

We Love Pastry

11

Exclusive TUTORIALS

An Interview with
**JOEY & ELLIS OF THE
CAKING GIRL**

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**BUT YOUR CAKES DON'T
HAVE TO MELT**

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Welcome

to 'We Love Pastry' magazine

EDITOR'S LETTER



Hello, cake lovers! 🍰🌟

I'm so excited to welcome you to the July issue of We Love Pastry!

This month, we're doing things a little differently - no set theme, just a celebration of creativity, colour, and all the incredible things you can do with sugar, butter, and a bit of imagination.



CREATED BY [THE CAKE LAB ESSEX](#)
USING SARACINO WAFER PAPER

Inside, you'll find a gorgeous mix of tutorials, trends, and stories that I hope will spark something new in your cake journey. From bright abstract florals and delicate edible butterflies to crackle-glazed tiki warriors and dreamy storybook cakes, there's something here for everyone.

I especially loved chatting with Joey and Ellis from The Caking Girl. Their story is a beautiful reminder that cake isn't just about decoration, it's about connection, creativity, and joy (plus a fair bit of buttercream). If you're ever feeling stuck, I promise their journey will lift your spirits.

We're also continuing our collaboration with Prop Options to bring you clever tools that make a big impact. I'm always amazed at how the right stand or structure can completely transform a cake and I think you will be too.

As always, thank you for being part of this sweet little community. Whether you're just starting out or you've been caking for years, I hope this issue gives you a fresh burst of inspiration.

And don't forget we love seeing your work, so be sure to tag us and show off what you've made!

Happy caking! ❤️

Sylvia xx

CREATED BY [JINNY'S CAKES](#)
USING SARACINO PASTA COVER AND
PASTA BOUQUET



CREATED BY [SWEETNES FOR ALL](#)
USING SARACINO PASTA COVER AND
PASTA MODEL



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

Our Amazing Contributors

Thank you

PROP OPTIONS, SUGARED BY SHAHANA, DATES WITH CAKES, CAKES BY MISCHEL, MY CAKING JOURNEY, TORTY ZEIKO, PERFECT CAKES CO., WHAT THE CAKE, CAKE HARMONY BY TANJA, TATYANA & HER FANCY CAKES, ARIANNA SPERANDIO SUGAR ART, STICKY SPONGE

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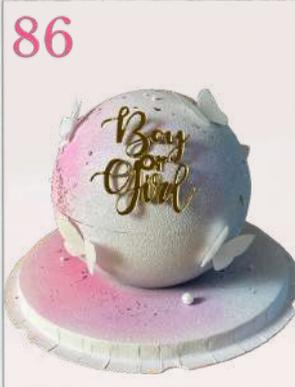
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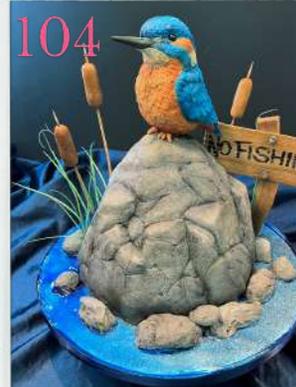
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Bright Abstract Florals



SHAHANA BAIG

ABOUT
me

hey

I'm Shahana, from Sugared by Shahana. I am based in Richmond, London and I work as a dentist and a dental university teacher by profession.

I am also a cake artist and designer and I love learning and exploring new techniques which I use to express myself through my creations. My motto however is "if it looks good it has to taste better!"

I particularly love working with wafer paper as I find it such a versatile material to create interest and artistry, elevating my cake designs with flow and movement.

I have been featured in international cake magazines such as Cake Masters and American Cake Decorating and have also been Cake Artist of the Month for American Cake Decorating and awarded Propstar for Prop Options. All of which I consider a great honour! I have also demoed at Cake International and Cake and Bake Shows and I really love teaching!

I particularly enjoy the connections I have made in the cake world with my fellow cake artists and love the social aspect the cake world brings. I think it's great to connect with other creative minds and I make an effort to meet up in person with the virtual friends I have made through the social media platform. That brings me joy!

I hope to continue experimenting with different techniques and evolving further as a cake artist.



Bright Abstract Florals – About the project

This tutorial showcases a fun and creative way to make bright, abstract fondant florals—perfect for adding a bold, summery touch to your cakes. Whether you're decorating a vibrant birthday cake, a tropical celebration cake, or even crafting a show-stopping modern wedding cake, these eye-catching florals are sure to impress.

You'll learn how to work with a variety of vibrant colours and fondant techniques to build playful, abstract flower shapes. By combining different petal styles, layering flower parts, and experimenting with colour placement, you'll discover how easy it is to design one-of-a-kind floral arrangements that truly stand out.

Ideal for both beginners and seasoned cake decorators, this tutorial encourages creativity and shows how simple materials and a bit of imagination can result in stunning, artistic cake designs that are bursting with personality.

What You NEED

INGREDIENTS

- White Pasta Cover
- Powder colours: yellow, green, pink, purple
- Wafer paper 0.3mm

EQUIPMENT

- Flower cutters
- Leaf cutters
- X-acto knife
- Rolling pin
- Fondant mat
- Fondant smoother
- Flexi smoothers
- 24 gauge floral wire
- Green florist tape
- Long nose pliers
- Wire cutter
- Small brushes



- When placing your petal pieces together allow them to overlap slightly to create a blended flower.
- Roll in different directions to create movement in the flower, concentrating on a particular direction if it forms an interesting pattern.
- Choose vibrant colours mixed with muted colours for contrast and interest
- As you roll out see how the flowers emerge and add smaller details in between for flow but be careful not to add too many elements otherwise the pattern will look too busy



STEP 1 Add a little bit of yellow powder to white Pasta Cover sugar paste.



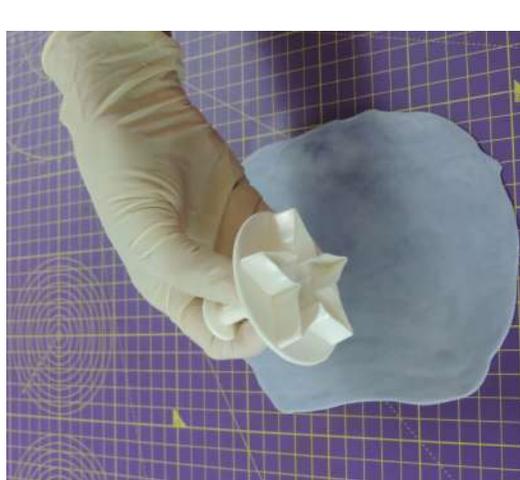
STEP 2 Mix well.



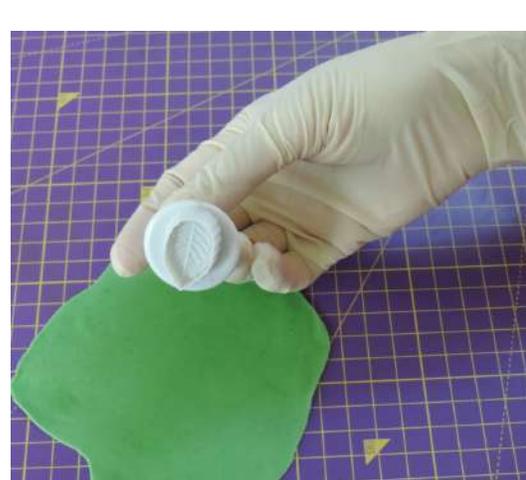
STEP 3 Create small balls.



STEP 4 Mix colours of your choice using powder colours and Pasta Cover to create different bright coloured balls.



STEP 5 For this design you can use flower cutters of your choice, cut flowers using a cutter.



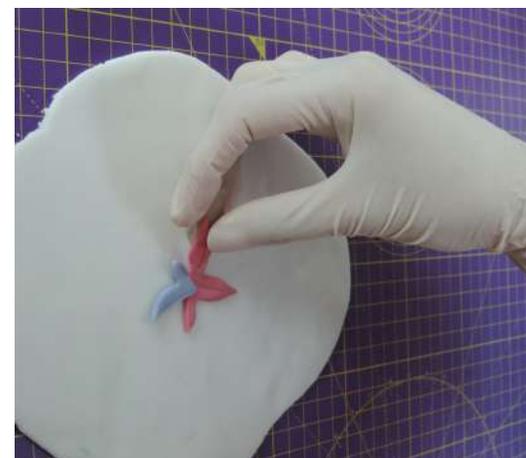
STEP 6 Create leaves using a leaf cutter.



STEP 7 Create a variety of coloured leaves and petals.



STEP 8 Using a sharp knife cut the flowers and leaves randomly.



STEP 9 Arrange different colours of petals and leaves together on a piece of lightly rolled out Pasta Cover.



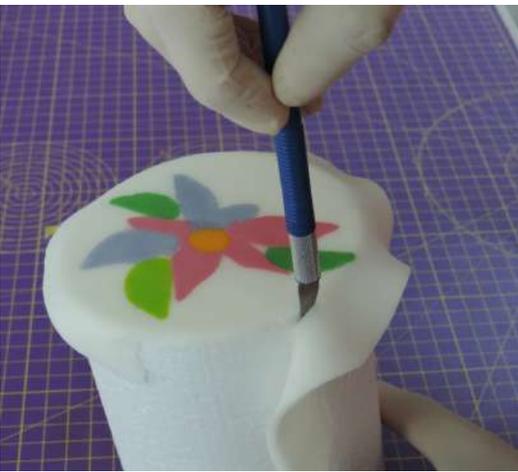
STEP 10 Build up your design until you are happy.



STEP 11 Roll in all directions to blend the pieces and create an abstract flower.



STEP 12 Cover the 4" cake using the panelling method, covering the top of the cake first.



STEP 13 Trim the excess fondant.



STEP 14 Now arrange more flower pieces onto the white cover paste.



STEP 15 Roll the fondant as before to the circumference and height of the 4" cake.



STEP 16 Use this piece to wrap around the 4" tier.



STEP 17 Trim the excess fondant.



STEP 18 Smooth the top and sides to create sharp edges.



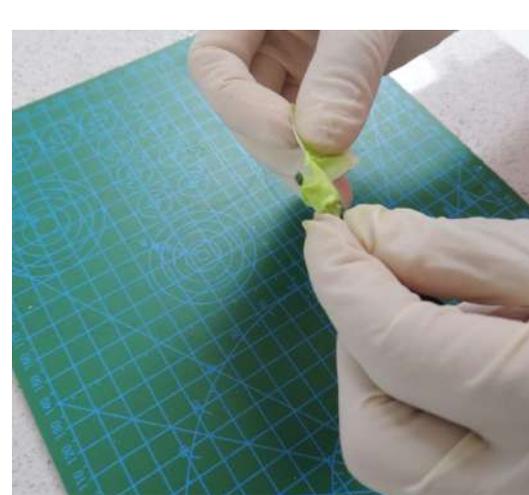
STEP 19 Repeat steps 9-18 for the 6" cake.



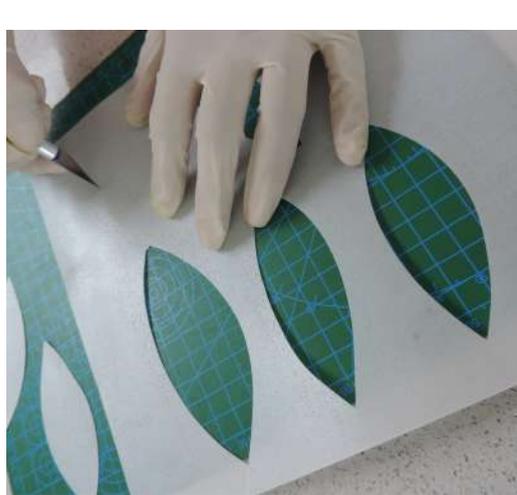
STEP 20 Use a gauge 24 wire and bend the end to create a loop.



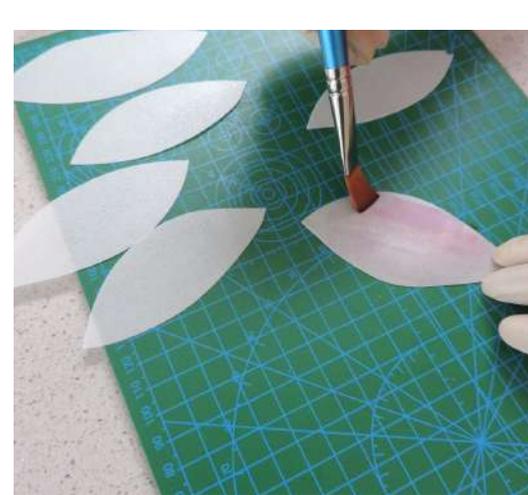
STEP 21 Wrap florist tape around the loop.



STEP 22 Mix some green powder with water and a drop of glycerine and use to brush a small piece of wafer paper and wrap this over the florist taped loop.



STEP 23 Cut petals from wafer paper using a sharp knife as shown.



STEP 24 In a separate bowl mix pink powder with water and a drop of glycerine and brush both sides of the petals using a flat brush. Allow to dry for 5-7 mins.



STEP 25 To make the leaves score the petal shape diagonally as shown.



STEP 26 Brush the leaves on both sides with the green water mixture using a flat brush and allow to dry.



STEP 27 Attach the pink wafer paper petals and green leaves to the wafer papered loop using a dab of water and pinch in place for a few seconds to hold in place and secure. TIP: When placing your petal pieces together allow them to overlap slightly to create a blended flower.



STEP 28 Dust the petals and leaves in pink and green respectively to create depth.



STEP 29 Secure the wafer paper flower to the cake between the stacked 4" and 6" cakes using the floral wire.



STEP 30 Your colourful flower cake is ready!

Tiki Warrior



RACHEL STOCKTON

ABOUT
me

hey I am a self-taught cake designer based in Cheshire, England, and I have been creating cakes for over 10 years. I love colour, sculpture, and most of all, I enjoy telling stories through my cake art. It is always a privilege to be a small part of someone's celebration, and I take great satisfaction in seeing the pleasure clients get from my work.

I have taken part in Cake International for the last 8 years. My first entry was quite a surreal experience, and I was delighted when I received my first Bronze medal. Over the last 5 years, I have been a finalist in my chosen categories and have been awarded First in Class on three occasions. This year, I achieved my second Gold medal and a Head Judges' Award for Innovation. I never underestimate what an amazing achievement it is to receive an award at Cake International.

For me, the most important part of cake making is to enjoy it! I create my best work when I have time, inspiration, good products, and the chance to explore my skills. I set out to be brave and bold with my work! I'm not afraid to experiment with techniques, learn from my experiences, and push my boundaries.



DATES WITH
Cakes

Tiki Warrior – About the project

My Tiki Warrior cake is designed to showcase an exciting and dynamic process that combines a variety of sugar and modelling pastes, food colours, and heat techniques. The goal is to create visually stunning patterns and textures that give the cake a professional, polished finish. This design incorporates crackle glaze techniques, which can be applied in multiple ways to create one-of-a-kind textures and vibrant, rich colours that truly bring the design to life.

By using crackle glaze, I can achieve intricate, aged, and textured effects that mimic natural surfaces such as wood, stone, or metal, giving the cake an almost sculptural, artistic appearance. The glaze reacts with heat in fascinating ways, allowing me to experiment with different colours and layering methods to produce unique finishes for each cake. Whether it's the vibrant tones of the Tiki warrior's skin or the worn, rustic textures of the adornments, these techniques allow me to transform simple sugar paste into a masterpiece that tells a story.

This process isn't just about decoration; it's about bringing texture, colour, and depth together in a way that's both visually striking and technically impressive. With the right balance of creativity and skill, these techniques can elevate any cake to the next level, making it not just a treat, but a work of art.



TIP *Design! Making a template for your Tiki warrior's face is always a great place to start. This will help to keep proportions accurate and the Tiki warrior's face in symmetry.*



TIP *Colour! When making crackle glazing icing, use strong colours. The colour does change a little when exposed to high heat. Unfortunately, white is the worst colour for this process as it can produce a yellow tint if heated excessively. It is better to use as a stronger base colour for the crackle finish.*

What You NEED

NEW!



INGREDIENTS

- Saracino white fondant - Pasta Cover
- Saracino white Pasta Model
- Saracino gel colour - Brown, Black, Green, Rose Beige, Pink
- Saracino powder colour - Pink, Green, Red, Brown, Blue, Black
- Saracino powder pearl colour - Silver, Pearl Green
- White chocolate drops
- Three 6-inch cakes
- Milk
- Edible glue
- Icing sugar

EQUIPMENT

- 3-inch circle cutter
- Small circle cutter
- Dresden tool
- Rolling pin
- Silicone mat
- Ball rollers
- Sharp knife
- Assorted make-up brushes
- Smoother
- One 12-inch cake drum
- Ribbon to bind 12-inch drum
- One 6-inch cake drum
- Flower cutter
- Sponge mat
- Flower foam drying mat
- Blowtorch



TIP

Practice! Try the crackle technique beforehand. Practice using leftover icing. Learn about your oven as every oven is different and heats up in different areas faster than others. Remember that positioning the sheet of icing under the grill is strategic. Ensure that you choose the most evenly heated area of the grill. This will avoid burning the icing.



TIP

Crackle pattern! Once the icing has baked, the pattern that you produce is partly related to the temperature of the icing when you roll it. you can achieve a smaller and more textured pattern if there is still warmth on the surface of the icing when rolling out the sheet. Rolling out the icing sheet when the surface is cold will produce larger patterned shapes in the icing.

STEP 1 Make the ganache. Add 250ml of full-fat milk along with 300ml of UHD double cream, into a saucepan.

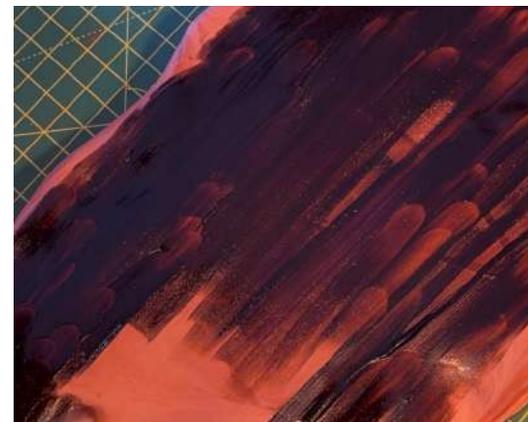
Whisk the mixture over a medium heat until it almost boils. Pour the liquid into a glass bowl containing 1.2kg of Saracino white chocolate drops. Leave the mixture for a minute. This will help the chocolate drops melt before you start mixing.

Slowly mix the chocolate and cream together until you have a thick and glossy finished ganache. You may need to add more heat to melt the chocolate drops. If so, place the glass bowl over a pan of boiling water (ensure the bowl does not touch the water in the pan) for a minute or two.

Once the ganache is made, stack your three 6-inch cakes onto a 6-inch cake board using the ganache between the layers. Coat the cake with ganache until you have a smooth sharp-edged cake. Refrigerate your cake overnight.



STEP 2 Colour 1kg of Saracino white Pasta Cover with Saracino brown gel colour and a touch of red gel colour. Mix the colours evenly. Roll out the icing to the size of an A4 sheet. The depth of the icing will be approximately 1.5 - 2cm. This will be rolled out thinner after the next process.



STEP 3 Take a medium sized soft make-up brush and paint the top of the icing with a thin layer of Saracino brown gel colour. Once the icing is covered, leave it to sit for a few minutes, then use the brush to cover any areas you may have missed. Turn on the grill section of the oven to high setting.



STEP 4 Place the sheet of rolled-out icing onto baking parchment paper. Place this onto a baking tray.



STEP 5 Once the grill has reached the required heat, place the icing under the grill. It is important to have the icing sheet under the grill only for a few seconds at a time, so the sheet of icing does not burn. A crust will form quite quickly on the surface. It is important not to overheat the icing. Small bursts of heat are much less likely to damage the icing sheet than one continuous exposure. The aim is only to heat the top side of the icing without causing the underside of the icing to become melted and soft.



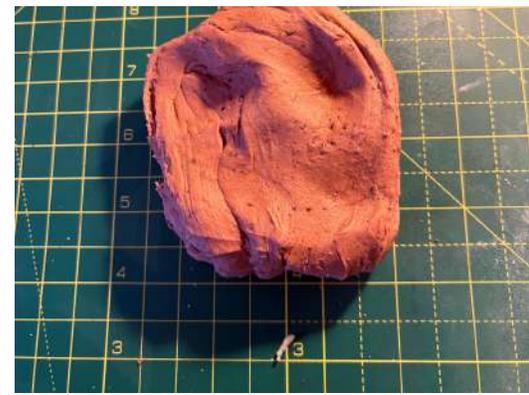
STEP 6 Now that a crust has formed, keep the icing sheet on the parchment paper and remove it from the baking tray. Allow the icing sheet to cool on a cold surface. This speeds up the cooling process.



STEP 7 When the surface of the icing sheet feels cold and dry (using the back of your hand) use a rolling pin to roll over the top of the icing sheet to break up the crust that will have formed on the surface. Ensure that you initially apply light pressure with the rolling pin. Roll out, in different directions, to help break up the crust until a pattern forms. For this project we are looking for a tree trunk effect. Ensure that you roll out the icing sheet to increase the length and width by approximately a third.



STEP 8 After rolling the icing sheet leave the icing for a few more minutes to rest. Make sure the icing is cool. Meanwhile, take the cake from the fridge, measure its diameter and height. Cut the icing to the correct size to cover the sides of the cake.



STEP 9 Collect the icing sheet off-cuts and re-shape into a ball.



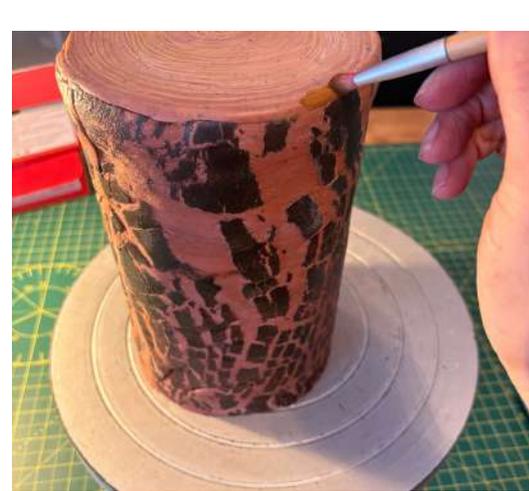
STEP 10 Roll out the excess icing into a 7-inch circle and place on the top of the cake. Trim the edges.



STEP 11 Using a cake smoother, sharpen the edges and flatten out any imperfections.



STEP 12 To decorate the cake to give an appearance of a slice of wood, start by making a small round indent in the centre of the icing on the top section of the cake. Continue the pattern until it reaches the outer edge of the cake.



STEP 13 Using Saracino brown powder colour, dust the edge of your cake, which should now look like a log.



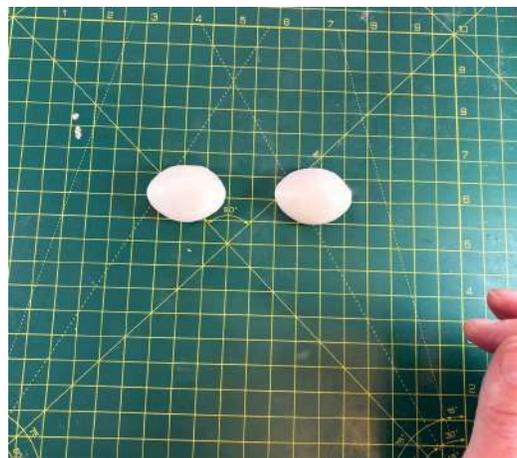
STEP 14 Take a piece of A4 paper. Measure the height of the cake. Cut the paper to the same height.



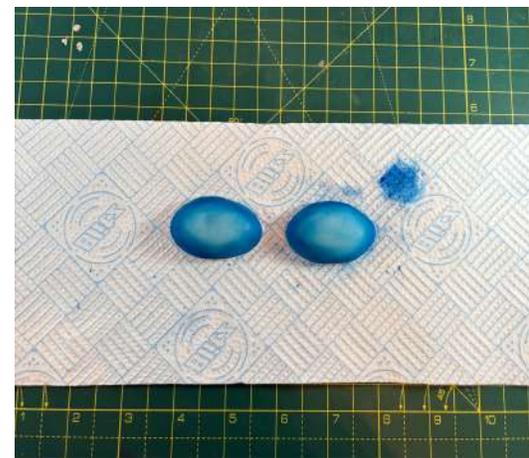
STEP 15 Take the cut paper and design your Tiki warrior's face. Ensure that you cover the whole paper. This is a great way to keep the face in proportion, while transferring it into icing. You will bring the Tiki warrior to life on the cake.



STEP 16 Keep checking how the image looks against the side of the cake. This is the best time to adjust the size of his eyes and mouth. It is important that the eyes and mouth are in proportion to the final piece.



STEP 17 Take a small amount of Saracino white Pasta Model. Warm it through in your hands and shape it into a ball. Cut the ball in half and shape two eyeballs using the mask picture that you designed on the A4 paper for size reference.



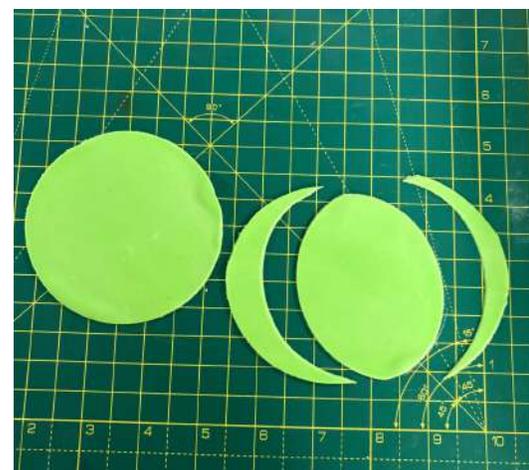
STEP 18 Using a soft eyeshadow brush and Saracino blue powder colour, dust the edges of the eyes, working inwards towards the centre, to give a greater depth to the eye texture.



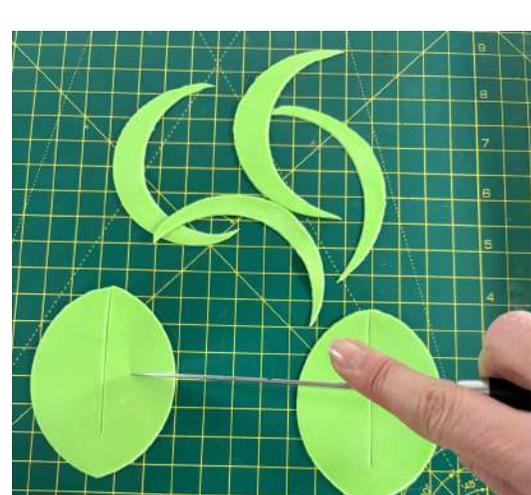
STEP 19 Once the eyeballs are complete, check the size against the mask template. Once the eyeballs are the correct size set them aside to allow them to harden.



STEP 20 To make the foliage, start by colouring a small amount of Saracino white Pasta Model with green gel colour and roll out into a thin sheet. Take a 5cm cutter and cut several circle shapes from the sheet.



STEP 21 With the same cutter, cut each circle at each side to make moon like shapes. Keep all the off cuts as these will make the pieces of grass.



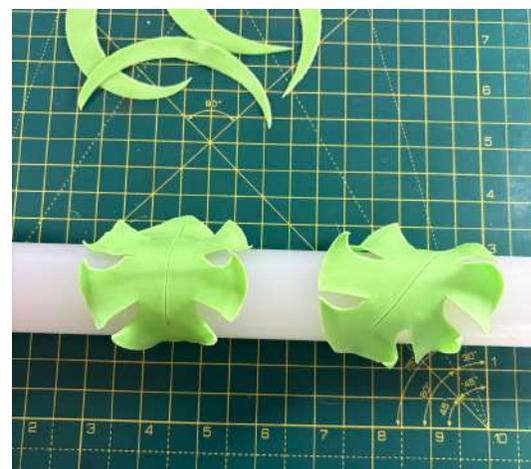
STEP 22 Mark out a centre line on the remaining icing to give the leaf a spine. Cut three lines on each side of the leaf shape.



STEP 23 Using an upturned piping nozzle, cut out small sections of icing either side of the three lines on both sides. This will create a leaf shape.



STEP 24 Place the leaf on a sponge matt. Use a medium ball tool to shape the edges of the leaf so they become wavy.



STEP 25 Place the leaf over a long rolling pin to allow it to harden.



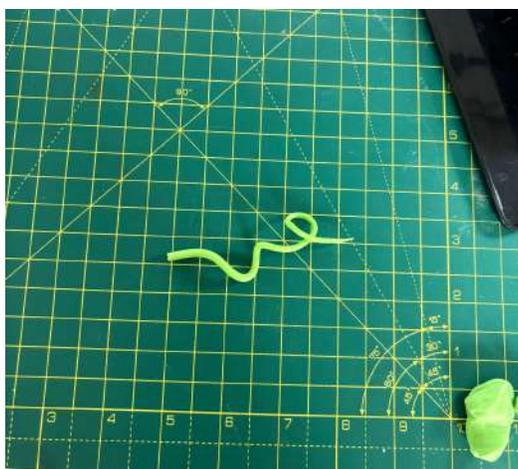
STEP 26 For the grass shapes that will be used around the base of the finished cake, place the off-cut from the leaf shape onto a sponge matt and with a small ball tool roll along one edge of the length of the leaf.



STEP 27 The icing will curl making the grass pieces non-uniform and give the finished piece the appearance of movement.



STEP 28 For the stems, take a bean size piece of Pasta Model and roll back and forth on the matt using a smoother, to form a long thin sausage-shaped piece.



STEP 29 Once the sausage shape has grown in length by about 5cm, curl it into a coiled shape.



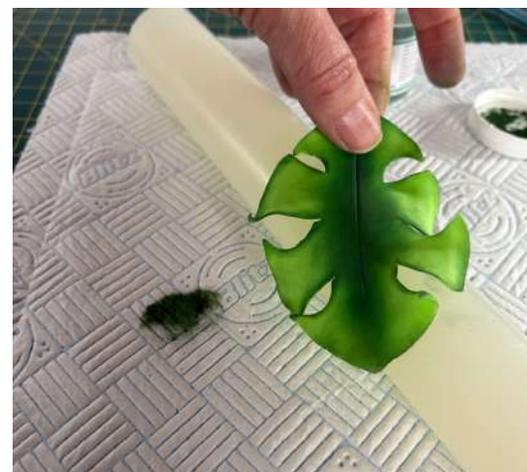
STEP 30 Allow all the greenery to set overnight.



STEP 31 To colour the grass blades, use Saracino green powder pearl. Dust the edges of the blades with an intense shade, softening the colour the higher up the blade. This will provide more definition to the blades of grass when they come together.



STEP 32 To colour the leaves, use Saracino green powder colour. Start by dusting the top spine of the leaf, then work the colour out towards the edges.



STEP 33 Use the same technique along the edges of the leaf.



STEP 34 Set aside the finished foliage ready to assemble the final product.



STEP 35 To cover the board, colour approximately 500g of white Pasta Cover paste with green gel colour to achieve a bright vibrant colour. Roll out and cover a 12-inch board. Mark out the area where the cake will sit.



STEP 36 To add texture to the board, start by taking three sizes of ball tools. Use the largest ball tool first and make indents in the icing to form a ring around the area where the cake will sit.



STEP 37 Use the variety of sizes of ball tools to achieve a non-uniform pattern. Work outwards from the center of the board to create a textured shading effect once dusted with powder colour.



STEP 38 Take a large blusher brush and a small amount of Saracino green powder colour and dust the board from the centre circle outwards until a gradual shaded colour-effect has been created.



STEP 39 Place the cake onto the board and secure with a little icing.



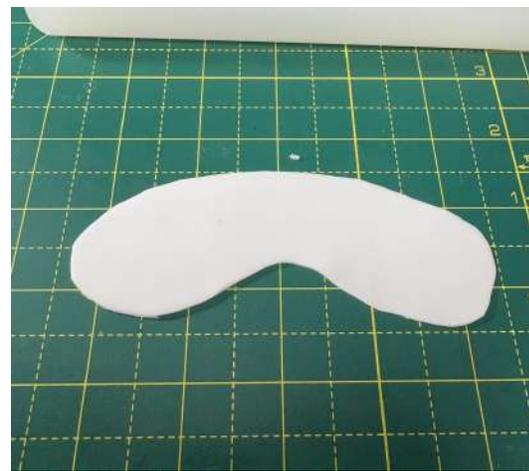
STEP 40 Before the blue eyeballs are stuck to the cake, the pupils need to be added. Take a bean sized amount of black Pasta Model and roll out until it is wafer thin. Take an up-turned piping nozzle and cut out two circles.



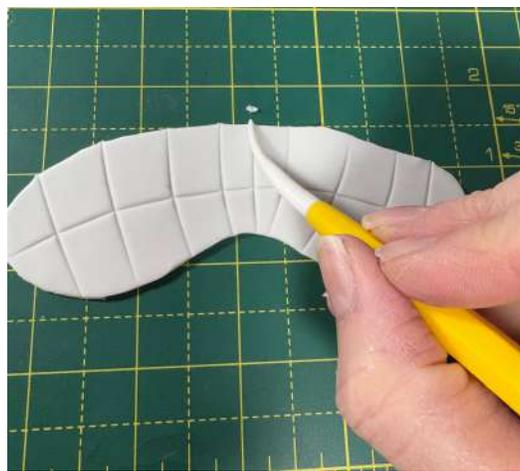
STEP 41 Using the same technique as the leaves, cut both sides of the circle using the same nozzle to form a sharp oval. Repeat this twice. Attach one pupil to the centre of one eyeball using a small amount of edible glue.



STEP 42 Mark out on the cake where the eyes and mouth will be positioned. Use the Tiki warrior's paper template as reference to be accurate. Attach the blue eyeballs into place using a spot of icing and leave to set.



STEP 43 To make the mouth, roll out a small amount of Saracino white Pasta Model and cut out the shape of the Tiki warrior's mouth. Ensure that the mouth is the same size and shape as your paper template.



STEP 44 Mark out the teeth using a Dresden tool.



STEP 45 Using a little edible glue, stick the mouth into place.



STEP 46 When the pupil has set, roll out another thin piece of Saracino white Pasta Model. Only a small piece is required.



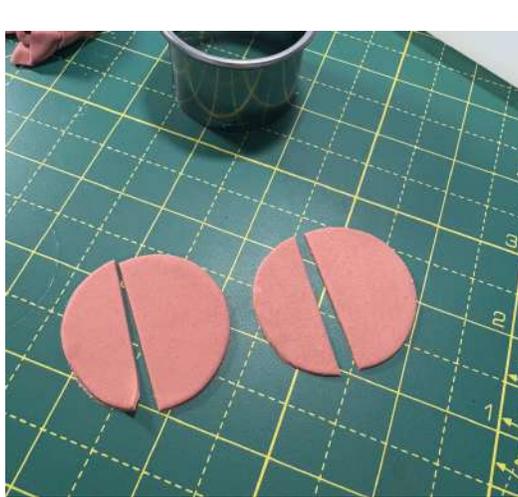
STEP 47 Cut out the sharp oval shapes. Ensure that the oval shapes are thinner in width than the pupils. Make one for each eye.



STEP 48 Using edible glue, attach the ovals to the centres of the black pupils. This is a great way to give the eyes some depth.



STEP 49 Colour approximately 100g of white Pasta Model with Saracino brown gel colour until the desired medium brown colour is achieved. Roll out a small amount of the paste (approximately 0.5 - 1cm diameter wider than the eyeballs and approximately 0.1cm depth).



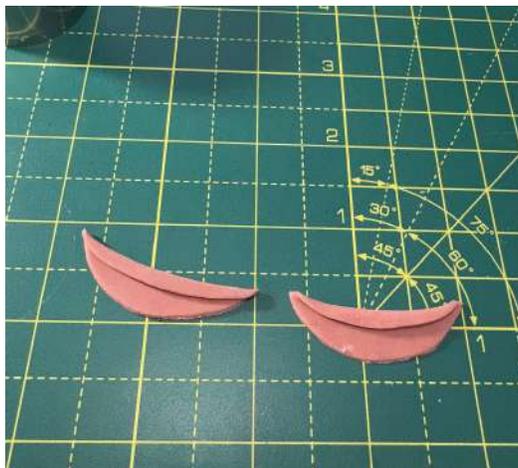
STEP 50 To make the eyelids, choose a circle cutter that is slightly wider than the diameter of the eyeballs and cut out two circles. Cut the circles in a straight line. The biggest piece should be 2/3 of the total width of the circle.



STEP 51 Fold over 0.5cm of the straight edge of the larger section of the cut circle.



STEP 52 Place this icing over the top side of the eyeball and glue it into place when the desired shape is achieved. Repeat this for both eyes.



STEP 53 Repeat the process with the lower eyelids using the smaller cut circle.



STEP 54 For the lips, roll out a long sausage shape from some of the remaining paste. Keep rolling it until it is less than 1cm in diameter.



STEP 55 Attach the length of icing around the edge of the mouth with edible glue. Leave a gap to position the nose.



STEP 56 Once the lips have set, other facial features can be added.



STEP 57 Add the facial parts one by one. Always use the template as reference for size and shape.



STEP 58 Smooth over the icing that has been used to make the facial features to remove any gaps. Add additional patterns to the chin, cheeks and forehead.



STEP 59 To add more character to the warrior, shading is required. Use a small make-up brush to shade the eye sockets, teeth, cheeks and nose areas with brown, black and pink powder colour. Build up the colour a little at a time. This will give the face more expression when finished.



STEP 60 To make additional texture and detail to the Tiki warrior take a small amount of white Pasta Model and mix in a small amount of rose beige gel colour.



STEP 61 Roll out the icing until it is about 0.2cm thick. Use brown and silver powder colour to dust the surface of the icing to make a random pattern.



STEP 62 Using a kitchen blowtorch, toast the top of the icing until bubbles appear over the surface.



STEP 63 To test the icing is ready, wipe a finger over the surface. Always leave a minute or two before touching the icing to avoid injury. If colour is coming off the surface of the Pasta Model the procedure needs repeating.



STEP 64 Once the surface has cooled, roll out the icing until all the cracked surface has broken up.



STEP 65 Collect the sheet of icing together to make a ball and now re-roll to make a long sheet, about 0.1cm thick. The burned icing will create a speckled texture within the rolled icing.



STEP 66 Cut long strips from the sheet. Cut small sausage strips and small balls from the remainder of the sheet.



STEP 67 Use edible glue to attach the pieces to the Tiki warrior's face. This is a great way to give a sharp finish to complete the face.



STEP 68 Take the green grass blades and leaves from earlier and position them around the base of the cake. Once in place attach them using edible glue.



STEP 69 The warrior is never complete without a lay flower! Mix a small amount of white Pasta Model to a small amount of pink powder colour and mix.



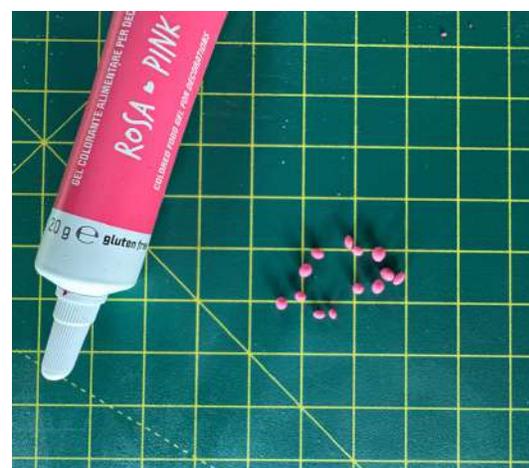
STEP 70 Roll out the icing until thin. Choose a flower cutter and cut out several flower shapes.



STEP 71 Place the flowers onto a sponge mat. Fan out the petals with a large ball roller. Place the flowers onto a flower foam drying tray to set.



STEP 72 With a medium sized make-up brush dust the edges of the petals of a few flowers with red powder colour.



STEP 73 Take a small amount of pink gel colour and mix with a small amount of the left-over icing to produce a darker pink colour. Make several small balls no bigger than 0.2cm in diameter. Secure three balls to the center of each flower.



STEP 74 Position the flowers on the cake and glue into place with edible glue.



STEP 75 The finished Tiki warrior!

WHAT ARE THE DIFFERENCES?

What are the differences between the two Saracino flower pastes - Pasta Bouquet and Saracino Flower Paste by Arati Mirji ?

created by Albena.Bojidarova
using Saracino Pasta Bouquet



- Perfect for thin and hard flowers
- Contains more sugar and fewer gums
- Pure white
- Has a sugar-vanilla taste
- Takes several hours to dry completely, and the petals will be hard and more brittle
- More sensitive to humidity and high temperatures



- Perfect for achieving realistic and resilient flowers
- Contains more starches and gums and less sugar, which gives a smooth texture to the paste
- White cream colour
- It has vanilla taste
- Takes several hours to dry, and the petals will be steady but still remain flexible
- More resistant to humidity and high temperatures



created by Katarzynka Sztuka Cukrowa



created by Arati Mirji

Nancy Coffey.

Congratulations to the winner!



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Surprise Box
Worth
€100!*

To be in with a chance of winning a Saracino surprise box worth €100.00 all you need to do is find the one word from the list that is missing from the word search and email it to info@saracinodolci.co.uk including your full name and the country you are from.

LUCKY WINNER will be introduced in our October issue.

The competition ends on midnight the 10th of September 2025 and it's open worldwide!



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**BIG
WIN**

TALES
FISHING
ENCHANTED
HOLIDAY
FUN
CAKES
SUGARPASTE
SUMMER
CHILDREN
FLOWERS
FONDANT
SPONGE
BOOK
COLOURS
ABSTRACT

JOEY & ELLIS OF THE CAKING GIRL

What started as a mum's way to bake allergy-safe cakes for her daughter has turned into a joyful cake-decorating journey shared with thousands online. Joey Lo, a full-time flight attendant, and her daughter Ellis have captured hearts with their fun, creative bakes and touching bond.

In this interview, they share how baking brought them closer, how they balance cake and content, and what inspires their next sweet creation.

For Joey Lo:

What inspired you to start baking professionally, and how did you transition from a flight attendant to a full-time cake artist?

I started baking professionally because my oldest daughter Eumika has a severe food allergy. There were no bakeries around that could accommodate food allergies 20 years ago so I started making her birthday cakes myself. This was when cake decorating started getting popular so I felt inspired to try it and I really enjoyed the process.

I'm still a full-time flight attendant and I get many days off. I work 12 days a month, so the rest of the days I'm able to fit in cake orders. I made cakes for 12 years and now have transitioned to being a content creator with a cake niche. I stopped taking orders and spend my time teaching Ellis how to make cakes.

At what point did you realise Ellis had a special talent for baking?

Right at the beginning when I let her try using fondant at age 3. She had really good dexterity and was able to pick up any techniques I showed her.



How has baking together strengthened your relationship with Ellis?

It's been a great bonding experience together. The baking process involves creativity, planning, problem solving, math, science and taste testing. So we're able to do all of that together. There is also an emotional aspect to it, we feel frustrated together when something doesn't turn out, and then we feel determined to push through and the thrill and accomplishment once we see the results together. Overall, it's therapeutic for the both of us. We can be sitting side by side working on fondant, no one is talking, and we're just enjoying ourselves.



What challenges do you face while managing social media, creating content, and baking with a young child?

Majority of our feedback is positive. We have lots of people who cheer for Ellis in her cake journey. Some people have been following her cake journey from the beginning and have got to know her personality as well. They not only love watching her create cakes they also love seeing glimpses into our family life and parenting. It has been great connecting with people around the world. Ellis' favourite part is when people leave comments saying their kids are inspired by her videos. Some kids will send their cake photos over and Ellis loves seeing those. Very rarely though, we do get some negative comments as we're Asian and receive the stereotypical comments implying 'child labour'. As females, we also get comments like 'why don't you smile more' or 'why would you teach your child baking'. I shield Ellis from negative comments like those and for myself I don't let it bother me. We know how much Ellis loves making cakes and I'm here supporting her passion for it.

How do you teach Ellis new techniques? Any specific methods to keep it fun for her?

Ellis picks up any techniques really fast. I do it once and she is able to copy it right away. This year she started saying she has a better way and will do it her own way. She figured out how to watch someone's technique and tweak it to make it easier/comfortable for herself. Her current favourite technique is anything that involves wafer paper. She likes adding a painting element into her cakes.



How has sharing your journey on Instagram and YouTube affected your business and personal life?

Cake making has built her confidence and given her a sense of identity. She's very proud of being a cake artist. Making cakes and cake videos taught her that things don't happen overnight, that hard work is put in for growth and success. It has brought many opportunities for Ellis. She has been on several TV segments showcasing her talent. She has done cake demos on stage in front of a live audience. Each experience has been a great learning experience that I wouldn't be able to create on my own. She's also collaborated with some of her favourite movies and toy brands.

Do you see Ellis continuing in the baking world as she grows up? Any plans for expanding your brand?

We'll continue for as long as Ellis enjoys making cakes. One of Ellis' goal is to teach a cake decorating class one day so that is a goal we will work towards.

For Ellis:

What do you enjoy most about baking with your mum?

Having fun with my mom and loving her.

Which cake or cupcake design has been your favourite so far, and why?

I like the Red Panda one because I love the movie Turning Red about the Red Panda.

Is there a specific technique or decoration you find tricky or fun to learn?

I'm still learning how to do a realistic eyeball. That's tricky but I find it fun because I like to do harder stuff to challenge myself.

I find crumb coating fun because you can lick the buttercream.

Where do you get your ideas for cake designs? Any favourite themes or characters?

I get my ideas from shows and my favourite stuff and my favourite animals. Right now, I like to make unicorn cakes and realistic food cakes.

Have you ever had a baking project that didn't turn out as expected? What did you learn from it?

Yes I have. I just learn to never give up. My mom always says do not panick because it can be always fixed. Take a deep breath and figure it out.

When you're decorating cakes, do you follow your mum's suggestions, or do you like to come up with your own ideas?

I follow my mom's ideas and I come up with my own ideas, so both!

How do you and your mum decide who does what in the kitchen?

My mom knows because she's the smartest, loving, beautiful mom. My mom touches the oven and I play with the fondant.

How do you feel when people online comment on your baking? Do you read their messages?

Yes, I do read the messages sometimes and they're all so sweet. They're happy and that makes me happy.

Do you like mixing, baking, or decorating the most? Why?

I like decorating the most because decorating is such a fun thing to do. I like decorating more because I can design my own ideas. And baking, I feel it's okay.

If you could make a cake for anyone or any event, what would it be?

I want to make a cake that's bigger than my house, for my friends and family.



Joint Questions:

What's been the most memorable or funny moment in the kitchen together?

- **Ellis:** When I made a Tasty Tinies Bakeshop cake with my mom and dad, and I dropped icing onto the floor. I couldn't stop laughing.
- **Joey:** When Ellis did a cake demo on stage at SoFlo Cake Show, I saw audiences crying watching her make her cake. That got me tearing up as well. It was so memorable cause I saw with my own eyes how much people love watching Ellis.



How do you feel about the positive response and support from your followers?

- **Ellis:** I feel amazing, strong, talented, excited and happy, and great. I feel so proud of myself and then I love myself.
- **Joey:** It's been amazing connecting with other bakers from around the world. A feedback I get a lot is that bakers tell me watching Ellis reconnects their joy to baking again. I love how we can all resonate with one another through baking.

You've recently had a chance using Saracino Pasta Model. What do you think about it, and how has it influenced your creations?

- **Ellis:** I think it's great! It has been easier because it's harder and it's not sticky.
- **Joey:** It's less sticky so it's easier to work with!



A Sweet Journey Worth Sharing.

Joey and Ellis have shown us that baking can be so much more than just a hobby or a job—it can be a way to bring people together. What started as a mum baking allergy-friendly cakes for her daughter has turned into a beautiful story of love, learning, and creativity. Together, they've built a strong bond through cake decorating, sharing both fun and challenging moments in the kitchen.

Their story is also a reminder of the power of following your passion, no matter where life starts you off. Joey manages her busy schedule as a flight attendant while supporting Ellis's growing talent. Ellis, in turn, continues to inspire other kids (and adults!) with her confidence, creativity, and love for baking.

Through social media, they've connected with people all over the world—spreading joy one cake at a time. And as long as Ellis enjoys baking, this duo plans to keep creating and inspiring together.

Their journey is sweet in every sense of the word, and we can't wait to see what they bake up next.



For more of The Caking Girl's designs, follow:



Fairy Tales



MICHAELA RENCES

ABOUT
me

hey My name is Michaela and I am from Slovakia, but now living in Austria, with my children and my husband.

Baking has always been a part of our family. However, we only ever baked desserts. Approximately 13 years ago I started baking cakes too. I spent many hours trying and practicing different techniques. I found my passion for the art of cake decorating, baking has become my great hobby and how I relax. I love exploring new ideas, textures, and techniques to bring them to life. Over the years, I've taken a few courses, but I'm primarily self-taught and constantly pushing myself to learn and improve my skills.

I am very happy to spend the time painting my cakes. I love when the figures I model or paint come to life under my hands. Seeing the sincere childish joy, the shining eyes, the smile and the enthusiasm of the birthday person when they receive their dream cake is the best motivation for my further creations. I am very pleased when I can contribute to the unforgettable moment of the recipient in this way.

I am thankful for the amazing opportunities I am presented with. These past years, you may have seen my work featured in We Love Pastry and other international industry magazines.



Project Description

This is a complete tutorial for creating the cake in its entirety – from start to finish. My goal with this design was to create a piece that immediately draws the eye with its beauty and vibrant colours, while also conveying that even a simple concept, when executed thoughtfully, can result in something truly remarkable. I wanted to show that cake decorating doesn't always have to be overly complex to be impactful.

Throughout this project, I've explored a variety of Saracino decorating pastes and products – all of which have become firm favourites of mine. Their consistency, quality, and versatility allow for both precision and creativity, making them a pleasure to work with.

One product I particularly love is Saracino's innovative cake paper. It's a fantastic medium for decorators of all skill levels. Whether you're painting, crafting delicate flowers, or adding finishing decorative touches, this cake paper performs beautifully. It's easy to handle, accepts colour well, and is ideal for a wide range of applications. It opens up new creative possibilities, allowing decorators to experiment and elevate their designs with confidence.

What You NEED

INGREDIENTS

- Saracino white Pasta Cover
- Saracino white Pasta Model
- Wafer paper 0.3mm
- Cake Paper
- Powder colours: blue, brown, black, red, pink, white, gold
- Liquid Shiny glaze
- Clear alcohol
- Edible glue / cake gel
- Water
- Cake 16x24cm

EQUIPMENT

- Cake board
- Rolling pin
- Sharp knife or scalpel
- Different brushes
- Ball tools
- Different butterfly cutters





STEP 1 Cover the cake with white Pasta Cover (or white ganache).



STEP 2 Cut strips of 0.3mm thick wafer paper about 1cm wide. We need two lengths of the strips: the bottom of the book and the side of the book (approx. 18cm and 26cm).



STEP 3 Coat the bottom side of the book with edible glue mixed with water. Start gluing individual strips of edible wafer paper. These strips will represent the pages of the book.



STEP 4 You can glue the individual strips of wafer paper unevenly. Repeat until the entire surface is finished.



STEP 5 Do the same on the side of the book and finally glue the strips to the top of the book. The strips will be glued on three sides of the cake.



STEP 6 Place the cake on a cake board that is about 0.5 - 1cm larger than the book on the right side. This board will serve as the bottom cover of the book. On the top of the book, stick edible Cake Paper, which we paint with light blue powder colour mixed with clear alcohol and let it dry.



STEP 7 Cover a thin cake board (approx. 1-2mm) on both sides with edible cake paper, which we paint with light blue powder colour mixed with clear alcohol. We can weigh down the board with a real book, so that the paper sticks well and so that the front of the book remains nice and flat. Let it dry. Then place the glued board on the cake. This book cover will be openable.



STEP 8 Make a white strip approximately the thickness and length of the book using white Pasta Model.



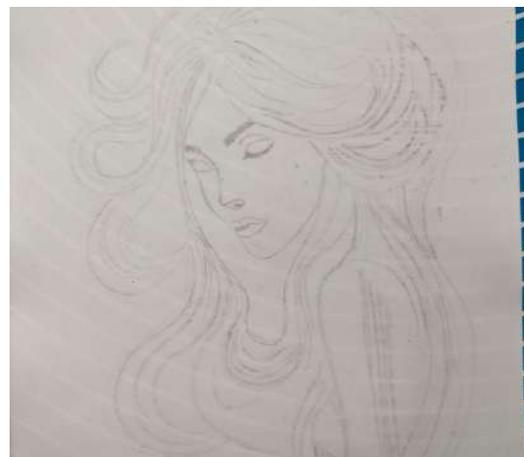
STEP 9 Stick the white strip to the side of the cake and connect it nicely with the top of the book.



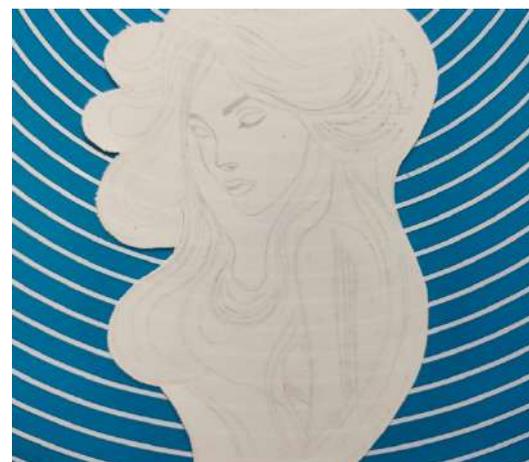
STEP 10 Paint the glued white strip with light blue powder colour mixed with clear alcohol. Let it dry.



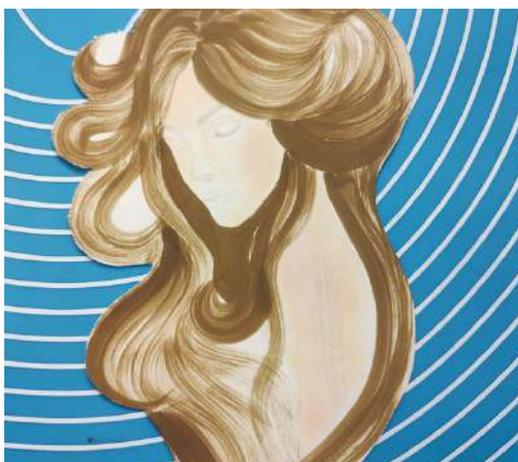
STEP 11 Shade the entire book cover around the edges with a darker blue powder colour.



STEP 12 Sketch a picture of a woman on edible cake paper.



STEP 13 Cut out the sketched picture.



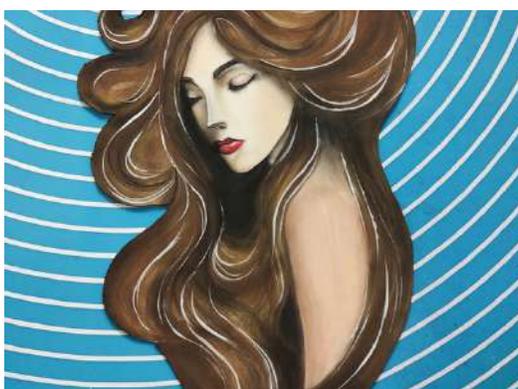
STEP 14 Start painting the picture. Paint the arm and face with rose beige powder colour. Paint the hair with brown powder colour mixed with clear alcohol.



STEP 15 Shade some parts of the hair with black powder colour.



STEP 16 Paint the eyebrows and eyes with black-brown powder colour mixed with clear alcohol. Paint the nose with only a fine brown line. Paint the mouth with red powder colour mixed with clear alcohol. Also paint the outline of the face with brown powder colour mixed with clear alcohol.



STEP 17 Use brown and black powder colour to shade the eyes, nose, side of the face and also the shoulder. Use black powder colour mixed with clear alcohol to draw the contours of the mouth, paint the center of the mouth with white powder colour. Use white powder colour mixed with clear alcohol to draw the line of the nose and eyes. Also use white paint for a few white lines in the hair.



STEP 18 Use edible glue to stick the painted picture to the cake. Glue a white strip of edible paper to the bottom, top, and left side of the book.



STEP 19 Paint the edible Cake Paper with red powder colour mixed with clear alcohol and let it dry.



STEP 20 Cut out hearts of different sizes from the red Cake Paper.



STEP 21 Use edible glue to stick the hearts to the cake. Do not stick them all over, just in the middle or on one side so that they stand out from the cake. This will make them look more alive on the cake. Shade around the image of the woman with black powder colour.



STEP 22 Use a cutter / punch, cut out lace butterflies from Cake Paper. Leave a few butterflies as is, and glue the others to florist wire.



STEP 23 Prepare a butterfly, a piece of edible paper, and gauge 24 florist wire.



STEP 24 Stick the florist wire and the piece of cake paper to the butterfly. Coat the center of butterfly with edible glue and prepare another butterfly. Add another butterfly.



STEP 25 Make 4 thin strips from white Pasta Model. Stick the white strips to the side of the cake. Make holes in the white strips with a ball tool. Paint the strips with blue powder colour mixed with clear alcohol and let them dry.

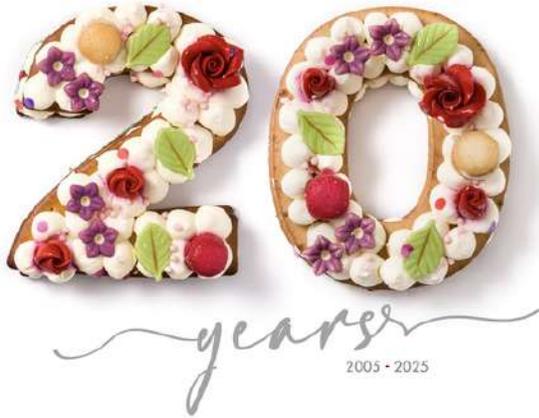


STEP 26 Stick the butterflies that do not have a florist wire to the top of the book, and some of them to each other twice. This will make them look more alive on the cake.



STEP 27 Add the wired butterflies to into the cake from the side and top, as if they are flying out of the book. Use straws or posy picks if using real cake. Paint the edges of the book's side with gold powder colour. Your dreamy fairy tale story book is ready.

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

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

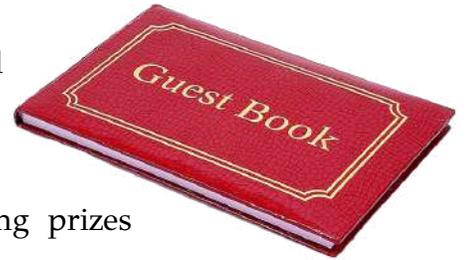
👒 Props Galore!

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

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

📖 The Saracino Guest Book

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



📺 Daily Giveaway!

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

- 🍰 Saracino bundles
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❤️ The Heart Trail - Find & Win!

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Bring one to the Saracino stand to claim a prize:

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

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



Seashell Cake Roll



JOANNE POULTON

ABOUT
me

hey I'm Jo from My Caking Journey. I'm a multimedia Cake Artist from the UK. I live in the Sussex countryside with my husband, our four children and two cats.

Having worked as a Solicitor specialising in Employment Law in the city, we made a move to the countryside to raise our children.

I've always loved art and enjoyed baking but only really started to bring the two together when making birthday cakes for my kids. This sparked a passion for cake design in me!

In the past few years, I've been hosting and participating in baking collaborations with other bakers on Instagram. I've really enjoyed pushing my creative limits by experimenting with different mediums and trying new techniques. Wafer Paper has become one of my favourite mediums to create magic with!



Project Description

In this tutorial, I'll show you how to make these marbled seashells, seahorses and starfish with their gentle colour variation on easy to make edible sand.

To keep things simple, I've chosen to use crushed biscuits as the sand. With my tips, using moulds for the shells and sea life makes for an easy way to make detailed decorations. I've used three different moulds for a good variety but there's no reason you couldn't make this with only a couple of different shell types. If you wanted to elevate the shells further you could use dusts to add depth.

I've chosen to present these seashells and creatures atop a delicious vanilla and wild berry cake roll but they would also work well with a traditional layered cake. The cake roll is filled with fresh cream and berries and drizzled with Saracino's wild fruits flavoured Supreme flavour - it's been a big hit in our house. I hope you'll give both the seashells and the cake roll a go.

If you do find yourself inspired by any part of this tutorial please do tag me on Instagram - I'd love to see how you got on. Happy Caking!

What You NEED

INGREDIENTS

- Cake roll sponge
- Saracino Wild Fruits Supreme Food Flavouring
- Saracino gel colour - turquoise or blue
- Whipped cream
- Fresh raspberries and blueberries or other berries of your choice, chopped
- Rich tea biscuits or other light coloured biscuits
- Saracino Pasta Model, white & light brown
- Saracino Cake Gel
- Liquid Shiny glaze (optional)
- Vegetable shortening

EQUIPMENT

- Sea shell and sea creature moulds (food & freezer safe)
- White non-pareils (optional)
- Paintbrushes
- Cling film
- Piping bag
- Tweezers
- Scissors
- Mixing plate
- Knife
- Plastic food bag
- Rolling pin



Alternative FLAVOURS

NEW





STEP 1 Start with white and light brown Pasta Model. Cut small sections and warm in your hands until pliable.



STEP 2 You will want to end up with darker and lighter marbled Pasta Model along with some white. To marble, start with a fat "sausage" of white along with two thin "pencils" of light brown.



STEP 3 Gently join the pieces, stretch lengthways, twist and then fold in half.



STEP 4 Repeat step 3.



STEP 5 After a few stretches and twists, you'll see a marbled pattern begin to appear. You can either repeat this with different proportions of white and brown to create multiple tones, or add small amounts of white or brown to small sections to lighten or darken accordingly.



STEP 6 Grease your moulds using vegetable shortening and a paintbrush. Fill your moulds with your varying shades of Pasta Model. Press down into all the cavities. Use a knife to trim the excess paste.

Tip: Pop the mould into the freezer for a few minutes to help with an easier release.



STEP 7 Carefully release the seashells from their moulds. Allow them to dry for a few hours, or overnight.



STEP 8 For more detailed or delicate moulds, allow a little longer in the freezer before trying to release. You should end up with a beautiful variation in colour across your shells and sea life like this.



STEP 9 Put your biscuits inside your plastic bag and seal. Roll your rolling pin over the top of the bag to create biscuit sand.



STEP 10 Check you're happy with the grain size of your sand. I crushed mine a little more after this.



STEP 11 Make your sponge using a preferred recipe. For a fluffier sponge, add your gel colour when whisking your egg whites and sugar to avoid over mixing. Once rolled and cooled, unroll and fill with whipped cream. You can also use buttercream if you prefer. Smooth the cream out to create an even layer. Add chopped fresh raspberries and blueberries over the cream. You could use different fruits if you prefer. **TIP:** Whether you use blue or turquoise will depend on whether your recipe uses egg yolks or just whites. My recipe uses both, so I used blue gel to achieve turquoise. If you're using a recipe that uses only the whites then I would use the turquoise gel.



STEP 12 Fill your piping bag with the wild fruits Supreme flavouring.



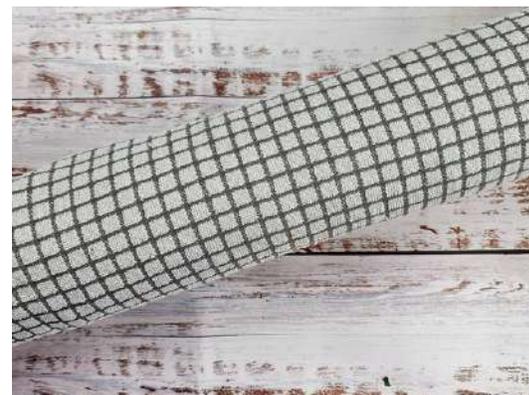
STEP 13 Lightly drizzle the wild fruits Supreme flavouring over your cream and fruit.



STEP 14 Carefully roll your cake with even, light pressure so as not to squeeze the filling out.



STEP 15 Carefully wrap your cake roll in cling film with the joint at the bottom of the roll.



STEP 16 Wrap inside a tea towel and chill on a flat surface in the fridge until firm. This will help the cake roll to maintain its shape.



STEP 17 Once firm, slice the ends off for a nice neat end. Then paint some cake gel on the top. This is to hold your "sand" in place. Sprinkle your "sand".



STEP 18 To add a shine to your shells, either paint with cake gel or edible glaze. Arrange your seashells and creatures in the "sand". This is best done in its display position to reduce movement. Use a little cake gel or buttercream to attach. Enjoy!

flavour



addict

gluten
free

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trans fats
free



tiramisu

I believe in love at first sight between person and tiramisu

.....



vanilla cheesecake

Life always tastes better with vanilla cheesecake

.....



pistachio heaven

I just have one pistachio! Said No One ever.

.....



lemon drizzle

When life gives you lemons make lemon drizzle cake



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

Crazy Flower



IVETA KOŠÍKOVÁ

ABOUT
me

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

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

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

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

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

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

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



About the project

I love creating cake designs that surprise and delight, and the "Crazy Flower" cake is a perfect example. This playful design is sure to bring a smile to nature lovers of all ages.

I used my favourite technique with spatulas to create a textured "stone" surface, which gives the cake a unique, striking look. The flower is made from modelling paste and wafer paper, ensuring both intricate detail and durability.

Its original design adds a fun and cheerful touch to any birthday celebration.

What You NEED

INGREDIENTS

- Dark and white chocolate drops to make ganache
- Saracino Pasta Model (white, yellow, pink, blue)
- Wafer paper 0.3mm
- Clear alcohol
- Gel colours (black, olive)
- Powder colours (orange, blue, white, violet)
- Edible pens (black, blue)
- Cake gel - edible glue
- Cake for carving

EQUIPMENT

- Spatulas
- Brushes
- Sponge
- Sharp knife
- Scissors
- Pliers
- Gauge 22 flower wire
- Modelling tools
- Silicone mat



STEP 1 Cut the cake into a heart shape with a sharp knife and spread the dark chocolate ganache with a spatula.



STEP 2 Make a white chocolate ganache and mix one part with a small amount of black gel food colour to create a mottled grey.



STEP 3 Use a spatula to spread the coloured ganache onto the cake. Start with the darker shade at the bottom.



STEP 4 Continue above with a lighter shade of ganache.



STEP 5 Mix white powder colour with clear alcohol to a thicker paste and use a sponge to press it onto the surface of the cake to enhance the "stone" effect.



STEP 6 Sprinkle the cake with white powder colour mixed with clear alcohol.



STEP 7 Mix olive gel colour with clear alcohol and use a brush to paint spots and streaks on the cake.



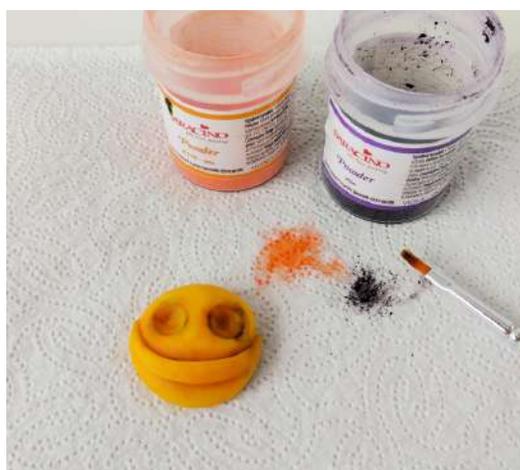
STEP 8 Add rough ganache to give a moss effect and paint olive green.



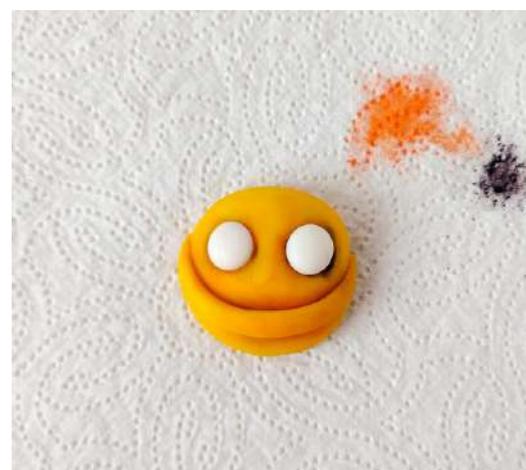
STEP 9 Mix yellow Pasta Model with a small piece of orange (or colour with orange gel colour) and model the base of the middle part of the flower in the shape of a crescent moon and a flat hemisphere.



STEP 10 Use edible glue to attach the crescent moon to the hemisphere to create a face and use modelling tools to mark the mouth and eye sockets.



STEP 11 Shade the face with orange and purple powder colour.



STEP 12 Make eyes using white Pasta Model and glue them into the eye sockets.



STEP 13 Use small pieces of blue Pasta Model to make irises and glue them onto the eyeballs. Use pink Pasta Model to make the tongue and glue it into the mouth.



STEP 14 Use a black edible marker to draw pupils on the eyes and use purple powder colour to shade the tongue.



STEP 15 Mix white powder colour with clear alcohol to a thicker paste and use a thin brush to paint highlights on the face.



STEP 16 Draw 3 sizes of flower petals as shown on wafer paper and cut them out.



STEP 17 Shade all the petals with blue and purple powder colour.



STEP 18 Use a blue edible marker to draw a dashed line around the perimeter of the petals and use white colour to add highlights to the petals.



STEP 19 Place all 3 parts of the petals one on top of the other and glue them with edible glue in the middle part, proceeding from the largest to the smallest. Leave the edges free from glue.



STEP 20 Using a little water or cake gel glue the face to the middle part of the petals.



STEP 21 Paint the wafer paper with olive gel colour mixed with water. Be careful not to get the paper too wet. Let the paper dry.



STEP 22 Cut a strip from the painted paper about 1cm wide. Prepare a piece of 22 gauge flower wire and make a loop at one end. Moisten the strip with a spray bottle and stick it to the wire about 2cm below the loop.



STEP 23 Cut 6 different sized leaves from the remaining painted wafer paper.



STEP 24 Add glue to the hooked end of the wire and insert into the flower head.



STEP 25 Glue 3 smaller petals to the back of the flower.



STEP 26 Glue the next leaf to the top of the stem.



STEP 27 Insert the flower into the cake. Use a posy pick if necessary.



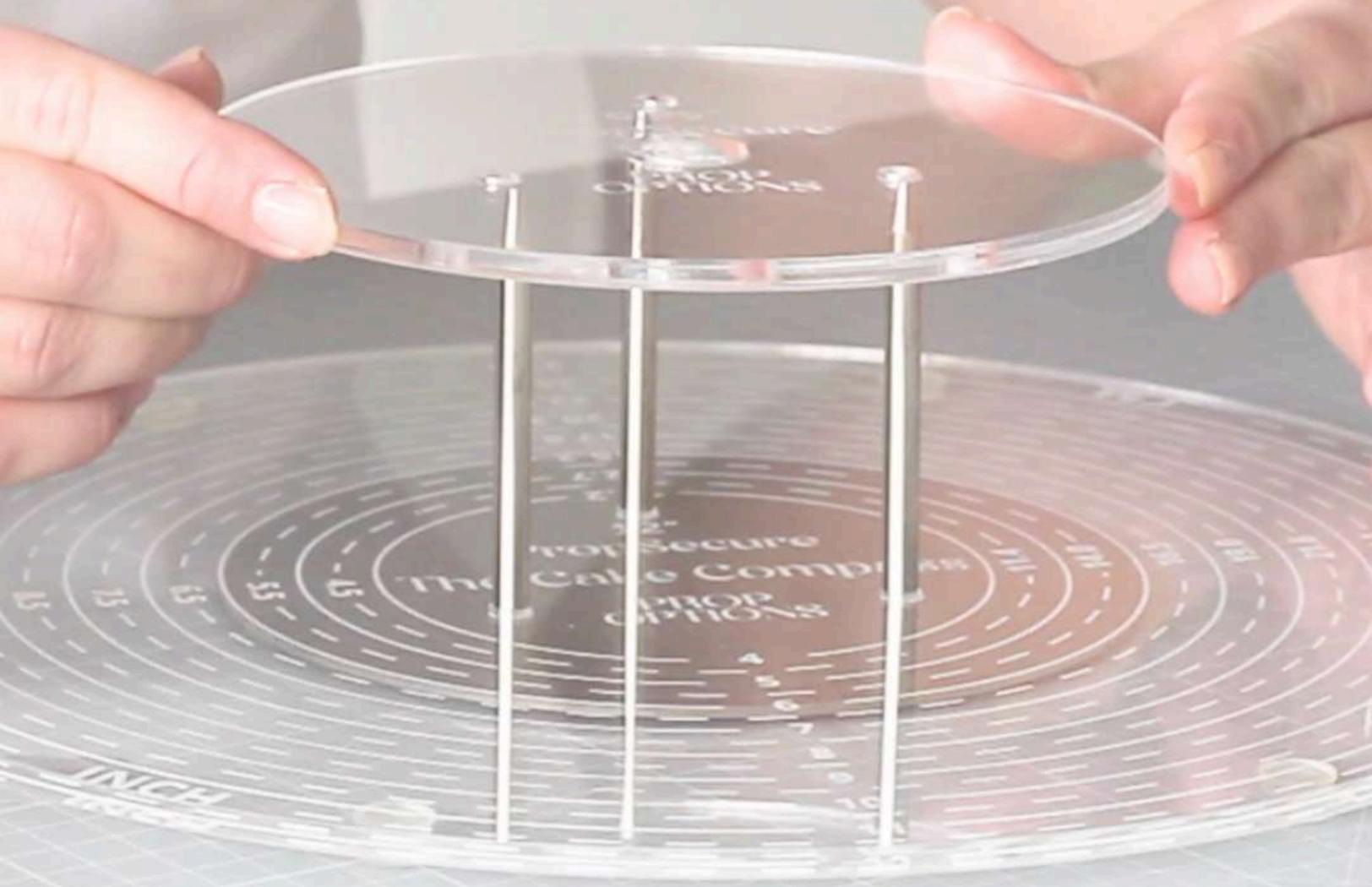
STEP 28 Arrange the last 2 leaves and glue them to the bottom of the stem.



STEP 29 Your crazy flower is ready to spread smiles!

THE CAKE COMPASS[®]

A Revolutionary Game-Changer

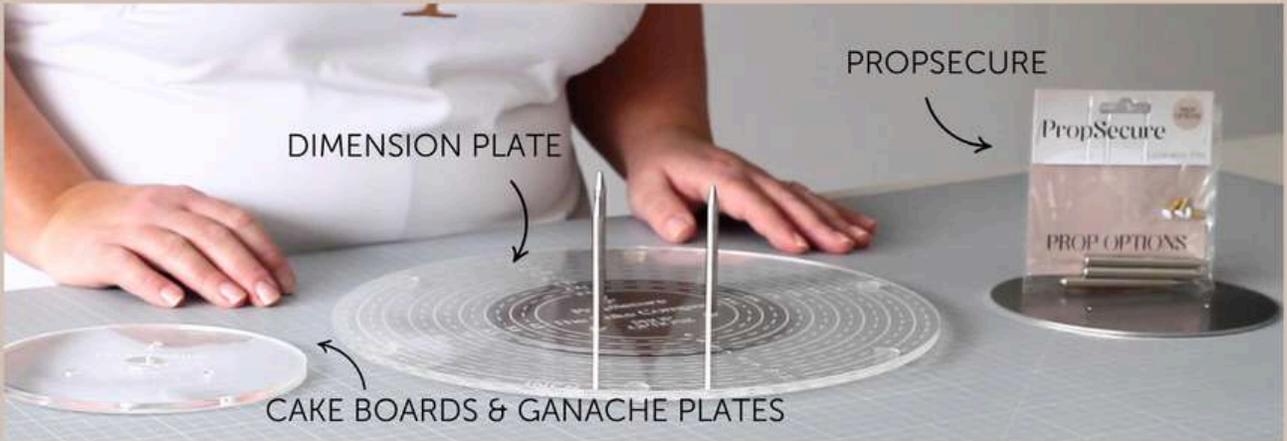


SCAN TO LEARN MORE & SHOP!

Scan the QR code opposite to unlock the revolutionary world of The Cake Compass... You'll wonder how you ever lived without it!

PROP OPTIONS

CREATIVITY INSPIRED BY INNOVATION



TRANSFORM YOUR CAKE DECORATING

The Cake Compass is a revolutionary tool designed to enhance your workflow, providing a seamless experience to decorate both real and dummy cakes to professional perfection, with ease.



**“Seriously
game-changing”**

SUGAR SUGAR CAKE SCHOOL

“This is genius!”

DEE-VINE CAKES

“This is a necessity”

BUBBA'S BAKES

**“Genuinely don't think I could
ganache my cakes evenly
without this”**

CAKEY LULU'S

Art & Fashion Cake

 In association with
Prop Options



CHARLOTTE COPE

ABOUT
me

hey

I'm Charlotte Cope, owner of Perfect Cakes Co, where I specialise in creating modern, design-led wedding cakes and intricate hand-painted masterpieces.

With 15 years of experience in the world of cakes and 7 years in the wedding industry, I've built my business around both creating bespoke cakes and sharing my passion through running classes and online tutorials.

Balancing life with two young children, I work from my cake studio in Worcestershire, and I'm always excited to travel across the UK to deliver unique, highly bespoke creations that reflect each couple's personal style. Over the years, I've been fortunate enough to win multiple gold awards at Cake International and have had my work featured in some of the most prestigious wedding blogs and magazines. I'm constantly pushing the boundaries of creativity, designing innovative showstoppers that never fail to wow.

I'm also a co-owner of Cake Makers Collective, an online platform dedicated to cake decorating and business demonstrations. Through this platform, I aim to inspire and educate both new and established bakers and cake designers, helping them learn exciting new techniques and thrive in their craft.



About the project

The inspiration for this project came from my love in finding different compositions in fashion and art to transfer into a cake design. This piece is inspired by the work of paper artist 'Lisa Lloyd' @lissalloyd.net

In this tutorial you will learn how to work with a variety of Saracino products.

I will show you how to explore the mixing of colours and how to create a masterpiece with simple steps.

You can either use the same colour palette and stencil or make it unique and put your own touch to it.

I like you to use my work as a guidance into your own creativity.

What You NEED

INGREDIENTS

- Saracino Pasta Cover
- Desiccated fondant (created with dried Pasta Cover)
- Saracino 0.6mm wafer paper
- Powder colour - red, yellow and green
- Rejuvenator fluid
- Gel colours - dusk, latte and clay
- Clear alcohol

EQUIPMENT

- Prop Options Cake compass with additional 10 inch acrylic board
- 4.25 inch Prop Options acrylic board
- 4 inch cake drum (optional)
- Drill with 7mm drill piece (if using cake drum)
- Acrylic rolling pin
- Water and brush
- Sharp knife
- Cake pin (to pop any air bubbles)
- Flexi smoothers
- Hamilworth food safe wire - white - 22 & 28 gauge
- Hamilworth food safe tape - green
- Scissors
- Craft knife
- Craft board
- Dresden tool
- Ball tool (or small rolling pin with curved end)
- Brushes
- Dowels (if using real bottom tier)
- Base board (to transfer cake onto once decorated)



Saracino Pasta Cover does everything I could possibly want from a fondant. Whether I'm draping it over a cake, creating clean finishes, or working on more intricate, architectural designs, it performs beautifully. It's incredibly flexible, yet strong and smooth, making it a dream to work with for both simple and complex projects.

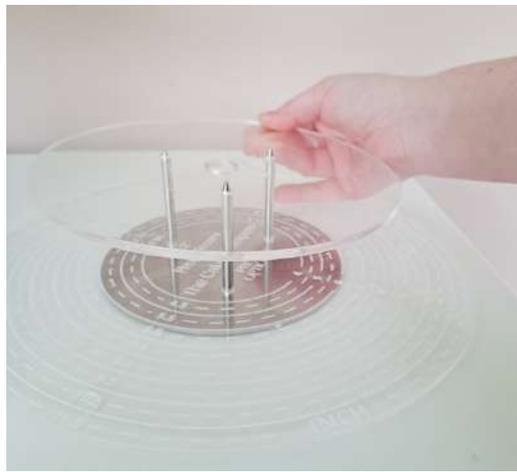
What I love most is the perfect balance in texture, it's soft enough to blend seamlessly for fine detailing, but firm enough to handle without tearing or cracking. And the taste? Absolutely amazing. It has a pleasant, subtle flavour that enhances the cake rather than overpowering it, genuinely the best-tasting fondant I've ever used... and trust me, I've tried a lot!

If you're looking for a fondant that checks all the boxes, workability, strength, finish, and flavour, Saracino is it.

Charlotte x



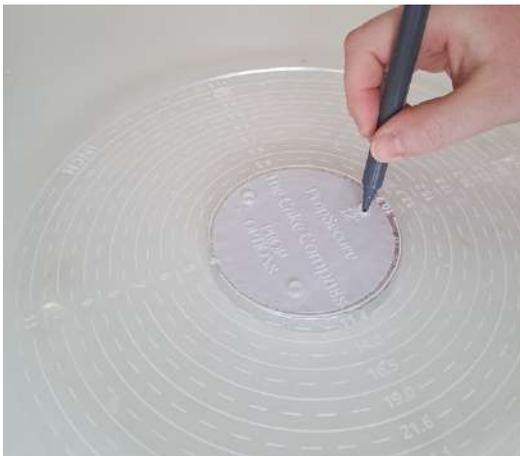
STEP 1 To prepare the cake compass for decorating either a real or dummy cake, first use the screws and pins to attach the 3 pins to the metal plate - ensure they are tight to stop the pins from wobbling



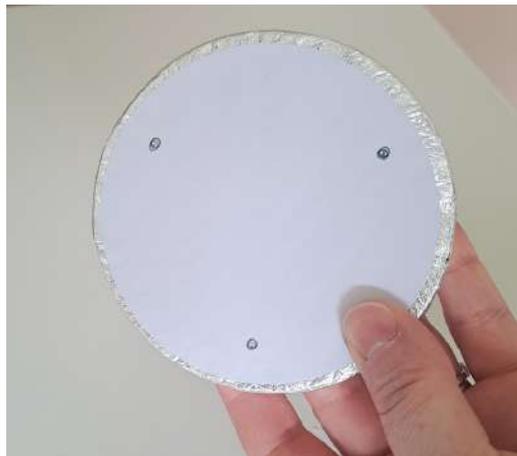
STEP 2 Place the baseboard over the top of the pins - this will work as your base for all of the tiers you are creating. Then place a second acrylic board, minimum 2 inches larger than the cake you are decorating to the pins - this top board will allow you to easily remove the cake from the pins once decorated.



STEP 3 The easiest way to use the cake compass for real cakes (as opposed to dummies) is to use one of the PropSecure acrylic boards, as it has pin holes drilled. **TIP:** If using one of these, ensure you accommodate this in the cost of your cake as you will unlikely get it back. These acrylic boards are also useful when the cake design incorporates a floating tier spacer with top pins.



STEP 4 If you would prefer to use a normal cake board or drum under your cake, you will need to drill out the holes in order for the board to sit over the pins when using the compass - first place the board top down and use the scale on the base board to mark the pin holes using an edible pen.



STEP 5 You should have 3 marks which should fit seamlessly with the cake compass pins.



STEP 6 Use a 7mm drill piece to drill out the 3 holes.



STEP 7 Whether using the acrylic board, or normal board, layer and fill your cake directly onto the board as you usually would.



STEP 8 If you use an acrylic board larger than the size of your cake (.25 inch larger) you can use the acrylic board as a ganache plate when covering your cake to get smooth and straight sizes.



STEP 9 Carefully lower the covered and set tier onto the prepared cake compass.



STEP 10 Using Pasta Cover, colour your sugarpaste in a combination of dusk, latte and clay. Avoid fully combining the colour if you would like a subtle marble effect. Cut a disk for the top of the cake and leave to the side, then roll a panel around 2 inches longer than the circumference of the cake (to create the wrap effect) and taller than the height of the cake).



STEP 11 To add texture to your panel, create some desiccated fondant; colour Pasta Cover, roll it very thin then leave it out to dry for 2 weeks (to speed up the process add to the oven on a low heat for 3 minutes). Once fully dried, add to a food blender and blitz until you are happy with the consistency. For added depth, incorporate multiple colours together.



STEP 12 Sprinkle some of the desiccated fondant onto the fondant panel. TIP: this should be done whilst the paste is still relatively soft so that they stick well.



STEP 13 Roll over the textures with a rolling pin to press them into the panel.



STEP 14 As this will be a wrap design, thinly roll the end of the panel that will be underneath the top layer (the end that will attach to the cake first).



STEP 15 If you would like to add textures to the top of the panel gently tear the top edge.



STEP 16 Once you are happy with the panel, leave on the side for 15 minutes to firm up slightly before applying to the cake.



STEP 17 Dampen the cake with some cooled, boiled water (this is the sticking agent for your paste) add the top disk, and cut cleanly so that it is flush to the cake.



STEP 18 Roll your panel onto a rolling pin and attach it to the cake, using a smoother or your hands to ensure the paste is sticking as it goes around. The compass should keep the cake steady whilst you do this.



STEP 19 Using water, attach the end of the wrap to ensure it sticks (the great thing about this method is no cutting down the side of the panel is required). Use a flexi smoother to ensure the fondant above the cake is straight and tidy.



STEP 20 Remove the cake from the pins by easing up the extra acrylic board that sits on top of the baseboard.



STEP 21 The cake compass is ideal for working with dummy tiers also. For the bottom tier of this cake a dummy was used. First, to ensure the dummy is central on the baseboard (which will help when icing on a turntable), have the base of the dummy facing up and place the baseboard central using the guides on the board.



STEP 22 Lightly insert the plate and pins through the holes to make an indentation in the dummy, showing you where the pins should go. Don't fully push the pins in at this stage.



STEP 23 Remove the pins and baseboard and add an acrylic board at least 2 inches bigger than the dummy (same principle as the previous tier). Align the holes in the board with the indentations to make sure it is central.



STEP 24 Add the baseboard on top then push the plate and pins fully into the dummy.



STEP 25 As previously mentioned, the additional board will help to remove the dummy from the pins once decorated. This can be done by prising the board up with your fingers.



STEP 26 If you are unable to prise the board up with your fingers, carefully slide a knife between the boards to help separate them.



STEP 27 If you do not have an additional board (additional to the baseboard) you can remove the dummy from the pins by using a knife to separate the base plate from the baseboard.



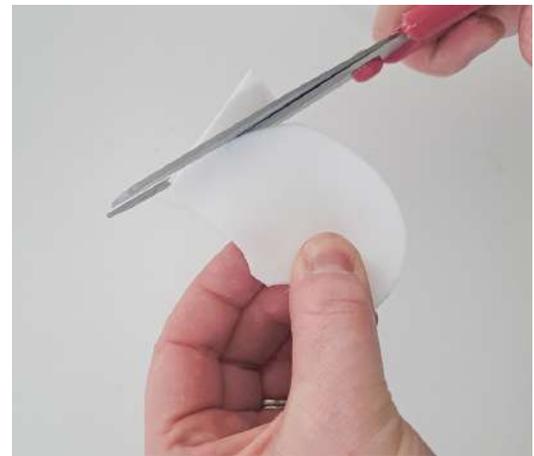
STEP 28 Once the dummy is attached it will be very secure to decorate.



STEP 29 Decorate the bottom tier by repeating the steps for the first tier, without adding the textures with the desiccated fondant to ensure the Pasta Cover stays smooth. Remove the dummy from the compass and attach to a cake board.



STEP 30 To add interest to the cake, create a collar for the bottom tier using the steps previously mentioned for the real tier and attach to the cake with cooled boiled water. Dowel this tier (if real cake) and attach the top real tier using royal icing (for a dummy cake, dowels are not required).



STEP 31 To create the wafer paper orchids, using 0.6mm Saracino wafer paper, cut two large petals in a kidney shape.



STEP 32 Orchid petal templates can be downloaded for free from Google if you need a guide.



STEP 33 Cut three teardrop shaped petals.



STEP 34 Cut the center of the orchid.



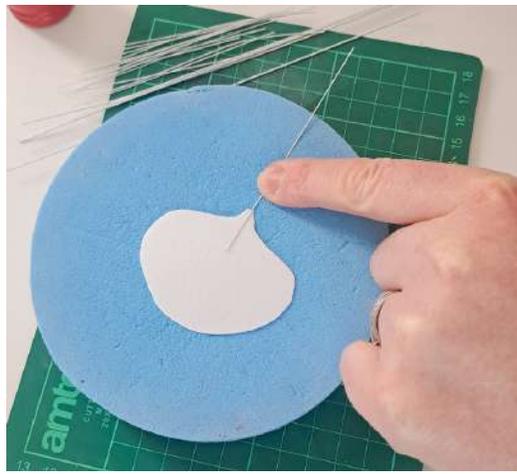
STEP 35 Use small scissors to cut down the center of the point to create two tails, repeat the petal steps two more times to create three sets of petals.



STEP 36 Cut approx 2cm strips of wafer paper, around 5mm wide, you will need 18 strips in total.



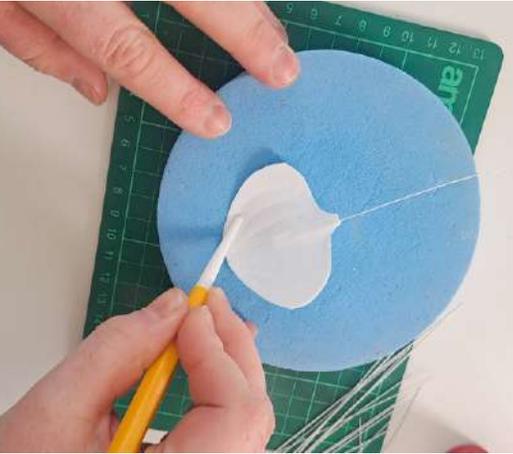
STEP 37 Cut white, Hamilworth 28 gauge wire into 8cm lengths, you will need 18 wires in total. To condition the petals and attach the wires, use clear alcohol. Damp one side of the petal with alcohol (this should be damp, not saturated as the wafer paper will distort if too wet).



STEP 38 Place the wire onto the petal.



STEP 39 Place a strip of wafer paper over the wire and press down to attach. If the strip does not stick, add a little more vodka.



STEP 40 Turn the petal over so the wire is underneath, dampen with vodka and using a Dresden tool, score veins into the petal.



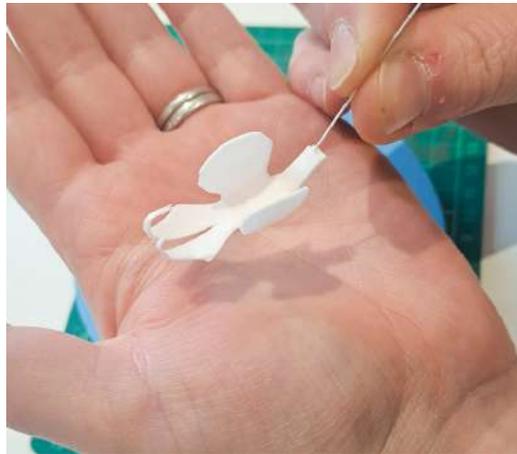
STEP 41 Repeat this process for all of the kidney and teardrop petals. Use the same method to attach the wire to the center shape.



STEP 42 Flip the shape and dampen with vodka.



STEP 43 Use a ball tool to curve the wings and bend the tails.



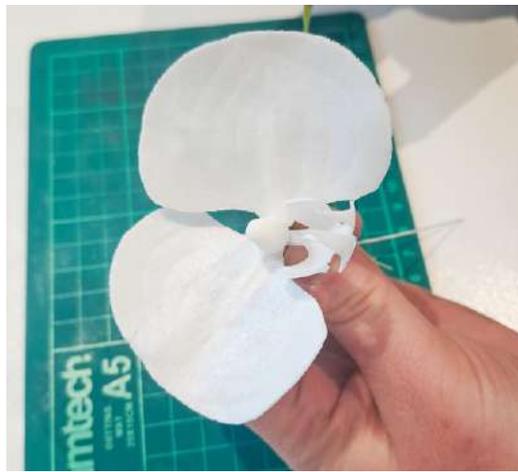
STEP 44 The final shape should look like this. If the wafer paper cracks, it is likely too dry, if it distorts too much, you have added too much moisture. Working with wafer paper can sometimes take a little time to get it perfect.



STEP 45 Using a 22 gauge wire, bend the end to create a hook and attach a ball of fondant, sealing it onto the wire by twisting the base of the ball.



STEP 46 To attach the center petal and fondant ball, bend the wire below the base of the petal and use green Hamilworth tape to attach the two pieces together. Secure tightly with the tape. **TIP:** the tape needs stretching to activate the stick.



STEP 47 Arrange the two kidney shape petals either side of the center and secure with tape.



STEP 48 Arrange the teardrop shaped petals behind the large petals, with one at the top and below in a triangle formation.



STEP 49 Using a mixture of powder colour and rejuvenator fluid, paint the center colours of the orchid.



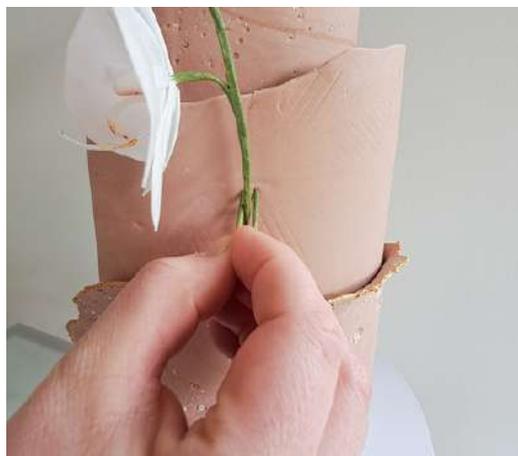
STEP 50 Using sugarpaste or flower paste create 3 buds with the smallest bud being on a 20 gauge wire and the other two on a 22 gauge wire. Paint the buds green using powder and rejuvenator.



STEP 51 Wire the spray together using green Hamilworth food safe flower tape. Start with the smallest bud, then add each of the buds and flowers as you go down the spray. Ensure that each individual stem is taped before applying to the spray.



STEP 52 To attach the spray to the cake, create pins by taping a small length of wire and curving into a U shape.



STEP 53 Place the spray where you want it to sit and use the pins to secure it in place. **TIP:** Attach the pins in places where they wont be seen such as behind the flowers.



STEP 54 Your stunning cake is ready to impress.

PROP OPTIONS

Premium, Textured Rolling Pins



PROP & ROLL

Roll with ridges – because smooth is overrated.

Add texture, flair, and serious style to your cake decorating with our signature patterned rolling pins. Designed to make a lasting impression, each pin brings bold detail to fondant, sugarpaste, modelling chocolate and more. A collection of professional-grade tools for cake artists looking to add clean, consistent texture to fondant-covered tiers and opens a new level of artistic freedom for weddings and multi-tier cakes with results that look polished and feel effortless. With a growing collection of over 15 designs – from crisp reeded lines to intricate mandala and floral patterns – there's something to suit every creative style.

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CREATIVITY INSPIRED BY INNOVATION

HOW TO WORK WITH SUGAR PASTE IN THE SUMMER HEAT



cake by
[sweetnes tortendesign](#)

Heat and humidity can be a cake decorator's worst nightmare. Softening sugar paste, sticky surfaces, and sagging decorations—sound familiar? Here's how to stay cool and professional.

THE PROBLEM WITH SUMMER

Warm kitchens, transportation challenges, and outdoor events can turn a dream design into a melty mess.

But with the right techniques and products, your work can stay pristine even in 30°C heat.

WHY SARACINO PASTA COVER IS A SUMMER GAME-CHANGER

Unlike traditional sugar pastes, Pasta Cover is:

- Heat-resistant up to 30°C+
- Elastic and tear-resistant
- Quick drying but not brittle
- Perfect for covering cakes and sharp edges

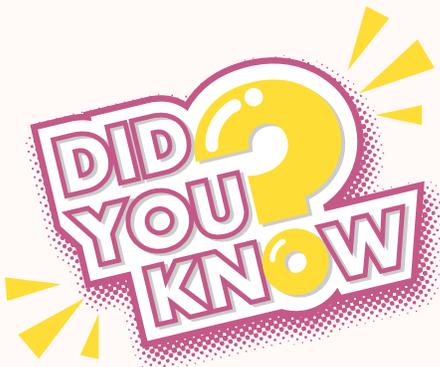
Thanks to the use of hydrogenated palm kernel oil, PASTA COVER maintains the same consistency from 18°C to 38°C. You won't have to worry about temperature fluctuations; your sugar paste will always be ready to use.

TIPS FOR SUMMER SUGAR PASTE SUCCESS

- Work in a Cool Room: Use fans or air conditioning where possible. Avoid direct sunlight.
- Knead Gently: Over-handling can warm the paste - use cool hands or chill briefly if needed.
- Dust with Cornflour: This reduces stickiness without altering colour or texture.
- Avoid Overfilling Cakes: Bulging becomes more likely with heat - use firm fillings or ganache.
- Finish with Chill: After decorating, let cakes rest in a cool environment (not humid refrigeration) to stabilise.

SUMMER

MAY SIZZLE, BUT YOUR CAKES DON'T HAVE TO MELT.



☀️ PASTA COVER performs exceptionally well in high humidity and temperature conditions, maintaining its integrity without ingredient leakage issues. Ideal for hot and humid environments, it guarantees perfect results anywhere.

☀️ PASTA COVER **does not** require long manipulation. It is immediately soft and flexible, perfect for rolling out and shaping effortlessly. It doesn't dry out quickly, avoiding the elephant skin effect on your cake. It will always remain soft and perfect when cutting the cake.

☀️ PASTA COVER stands out for its pure white colour and delicate vanilla aroma, ideal for creating elegant and refined-looking cakes.

☀️ PASTA COVER maintains its shape and does not tear during application, ensuring a smooth and even cover. It is flexible to perfectly adapt to your cakes and does not suffer from thermal variations.

☀️ PASTA COVER maintains its shape and does not tear during application, ensuring a smooth and even cover. It is flexible to perfectly adapt to your cakes and does not suffer from thermal variations.

☀️ With the rising costs of cocoa butter, PASTA COVER represents an economical alternative without compromising on quality. It offers excellent value for money, making it the perfect choice for both professional and amateur pastry chefs.



by [icedinnovations](#) using Saracino Pasta Cover



icedinnovations @saracinodolci it was a dream to work with, thank you



Enchanted Wood Fairy



MARIA CORREIA

ABOUT
— me

hey

I'm Maria from What the Cake! As far back as I can remember, I've always been passionate about cakes and cute things, so starting What the Cake felt natural to me, even though it happened a bit by accident.

Making cakes has allowed me to express my creativity while bringing happiness to others at the same time. What the Cake! is about to turn 10 years old, and over these years, I've been focusing more and more on creating cute, minimalist cake toppers to complement simple yet modern cake designs.

I've worked on refining techniques and simplifying processes to make fondant modelling easier. My goal is to help more people dive into the world of modelling in a simple and stress-free way. I know how daunting it can be in the beginning!

I was both surprised and proud to receive this invitation to create a guide featuring one of my projects. This opportunity is a huge motivator and inspiration for me to keep doing my best every day.



What
the
Cake!

Project Description

My biggest inspirations are nature, flowers, adorable animals, and magical fairytale scenes—these are the themes where I feel I can really give my best and also make me the happiest.

With this in mind I chose a fairy in a whimsical woodland setting as the theme for this project.

The main goal of this tutorial is to showcase how by using simple and easy techniques with minimal tools it's still possible to make amazing creations. All we need is a little creativity!

With this tutorial I hope I can inspire people to delve into the world of sugar paste modelling, starting in a simple way to build up your confidence.

For the more experienced cake designers I hope you can also find some inspiration in the cuteness and minimal design, where less is more and every little detail counts.

What You NEED



INGREDIENTS

- Saracino Pasta Model white and black (optional)
- Saracino Pasta Model:

Light pink: 105g – use light pink with a little bit of ochre yellow

Beige: 55g – use rose beige with a hint of light pink

Brown: 24g – use brown with equal parts ochre yellow

Light Brown: 35g – mix ochre yellow with a hint of brown

Dark green: 32g – use green with a hint of brown

Light green: 32g – mix light green with a hint of ochre yellow

Ochre yellow: 5g - use a little bit of ochre yellow

- Saracino Cake Gel
- Saracino CMC
- Saracino gel colours: rose beige, light pink, ochre yellow, brown, light green and green
- Saracino powder colours: Pink
- Cornflour
- Black edible pen (optional)

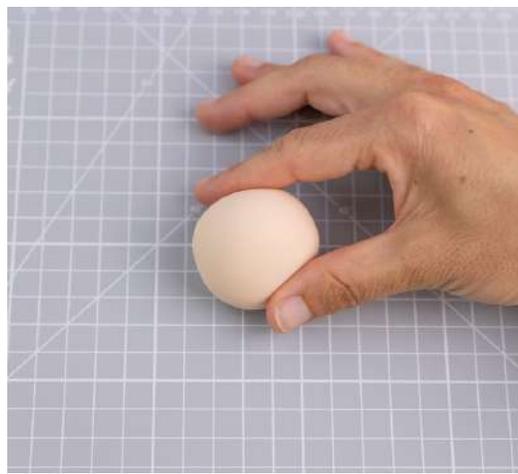
EQUIPMENT

- Rolling pin
- Cutting mat
- Precision scales
- Soft brushes
- Sharp blade
- Modelling tools: flower/leaf shaper and ball tools
- Various sizes and shapes flower cutters
- Various sizes and shapes leaf cutters
- Styrofoam dummy
- Wavy foam mat
- Circle cookie cutter – 7cm
- Floral wire – 18 gauge
- Long skewers





STEP 1 Start by weighing and colouring the Pasta Model as above in the ingredients description. Make sure to keep the colours light and pastel. Keep the prepared paste inside a ziplock bag.



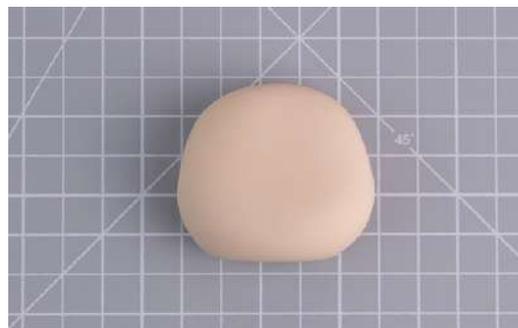
STEP 2 For the head: weight 45g of beige Pasta Model and add a little bit of CMC, mix it well. Roll it into a ball shape and then pinch the sides with your fingers to create the same shape as in the image.



STEP 3 Gently press down the shaped ball with the palm of your hand, being careful not to make it completely flat.



STEP 4 Holding the piece upright gently press the bottom of the head being careful not to squash the rest of the head.



STEP 5 Make sure the bottom of the head is flat (creates a line like shown). Finally use your fingers around the edges to gently smooth and round them. Set aside to firm up for a few minutes.



STEP 6 To make the dress weigh 10g of white Pasta Model and add a little bit of CMC and mix it well. Roll it into a teardrop shape, let it firm up for a few minutes.



TIP *When working with sugar paste I like to always use a bit of cornflour on my hand and working surface, this prevents it from sticking but also helps make the surface smoother!*



STEP 7 After letting it firm up a bit use a sharp blade to cut the bottom. Roughly $\frac{1}{4}$ of the size.



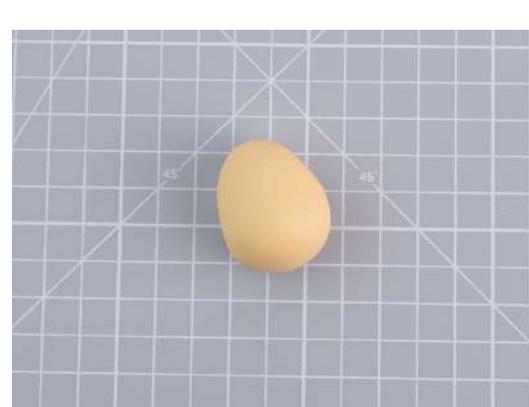
STEP 8 Using your fingers pinch and pull slightly around the bottom to make the hem of the dress.



STEP 9 With a metal ball tool create two indentations for the legs. Set aside to let it dry and firm up for a few minutes.



TIP *It is important to let this firm a bit before cutting it to make sure the cut is clean.*



STEP 10 For the mushroom stem mix the light brown Pasta Model with a bit of CMC. Weigh and divide it into 3 parts: 19g, 10g and 6g. Roll them into an egg shape.



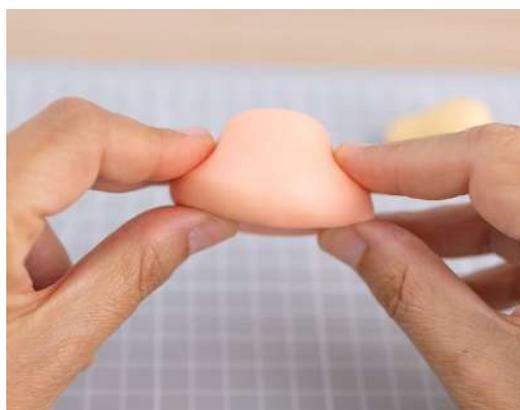
STEP 11 With two fingers pinch the egg shape on top to elongate it a bit. At the same time press it slightly to flatten the bottom. Adjust the three different stems to make each a little different from each other, with one being taller and thinner, other shorter etc.



STEP 12 For the mushroom cap weigh 79g of light pink Pasta Model and mix some CMC. Divide into 3 parts: 42g, 22g and 15g. Roll each into a ball and then pinch it halfway all around the center to start creating the mushroom shape.



STEP 13 With the palm of your hand press the mushroom cap down slightly. The bigger one (where the fairy will sit), should have a somewhat flat top, while the two smaller ones should be rounded.



STEP 14 Shape the mushroom cap with your fingers. Gently smooth the underside while stretching it slightly to widen the base, making it larger and more stable. At the same time, pinch the edges of the cap to thin them out a little.



STEP 15 Take a ball tool and press along the edge to add some soft curves to create a bit of movement. You can make them different sizes so that it looks more natural. Set aside to let it dry and firm up a bit.



STEP 16 Once the different parts have dried and hardened a bit, use a skewer to carefully create holes for assembly. For the head, lay it flat on your work surface and gently twist the skewer into it until it reaches halfway, making sure not to push too hard—just rotate it slowly to form the hole. Keep the skewer horizontal and straight.

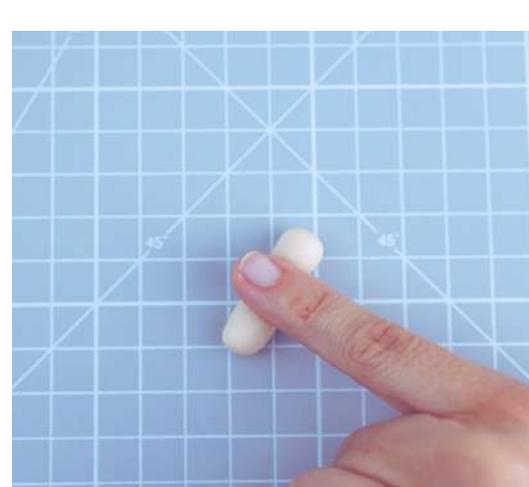


STEP 17 For the other pieces, like the body and mushroom, pierce them from top to bottom. Again, don't press down; instead, twist the skewer gently until it reaches the bottom, being careful not to deform them with pressure.

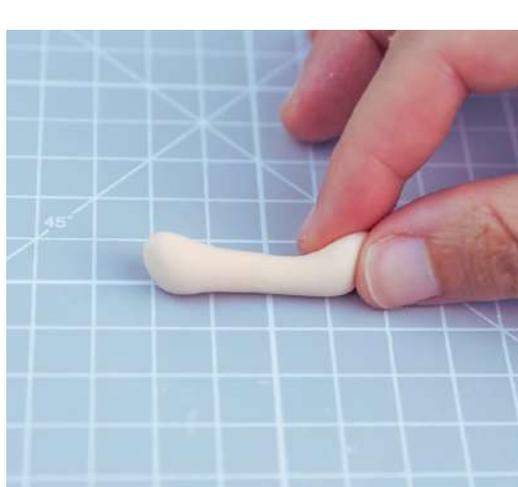


STEP 18 After piercing the pieces, you'll notice a bit of extra Pasta Model sticking out at the bottom. Use a sharp blade to carefully trim off the excess, ensuring the bottom of each piece is smooth and flat so they can fit together neatly.

TIP *Make sure to go exactly through the middle of each part so they fit nicely together.*



STEP 19 For the legs weigh 3g beige Pasta Model. Start by shaping it into a sausage or tube shape. Press down with your finger in the center while rolling it gently to make the middle narrower, leaving both ends thicker and rounded.



STEP 20 Next, use your fingers to pinch and flatten each end, forming the feet, as shown.



STEP 21 With a sharp blade, cut the piece down the middle and then make a diagonal cut on that same end (this is so it is easier for the legs to fit under the dress).



STEP 22 For the arms and hands weigh 2g of beige Pasta Model and roll it into a thin, long tube, slightly narrower and longer than the one used for the legs. Using your fingers, slightly bend the end and round it out, but don't flatten them—the hands should stay round and not flattened.



STEP 23 Cut the piece in half and make a diagonal cut, the same as you did for the legs.



STEP 24 Adjust the sliced end with your fingers to make it thinner and slightly more elongated.



STEP 25 Now it's time to assemble all the parts. Start by applying cake gel with a brush to the areas where the pieces will connect, including a small amount inside the holes you made with the skewer. Don't use too much or it will take longer to dry out.



STEP 26 Place the mushroom cap on your work surface, then take the fairy's dress and thread the skewer through both pieces.



STEP 27 Before pushing the dress completely down, glue the legs by fitting them into the little indentations previously made.



STEP 28 Glue one arm by its thinner end straight down, letting it hang naturally along the side of the fairy's body.



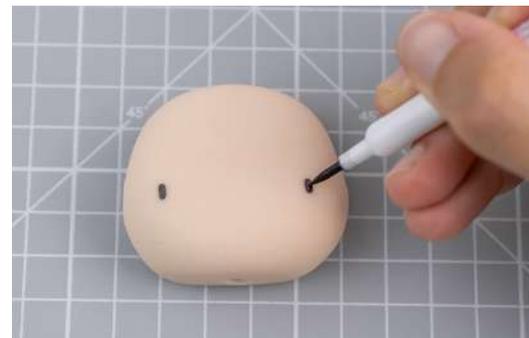
STEP 29 For the other arm, glue it by its thinner end as well, but bend it upward at a 90-degree angle so the hand will sit in front of the fairy's face.



STEP 30 Next, transfer the assembled piece onto a Styrofoam dummy pushing the skewer to the bottom. Make sure to use a tall dummy and long skewer so that you can then trim as necessary to your cake height.



It is a good idea to do some holes in the Styrofoam beforehand, if you try to do it while securing the cake topper piece you can damage it with pressure.



STEP 31 Now, draw the fairy's eyes in an elongated oval shape using a black edible marker. Imagine a horizontal line dividing the head in half—the eyes should sit on this line or just slightly below. To keep the fairy looking cute, don't place the eyes too close together. You can also use a tiny bit of black fondant to shape them if you prefer, just keep things simple.



STEP 32 For the nose, roll a tiny ball of beige Pasta Model, shape it into an oval shape, and glue it with a bit of cake gel between and slightly below the eyes.



STEP 33 Finally, use light pink powder colour and a soft brush to blush the cheeks. First, dab the brush on a paper towel to remove excess powder—this prevents the colour from being too intense and you can apply more if needed.



STEP 34 Before gluing the head check the skewer is not too long and trim it if needed. It should only go about halfway through the head. Finally add some cake gel to the head and attach it to the dress, making sure to slightly tilt it left (this gives it a little more personality).



STEP 35 Mix a bit of white and light brown Pasta Model and make a few different sized small balls. Flatten them with a rolling pin. Glue them with cake gel to the mushroom cap positioning them randomly.



STEP 36 Now let's make the fairy's wings using 1g of light green mixed with 1g of white Pasta Model. Roll into two long, thin sausages.



STEP 37 Slightly bend them inwards and then flatten them with your fingers to create the wing shape. Then using a flower/ leaf shaper create a groove on each part of the wing.



STEP 38 Next, use a sharp blade to trim the area that will attach to the body, to make it flat.



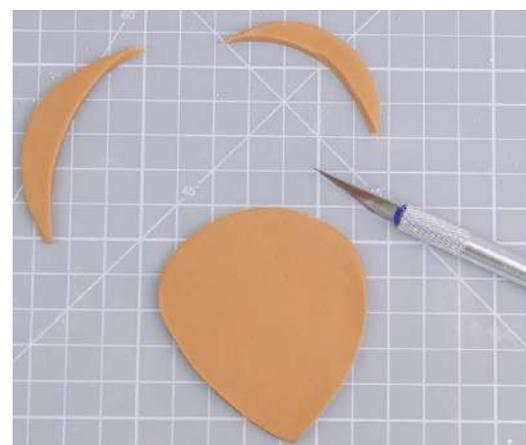
STEP 39 Carefully apply cake gel and attach each wing to the back of the fairy. Adjust them so they are visible from the front and not hidden by the fairy's dress and arms. Let them dry for a few minutes.



STEP 40 To make the hair, mix the brown paste and roll it out to about 2mm thick. Use a 7cm round cutter to cut out two circles.



STEP 41 With a sharp blade cut one of the circles into a bang shape (roughly one third the size of the circle) like in the image. With the flower/leaf shaper tool create grooves and lines along the bangs: one in the center and three on each side.



STEP 42 For the rest of the hair, trim the excess from the second circle with the blade to shape it like a teardrop or petal, as shown.



STEP 43 With the flower/leaf shaper tool create grooves and lines along the entire hair on both sides, front and back.



STEP 44 Now, use a brush to apply cake gel to the larger hair piece and attach it to the fairy's head.



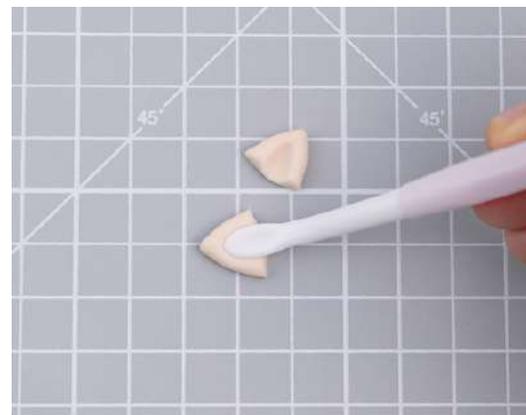
STEP 45 Adjust it so it sticks well, fitting snugly on the top of the head. Don't glue the hair to the sides of the face, just the back and top.



STEP 46 Apply cake gel to the fringe piece and align it with the hair you just attached. This will create a seam at the top, but you can smooth it out and blend it with your fingers.



STEP 47 Finally, use your fingers to tweak the fringe ends, adding a bit of movement for a natural look.



STEP 48 Knead approx. 1g of rose beige paste and shape it into a small diamond. Use a sharp blade to cut it in half to create two triangles. Then, with a flower and leaf modelling tool, make two small indents in each triangle. Next, pinch the base of each triangle to add a bit of volume to the ear.

TIP *If the fringe is too big and covers the eyes you can just trim it at the top until it fits. Just check this before gluing it to the head.*



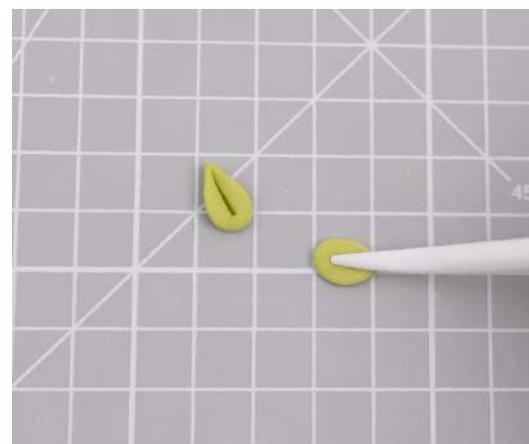
STEP 49 Now, apply cake gel to the base of each ear and attach them to the fairy's head. Position each ear so they are aligned with the eyes.



STEP 50 Mix some light pink with white Pasta Model and knead well. Use a 1-2cm flower cutter to cut out two flowers. You can use whatever flower cutters you have at hand; they just need to be small.



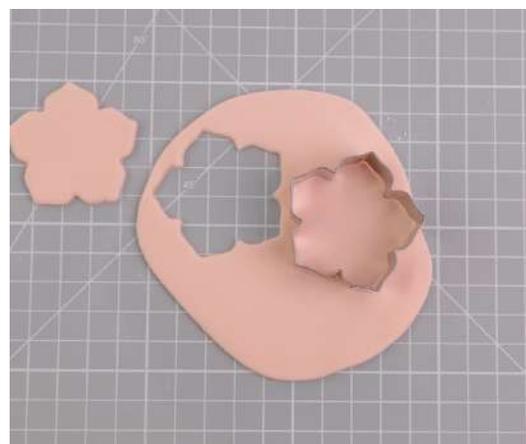
STEP 51 Roll some tiny balls of ochre yellow Pasta Model. Glue them with cake gel to the centre of the flowers. Set them to dry on a wavy foam sponge pad. Gently press them down into the grooves of the sponge so the flower takes a little dome shape.



STEP 52 Knead a little bit of green Pasta Model and shape it into two small leaf forms. Use a modelling tool to create a line down the center of each leaf.



STEP 53 Then, apply cake gel and attach each leaf on the fairy's hair: one on each side, just above the ears. Do the same for each of the small flowers, overlapping them a bit over the leaf and also positioning them so they face slightly forward.



STEP 54 Let's make the flowers for the cake. Knead the remaining light pink Pasta Model and roll it out to about 2mm thick using a rolling pin. Use a 4cm flower cutter to cut out 4-5 flower shapes.



STEP 55 With your fingers “fold” each of the flowers at the center, giving them shape and movement, as shown.



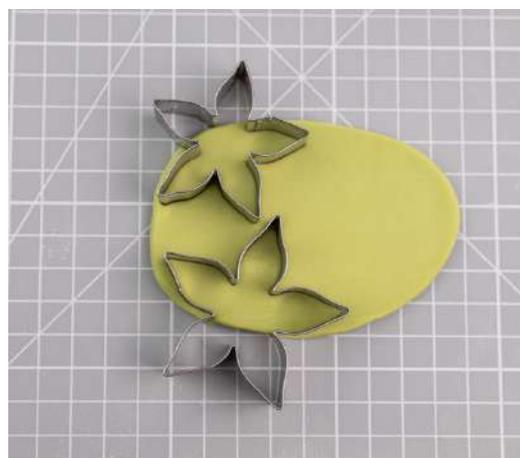
STEP 56 Next, make small ochre yellow balls and glue them to the center of each flower. Use a Dresden tool into create a stippled texture on the center for added detail. Set the flowers to dry on the wavy foam pad.



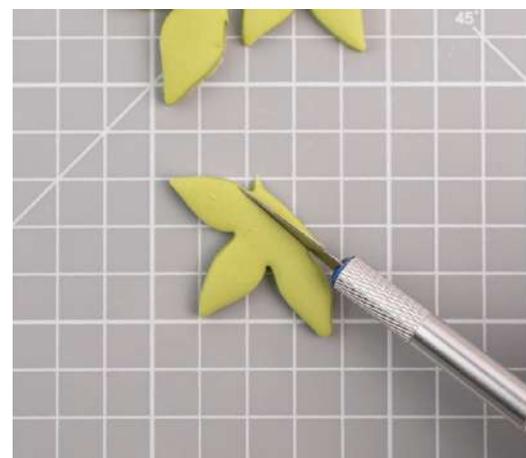
STEP 57 Knead some white Pasta Model and roll it out to about 2mm thick using a rolling pin. Use a 3cm flower cutter to cut out 3-4 flower shapes. Roll some small ochre yellow balls, flatten them and glue them to the centre of each flower. Use a modelling tool to add some texture.



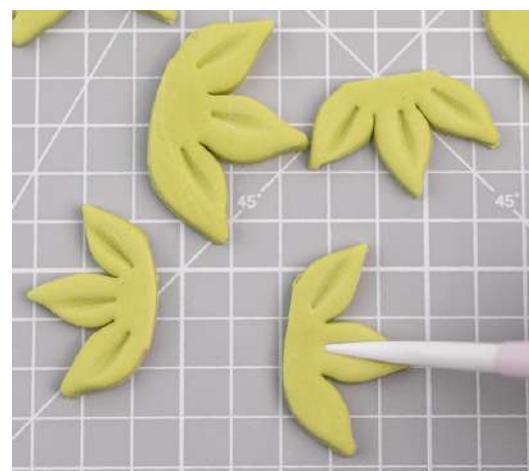
STEP 58 For two of the flowers, use your finger to fold and shape them into a cupped, dome-like form, as shown. Then place them on a wavy foam pad to dry and hold that shape. Leave the other two flowers flat.



STEP 59 To make the leaves/grass, roll the light green Pasta Model to 2-3mm thick and cut out several leaves using two leaf cutters—or any similar cutters you have. Here I used a flower cutter that can also work to make grass.



STEP 60 Use a sharp blade to trim the bottom of each so it's flat and straight.



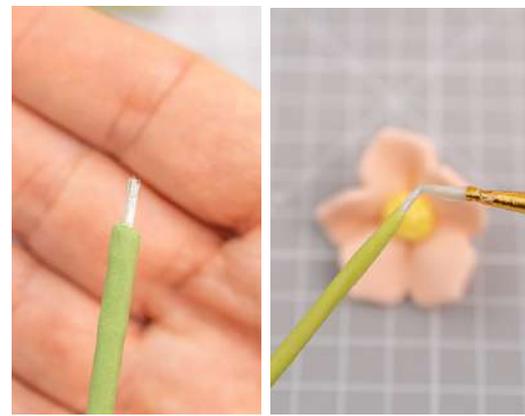
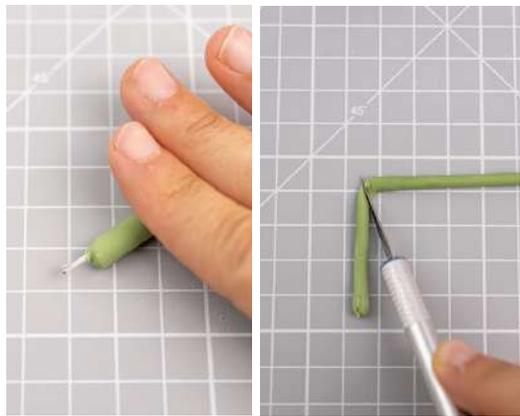
STEP 61 Then, with a modelling tool, make a slight indentation on each leaf to give them texture and detail.



STEP 62 Roll out the dark green Pasta Model to 2-3mm thick, cut out more leaves, and repeat the same steps as above. Here I used leaf cutters, if you don't have them, you can also free hand cut each leaf.



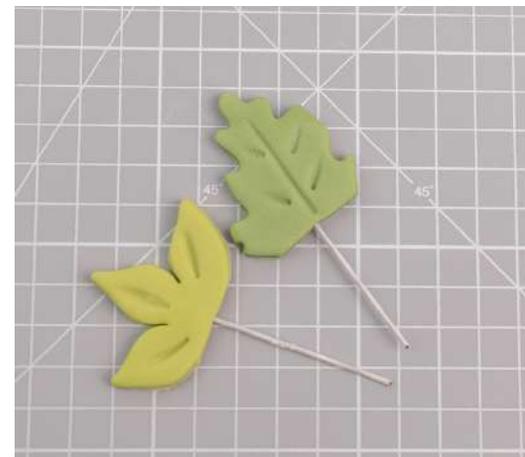
STEP 63 For these leaves, use the modelling tool to draw a central line down the middle, then add two or three perpendicular lines on each side to create a detailed leaf pattern.



STEP 64 To make the flower stems, use 18 gauge floral wire. Weigh 1g of green and light green paste and roll them into two thin logs. Apply cake gel with a brush along about 5-6cm of the floral wire. Thread the two green paste rolls onto each of the wires.

STEP 65 On a cutting mat add some cornflour and roll the wire with the fondant using your hands until the fondant thins out and wraps evenly around the wire. You want it as thin as possible without exposing the wire. As you roll, the fondant will stretch and may extend past the wire's end—trim this excess with a sharp blade.

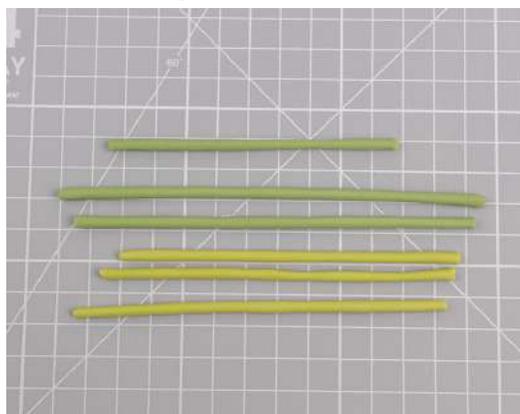
STEP 66 With a sharp blade and a circular motion cut away any Pasta Model at the tip to expose the wire again. With a small brush add some cake gel to the tip of each wire.



STEP 67 Take one of the light pink flowers and carefully insert the floral wire into the thickest part on the back, making sure not to pierce more than halfway through. Let it dry as shown.

STEP 68 For the white flowers use one of the cupped shaped petals and make a small ball of green paste and glue it to the underside of the flower. Insert the other prepared wire into the green ball, being careful not to push it more than halfway through. Set this flower to dry in the wavy foam pad.

STEP 69 Cut a few shorter floral wires add some cake gel and insert them into a few different leaves, these are going on the top of the cake.



STEP 70 Mix equal parts light pink and white Pasta Model add a bit of CMC and roll it to about 0.5mm thin. With a sharp blade cut two butterflies, it does not need to be perfect. You can use a cutter too. Roll two little balls of the light pink pasta model and glue them to each wing. Then gently fold the butterfly and let it dry so it keeps that shape.

STEP 71 With the remaining light green and green Pasta Model roll a few thin strands. These will be the flower stems for the side of the cake.

STEP 72 Arrange all the decorations on the cake and TADA your cake is ready!

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TANJA CAMPEN-HOWARTH

ABOUT
*me**hey*

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

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

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

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

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

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



Project Description

Who doesn't like a bit of sun, sea, and lemon gelato? This cake is inspired by the beautiful art of Italian blue tiles. What better way to show off Saracino than by creating an Italian-themed cake using the most versatile products?

The Pasta Cover is a dream to work with pure white in appearance, soft, and flexible. Due to its flexibility, less paste is needed, which gives each cake a pleasant taste.

In this tutorial, you can learn simple but effective techniques to bring the wow factor using affordable materials, how to work with cake paper without a printer, and how to create a variety of little flowers like bougainvillea using wafer paper, and lemon blossoms using Flower Paste by Arati Mirji.

I decided to give the edges a little pizzazz by incorporating a touch of baroque style with some golden swirl designs. Be bright, be bold, and let your creativity run free—use Saracino colours and bring summer to the party, even on a cloudy day. As always, enjoy and have fun creating..

What You NEED

INGREDIENTS

- Saracino Pasta Cover
- Pasta Model: yellow, white
- Flower Paste by Arati Mirji
- Saracino Cake Paper
- Saracino Wafer Paper 0.30
- Gel colour: blue, light blue, pink, purple, green
- Powder colour: bright yellow, green, gold
- Marshmallows

EQUIPMENT

- Prop Options: clear cake spacer 5" x 1", 7" x 1"
- Prop Options stiletto cake stand
- Cakes/dummy: 4" x 6", 7" x 8", 7" x 3", 4" x 4"
- Cake knife
- Ball tool
- Dresden tool
- Scissors
- Rolling pin
- Ridged rolling pin
- 18, 28 gauge green florist wire
- Florist tape green
- Brushes
- Mosaic stencil
- Silicone baroque mould
- Flower plunger
- Cocktail sticks
- Foam pad
- Flower drying foam pad

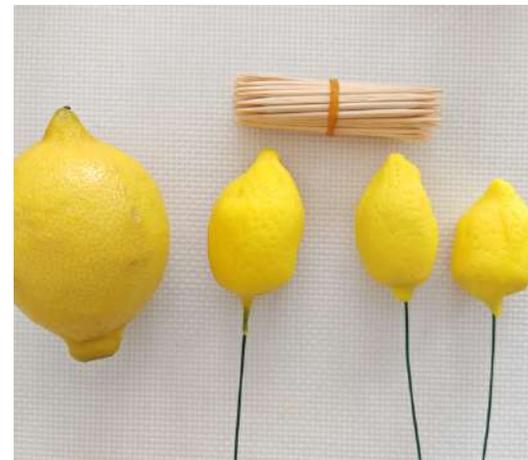




STEP 1 Prepare your cakes/dummies and cake spacers as shown.



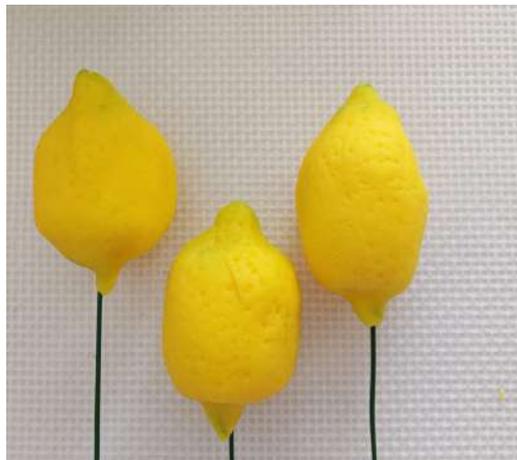
STEP 2 Start by making your lemons, with 18 gauge green florist wire bend a little hook at the end and thread a piece of marshmallow through it. Roll Pasta Model and follow the image. Press with your thumb and index finger the ends together. Tip: microwaving the paste briefly makes it easier to work with.



STEP 3 Take a bunch of cocktail sticks and add a rubber band around them. Use them to emboss a dotty pattern into the lemons.



STEP 4 Mix some green and bright yellow powder together.



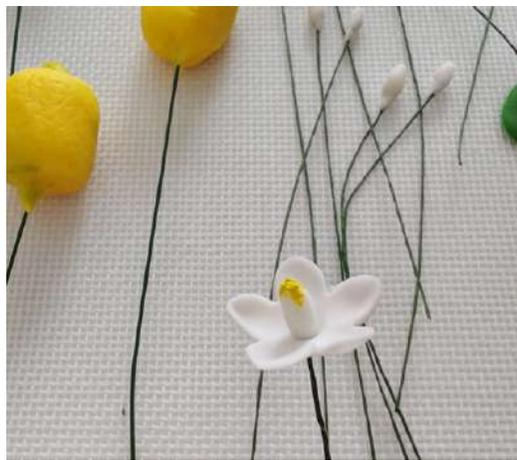
STEP 5 Brush both ends of the lemons to give them a natural look.



STEP 6 For best petal results use Arati Mirji flower paste.



STEP 7 Use a small and medium size flower plunger to cut out flowers then place them on a firm foam pad. Start in the center and pull each petals to the outer edge using a ball tool. Roll flower buds using your fingers.



STEP 8 Assemble your flowers using a 28 gauge green florist wire, brush with some water. Add a small amount of yellow powder colour to represent the pollen. Cut some green leaves and also attach to green 28 gauge florist wire.



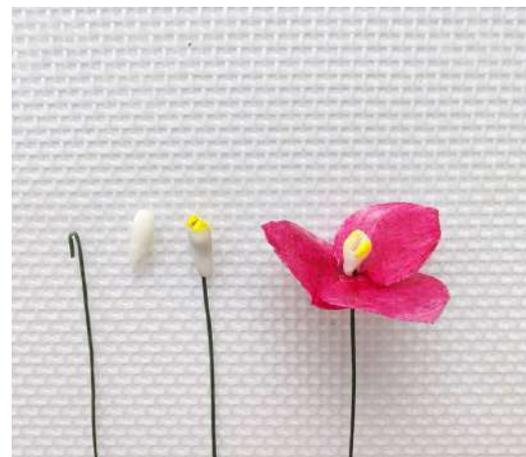
STEP 9 For your bougainvillea flower you can either use a petal die cut if you have or cut each petal separate using Saracino wafer paper 0.3mm.



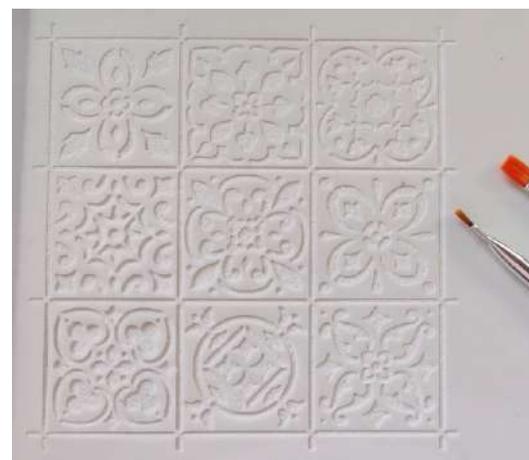
STEP 10 Mix pink gel colour and a tiny amount of purple with some water and brush each petal from both sides. Attach three petals together for each flower and place in a flower foam drying tray or a clean new egg box.



STEP 11 Close up view of dried flowers.



STEP 12 Using 28 gauge green wire, make a little hook at the end, attach flower paste and thread through the middle of the petal using a small amount of water. Dust the center with yellow powder for the pollen.



STEP 13 Place a mosaic style stencil (10x10cm) on a sheet of cake paper.



STEP 14 Trace the pattern using a thin brush with light blue and blue gel diluted with water.



STEP 15 Roll white Pasta Model to the desired thickness of your tiles. Brush with water and attach the cake paper tiles. Cut each tile using a sugar craft knife.



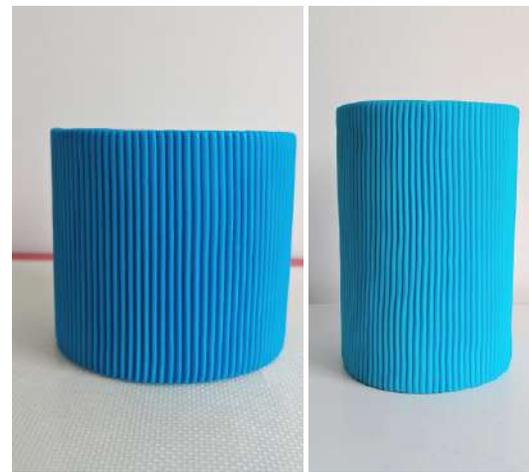
STEP 16 For the baroque swirls use a silicone mould and white Pasta Model. Brush afterwards with gold powder colour.



STEP 17 Mix Pasta Cover in light blue and blue.



STEP 18 Roll the Pasta Cover and roll over with a ridged rolling pin, let it sit for five minutes. Afterwards cut to size and wrap around the bottom and top tier.



STEP 19 Bottom tier, darker shade blue. Top tier, light blue.



STEP 20 Cover the second tier from the bottom in blue Pasta Cover and attach the gold swirls around the edges using water.



STEP 21 Place the two bottom tiers on top of each other.



STEP 22 Cover the middle tier in a thin layer of white Pasta Cover and attach the tiles using a little water.



STEP 23 Attach some edges to the side of the tiles to give it a ripped open appearance. I decided to keep one side smooth.



STEP 24 Brush along the rough edge with gold powder colour.



STEP 25 Stack your cakes on top of each other and assemble the flower arrangements. Use a posy pick if using real cake.



STEP 26 Middle and second bottom tier flower arrangements.



STEP 27 Lovely sunny summer look like a trip to Italy.

A SWEET SLICE OF SUMMER: HOW TO ENJOY THE SEASON WHILE YOUR CAKE BUSINESS RUNS SMOOTHLY

by Cristina Arévalo



A sweet slice of summer



Summer is calling, and whether it's a walk in the sun, a weekend getaway, or just a quiet moment with an iced coffee, cake artists deserve to enjoy the season as much as anyone else.

But for so many of us, summer doesn't feel like a break—it feels like juggling client messages, forgotten invoices, and late-night prep in a hot kitchen. Or even worse, we can't unwind and relax because we feel guilty for taking a break and missing out on clients and orders. What if this summer could feel different?

What if your business **kept running smoothly** while you took time to relax and recharge?

Doesn't it sound great?





WHAT DOES CAKE BUSINESS MANAGEMENT LOOK LIKE?

Running a cake business involves far more than baking and decorating. From answering inquiries to updating social media, placing supply orders, managing payments, and coordinating deliveries, it's easy to feel like there's always something left undone.

But here's the truth: with the right admin habits and simple systems in place, you can create space for both rest and growth.

THE POWER OF SYSTEMS AND PLANNING.

Running a cake business isn't just about creating delicious masterpieces—it's also about juggling quotes, replying to inquiries, organising your production schedule, placing ingredient orders, sending invoices, and keeping up with marketing. When these administrative tasks are handled reactively or without structure, they can quickly consume your time and spill into your evenings and weekends, robbing you of the personal freedom that likely inspired you to work for yourself in the first place.

That's where systems and planning become your best friends. Think of systems as the behind-the-scenes support that keeps your business running smoothly, even when you're out enjoying the sunshine.

By setting up templates for quoting, automating email responses or invoices, and creating weekly routines for social media and order management, you reduce decision fatigue and streamline your workload.

Let's say you're a home-based cake artist who juggles client orders, social media, and family life. With a solid system in place, your Mondays might be reserved for admin work: replying to inquiries with pre-written email templates, reviewing orders for the week, updating your calendar, and scheduling your social media posts in one batch.

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Tuesdays and Wednesdays could be for prepping decorations and baking, while Thursdays and Fridays are for assembling and final touches. Saturdays are reserved for pickups and deliveries, and Sundays—for you.

By blocking your time and using repeatable workflows, you eliminate last-minute scrambles and create breathing room.

Planning and systems don't take away your creativity—they protect it. And best of all, they allow you to step away from the kitchen for a summer afternoon at the beach without worrying your business will fall apart while you're gone.

LET'S EXAMINE FIVE ADMIN HABITS THAT CAN HELP YOU RECLAIM YOUR SUMMER.



- **Weekly Planning:** Block time for admin so it doesn't sneak into evenings or weekends.
- **Quote & Invoice Templates:** Save hours by creating reusable documents.
- **Cake Calendar:** Keep a clear view of orders, deadlines, and availability.
- **Client Workflow Checklist:** Know where each client/order is in the process.
- **Batch Content Creation:** Schedule social media in advance and stay visible even when on the beach!
- **And above all, it is ok to take a break!** Just let your clients know that you won't be available and when you are coming back, so you can relax and enjoy your summer.

LET SUMMER INSPIRE BETTER
BUSINESS HABITS.

The longer days, lighter schedules, and a general sense of slowing down are actually better for you and your business. For cake artists, this can be a golden opportunity to not only rest but to reset. If your order calendar is a bit lighter during these months, embrace that space to reflect and recharge your business mindset.

Start by reviewing what's been working well in your business and what hasn't. Are there areas where you constantly feel rushed or overwhelmed? Are your pricing systems clear and effective? Do you spend more time chasing emails than actually decorating cakes? Use this breathing room to take an honest inventory. Sometimes, just acknowledging what drains your energy is the first step toward change.

Summer is also the perfect moment to reflect on your ideal work/life balance. Think about what your dream week would look like. Would you prefer fewer custom orders but more profit per cake? Would you enjoy having specific days off to spend with family or explore new hobbies? This season can be your cue to reimagine your business around the life you truly want.

And here's a powerful idea: take yourself on a mini business retreat—even if it's just one afternoon. Step away from the kitchen, head to your favorite café or a quiet space at home, and spend a few focused hours planning. Tidy up your digital files, revisit your goals, streamline your order forms, and brainstorm new offerings for fall. That single day of clarity can set the tone for the rest of your year—and help you walk into the busier months feeling organized, empowered, and inspired.

While you take the time to reflect, try this journaling prompt to help you get some clarity for the future of your cake business:

"If I could design the perfect week in my cake business, what would it look like? What would I stop doing, what would I delegate, and what would I do more of to feel both successful and fulfilled?"

Take 15 minutes to journal your thoughts. You might be surprised by the clarity that comes when you pause and reflect intentionally.

**SO, ARE YOU READY TO MAKE THIS
SUMMER THE SEASON YOU FINALLY
GET ORGANIZED?**

Imagine having a space where you can learn how to manage your cake business like a pro, without the overwhelm. My upcoming Cake Business Management Membership is designed to give you the tools, templates, support, and step-by-step guidance to build a business that works for you, not the other way around.

Think: weekly planning help, admin tips, goal setting, accountability, and a community that gets it.

Stay tuned, the doors open soon!

Summer isn't just for slowing down—it's also the perfect time to pause, reflect, and build better habits for your business.

Whether it's streamlining your systems, planning ahead, or simply dreaming about a more balanced work-life rhythm, small intentional changes now can bring big results later.

So go ahead, enjoy the sunshine and ice cream... and feel confident knowing that your cake business is getting the structure it needs to thrive year-round. Here's to a season of sweet success and simplicity!

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

Cristina xx

Chocolate Bomb Baby Reveal



TATYANA PUZYNNIA

ABOUT
me

hey my name is Tatyana, and I'm originally from Belarus. I've always been a crafty person—I love to sculpt, paint, and work with my hands. But I never imagined I would end up making cakes.

That changed after I moved to the United States and became a mom of two. Like many parents, I wanted to give my kids beautiful birthday cakes, but we couldn't afford anything elaborate. So I decided to learn how to make them myself. I was amazed by how accessible everything was—from tools and materials to tutorials and communities. Even free resources, like the very Saracino magazine you're reading now, played a big part in my learning journey.

Over time, I discovered that my favourite part of cake decorating is sculpting edible figures. I enjoy working with all kinds of materials, but when it comes to sugar art, Saracino Pasta Model modelling paste is by far my favourite. Its texture, flexibility, and strength allow me to bring my ideas to life with precision and personality.

I love creating big, bold cakes—tiered, detailed, and full of characters. The kind that makes people stop and say "wow." But as much as I enjoy the creative process, I found even more joy in sharing what I've learned.

At first, I wasn't sure my skills were worth teaching. But I've realised that everyone's perspective is valuable, and even simple ideas can be helpful for someone just starting out.

That's what led me to start sharing tutorials on Instagram and YouTube. Connecting with others, answering questions, and seeing people try my techniques is incredibly fulfilling. I'm continuing to improve how I teach and film, and my goal is to offer more in-person and online classes—to inspire others, help them discover their own love for sculpting, and grow confidence through sugar art.



Project Description

This gender reveal cake combines modern trends with meaningful detail. Inside a breakable chocolate shell, guests discover a sculpted fondant baby resting on a handmade pillow.

The design allows for complete flavour freedom while keeping the surprise intact. You choose the colour scheme for the baby model to suit the gender of the baby.

The fondant topper also serves as a lasting keepsake, making this cake both interactive and memorable.

What You NEED

INGREDIENTS

- Saracino Pasta Model: rose beige and pink
- Saracino Wafer Paper 0.30
- Gel colours: white, brown
- Powder colours: light pink and brown
- Airbrush colours: pink and blue
- Gold lustre dust
- Clear alcohol
- Piping gel - cake gel
- Tempered chocolate (700g)
- Cake of your choice to fill bottom sphere
- Pink buttercream or ganache
- White velvet spray

EQUIPMENT

- 10 inch cake drum
- Half sphere chocolate mould 7 inch
- Rolling pin
- Dresden tool
- Ball tool
- Knife
- Scissors
- Different paintbrushes
- Spatula
- Airbrush
- Spray gun
- Sponge
- Acrylic "Boy or Girl" topper



NEW
COLOURS
now available to buy



STEP 1 Weigh 60g of rose beige Saracino Pasta Model and roll it into a smooth ball. Use the handle of a ball tool to gently roll over the upper part of the face to mark the eye area. This will make the lower part appear more rounded.



STEP 2 Roll a tiny oval ball of rose beige paste and place it in the center of the face for the nose. Then, using a fine tool such as a Dresden tool, gently press to make the nostrils. Keep the nose small and slightly upturned.



STEP 3 Use a fine tool to gently mark the corners of the lips, just slightly wider than the nose. Place the marks halfway between the bottom of the nose and the chin.



STEP 4 Using a sharp tool, gently mark a short, curved line between the corners of the lips for the mouth. The line should curve slightly downward—higher in the middle and lower at the corners.



STEP 5 Using a small ball tool, press the paste upward toward the mouth line. This creates volume for the bottom lip.



STEP 6 Use a sharp tool to gently press on each side of the center to mark the “M” shape of the upper lip. Then use a ball tool to press down softly along the edge to shape the lip. Press just above the center of the lip to create a small dip—this is the philtrum.



STEP 7 With a small ball tool, gently press to mark where the eyes will be. This step helps shape the round area of the eyeballs.



STEP 8 Using a sharp tool, draw a curved line across each eye for the closed eyelids. Follow the round shape you just created to keep the curve soft and natural.



STEP 9 Press gently above each eye with the ball tool to shape the upper eyelids. Adjust the inner and outer corners to give the baby a peaceful, sleeping look.



STEP 10 Attach two small balls of paste slightly below eye level on each side of the head.



STEP 11 Using the flat end of a Dresden tool (or any rounded sculpting tool), gently press the front of each ball to shape the ears.



STEP 12 Start adding your base shading. Using powder in pink and brown tones, lightly brush the cheeks, lips, nose, and eye area to give the face gentle colour and depth.



STEP 13 With a fine brush, darken the deeper areas to bring out more shape. Use white gel colour (not powder) to add tiny highlights on the philtrum and eyelids.



STEP 14 Now we're adding character to the baby. Paint the eyebrows using a fine brush. I decided to add a few freckles too—to bring more life and expression to the baby's face. You can also paint eyelashes if you'd like, but I left them out for a softer look.



STEP 15 Roll a thin circle of pink Pasta Model, large enough to fully wrap around the head. Place the head near the bottom edge of the circle.



STEP 16 Wrap the pink circle of paste around the head to form a soft hood. A fold will form at the bottom. Trim the extra paste with scissors and smooth the cut. Make sure the hood stays nice and smooth around the face.



STEP 17 Shape a teardrop using about 40g of pink paste for the body. Flatten it slightly on top to form a belly. For the arms, roll one 24g sausage and cut it diagonally in half to get two angled pieces. For the legs, roll one 32g sausage and cut it diagonally to create two pieces for the legs.



STEP 18 Take one arm piece and gently roll the paste near the end between your fingers to form a small ball. This creates the wrist and helps define the hand from the rest of the arm.



STEP 19 Flatten the ball slightly to shape a palm. Then cut a small wedge to separate the thumb from the rest of the hand, creating a mitten-like shape.



STEP 20 Repeat the same with each leg. Roll the paste near one end between your index fingers to create a round ball. This forms the ankle and separates the foot from the top part of the leg.



STEP 21 Gently flatten the ball at the end of each leg to form a small foot. Shape it so the heel is slightly thicker and the front tapers gently toward the toes. Keep the feet small and rounded for a soft, baby-like look.



STEP 22 Now that the limbs are ready, bend them at the knees and elbows to shape them. Smooth out the joints and check the proportions. If everything looks right, move on to assembly.



STEP 23 Attach the arms and legs to the body with soft, tucked-in bends. Babies often curl up when sleeping, so aim for a relaxed, snuggled pose.



STEP 24 Add small finishing touches to complete the baby. For a girl, attach a bow under the chin and on a simple cap. For a boy, you may add a small teddy bear or another toy in the arms.



STEP 25 Take a large piece of paste—around 100g - 200g—and shape it into a thick oval. Use your fingers or a rolling pin to press a dip in the center where the baby will lie.



STEP 26 Place the baby into the dip. Then use a Dresden tool to press soft folds around the edges to mimic how real fabric creases under weight.



STEP 27 Use the same pink and brown dusts with a soft brush to add shading around the folds and dip. This helps bring out the shape and texture of the pillow.



STEP 28 Make two chocolate half-spheres using tempered chocolate. Do not use compound chocolate—it won't break cleanly.

Make the top shell slightly thinner so it's easier to crack. Warm the base of the bottom shell on parchment over a hot pan to flatten it slightly so it stands on the cake board.

Fill the bottom half with the cake of your choice. You can use anything from mousse to creamy fillings like tiramisu, because the chocolate shell is strong enough to hold even delicate textures

Before adding the topper, apply a layer of buttercream to seal the cake. This prevents any moisture from reaching the fondant figure. I used Italian meringue buttercream, but any stable frosting will work, such as ganache or a buttercream of your choice.



STEP 29 Place the baby in the center, on top of the buttercream, and cover it with the second chocolate half-sphere. Seal the seam with melted chocolate.



STEP 30 To give the cake a soft, elegant texture, coat it with white chocolate velvet spray. Melt 60g of cocoa butter with 120g of white chocolate, then add a small amount of titanium dioxide for a bright white colour. Once fully combined, apply the mixture using a sponge or spray gun for a smooth, velvety finish.



STEP 31 Use an airbrush with edible colors to gently spray one side of the cake pink and the other blue. Let the colours blend softly in the middle—this creates a delicate purple tone where they overlap. Keep the shades light to maintain a soft and dreamy look.



STEP 32 Cut butterfly shapes from wafer paper in pairs. Stack two of the same shape together, folding the top one slightly to lift the wings and create a 3D effect. Place them randomly over the surface of the cake.

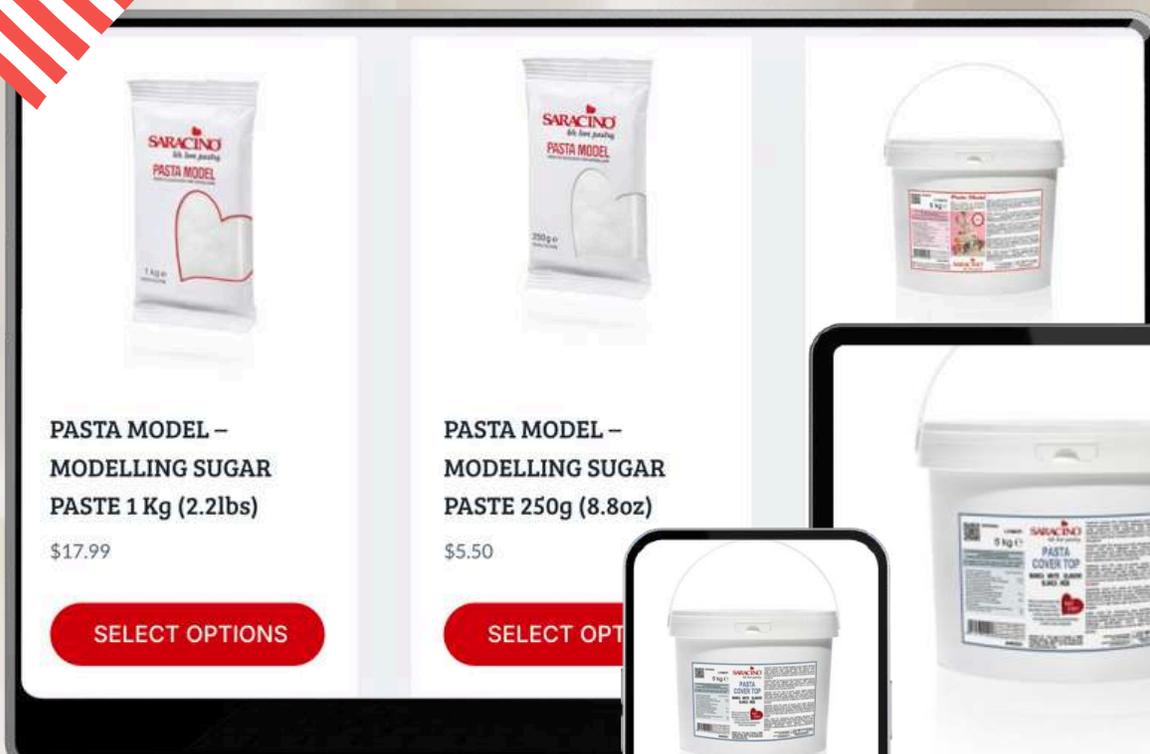


STEP 33 Add a mirror gold acrylic topper with the words "Boy or Girl" to the top of the cake. Finish the look with a few gold luster dust splatters and edible gold pearls for extra sparkle.



STEP 34 When your guests break the shell, they'll see the baby figure inside, resting on a soft pillow, surrounded by cake and chocolate shards. A beautiful surprise to remember!

OUR ONLINE STORE FOR U.S. CUSTOMERS IS NOW OPEN



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shipping on orders over \$150.

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FREESHIP150



Goldie



ARIANNA SPERANDIO

ABOUT
me

hey I'm Arianna from Arianna Sperandio - Sugar Art. I've always been passionate about the art world, and have been painting and modelling with a variety of materials since childhood.

After completing classical studies, I graduated in 2012 from the Academy of Fine Arts in Perugia.

A few years later, I discovered the world of Cake Design with great enthusiasm. I went on to specialise in various techniques, including sugar paste and modelling chocolate, royal icing, realistic flower creation, and Isomalt work.

For me, Cake Design is a continuous journey of research and discovery – an exciting blend of creativity and craftsmanship. I love giving form to my ideas through the unique and expressive materials that define this art form.



Arianna Sperandio
SUGAR ART

Project Description

This project tutorial guides cake decorators through the step-by-step process of modelling a charming character named "Goldie" using sugar paste (Pasta Model and Pasta Top).

Designed for intermediate to advanced sugar artists, the project involves covering cake dummies, sculpting facial features, assembling body parts, painting fine details, and creating a colourful outfit and accessories.

The tutorial incorporates a variety of sugarcraft techniques including colour blending, sculpting with modelling tools, dusting with powder colours, painting with edible paints, and adding texture with silicone brushes and knives. Emphasis is placed on facial expression, hair construction, and decorative elements like bows and costume patterns.

By the end of the tutorial, participants will have crafted a lively and expressive cake topper ideal for display or celebration cakes.

The finished model, "Goldie," stands as a vibrant and joyful character, ready to add charm and personality to any cake design.

What You NEED

INGREDIENTS

- White Pasta Top
- Pasta Model: white, brown, black, pink beige, red, orange, turquoise and purple
- Gel colour: blue and yellow
- Powder colour: white, black, brown, red and pink
- Liquid Shiny glaze
- Clear alcohol

EQUIPMENT

- Round dummy 15cm diameter x 15cm high
- Square dummy 20x20cm x 2cm high
- Rolling pin
- Silicone tip brushes
- Soft round and flat tip brushes of various sizes
- Scalpel
- Knife
- Smoother
- Aluminum foil

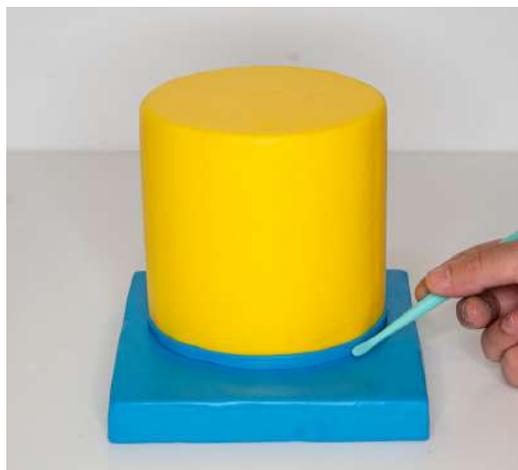


available in 19 colours

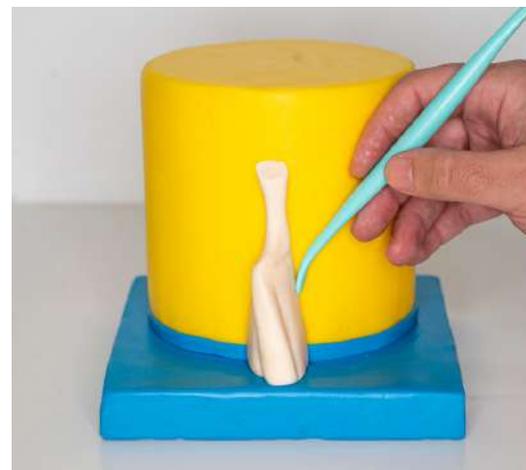




STEP 1 Colour white Pasta Top with yellow gel colour (or use yellow Pasta Top) and cover the round dummy, using a smoother to make the surface smooth. Colour white Pasta Top with blue gel colour (or use blue Pasta Top) and cover the square dummy using a smoother to make the surface smooth.



STEP 2 Overlap the two dummies as in the photo (you can secure them with a toothpick). With the blue Pasta Top create a 1cm strip and apply it between the two dummies to better define the joining edge.



STEP 3 With the rose beige Pasta Model make Goldie's body as shown. Use sculpting tools such as a Dresden tool.



STEP 4 Model a ball of rose beige Pasta Model and give it the shape of the head. Attach it to the dummy applying a little pressure (you can use a little water).



STEP 5 Shape the nose: use a brush with a silicone tip. Make it very small and about 1/3 up the face.



STEP 6 Add a small ball of paste under the nose to make the mouth. Make a small hole in the center of the ball and use the scalpel to cut the mouth. You can highlight the corners of the mouth by making two small holes with a silicone brush.



STEP 7 Draw the shape of the eyes with the silicone brush.



STEP 8 Make a ball of paste and cut in half with the scalpel to make the ears. Press in the center of the ear to highlight the edge and the earlobe. Glue the ears with a little water.



STEP 9 Mix a little pink and a little red powder and use the colour to highlight the complexion of the skin. Use a soft brush and dust the areas shown.



STEP 10 Cover the inside of the eyes with white paste to create the eyeball.



STEP 11 Press two brown balls into the centre of the eyes to create the iris.



STEP 12 Dilute the black and brown powder colour with water or clear alcohol: darken the upper part of the iris, the outline of the iris, the pupil, the eyelid line, the lower lashes, the nostrils and the center of the mouth. With the brown colour, blend the eyebrow line and then with a very thin brush draw the lines of the eyebrows. Colour the lips with red powder colour.



STEP 13 Make lots of small eyelashes with the black paste and apply them to the upper eyelid using the scalpel.



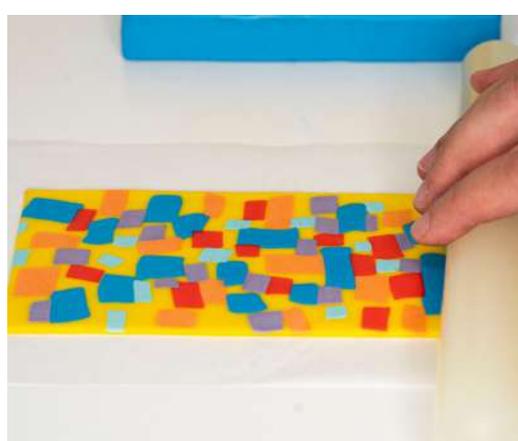
STEP 14 With white colour, paint the highlights on the eyes, eyebrows, mouth, nose, ears, neck and shoulder.



STEP 15 Cover Goldie's head with black paste. Using tin foil or Rice Krispie treats, roll a ball and cover it with black paste to create the bun. Use a plastic knife to add the hair lines.



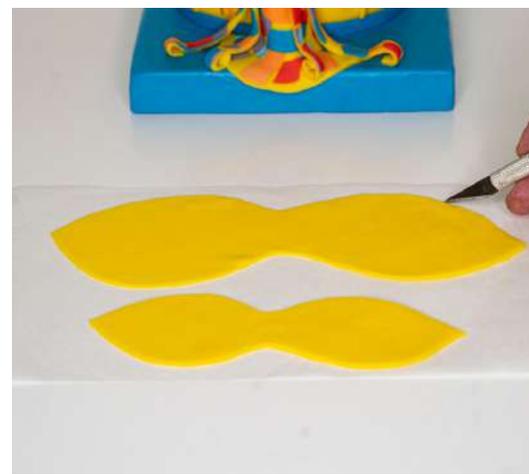
STEP 16 Make lots of small locks by cutting them with the plastic knife along their length and glue them to the hair to add more movement. Have fun creating the hairstyle you prefer.



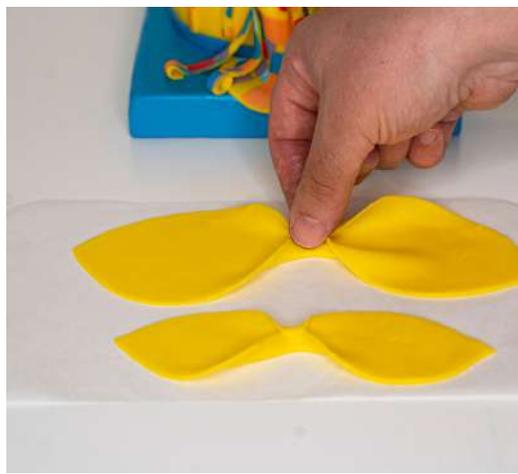
STEP 17 Roll yellow paste and glue lots of small coloured rectangles of your choice on top. Use a rolling pin to flatten everything to create a flat surface.



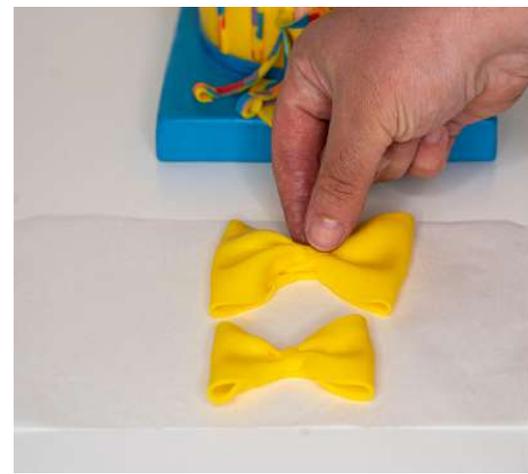
STEP 18 Use the coloured rectangle to create Goldie's dress, the hair band and the decorative elements as shown.



STEP 19 Roll yellow paste and cut out two bow shapes with a scalpel.



STEP 20 Pinch the center of the two shapes.



STEP 21 Close the edges of the bow in the center.



STEP 22 Apply the double bow to Goldie's hair: the larger bow at the back and the smaller one at the front.



STEP 23 Have fun adding other coloured details such as the center of the bow, earrings and other decorations on the surface of the dummy.



STEP 24 With black food colouring add small dots or lines to create more detail.



STEP 25 Make Goldie's eyes shine by applying Liquid Shiny glaze.



STEP 26 Close up of Goldie's finished face.



STEP 27 Goldie is ready to party!

ENGLISH ROSE GARDEN - CAKE INTERNATIONAL CLASS



by *Beata Tomaszewicz*

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

You will learn how to arrange your flowers on a tiered covered cake including the beautiful wafer paper decorations.

This is a full day workshop including lunch and refreshments.

Price: £290.00



BOOK NOW

Friday 31st October 2025
9.00 - 17.30hrs (8.5 hours)

Techniques covered:

- ✓ Wafer Paper Flowers Art- DRY BLOSSOMS method
- ✓ How to work with wafer paper to create naturally looking petals and leaves
- ✓ How to prepare natural looking stamens
- ✓ The flowers created: David Austin Rose, open garden roses, small roses for filling the whole composition, naturally looking foliage
- ✓ How to fix the wafer paper and cake paper decoration to cakes
- ✓ How to plan the arrangement of decorations on the cake to look elegant and eye-catching
- ✓ How to store, deliver wafer paper cakes
- ✓ Which wafer paper is proper for flowers modelling and how to operate with floral accessories
- ✓ How to work with cake paper and cover the cake with cake paper



BOOK NOW



ANGELO THE HIPPO - CAKE INTERNATIONAL CLASS



by *Michael Wehrmann*

I'm Michael Wehrmann, 36 years old, born and raised in Amersfoort, The Netherlands but living in France for almost 14 years now.

I graduated as a pastry chef at a young age, but I quickly realized that traditional pastry work wasn't quite what I was looking for-I wanted something that allowed me to express my creativity in a bigger way.

In 2017, I discovered the world of cake design and was instantly hooked. Soon after, I launched my own business, Mi'Cakery Atelier & Cake Design, where I could fully explore my passion for creating unique edible art.

Modelling, sculpting, and painting quickly became my true passions.

Being entirely self-taught, I developed my own distinctive style, which has been recognised with several prestigious awards, including Best in Show at Mjam Cake show and Best in Class at Cake International, along with multiple gold medals.

Today, I'm proud to be a Saracino tutor, sharing my expertise through classes and demonstrations worldwide. It's incredibly rewarding to inspire others and share the techniques I've developed on my journey as a cake artist.

Price: £290.00



BOOK NOW

Friday 31st October 2025
9.00 - 17.30hrs (8.5 hours)

In this fun and creative workshop, you'll sculpt a hippo's body and head in an active pose using modelling chocolate.

Then, you'll dress your hippo and pick between a love theme or a festive Christmas version!

Standing at about 32cm tall, you'll bring your creation to life with edible powders for that cute and realistic touch.

Plus, you'll craft angel wings from wafer paper and make your cute little Cupid or Christmas angel complete with a bow and arrow.



BOOK NOW



MIDNIGHT MAJESTY - CAKE INTERNATIONAL CLASS



by *Aimee Ford*

Price: £290.00



Aimee Ford is an internationally renowned, multi-award-winning cake artist, judge, and educator from the Isle of Man.

A rebel in the cake world, she refuses to be boxed into one style—her work defies convention, blending sleek modern minimalism with bold textures and unexpected details.

Aimee is a Cake International judge, progressing to judging from being a Gold award winner at Cake International, amongst other competition success.

With features in the world's top cake magazines, Aimee teaches globally and creates innovative product lines, including embossing mats, pre-cut wafer paper wraps, and wafer paper petals and leaves. Despite all this, she remains delightfully weird, endlessly creative, and just a little bit chaotic—but in the best way possible.

Saturday 1st November 2025
9.00 – 17.30hrs (8.5 hours)

In this full day, hands on class you will get to learn from Aimee and create this stunning design. You will leave having been taught skills and techniques to use on future cakes.

Techniques covered:

- ✓ Create a crackle effect
- ✓ Create a plaster effect
- ✓ Use royal icing for texture
- ✓ Cover tall tiers with sugar paste Pasta Cover
- ✓ Use embossing mats
- ✓ Flawless lustre
- ✓ Painting with texture
- ✓ Create whimsical wafer paper cosmos



Want to be featured in the magazine?

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



by [valentina_sweetcakes](#)



by [mp_cakes](#)



by [nartist romina.novellino](#)



by [tortenbysemra](#)



by [giorgia_sugar_art](#)



by [bakedbyklev](#)



by [art.cake_by_kate](#)

Kingfisher



GRAEME VENUS

ABOUT
me

hey I am a cake artist based in Northumberland. Originally from the world of animation, illustration and design before finding my way and lending these skills into creating cakes

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

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

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



Project Description

In this tutorial, I'll show you how to create a magical kingfisher cake perched on a stylised rock base. I've combined some of my favourite techniques—sculpting, hand-painting, and texturing—to bring this whimsical scene to life.

We'll start by building up layers of chocolate cake and carving them into a rough rock shape, adding texture with simple tools like tin foil and brushes.

Then I'll guide you through sculpting the kingfisher using Rice Krispie treats and modelling paste, adding details like feathers, eyes, and a brightly coloured beak.

To finish the scene, we'll add fun extras like a wooden "No Fishing" sign, wafer paper reeds, and a shimmering isomalt water effect.

It's a fairy-tale-inspired piece that's full of charm and a great way to explore sculpted cake techniques. I hope you enjoy making it as much as I did!

What You NEED

INGREDIENTS

- Chocolate cake: 8" round
- Pasta Model - white, black, navy blue, light blue, blue and orange
- Saracino Pasta Bouquet
- Saracino blue, yellow, brown, and white powder colours
- Saracino Sugar Plus Isomalt
- Saracino Wafer Paper 0.30
- Saracino Liquid Shiny glaze
- Rice Krispie treats (RKT)
- Dark chocolate ganache
- Milk chocolate (for melting)
- Chestnut brown, navy blue, green and black liquid food paint
- Edible glue - cake gel
- Clear alcohol
- Acetate

EQUIPMENT

- 8" round cake drum
- 14" cake drum
- Scalpel
- Scrubbing brush
- Toothpick
- Rolling pin
- Modelling tools
- Texture mould
- Tin foil
- Ruler
- Fine brushes
- Palette knife
- Airbrush
- 12" skewers
- Chefs blow torch





STEP 1 Take a 8" cake drum and add a layer of dark chocolate ganache to help stick the cake. Add 5 layers of cake, off setting them slightly and gradually getting smaller.



STEP 2 Shape into a rough pointed rock shape. Cover and smooth over with dark chocolate ganache.



STEP 3 Take a large ball of white Pasta Model around 5" wide and then take a ball of black about 2" wide and ball of slightly smaller navy blue and of light brown.



STEP 4 Mix it all together. I doesn't need to be completely mixed as the marbling will add to the effect. Roll out flat so it is big enough to cover the cake.



STEP 5 Use some crumpled up tin foil to add texture.



STEP 6 Moisten the ganache a little and cover the cake with the Pasta Model. With a flat tool add in ridges and grooves.



STEP 7 Stipple the surface with a scrubbing brush, pushing to add more texture.



STEP 8 Using the same Pasta Model mix roll some random balls of varying sizes to make more rocks that will go around the base of the cake. Texture these with the tin foil. Then stipple like the main cake with a scrubbing brush.



STEP 9 Mix some chestnut brown liquid colour with a drop of dark blue and black. Water down with clear alcohol and brush over the surface of the cake.



STEP 10 Dab off the surface to leave the colour in the grooves and leave to dry.



STEP 11 Repeat the process on the smaller rocks. Dab off excess paint with a paper towel.



STEP 12 Roll cream coloured Pasta Bouquet flower paste to around 5mm thick. Cut into a rectangle around 6.5" long by 3" wide. Use the back of a scalpel or knife to add random grooves running down the length.



STEP 13 Then run over the surface with a multiple wire tool to add more texture to what will be a wooden sign.



STEP 14 Cut a few thin wedges from either end of the sign to make it look like the wood has split.



STEP 15 Use a 1cm circle cutter and make two impressions in the sign. One on either side. Roll out a small amount of the flower paste and use the circle cutter to cut two circles that will go into where the impressions were made. Secure them with a little edible glue.



STEP 16 Roll out some more flower paste to around 2cm thick and cut into a thin tall rectangle. This will be the post for the sign. Add some grooves to the top of the post. Add the wood texture like we have just done. Put these to one side to set hard.



STEP 17 Once set, brush with a watered (with vodka) down liquid brown. Dab off the excess with a paper towel and leave to dry.



STEP 18 Use an airbrush with liquid black colouring to pull out detail and texture on the rock and leave to dry.



STEP 19 With a little Saracino white powder brush over the surface of the cake lightly to pull out highlights.



STEP 20 Do the same with the rocks.



STEP 21 Airbrush with the liquid brown around the edges of the sign to give it depth.



STEP 22 Do the same with the post for the sign but add a light spray of black on the end that will be the base.



STEP 23 Make a large ball of RKT around the size of a large tennis ball. Make into a fat sausage shape and add a groove around 2" from one end. This will become the head. On the opposite end pinch into a small point. This will be the tail.



STEP 24 On the head end press in with your thumb and forefinger on either side to make rough sockets for the eyes.



STEP 25 Melt some milk chocolate and cover the surface of the RKT then put in the fridge to set. This gives more strength and holds the RKT together better.



STEP 26 Roll a ball of the white Saracino Pasta Bouquet around 1.5" wide. Roll to make it into a long point for the beak. Add a groove down the length of this on either side and two small holes for nostrils on the top.



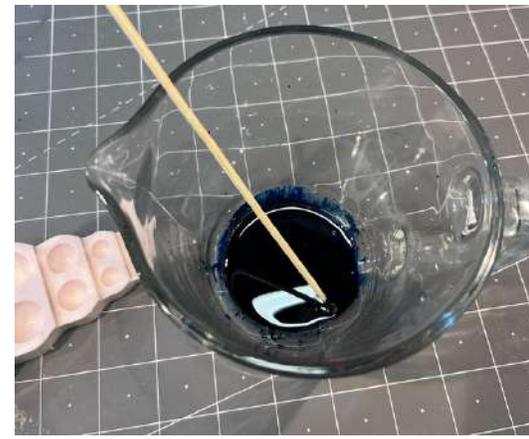
STEP 27 Cut off the excess with a sharp knife so the beak is around 2" long.



STEP 28 Push a toothpick into the flat end. Airbrush with black making the pointed end of the beak darker and leave to dry.



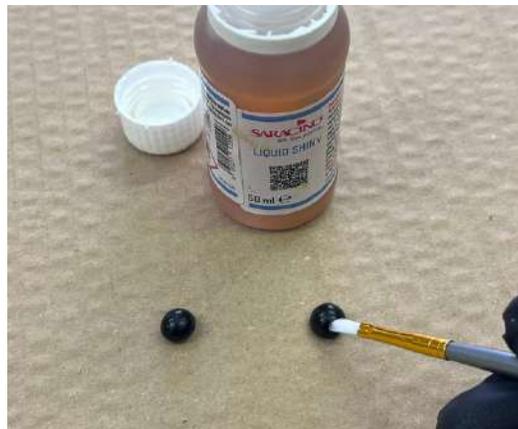
STEP 29 Dry brush the beak with white powder to pull out detail.



STEP 30 Melt a small amount of Saracino Isomalt granules. Once melted, mix in a small amount of navy blue and black liquid colour into the isomalt.



STEP 31 Pour into the 1cm half sphere mould and leave to set.



STEP 32 Brush both sides of each eye with Saracino Liquid Shiny to seal the eye and keep its shine.



STEP 33 Use a little edible glue and gently press into place on the head.



STEP 34 Roll a small ball of black Pasta Model. Roll flat and cut into 4 segments.



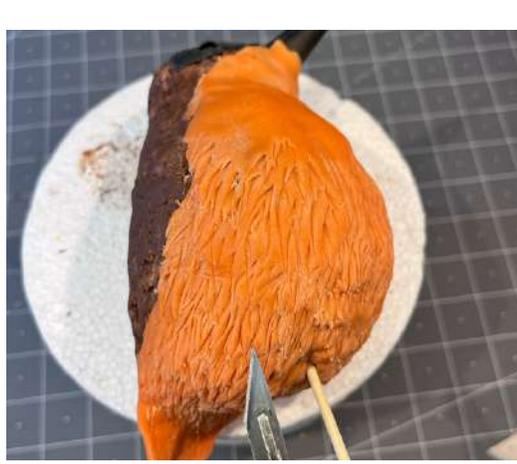
STEP 35 Place one of these above the eye and the other below and sculpt in upper and lower lids.



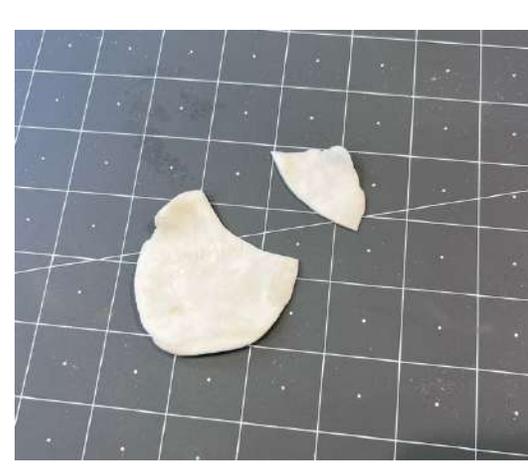
STEP 36 Make a ball of Saracino orange Pasta Model around the size of a large golf ball. Roll flat.



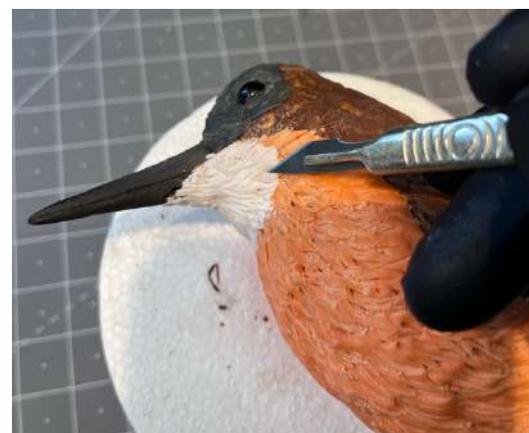
STEP 37 Push the beak into place. The toothpick should hold it in place but its best to secure it with a little melted chocolate. Brush the stomach from the head round to the tail with edible glue and cover with the orange Pasta Model.



STEP 38 Use a thin pointed tool or scalpel to make a feather texture.



STEP 39 Roll a small ball of white Pasta Model. Roll flat around 2.5" wide and cut a crescent from the top.



STEP 40 Place the small crescent below the beak and chin and add feather texture.



STEP 41 Cut a strip of the white Pasta Model and with a little glue add to the back of the neck. Add the feather texture.



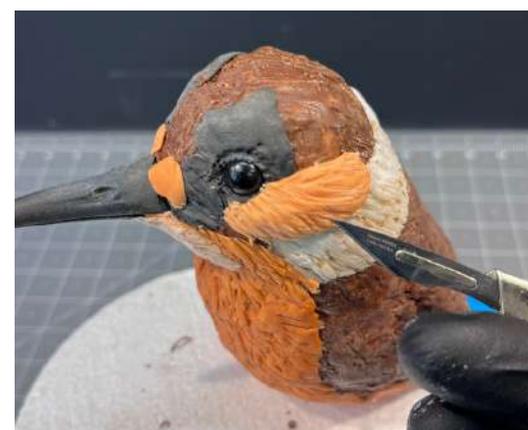
STEP 42 Roll a ball around 2" wide of azure blue Pasta Model. Roll flat and cover the base of the tail.



STEP 43 Brush a wash of chestnut brown over the orange stomach and chest and dab off excess.



STEP 44 Take a small lozenge shape of the orange Pasta Model around 3cm long. Place on cheek area below the eye going to the back of the head. Also add a small ball in front of the eye where the beak joins the head.



STEP 45 Add the fine feather texture with a pointed tool or scalpel.



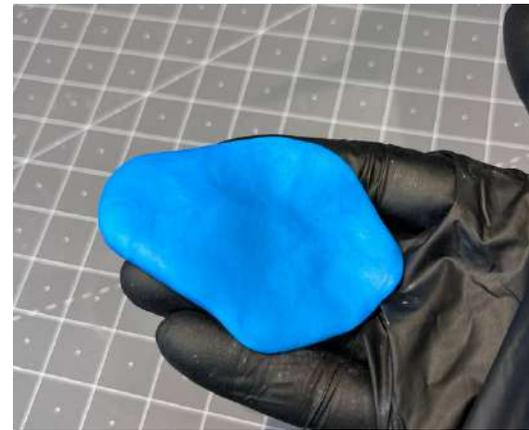
STEP 46 Brush a wash of chestnut brown.



STEP 47 Dab off excess.



STEP 48 Roll a thin long sausage shape around 4.5cm long and make one end pointed. Glue to the head running from the beak and bending down the top of the body. Add texture.



STEP 49 Roll out a large flat piece of the azure blue Pasta Model so its about the size and shape of your fingers together as shown.



STEP 50 Put a little edible glue on the Kingfishers head and place the Pasta Model on top almost like a cap. Trim to shape as needed.



STEP 51 Shape and add the feather texture to the front.



STEP 52 Use a small rounded flattening tool to press in moving from the back forwards to give a small feather effect.



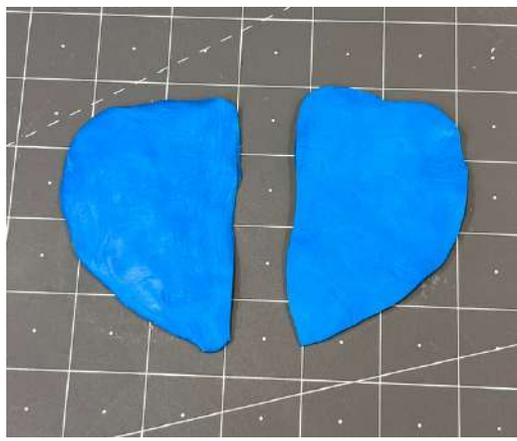
STEP 53 Blend the two effects together.



STEP 54 Make a long thin flat feather shape about 2" long from the azure blue Pasta Model.



STEP 55 Start to layer these onto the tail with the longest at the bottom getting smaller as they move up. Add grooves like a feather radiating out from the center of the feather.



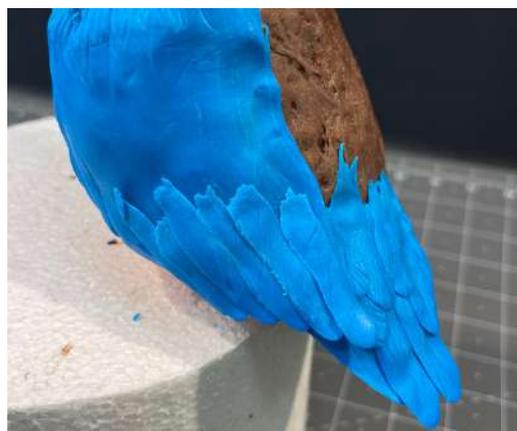
STEP 56 Roll out a large 'D' shape. Make another that mirrors this. These need to be big enough to cover the side of the bird as they will be the base for the wings.



STEP 57 Fix in place on the bird with a little glue.



STEP 58 Stretch out some more long feathers about 1.5" long.



STEP 59 Line these along the bottom of the wing. Overlapping from the front going backwards.



STEP 60 Add another row above these about half the size. Then another row above these slightly smaller again.



STEP 61 For the top of the wing texture with the feather effect blending down into the feathers. Add 3 crescents on top of these for the top of the wing.



STEP 62 Add texture and blend in.



STEP 63 Take a ball of the azure blue and a ball of the light blue Pasta Model around 1 inch wide. Knead together until blended.



STEP 64 Make a long flat spear shape so it will fit down the length of the Kingfishers back.



STEP 65 Place in the middle of the back and add texture to it.



STEP 66 Brush the wings, head and back (blue areas) with a dark blue wash.



STEP 67 Dab off the excess to leave the darker colour in any grooves.



STEP 68 Dry brush with a white dust to pull out highlights and give the feathers more depth.



STEP 69 Dry brush the orange areas with a mix of yellow and white Saracino powder.



STEP 70 Take a 14" silver cake drum and wrap a layer of thick acetate around the edge. Make sure it is tight to the drum and secure with tape on the outside.



STEP 71 Melt Saracino isomalt and mix in a navy blue liquid colouring and stir. Be careful as when this is added it can bubble. Pour and cover the surface of the drum. While still soft place the main rock cake on top and jiggle a little to sink in the isomalt. Do the same with the rocks around the base of the main cake and leave to cool.



STEP 72 Gently heat the surface of the isomalt with a chefs burner on the lowest setting to remove any surface bubbles.



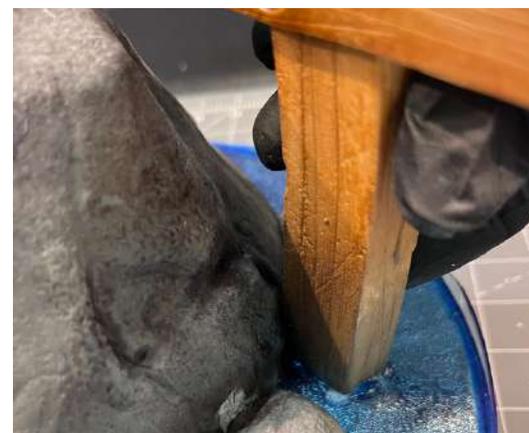
STEP 73 Take a 12" wooden skewer and roll a small sausage shape of light brown Pasta Model and push the skewer through the middle of it. Dust these with a dark brown dust and push into the main cake. Make a couple more at varying lengths.



STEP 74 Paint "No fishing" in black on the sign.



STEP 75 Secure the sign to the post with a little melted chocolate.



STEP 76 Melt a small section of the isomalt on the base with the blow torch and place the base of the sign into it and leave to set to stand the sign up.



STEP 77 Airbrush a sheet of Saracino wafer paper green then cut into long thin pointed strips to make reeds for decoration.



STEP 78 Add a skewer into the centre of the rock cake where the kingfisher will go. Add a little melted chocolate to the top.



STEP 79 Carefully place the kingfisher onto the skewer and fix to the top of the cake.



STEP 80 Roll 6 small sausages from the orange Pasta Model around 1.5cm long. Add several grooves into each one. Place under the Kingfisher in 2 clusters of 3 to make the feet.



STEP 81 Paint the nails in the sign silver. The cake is complete.



"Funny Crazy Food" is back – in its second edition! A total of 32 artists from 19 countries have come together to once again interpret crazy food in a creative and artistic way. The result is amazing, magnificent – and above all, witty – super works of art.

Because we all know it: There are those foods we simply don't like – be it spinach, broccoli, Brussels sprouts, or fish. And our children or grandchildren also like to make faces at certain dishes. At the same time, we also repeatedly encounter bizarre shapes in nature in everyday life – like a carrot that suddenly seems to have two legs or hints at a face.

We wanted to capture these funny, often surprising moments – in sugar. And we have once again succeeded in an extraordinary way. Each individual work tells its own story, plays with the imagination, and makes us laugh or marvel.

I'd especially like to highlight "Miss Crab" by Erika Magaly Masias Valenzuela.

The individual mandarin orange pieces look so realistic that you really have to look twice. Overall, the mandarin crab is simply very creative and absolutely successful.

Another fantastic piece is "Scary Broccoli Cookie" by Marta Torres.

Hundreds of tiny dots form the broccoli in such detail that you wonder how much patience and precision went into it. The broccoli's face reflects exactly the expression many children make when they're asked to eat it – simply wonderful!

And look at Olja Brankovic's onion! It looks like a loving grandfather – you just want to cuddle it.

It's amazing how enthusiastically the sugar artists have once again committed to this collaboration! I would like to thank everyone from the bottom of my heart, because they breathe life into my idea and make this wonderful collaboration possible.

We invite you to share your smile – visit us on our page: <https://www.facebook.com/funnycrazyfood>

Biografie Doreen Zilske/host of the collaboration

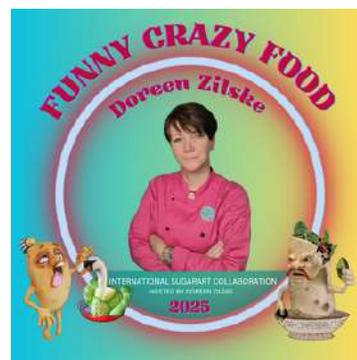
Doreen Zilske lives near Cologne and discovered her passion for sugar and cake art in 2014. Since then, she has enjoyed creating cakes for her family and friends, whether a single-tiered birthday cake or a multi-tiered wedding cake. She enjoys learning new things autodidactically and loves to surprise with her creations.

Her style encompasses many elements, from simple and elegant, dark and gloomy, sugary sweet and cute to realistic and imaginative.

Since 2022, she has repeatedly organized internationally successful online sugar art collaborations, which have been published in numerous internationally renowned magazines.

She has also been featured in the daily press, including the Kölner Stadtanzeiger, Kölsche Rundschau, and other newspapers. She has successfully participated in international competitions for years. In December 2023, she founded the association Tortenkünstler Deutschland e.V. (Torten Artists Germany) to promote cake art, together with Marina Dewald, and is its deputy board member.

She has also been a judge for the Cake & Bake cake competition in Dortmund since 2025.



Awards:

2016 Bronze and Best of Class Cake World, Hannover

2018 Gold and Silver Cake and Bake, Essen

2019 2 x Gold and Best of Class Cake and Bake, Dortmund

2022 Silver Cake International, Birmingham

2023 Gold and Best of Class Cake and Bake, Dortmund

2023 Bronze Cake International, Birmingham

2024 Gold and Best of Class Cake & Bake Dortmund

2024 Gold Cake International, Birmingham

2025 Silver Crazy Cake Event, Gorinchem



Karine Turgeon



Michael Wehrmann



Claudia Kapers



Iveta Kosikova



Marta Torres



Doreen Zilske



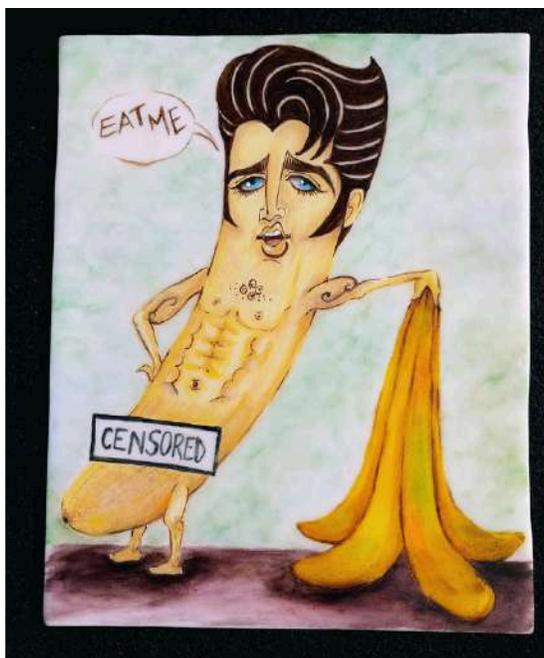
Olja Brankovic



Ruchika Bhargava



Ilona Zoltani



Rita Noé



Nohad Hatoum



Katherine Miller



Michaela Rences



Sneha Gore

Creative Cake Collaboration is a cake collaboration organised every year to celebrate the anniversary of Cake Friends Stay Creative.

In every edition, the theme is free, as long as all the artists show an edible creation that represents their own creativity and skills and talent.



Katarzyna Koczorowska



Michaela Rencs



Foteini Krystana



Svetlana Vekova



Cristina Arévalo

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