 75 Remember to look at your work from different angles. This helps a lot. Correct errors by gradually adding material to the necessary places.



STEP 76 Find an appropriately sized round object to rest the hand on to help maintain its shape and stabilize it in position. Once the hand is in the correct position, outline the joints and highlight the knuckles.



STEP 77 Outline the nails and add black nails to our Beast. Leave the modelled hand in this position for some time to harden a little.



STEP 78 After the hand has stabilized a little, move it to the model, next to the Beast, and adjust the position of the fingers. You can put crumpled foil inside to maintain the correct shape of Beast's fingers until they are completely stabilized.



STEP 79 Add tones. Use an airbrush or semi-dry brush method for this. Go through all the recesses and add shadows where they should be. This will give our beast more volume.



STEP 80 Don't skip this step. Shading is very important. No less than correct sculpting. This final stage adds realism to the work.



STEP 81 Using a semi-dry brush method, a synthetic brush and white gel colour, highlight all the raised parts on the figure. This will further visually emphasize the created volume and applied shade.



STEP 82 Paint eyes. Remember that the top of the eye is darker than the bottom as the shadow of the eyelid falls from above. The iris is partially covered by the eyelids.



STEP 83 For the eyes you will need a very thin synthetic brush to add dark tone and white touches.



STEP 84 Paint highlights on the eyes, otherwise they will appear lifeless. Please remember, since in a natural environment the light falls from one side, the glare on the eyes should come from the same side for the right and left eyes.



STEP 85 Add the black pupils. To make the eyes more realistic, after the paint has completely dried, cover the eyes with glaze. When the 1st layer has dried, this procedure can be repeated. The eyes of your edible sculpture will shine, which will give them realism.



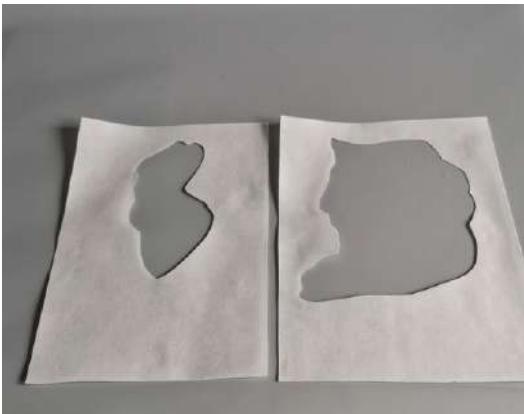
STEP 86 Take A4 paper, a pencil and your stencils of the girl and the beast. Trace the outline on paper. Offset approximately 2cm inward from the outline and draw a new (reduced) outline.



STEP 87 Cut out the resulting outline with scissors. It will serve as a template for us.



STEP 88 Use a ruler to measure the size of the book's sheets. Add about 2cm on all sides. For maximum realism, we will make the pages of the book from wafer paper.



STEP 89 The first pages will be solid, but you will need to cut holes in them using our templates. This is necessary for the adhesion of our figures to the paste base of the book.



STEP 90 Using an airbrush and an appropriate colour (a little purple, a little yellow, a little brown, water, alcohol) you need to visually age the wafer paper. Lightly spray paint on both sides of the wafer paper sheets. Also paint the sheets with the holes cut out according to the patterns.



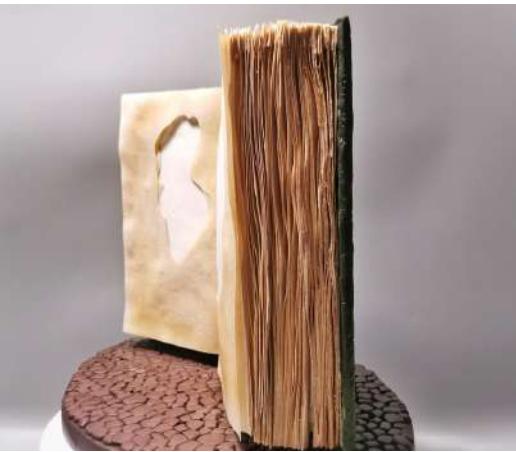
STEP 91 Light moisture may cause sheets of wafer paper to become slightly rippled. This is fine. This is exactly the effect we need. Be careful not to over wet though.



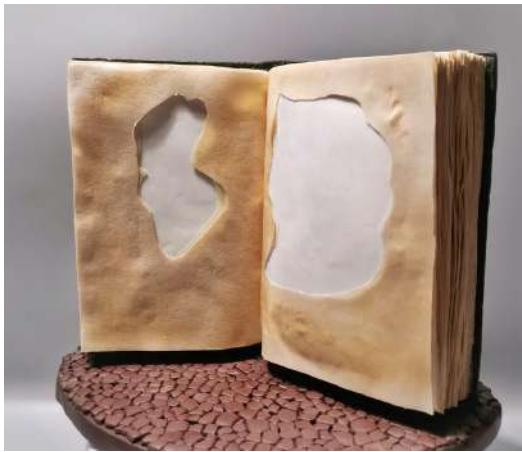
STEP 92 Apply horizontal and vertical stripes to simulate pages on the top and sides of the book. Cut coloured wafer paper into strips. You can adjust the height and length of the strips yourself. Be sure to keep in mind that the vertical and horizontal edges of the pages should be at the same level.



STEP 93 Using cake gel to fix in place cover the top of the book gradually, strip by strip. Then we do the same with vertical strips. Attach the vertical strips as if between the horizontal top strips. This will help achieve the most realistic effect. This is a rather painstaking process. The more pages you make, the more realistic it will look.



STEP 94 Do not hurry. Please note that the length of the strips may vary slightly. Periodically measure the width and length you require using a ruler.



STEP 95 Due to the lines we made on the paste, using cake gel the pages will stick well. Add the pages with cut-outs over the covered RKT.



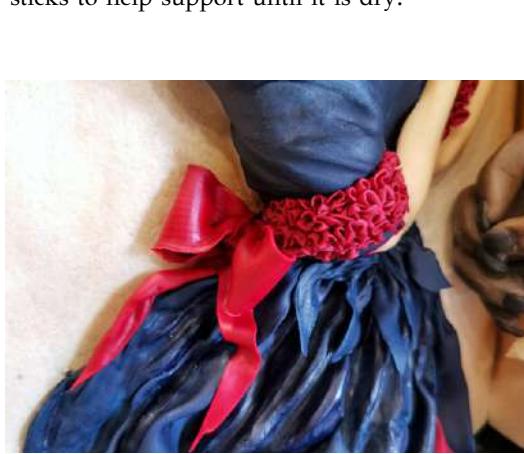
STEP 96 Using small scissors, trim any pages that protrude slightly, so that the overall appearance of the book looks neater. Using royal icing or melted chocolate, fix the girl's applique and wait until the icing /chocolate hardens completely. If necessary, use cocktail sticks to help support until it is dry.



STEP 97 Repeat to fix the Beast. Around the Beast add pieces of coloured wafer paper in several rows. This will create an interesting page break effect and help hide where the applique is attached.



STEP 98 Model the skirt. Use the dark blue paste and add pleats to the dress.



STEP 99 Use red Pasta Model to create a big bow.



STEP 100 The dress should also partially cover the cake board, visually creating the effect that the girl seemed to have stepped out of the pages of the book. Add a cape to the beast's shoulder.



STEP 101 Add ruffles to the girl's skirt on the board. Add several rows for effect.



STEP 102 Don't forget to look at your work from different angles, each time slightly adjusting the location of the decor. On the pages of the book, draw a floral pattern in the corners. This will make our scene more interesting and fabulous.



STEP 103 Using a silicone mold, create a clasp and add it to the cape. Paint it gold. Cover the painted cake board with Liquid Shiny glaze, covering on all sides.



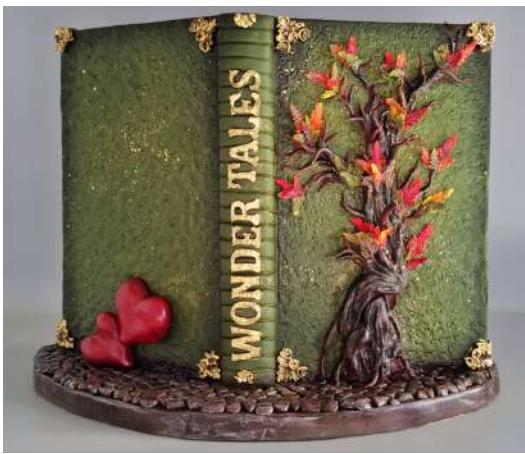
STEP 104 Let's work on the book cover and make it a little fairy-tale and magical. Using brown paste, model a branched tree trunk.



STEP 105 Gradually add additional branches to the tree. Paint and highlight the texture of the tree.



STEP 106 Using a silicone mould, create letters for the spine of a book. Using various mixed colours of paste and leaf moulds make the foliage of the tree. It will be more interesting if the leaves are multi-coloured.



STEP 107 Using the same mould that was used to create the clasp on the Beast's cape, add detail to the corners of the cover. Paint the letters and detail with powder pearl gold. Add two hearts on the back cover.



STEP 108 Finish by adding details where necessary and the necessary shading and dusting. Our piece of art is ready to tell a story!

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BY [ERÓNICA KRASINA](#)

using Saracino Pasta Model - modelling paste



BY [JEANETTE HODKINSON](#)

using Saracino Pasta Model, Pasta Bouquet and powder colours



BY JULIE HANCOCK
using Saracino Pasta Model
and Pasta Bouquet



BY ELAINE MINETT
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FASCINATION DOWN UNDER

an international sugarart collaboration
hosted by Doreen Zilske

Come with us on a journey through Australia - also called DOWN UNDER by many. A fascinating country on the other side of the world. On January 26, 1788, the first ships carrying British prisoners and crew landed in Australia. Today this day is Australia's national holiday, "Australia Day". However, some people find Australia Day less good because the British immigrants began to subjugate the indigenous population, the Aborigines. For many people, the Australian national holiday is also called "Invasion Day" or "Sorry Day". The history of the Aborigines is a very old story and fascinates everyone who takes a closer look at it. Today, this country is made up of a diverse population from all over the world. There is a lot to marvel at in this country: starting with the incredibly diverse landscape with desert, jungle, mountains, beaches, reefs and much more. In addition, there are unique animals ranging from extremely poisonous to particularly sweet. There are modern cities, idyllic villages, cattle farms and vast expanses of pure nature. In many ways a country worth seeing. So let's start our journey through DOWN UNDER. Have fun.



Doreen Zilske comes from Germany and is the face behind the fansite "My Sugar Moments". Her passion for sugar art began with a wedding invitation in 2014 and hasn't let go since. She is a multi-award winning cake artist and has won numerous awards at various competitions including Cake World Hannover (2016) Bronze and Best of Class; Cake and Bake Essen (2018) Gold and Silver; Cake and Bake Essen (2019) 2 x Gold and Best of Class; Cake International Birmingham (2022) Silver; Cake and Bake Dortmund (2023) Gold and Best of Class; Cake International Birmingham (2023) Bronze.

Learn more about the artist: Facebook [@mysugarmoments](https://www.facebook.com/mysugarmoments)



by Samaneh Karimian



by Michaela Rences



by Claudia Kapers

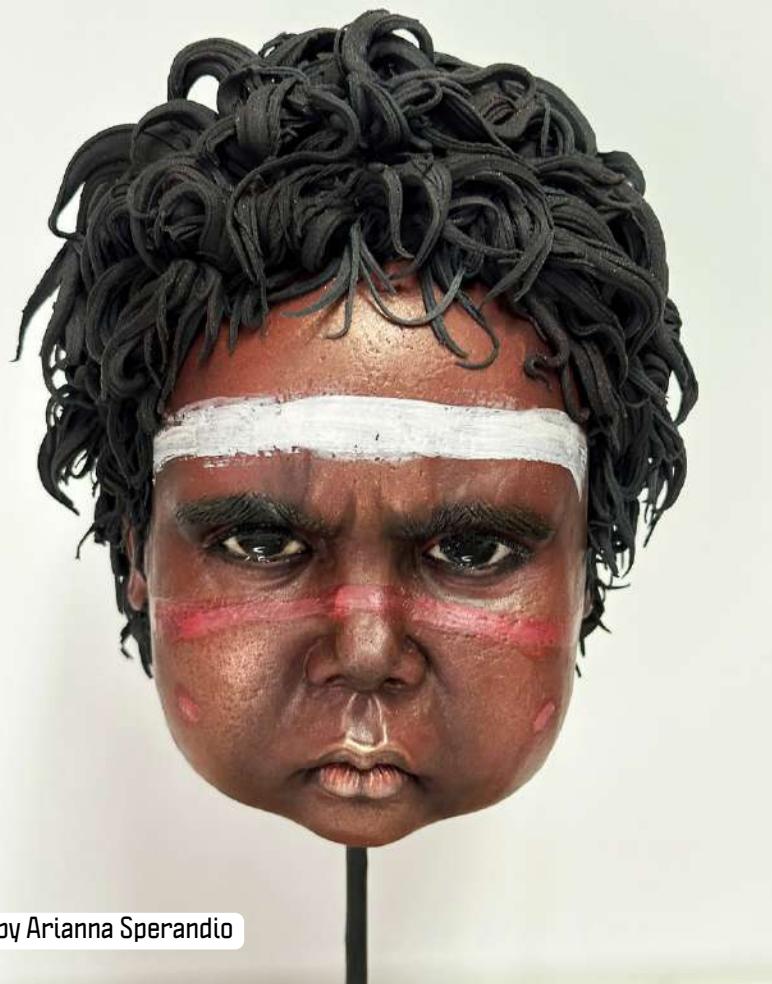


by Katarzyna Koczorowska



by Ximena Aguirre





by Arianna Sperandio



by Catia Guida



by Ruchika Bhargava



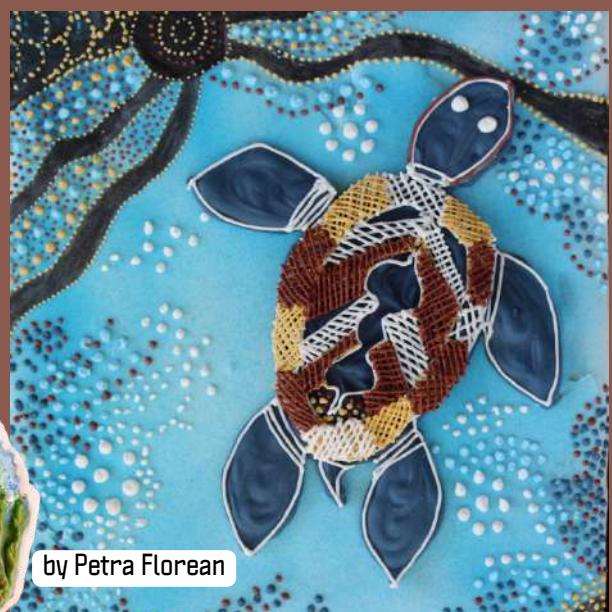
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