

We Love Pastry

10

Exclusive TUTORIALS

DETAILED AND
VERY EASY TO
FOLLOW

POWDER Products

INTRODUCTION TO
SARACINO POWDER
RANGE

Meet the
WINNER
OF OUR LAST MONTH
COMPETITION

Meet The
ARTIST
EXCLUSIVE
INTERVIEW WITH
TATYANA YEFREMOVA



created by LouLou Sugar



www.saracinodeolci.de



www.saracinodeolci.co.uk



www.saracinodeolci.com



PAOLO ZOLLA
DIRECTOR

Have you ever thought about making a cake design creation, similar to those beautifully decorated ones featured in many magazines? With a bit of manual skill and a lot of passion, starting with simple cakes, you can achieve splendid results.

Let's start with the idea of covering a cake made with layers of sponge cake and filling. You will need to smooth it out to remove imperfections, using a buttercream or a chocolate ganache, be it dark, milk, or white, spreading the chosen product with a spatula.

Once this step is completed, you can cover the cake with fondant, also known as sugar paste. Saracino offers a wide range of formats and colours. Starting this month, a new Saracino COVER PASTE will also be available, even more versatile and easy to use.

Now... unleash your imagination and create any type of decoration you think is suitable for your cake: three-dimensional figures of people or animals, ribbons, flowers, designs, and anything else inspired by the event you are celebrating.



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



by Short & Sweet
using Saracino Pasta Model

Saracino offers a wide range of products suitable for every type of decoration: Pasta Model, perfect for modelling, Flower paste and Pasta Bouquet, for making flowers of various textures, Wafer Paper, for delightful wafer flowers or decorations, Modelling Chocolate, for creations with the delicious taste of chocolate.

Want to give your cake a more personal touch? You can have fun with Saracino food colourings, especially the gel ones offered in convenient 20g tubes, or sprays available in a wide range of colours.

The magazine "WE LOVE PASTRY" offers a vast selection of ideas each month, created by our best collaborators. Simply follow the tutorials, presented in a very simple and educational format, to achieve excellent results and receive a big WOW of amazement from your friends and family.

Paolo Zolla



by VeróNica Krasina using Saracino Pasta
Model & Pasta Top



SYLWIA ANNA PRICE
EDITOR



Welcome to the August issue of Saracino Magazine: We Love Pastry!

This month, we're delighted to present an array of Novelty cake tutorials crafted by a talented group of artists who have generously shared their expertise with us. From whimsical creations to intricate designs, you'll find a wealth of techniques and tips to inspire your next baking adventure. So, grab a cup of coffee and immerse yourself in this month's features.

Even if a specific finished creation isn't quite what you're after, don't overlook the valuable steps and ideas that could be easily adapted to your own projects.

OUR AMAZING CONTRIBUTORS

Cakes by Mischell, LouLou Sugar, Chikz Patisserie, Cake Art By Jenny, Cakes by Carina, Fabulously Fondant, Mary Presicci Sugar Art, Sticky Sponge Cake Studio, Emanuele Saracino, Aleenas Cakes

Thank you!



by [therakowbakeco](#)
using Saracino Pasta Model

We're also excited to spotlight the versatility of our new Saracino Cake Paper. Not only is it perfect for edible prints, but it also excels in creating decorations, edible lace, and flowers. The possibilities are endless, so be sure to explore this innovative product!

Additionally, we're thrilled to announce a special feature by the talented Zoe of Fancy Cakes, showcasing her work at Cake International at the Saracino Stand. If you're attending, make sure to drop by and say hello!

In this month's Sweet Pastry Chat, Cakes by Carol offers a heartwarming discussion about the unsung heroes behind the scenes—our supportive husbands in the cake world. It's a blog you won't want to miss!

Enjoy this issue and the sunny weather. Take some time for yourself to relax and recharge. Happy decorating!

Sylvia xx



by [ana_s_cake_studio](#)
using Saracino Pasta Model - modelling paste



by Katarzynka Sztuka Cukrowa
using Saracino Pasta Bouquet

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MOONLIGHT DOLPHIN

CREATED BY CAKES BY MISHELL





MICHAELA RENCÉS

I am originally from Slovakia and now living in Austria.

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

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

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



CAKES BY MISHELL



@CAKES_BY_MISHELL

What you need:

INGREDIENTS

- Cake with a diameter of approx. 20cm, height approx. 20cm
- Pasta Top: white
- Modelling chocolate: white, blue, yellow, red and brown
- Powder colours: blue, white, brown, black, yellow
- Pearl powder colours: silver, gold and bronze
- Liquid Shiny glaze
- Cake gel
- Gel colour: blue
- Saracino isomalt
- Clear alcohol
- Water
- Cornflour

EQUIPMENT

- Cake board
- New clean sponge
- Brushes
- Tools
- Flower wires
- Frying pan
- Spoon
- Bowl





STEP 1 Wet the sponge with clear alcohol. Apply light blue, darker blue and white powder colours to the sponge.



STEP 2 Press the sponge on top and on the sides of the cake, which has been covered with white Pasta Top.



STEP 3 This is how we create an interesting texture.



STEP 4 Roll the modelling chocolate to a thickness of about 0.5cm, cut out a circle shape with a diameter of about 14-15cm, which will represent the moon.



STEP 5 Using ball tools make craters in the moon.



STEP 6 Colour the moon with yellow and gold powder colours.



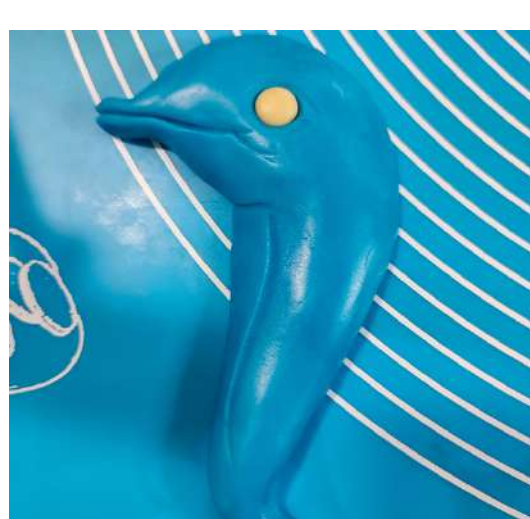
STEP 7 Shade the moon with a little black powder colour. Cut off a piece of the moon in the lower part, insert florist wires into it and let it harden.



STEP 8 Shape the body of a dolphin from blue modelling chocolate.



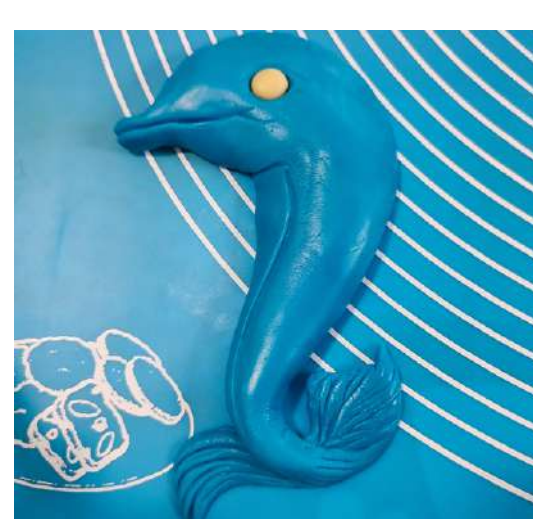
STEP 9 Use the tools to mark the mouth and eye of the dolphin.



STEP 10 Roll a ball from the white modelling chocolate and insert it into the socket for the eye.



STEP 11 Shape tail flippers from the blue modelling chocolate and mark lines with tools.



STEP 12 Attach the flipper to the tail and blend it nicely with tools.



STEP 13 Also shape the other fins and attach them to the dolphin.



STEP 14 Paint the eye with blue powder colour mixed with clear alcohol and in the centre with black powder colour mixed with white alcohol. Also paint eyelashes and eyebrows with black colour.



STEP 15 Glue the dolphin on the cake.



STEP 16 Dust the upper part of the dolphin with black powder colour. Paint a few contours with white powder colour mixed with clear alcohol.



STEP 17 Roll small balls from the blue modelling chocolate. Press a hole in the centre of the ball with a ball tool, paint it with powder pearl colour.



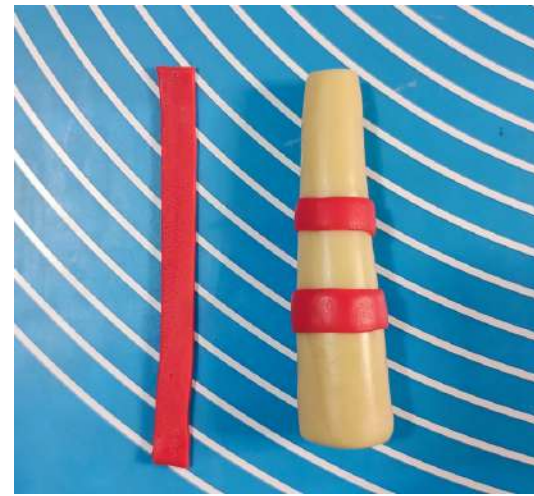
STEP 18 Stick the produced bubbles on the cake, around the dolphin.



STEP 19 Place the moon, made earlier, on the cake.



STEP 20 Make a carrot shape from the modelling chocolate, which will represent a lighthouse.



STEP 21 Make thin strips of red modelling chocolate and stick them on the lighthouse.



STEP 22 Make windows and doors from brown modelling chocolate.



STEP 23 Glue the windows and doors to the lighthouse.



STEP 24 Make a thin roll from the brown modelling chocolate.



STEP 25 Make a balcony on the lighthouse from the thin roll.



STEP 26 Make a cone from the red modelling chocolate, which will be the roof of the lighthouse.



STEP 27 Place the roof on the lighthouse.



STEP 28 Prick some black modelling chocolate with a tool to create the rocks.



STEP 29 Dust the black modelling chocolate with pearl powder colour to create rocks under the lighthouse.



STEP 30 Place the rocks and the lighthouse on the cake.



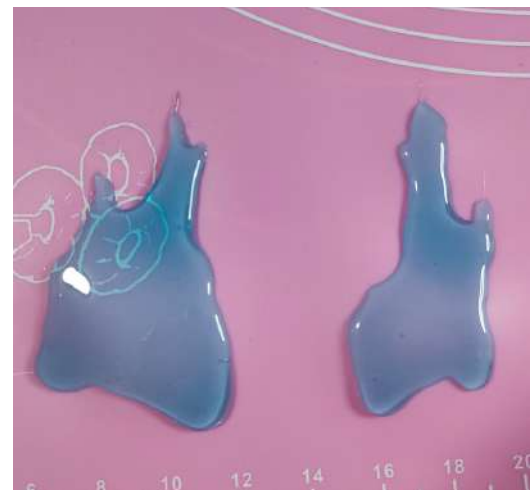
STEP 31 Pour about 200g of isomalt into the pan.



STEP 32 Heat and let the isomalt melt.



STEP 33 Add blue gel colour to the melted isomalt.



STEP 34 Pour the isomalt onto the mat in various shapes and let it harden. We will have sea waves. Let some dry with a curve for the top of the cake.



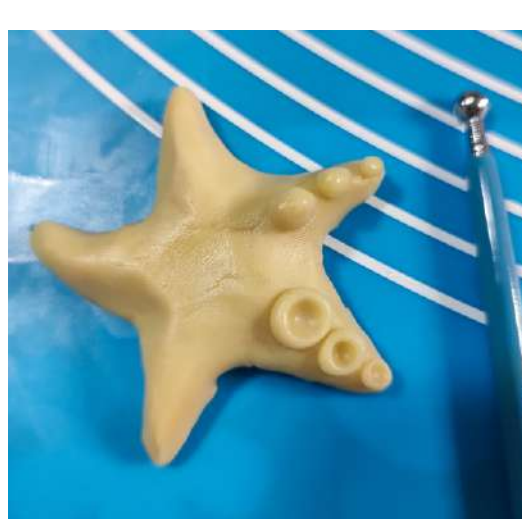
STEP 35 Stick the waves on the side and top of the cake. Fix the isomalt with a small piece of blue modelling chocolate.



STEP 36 Cut out the shape of a star from modelling chocolate.



STEP 37 Make a starfish by hand.



STEP 38 Roll small balls from the modelling chocolate and fix on a starfish. Using a ball tool, make indentations on the balls.



STEP 39 Paint the starfish with bronze and gold powder colours.



STEP 40 Place the starfish on the cake. Make another two starfish and fix.



STEP 41 Mix 100ml of water and 4g of cornflour well.



STEP 42 Put 2-3 tablespoons of the prepared liquid in the pan and let it fry.



STEP 43 A nice textured effect will be created, which will be used as bubbles for sea waves.



STEP 44 Place the bubble effect waves on the cake next to the sea waves.



STEP 45 Your cake is ready!

WHAT IS PASTA MODEL ?

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

Available in 19 beautiful colours.



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



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



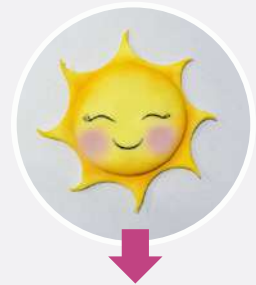
It's very flexible, soft, and easy to use and also smells and tastes delicious.



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



Blends at joints perfectly, making the joints invisible.



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

VINTAGE VW

CREATED BY LOULOU SUGAR





ALYA VANNI

Hello I'm Alya , owner of Loulou Sugar from Ireland.

I am a doctor who took the long path to pursuing my passion in sculpting and painting eventually becoming a fulltime sugar artist.

I specialise in realistic and sculpted cakes and cakes that include miniature sugar models. I love adding minute details to my sugar models. Saracino products have elevated my sugar work to another level, I use many different Saracino products depending on what I need to accomplish in my work.



What you need:

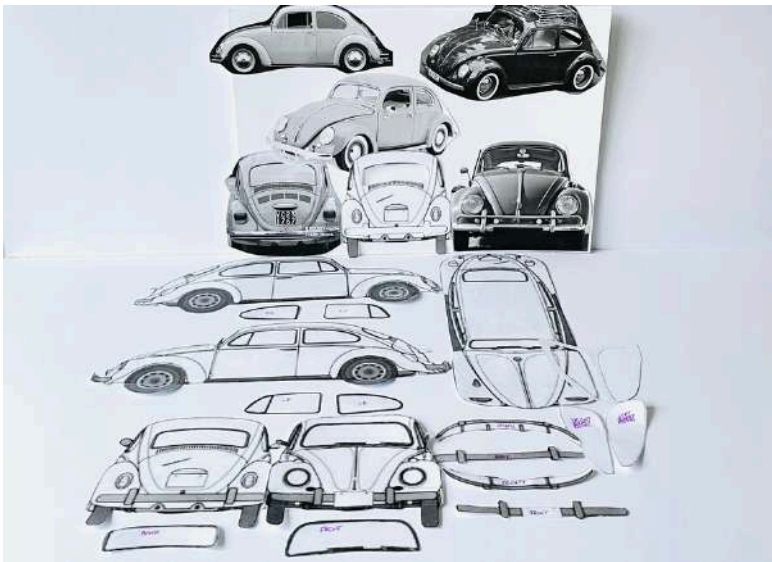
INGREDIENTS

- Pasta Top: white
- Modelling chocolate: white, black
- Saracino Arati Mirji flower paste
- Pasta Model: white, black
- Saracino Sugar Plus Isomalt
- Pastillage
- Edible glue
- Ganache
- Cake
- Gel colour: black, blue, navy blue, red, green, yellow, brown
- Powder colour: green, black, brown, silver, gold
- Clear alcohol
- Cornflour
- Royal icing

EQUIPMENT

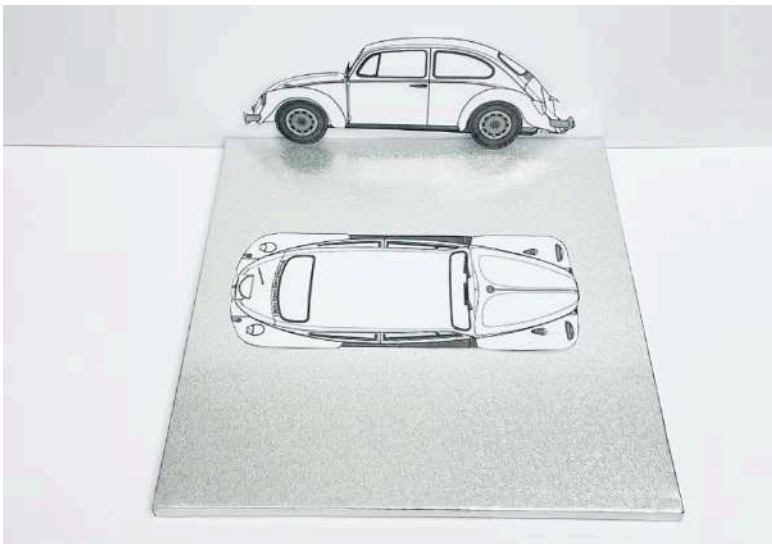
- Cake tin
- Cake board 14"
- Palette knife
- Long and small cake carving knives
- Craft blade
- Large and small rolling pins with rolling spacers
- 3mm thick cake card
- Air brush
- Turntable
- Styrofoam sheets
- Modelling tools
- Circle cutters
- Daisy cutters
- Cake steamer





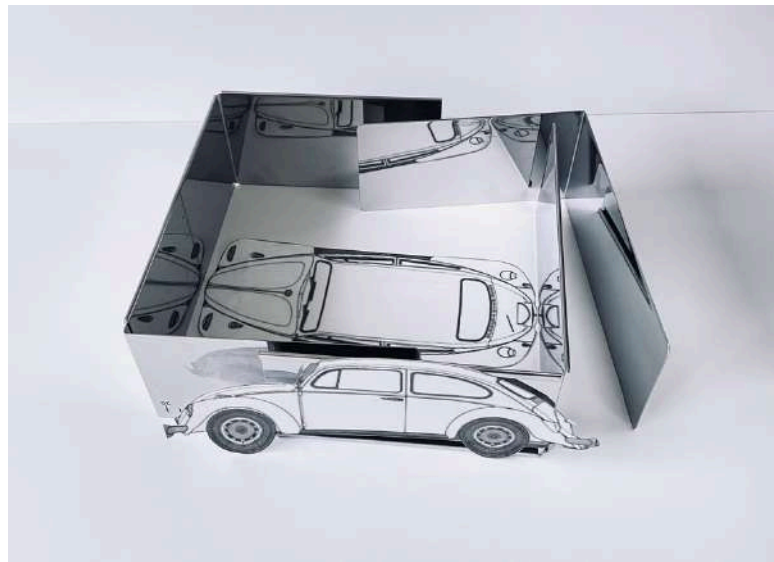
STEP 1 Search online for VW Beetle images and blue prints. Download and re-size images to the required size. You need top, left & right, front & rear views. Print two copies of each. These are guides for carving the cake. Cut out: side windows, front & rear windcreens, bumpers and front bonnet. These will be used to cut out shapes from the paste and score outlines on the cake.

TIP: Insert the downloaded images into a word document to re-size to the measurements you want. The top view template shown is 27.5cm long and 12cm wide.



STEP 3 The cake board can be any size, ensure at least 2 inches space all around the cake.

TIP: Place top view template on the board to give an accurate visual of dimensions and confirm the board size is suitable.



STEP 2 Print the templates. Decide on the type of cake and cake tins required.

There are 2 options:

1. Using extendable/adjustable cake tin for sculpted car cakes. This cake tin accommodates many sizes. My cake of choice for sculpted cakes is a dense firm chocolate biscuit cake. The cake is made as one large block; this cuts out the stacking and filling steps, it is also a really good carving medium.

2. A firm sponge cake. Ensure you have enough cakes so that when filled and stacked they will be higher than your side view template as well as wider and longer than your top view template.

TIP: The template shown is the appropriate height for the extendable tin used, do not worry if yours is lower or if you choose option 2 and the stacked and filled cakes are not the correct height; use the cake carving scraps with ganache to build up the height. Save all carved cake scraps until you finish carving your cake, you might need them to build up some areas.

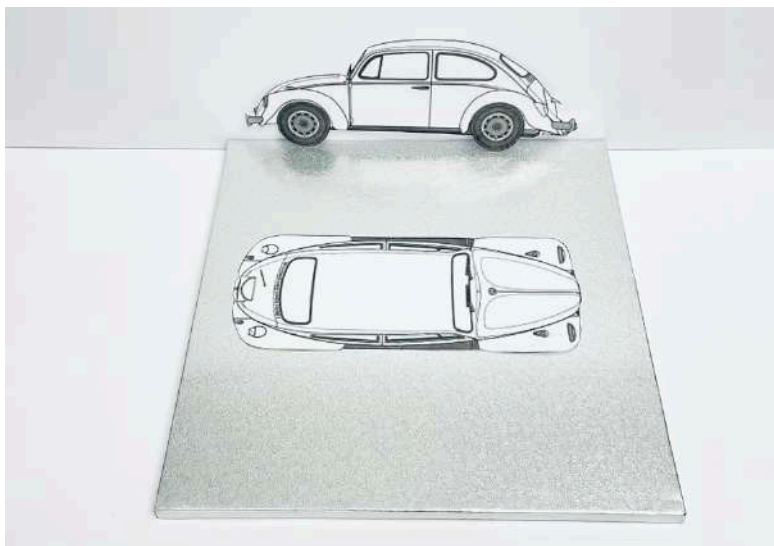


STEP 4 Colour white Pasta Top with black gel to achieve a grey. Dampen the board and smooth out the paste on the board. Press an impression mat into the paste to achieve a pattern. Allow ample drying time. Add depth to the patterned board by brushing black powder mixed with cornflour to achieve a shade slightly darker than the paste. Steam the board to fix the dust colours. In this tutorial a 14" board and 500g Pasta Top were used.



STEP 5 The cake will sit on a 3mm thick cake card. Accurate measurement and shaping of the card is important, it should match the templates. Using the front template as shown in the photo, measure the widest part (the lower end) which will be the width of the cake card base. Next measure length of the top view template; this will be the length of the cake card. Using the side template mark out the area where the wheels are located. Match the wheel on the template to a circle cutter. The wheel area to be cut out must be slightly bigger than the wheel. Make an outline on the cake card with the side of the larger circle cutter. Keep checking against the side template that the wheels match up with those marked on the card. Retain the larger cutter as you will need this to cut out the area of the cake to accommodate the wheels. Looking at the main image of the VW beetle, there is a gap around the wheels, this is why the larger cutter is used. Cut into the card. The card base is ready.

Note: If the card is much wider than the cake you will not be able to roll edges of the modelling chocolate properly over and under the edges of the bottom of the cake.



STEP 3 The cake board can be any size, ensure at least 2 inches space all around the cake.

TIP: Place top view template on the board to give an accurate visual of dimensions and confirm the board size is suitable.



STEP 6 Make the Styrofoam plinth that sits under the cake card. It raises the car giving a more realistic appearance and allowing correct placement of the wheels. Calculate the height of the plinth: on the side view template measure the distance from the bottom edge of the car to the bottom of the wheel. Measure the exact thickness of the cake card. The height of the plinth will be the difference between the two measurements. The length and width of the plinth should be at least an inch smaller than the cake card on all sides. This allows it to be invisible when the cake is placed on the board. Place the plinth on the covered cake board, decide placement of the car. With a Dresden tool score the outline of the plinth lightly, set aside.

TIP: To ensure the wedge is 'invisible' it can be covered with black Pasta Top.



STEP 4 Colour white Pasta Top with black gel to achieve a grey. Dampen the board and smooth out the paste on the board. Press an impression mat into the paste to achieve a pattern. Allow ample drying time. Add depth to the patterned board by brushing black powder mixed with cornflour to achieve a shade slightly darker than the paste. Steam the board to fix the dust colours. In this tutorial a 14" board and 500g Pasta Top were used.



STEP 7 Prepare 300g ganache, cover with cling film while the cake is being carved.

There are 2 options;

1. Start carving the cake on a carving board placed on a turntable, when carving is complete, ganache and then attach to the cake card (option 1 is only possible with a dense firm cake like a chocolate biscuit cake that is carved from a whole block).
2. Attach the cake with a thin layer of ganache to the cake card first and then proceed to carve.

In this tutorial option 1 is followed using the cake card as a guide for the width and length of the base. Using side templates, carve side contours first. Use the larger circle cutter (refer to step 5) to cut out the area for the wheels. Carve the fender area around the wheels, keep viewing the cake from the front to ensure you achieve the correct profile.

Next place the top view template on the cake, look down to observe any indentations you need to carve. Note: top template of the car is narrower than the base. This is similar to the measurements of the front view templates used in step 5. Score the outline on the roof, the front bonnet and the back of the car. Carve the shape of the front bonnet using the lines guides. Keep referring to the image of the car. Repeat the process for the back of the car. To be accurate with markings and depressions use the cut outs shown in step 1

Be careful when you are carving the final contour of the sides of the cake. The top of the car is narrower than the base and the line of carving starts on the roof following the outline scored, a curve is then followed towards the top of the side window, continue the slightly slanted carving line which then straightens out at the level of the bottom of the side windows.

TIP: If the cake is crumbling in parts where you have had to carve deeper, apply some ganache with an offset spatula, allow it to set; this will give stability. Keep all cake scraps in case you need to build up any over carved areas.



STEP 8 Once carving is complete, cover the cake in a layer of ganache. As shown the ganache was applied to the cake elevated on a box since it is not yet attached to the cake card.

Smooth the ganache, make sure it is applied into deep lines so they will be visible after the modelling chocolate is applied to the outside of the cake. Smooth out any rough areas after the ganache has set with a small offset spatula that has been warmed in boiling water.

Note: If you are following option 2 you need to attach the plinth to the base of the cake card before the cake is attached and before carving.

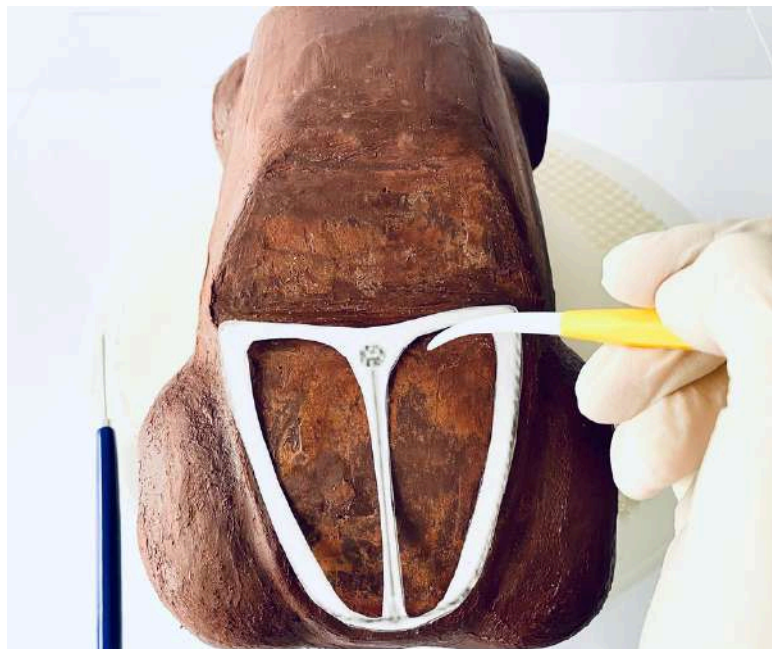


STEP 9 Turn the cake card over to attach the plinth. Apply a thin layer of ganache to the plinth and attach the cake card to it, press gently to adhere the two, allow to set for an hour.



STEP 10 Apply a thin layer of ganache to the cake card, place the cake on it. Press gently. Leave for an hour to set.

TIP: Before moving on to the next step check the height of the cake from the base by putting a side template wheel cut out in place as shown. Sometimes a millimetre difference in measurement can result in the wheel not fitting in the space; you can raise the plinth from the board by placing a rolled piece of black Pasta Top (cut to the same size as the wedge) under the plinth, the wheel should now fit.



STEP 11 Place the bonnet cut out template on the front and score the outline of the template into the ganache, this will guide the placement of the modelling paste in step 12.



STEP 12 Roll out a piece of white Pasta Model, place the front bonnet cut out template on the paste. With a blade cut around the template into the paste. The paste must be minimum 3mm thick to allow the outline to be visible through the modelling chocolate. Using edible glue, place the paste on the markings (step 10), soften edges by rubbing with an index finger. Roll out a sausage of Pasta Model using the template as a size guide. Glue this in the midline.



STEP 13 Using the front screen cut out, score the outline on the cake. Place the template on a very thin piece of black Pasta Model and cut around it. Brush with edible glue, place on the marked area as shown.



STEP 14 Place left side template on the side of the cake. The windows have been cut out as shown in step 1. Using a Dresden tool, score the windows using the template as a guide. Roll out a very thin piece of black modelling paste. Cut out left front and back windows. Glue to the scored areas. Repeat for right side of the car.



STEP 15 Score the outline of the rear windscreen template on the cake. Roll out a very thin piece of black Saracino modelling paste, cut around the template. Glue on the marked area.



STEP 16 Check the contours of the area around the back wheels, if they need to be built up, this can be done now using ganache or modelling paste before covering with modelling chocolate. Roll a very thin piece of black modelling paste, using the large circle cutter cut 1 circle, divide into 2 half circles, glue on the area behind where the wheel will be placed extending the paste under the fenders to hide any exposed cake.



STEP 17 Repeat step 16 for the front wheels.



STEP 18 Colour 350g white modelling chocolate with blue, green and a touch of black gel to achieve a rustic dark aqua blue with green tones. Practice on a small piece of paste to achieve the right shade. Measure the entire area of the cake in length and width, roll out modelling chocolate into a rectangle that is 1.5 inches wider and longer to ensure it is large enough to form an apron around the edges as shown. Place the sheet of modelling chocolate on the carved cake, starting on the roof gently press working into the contours.

TIP: Before placing the sheet of modelling chocolate over the cake brush all the windows with cornflour. This will prevent the modelling chocolate from sticking to the windows while cutting through to expose them in step 19.



STEP 19 The window outlines should be visible, cut through with a blade removing the modelling chocolate to expose side windows and front/rear windscreen. Continue working the modelling chocolate into the grooves and curves of the car until you are at the lower edges. Trim excess all the way around and roll the edges under neatly. Cut into the modelling chocolate to expose the wheel position, roll and smooth the edges carefully inwards. With a Dresden tool roughen the edges around the fenders to give a jagged rusty appearance.



STEP 20 With sculpting tools add lines and details to the front of the car. Keep referring to the templates and images of the car. Accentuate contours and outlines around the modelling paste placed underneath the modelling chocolate. With a thin rope of black modelling chocolate outline the windscreen.



STEP 21 Repeat step 20 for the left side of the car adding lines and mark outlines of the windows and doors. Using a small ball tool carefully make a shallow depression on the door where you will add the handle later. Add contour lines to the front and rear fenders. Outline the windows with a very thin rope of black modelling chocolate.



STEP 22 Repeat step 21 for the right side of the car.



STEP 23 With sculpting tools add lines to the back of the car. Score to outline the shape of the trunk. Outline the grills area; using a blade cut and score the vents in the grill. Glue a semi-circle under the grill to add detail.



STEP 24 Using a thin rope of modelling chocolate outline the rear windscreen. Cut out two areas from the cake with a small circle cutter to accommodate the exhaust pipes. Cut 2 circles from black modelling paste and line the space.



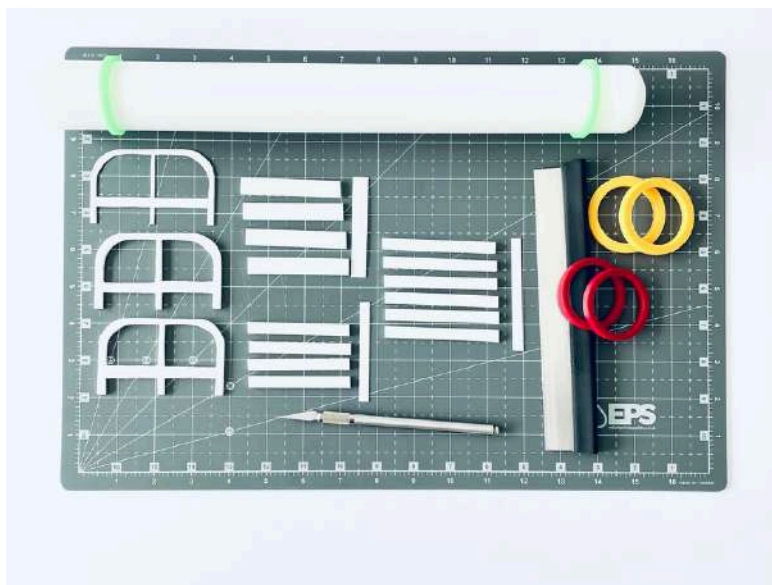
STEP 25 With a small piece of modelling chocolate make a T-shaped handle for the trunk of the car as shown. Attach with edible glue. For the rear main lights, shape two ovals (2.5cm x 2cm), flatten at the lower end slightly, attach with edible glue.



STEP 26 To make the front main headlights roll a piece of modelling chocolate into a cylinder (1.5cm wide and 2cm long), cut a diagonal piece out, double check its position on the car in case you need to adjust the shape. Glue in place and blend in the edges. Make 2 small elongated cones for the smaller lights, glue in place.



STEP 27 The cake is now ready to be attached to the main cake board. The area where the cake will be placed was marked in step 6. Spread a thin layer of ganache within the border and place the cake on it. Let it set for an hour.



STEP 28 Luggage rack: Roll out & cut Pastillage according to the templates shown for each part. Allow all pieces to dry overnight. The dimensions for the component parts are: 1. Side rail (2)-8.5cm long, 0.5cm thick. 2. Underside Base supports(4)-7cm long x 0.7cm wide, 0.7cm thick. 3. Front and back rails(2)-7cm long x 1.0cm wide, 0.3cm thick. 4. Top side supports(2)-7cm long x 1.0cm wide, 0.3cm thick. 5. Rack Slats(6)-8cm long x 0.7cm wide, 0.5cm thick. TIP: you can adapt the rack size based on final dimensions of the roof of your car.



STEP 29 ISOMALT LIGHTS

Main headlights: pour 11grms of Saracino Sugarplus Isomalt into a silicone heatproof container. Place in the microwave and heat in bursts of 10 seconds at a time checking each time to inspect. Do not over heat, this will 'burn' the isomalt and cause a yellowish discoloration. When the granules are liquified and bubbling take the container out of the microwave and let it rest for a few seconds. Swirl the liquid isomalt in the container to get rid of any remaining bubbles. Pour into the mould as shown. Allow to set. The diameter of the mould is 2.5cm.

Small side lights: heat 2grms isomalt as above. When melted add some red edible dust and mix with a cocktail stick to incorporate. Pour into the mould as shown. 0.4grms was used for both lights. Tip: using a food torch gently over the surface of the lights gets rid of bubbles in the isomalt and makes the surface clear and shiny. Spraying the entire surfaces of the lights with edible food glaze seals the isomalt and prevents it becoming sticky.

Note: any left over isomalt can be placed in a sealed container to be used again.



STEP 30 Use grey modelling paste to make the bumpers, guided by the templates. Use white & black modelling paste to make 2 license plates. Make 2 front & 1 rear Windscreen wipers. Shape 2 Door handles using grey modelling paste. Make 2 Side mirrors using grey modelling paste. Paint mirror side silver. Use orange/grey/red modelling paste to make rear light accents. Make 2 exhausts & a small trunk lock. Use edible silver paint on the accents.

NOTE: do not attach any of these items until after the car has been airbrushed.



STEP 31 Make 1/3rd cup stiff consistency royal icing, use as glue to assemble the luggage rack. Glue the underside 4 base supports to the side rails as shown, after they have set glue the top 2 base supports. Next glue the front and back rails, allow to set. Paint the slats with a brown colour. Allow to dry completely. Using a mix of silver and black powder with clear alcohol, paint the rack. Let it dry completely. For extra details, add tiny screw heads made from modelling paste and glue where the different components attach.



STEP 32 Glue the slats on the base with royal icing. Cut out two long pieces of modelling chocolate 9cm long x 1cm wide, 0.7cm thick. These are the mounting rails for the rack.

Steam the cake to remove all cornflour residue.



STEP 33 Score the outline of the rack by gently pressing it on the cake. Glue the two strips of modelling chocolate on these marks. Add a dab of edible glue where the rack will be placed and gently push into place.



STEP 34 With a cocktail stick add tiny amounts of gel colours to the clear alcohol until the desired shade is reached. Use a combination of green, royal blue, navy and black, mix until a shade darker than the colour of the car is achieved. Wrap the luggage rack and the entire cake board with cling film before airbrushing to protect from colour spray. Airbrush around doors, bonnet/trunk joints, fenders, windows and any area the colour would give more depth to the car. Create small faded areas using a slightly dampened paint brush to remove some of the air brush colour. This will add to the rusty vintage appearance. Allow to dry completely.



STEP 35 To the front of the car add: light accents, bumper, license plate, side mirrors and windscreen wipers.
TIP: the bumpers can be tricky to attach, use some modelling chocolate and edible glue, this will keep them in place.



STEP 36 To the back of the car add: light accents, bumper, license plate, exhaust pipes, trunk lock and windscreen wiper.



STEP 37 Use 30g black modelling paste for each wheel. Make four. Make a ball and place on the centre of the wheel template. Roll it out gently until the flattened circle is slightly bigger than the template.

Cover with cling film and use the circle cutter that matches the template, press down gently, remove the cutter and film and complete the cut. This will give the wheel a bulging appearance. Dust with cornflour and replace the wheel back into the cutter.

With the rounded end of a small rolling pin press the centre to make a depression. Doing this while the paste is inside the cutter will prevent its shape distorting.

As shown cut out the parts for the centre of the wheel. Use 2g black modelling paste for the hub cap; make a ball and cut in half. Paint the centre silver. Remove cornflour residue by steaming the wheels.



STEP 38 Make 2 tread plates with grey modelling paste and paint silver, allow to dry. Using edible glue place the wheels in position. Attach door handles. Attach tread plates at the lower border of the doors as shown.

TIP: If you find the wheel is too far back when placed in position, add a small flattened ball of modelling paste behind it, this will bring it forward. Check that the two wheels on each side are aligned.



STEP 39 The luggage template and measurements shown are appropriate for the rack dimensions given.

Use white modelling paste coloured light caramel. Shade with powder. For the basket case, weave strips of modelling paste into a rectangle.

Fold the rectangle into the shape as shown, add a sausage of modelling paste in the bottom to give the shape, add accents. Allow to dry overnight.



STEP 40 Using royal icing attach the luggage to the rack. I added a luggage belt chain made from modelling paste.



STEP 41 Add rust accents using powder mixed with clear alcohol, you will need: black, red, orange, brown, yellow, copper and gold lustre dusts.

Add the final touches to the board. Make a few stones from modelling paste, a small amount of edible moss for the paving, and a few daisies made from flower paste.

Your vintage VW Beetle is now complete!

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@ Cake International 2024

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But why just watch when you can join in on the fun at the Saracino Stand? Grab your Saracino and let your imagination run wild! Follow along as we guide you through the steps to create your own playful pet characters. Whether you're sculpting a purring kitten, a playful puppy, or a hopping bunny, you'll have a blast crafting these adorable creatures. And if you don't get a chance to make and take with us at the show, you can find the playful tutorials over on the Zoe's Fancy Cakes YouTube channel. Follow along at your own pace and create your own delightful animal models anytime using Saracino!



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- SCHOOL
- MAGIC
- BACKPACK
- WATERMELON
- FOXGLOVE
- DOG
- RASPBERRY
- SORBET
- WILD FRUITS
- BUNNY
- BISCUITS
- AUGUST
- BASKETBALL
- SEAGULL
- WOODLAND

FLAMINGO SUN PALM

CREATED BY CHIKZ PATISSERIE





BINTCY DAVIS

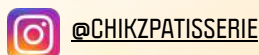
I'm Bintcy Davis, from Chikz Patisserie.

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

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

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

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



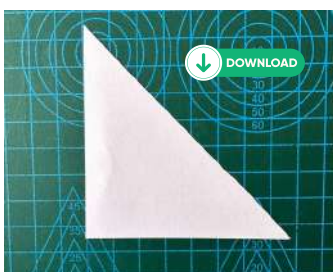
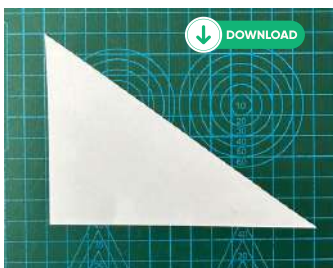
What you need:

INGREDIENTS

- Saracino Cake Paper
- Pasta Top: white
- Pasta Model: white, yellow and green
- Pasta Bouquet flower paste
- Saracino powder colours: pink, yellow, light yellow, black and gold
- Saracino cake gel
- Saracino edible gold flakes
- Edible glitter
- Clear alcohol

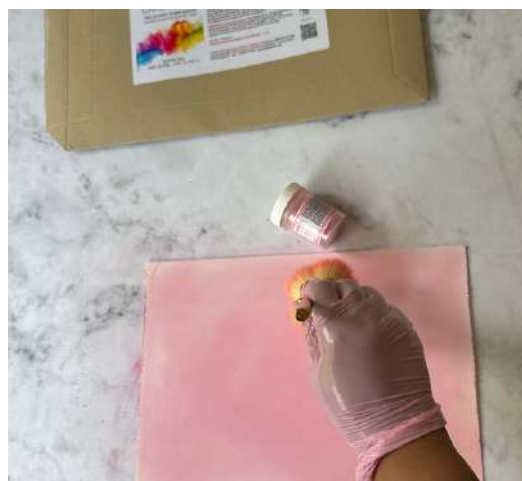
EQUIPMENT

- Templates
- Cutting mat
- Rolling pin
- Petal veiner tool
- Fondant blade tool
- Fondant ball tool
- Flower foam pad
- Tooth picks
- Rose petal cutter
- Flower plunger cutter
- Precision knife





STEP 1 Use the amazing new Saracino Cake Paper to make the top palm shape which is called a sun palm.



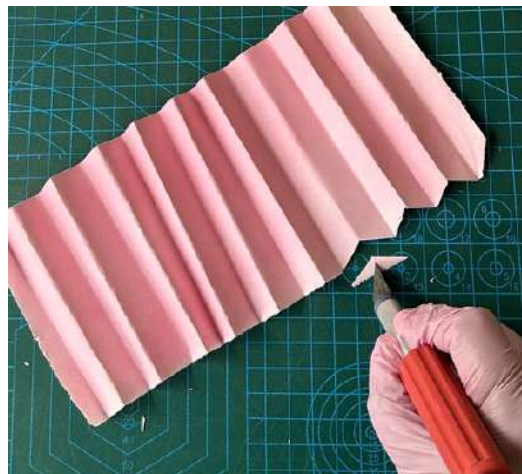
STEP 2 Colour the paper with pink powder colour.



STEP 3 Cut in half to get a rectangle shape.



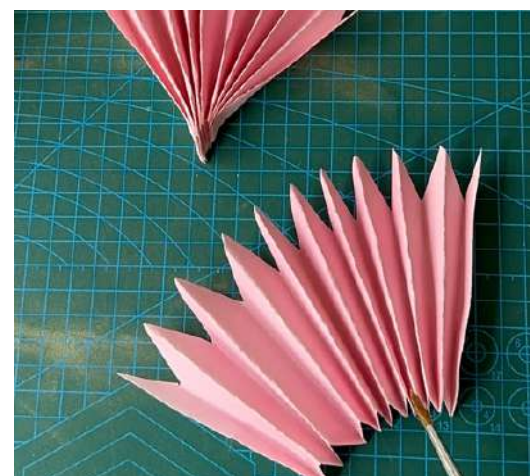
STEP 4 Create pleats by folding it inwards and outwards.



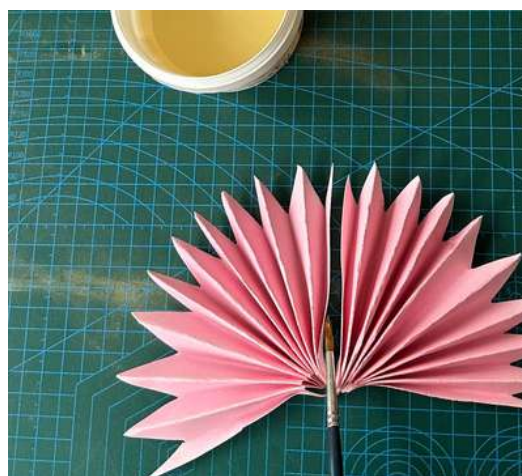
STEP 5 Now release the pleats, make small shallow cuts in the bottom as shown.



STEP 6 Make a deeper cuts in the top part for a more pointed finish.



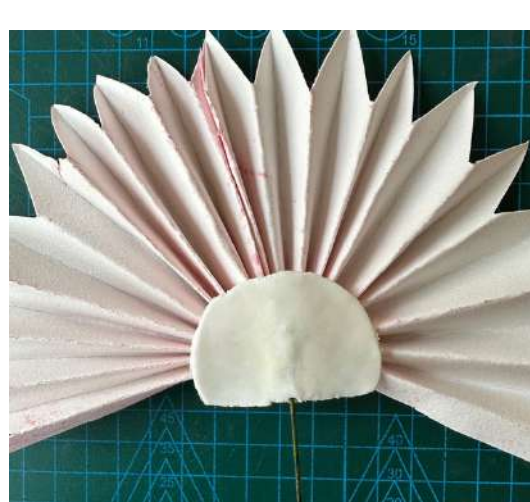
STEP 7 Use Saracino cake gel to glue the bottom part together.



STEP 8 Make two of these and glue them together at the centre seam.



STEP 9 Paint the top part of the pleats gold using gold powder colour diluted in clear alcohol and add a bit of edible glitter for extra sparkle.



STEP 10 Use Pasta Model to create a semicircle and insert a flower wire through the middle and attach it to the leaf.



STEP 11 Use a right angled triangle as a template to cut the spear palm and colour it with green powder colour.



STEP 12 Make pleats as in Step 4. Create two of them and join them together using the cake gel.



STEP 13 Paint the top part in gold using gold powder colour and also add some edible golden flakes.



STEP 14 Use a right isosceles triangle shape template to make a small spear palm and colour it using yellow powder colour.



STEP 15 Make the pleats as in step 4, this time starting from the middle. You just need one piece for creating this shape. Paint the top part using gold powder.



STEP 16 Create one more and paint it gold using gold powder colour.



STEP 17 To make the plumeria flower, use the Pasta Bouquet flower paste, roll it thin and use a small rose petal cutter to make five petals. Keep it on a foam pad and use a ball tool to thin one side of the petal.



STEP 18 Use a tooth pick to curl that side.



STEP 19 Use cake gel to glue the other sides of the petals and glue them together.



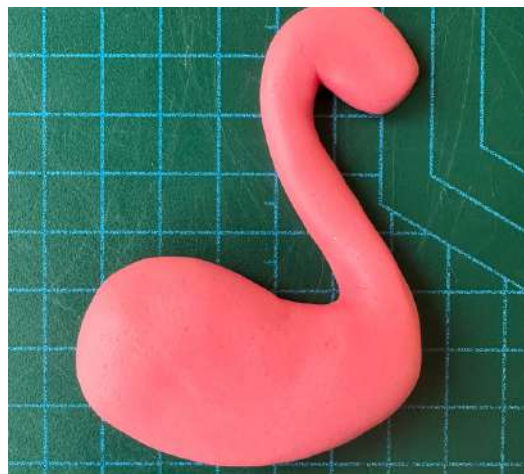
STEP 20 You get a fan shape, glue the last piece to the first piece to form the flower. And let it dry.



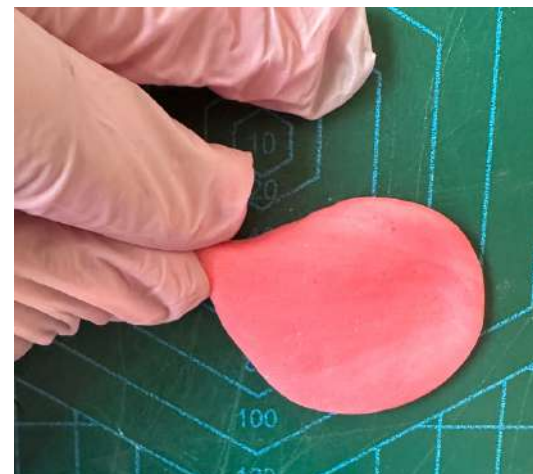
STEP 21 Dust the middle part using light yellow powder colour. Dust yellow powder colour in the centre of the flower.



STEP 22 To make the flamingo, colour Pasta Model with pink gel colour.



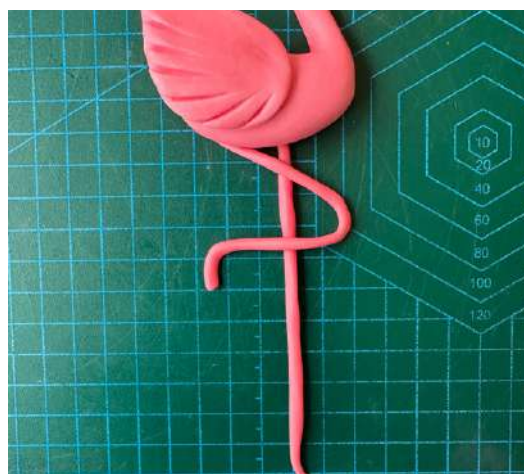
STEP 23 Make an 'S' shape as shown.



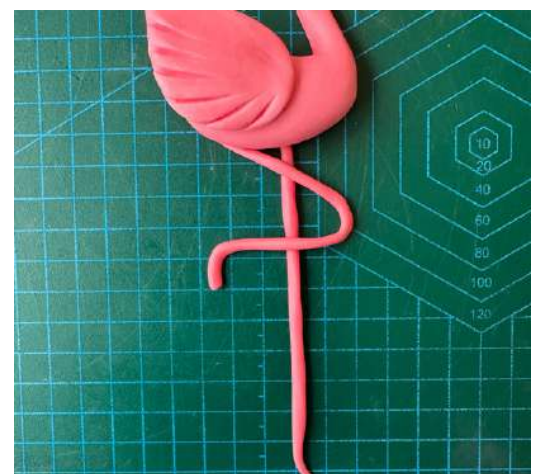
STEP 24 Use a Rose cutter to make the wing. Pinch it to make the end pointed.



STEP 25 Use a blade tool to make some feather pattern.



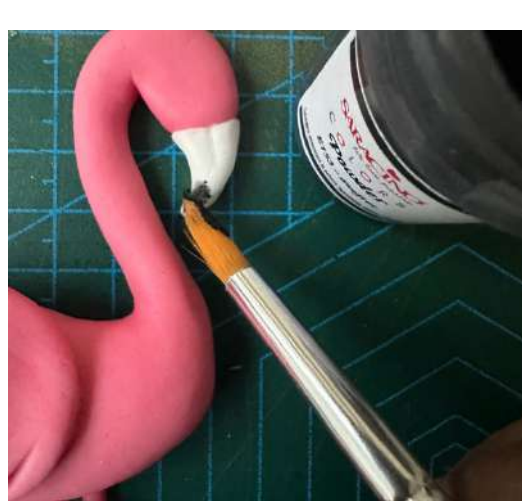
STEP 26 Attach this to the body.



STEP 27 Make two thin strands and shape them as shown.



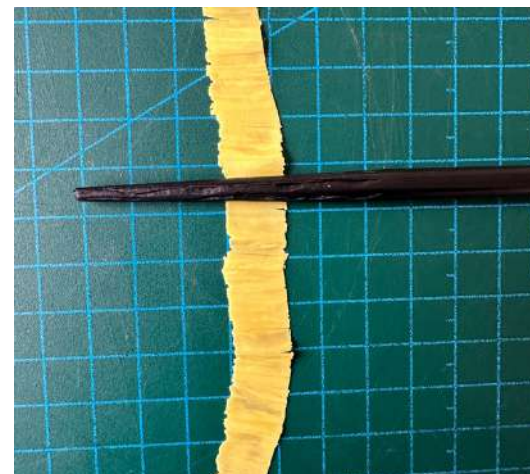
STEP 28 Make a teardrop shape using white modelling paste and pinch it at the end.



STEP 29 Use black powder colour to paint the beak. Draw a line in the centre as shown and attach it to the flamingo face.



STEP 30 Attach an eye and also add some glitter to the wing.



STEP 31 Use yellow modelling paste and roll it thin to a long strip and use a petal veiner tool to create texture.



STEP 32 Roll it to form a flower.



STEP 33 Use Saracino green modelling paste to create the leaves. Make small flowers using flower cutter and just cut the petals to make small leaves.



STEP 34 Add this to the flamingo.



STEP 35 Arrange all these elements to a cake covered in white Pasta Top.



STEP 36 Your cake is read!

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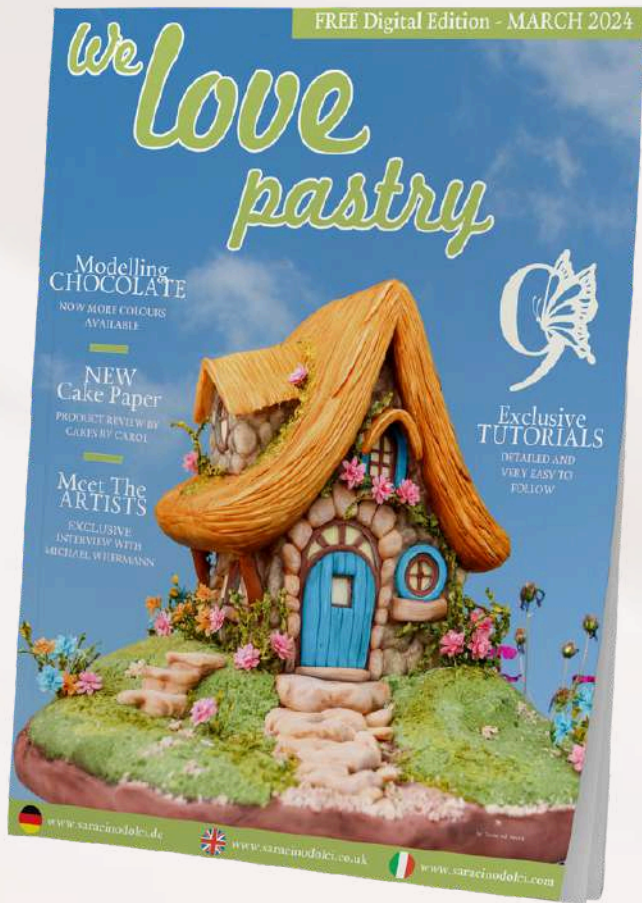
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KISSED BY A BUTTERFLY

CREATED BY CAKE ART BY JENNY





JENNIFER
HORVÁTHNÉ VANÁTKA



My first aim was to be a graphic designer. Entering the confectionery world started as plan 'B' for me 11 years ago. Now I work as a pastry chef, and in my free time I constantly improve my knowledge and try to master the various techniques at the highest possible level.

Art – no matter what sort – has always played an important role in my life. Drawing with pencils was my number one safe place for years. Art inspires me in life, and I always find my inner peace while creating.

So, making cakes is not only a job for me, but rather a form of self-expression. I have plenty of ideas waiting to be implemented. That is why teaching and taking part in competitions are included in my future plans.

Two of my cakes appeared in previous issues of Saracino's 'We Love Pastry' magazine. And now, please welcome my very first tutorial! I hope you will like it!

What you need:

INGREDIENTS

- Pasta Model: white
- Pasta Bouquet flower paste
- Saracino wafer paper 0.3mm
- Powder colours: 3 shades of green, light yellow, orange, red, pink, purple, fuchsia, white, black, brown
- Gel colours: light green, green, black
- Cornflour
- Edible glue
- Clear alcohol
- Liquid Shiny or glaze spray
- Isomalt
- Ganache (1:1)
- Round filled cake (15cm high x 17cm wide)

EQUIPMENT

- Green floral wires: 18, 24 and 26 gauge
- White floral wires: 24, 28 and 30 gauge
- Floral tapes: light green, green, white
- Petal cutters in 3 sizes: 3.5cm, 6cm and 7cm
- Leaf cutters in 3 sizes: 2cm, 7cm and 9cm
- Petal and leaf veiner
- Paint palette
- Rolling pin
- Foam pads
- Rolling mat
- Veiner pad
- Sponge
- Floral stand
- Ruler
- Scissors
- Pliers
- Thread
- Modelling tools
- Brushes
- Scalpel
- Palette knife
- Spatula
- Spoons
- Baking paper
- Aluminium foil
- Blender
- Bowls
- Cake stand
- Black cake drum





STEP 1 Start with the butterfly. Prepare Pasta Model and colour a small amount of it black. Shape a small ball approx. 8mm diameter.



STEP 2 Roll it with your hands, then use a thin modelling tool to form the head of the butterfly. Put away to harden.



STEP 3 To create the antennas, cut two pieces of 30g white wire, each one 3cm long. Put a small piece of black paste onto one end of the wire, the other side should be covered with edible glue. Insert the wire into the head of the butterfly. Repeat this for the other and leave to harden.



STEP 4 Make the wings. Prepare a small sheet of wafer paper, cornflour, a sponge, powder colours (yellow, orange and red) and clear alcohol. Mix colours with alcohol and paint the wafer paper with gentle but quick moves on both sides.



STEP 5 If the wafer paper starts to melt, use cornflour to fix it. Place the coloured wafer paper sheet onto a flat surface to harden a little bit.



STEP 6 Now take the black powder colour and a thin brush. Put a 'Monarch' butterfly template under the wafer paper sheet and start to paint it on both sides.



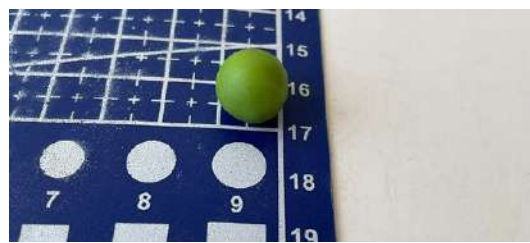
STEP 7 Paint the antennas of the butterfly with black.



STEP 8 Add the final touches with white, red and orange to create a vibrant look for the wings. Take scissors and cut them out.



STEP 9 Stick the wings to the body with edible glue. Your butterfly is done, so leave it on a foam pad to harden.



STEP 10 For the main flower decoration. Mix a small amount of Pasta Bouquet with light green gel colour, and shape it to a 9-10mm diameter ball. This will be the 'pistil'. Take a 24 gauge wire (green or white, it is up to you) and create a hook with pliers.



STEP 11 Roll the ball with your hands, then form a small 'head' part of it with a thicker modelling tool. Insert the wire into the bottom of the green paste using edible glue.



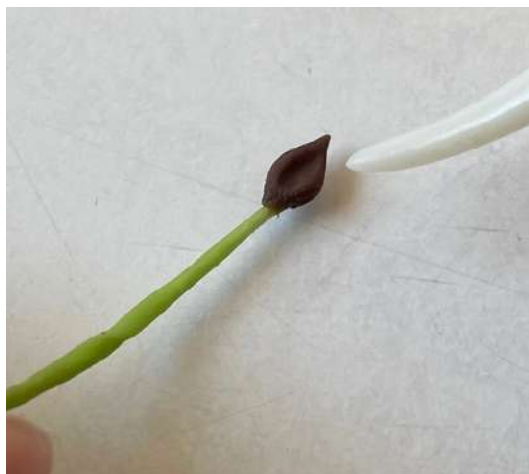
STEP 12 Start to shape the pistil form with a modelling tool. It should have three segments.



STEP 13 Grind some set isomalt (you can use any other edible ingredient that looks like pollen). Dip the top of the pistil into edible glue, then into ground isomalt to achieve the desired look.



STEP 14 For the stamens cut seven pieces of 30g wire, each approx. 12-13cm long. Cover each with green paste approx. 5cm long. Curve them.



STEP 15 Colour a small amount of paste brown and shape approx. 3mm diameter ball. Create a 'raindrop' shape using a modelling tool. Add to the end of the stamen.



STEP 16 Dip it in the edible glue, then in the black powder colour for the pollen texture.



STEP 17 Prepare the pistil, scissors and light green tape. Wrap the pistil's wire with tape.



STEP 18 Attach the stamens to the pistil with tape, one by one. The center of our flower is done. Put away for a bit.



STEP 19 Prepare all the equipment shown for making the petals (8 x 28g wire, 3 x 24g wire).



STEP 20 Roll white Pasta Bouquet on a veining board. Take the smallest petal cutter (3.5cm) and cut a petal.



STEP 21 Gently insert a 28g wire to the petal using edible glue. Place the petal onto one side of the flower veiner and push the two halves together with the petal in the middle.



STEP 22 Put the veined petal onto a foam pad and start thinning the edges with a ball tool.



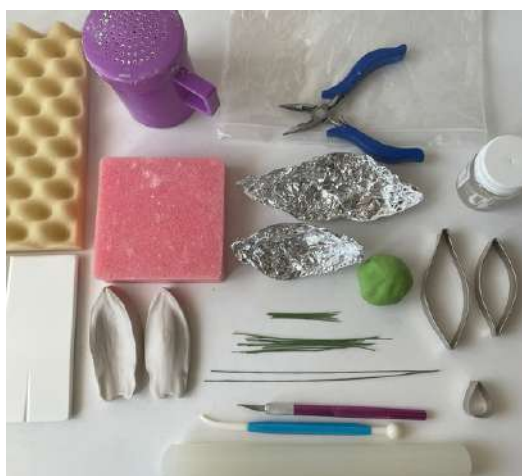
STEP 23 Create ruffles with another tool to look more realistic. Repeat using the smallest and the mid-sized petal cutter (6cm wide), until you get three small petals and five mid-sized petals.



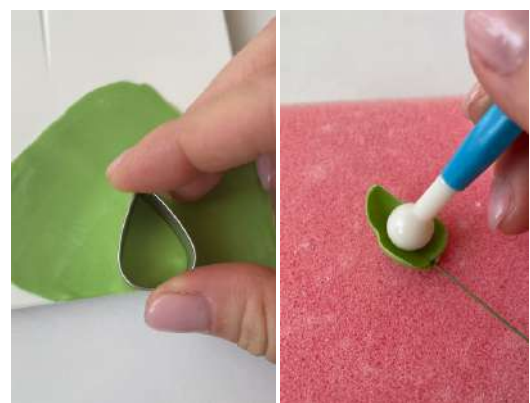
STEP 24 For the large petals, use a 7cm wide petal cutter and 24g wires. Repeat to create three large petals.



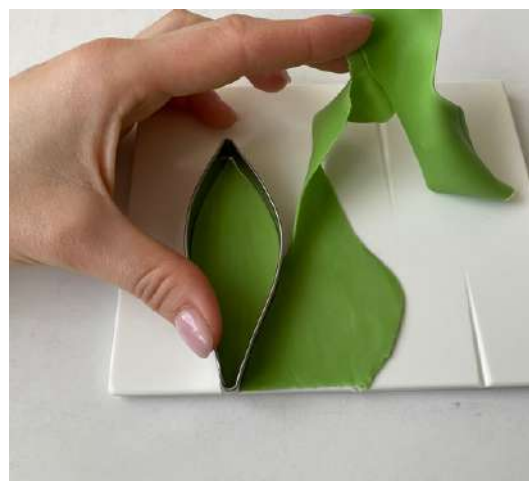
STEP 25 Rest all the petals on shell shape aluminium foil, spoon, or foam pad.



STEP 26 Prepare all the equipment as shown for creating the leaves (2 x 24g wires, 25 x 26g wires cut to different lengths as shown).



STEP 27 Roll green Pasta Bouquet on a veining board. Use a small leaf cutter (it can be a petal cutter), 2cm wide. Gently insert a 26g wire to the leaf using edible glue. Put the leaf onto a foam pad and start thinning the edges of it with a ball tool. Then leave it to harden on another foam pad. Repeat until you have five small leaves.



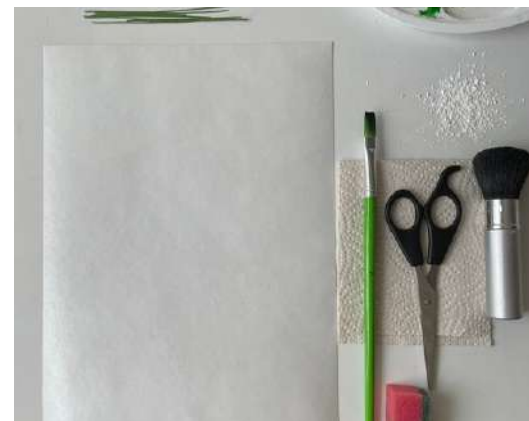
STEP 28 Repeat with the two larger leaves. For them, use a 7cm and a 9cm long leaf cutter. Use two 24g wires.



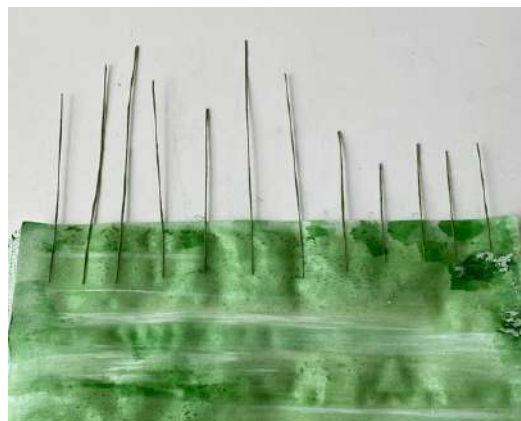
STEP 29 On a foam pad, create the center vein on the leaves as shown, and thin the edges, using modelling tools. Place the leaves onto one side of the leaf veiner and push the two halves together with the leaf in the middle.



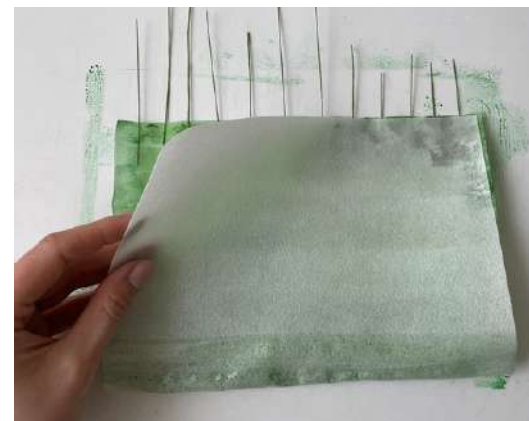
STEP 30 Rest all the leaves on a foam pad as shown.



STEP 31 For the grass we use wafer paper, green gel colour, wires of different sizes (approx. 20 x 26g wires), sponge, scissors, cornflour, brush, and a paper towel to test which is the right shade of green before we actually paint the wafer paper.



STEP 32 Paint the wafer paper on one side, then place the wires on its edge as you can see above.



STEP 33 Fold the paper in half, then gently push both sides together until they stick together completely. After this, finish the painting on both sides of the paper to cover it all with green. If it starts to melt, use cornflour.



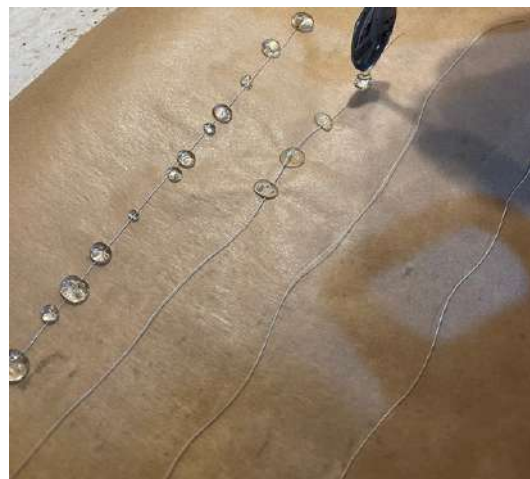
STEP 34 Cut out grass shapes with scissors. Keep the wafer paper offcuts for later. Vein them on a foam pad with a modelling tool.



STEP 35 Place them onto another foam pad.



STEP 36 Heat up some isomalt. Pay attention to avoid reheating it too many times, because it may turn yellow.



STEP 37 Cut 8 pieces of 28g white wire, 12cm long each. And cut 8 pieces of thin white thread, 20cm long each. Place them one by one on a baking paper. Drip small isomalt drops along the threads using a spoon.



STEP 38 Attach the wires one by one to the threads with isomalt drops. Make some separate drops in various sizes, too (these will be placed onto the face and onto the petals).



STEP 39 Make a hook out of the wires and hang them up on a stand.



STEP 40 Colour the petals. First, use light pink and light yellow powder colours for the three smallest petals. Use a separate brush for each colour. Mix the colours on a paper towel.



STEP 41 For the mid-sized petals use light green, light yellow, light orange and light pink powder sugars in this order. Colour the edges strongly with pink.



STEP 42 For the 3 large petals use green, light green, light yellow, light orange, mixture of red/pink/purple, fuchsia, dark purple in this order. Colour the edges strongly with blue.



STEP 43 Use two shades of green with a little touch of light yellow on the leaves (both large and small ones). Colour the edges with darker green.



STEP 44 Repeat on the wafer paper grass.



STEP 45 Now you have a nice palette of colours.



STEP 46 Bake a strong and solid sponge cake and fill the layers with a thick and stabile cream (for example a cooked chocolate cream), so the cake will be strong enough to hold the flower decoration. It should be 15cm high.



STEP 47 Start carving the cake until you get a ball shape that is a bit oval horizontally. Set the cuts aside in a bowl for later.



STEP 48 Mark the centre of the cake, the eye lines, the nose line and the lips line.



STEP 49 Take some cut cake pieces from the bowl and stick them on the cake with cream. It will be the nose.



STEP 50 Shape the eyes with a spoon and a palette knife.



STEP 51 Put some cut cake pieces under the eyes. This will be the cheek.



STEP 52 Cover the cake with ganache (chocolate and cream 1:1) that was made a few hours earlier. Add the cake to the black drum.



STEP 53 Shape the lips with a palette knife using ganache. It is not necessary to completely smooth the surface as we need an earthy texture.



STEP 54 Our sleepy face is done.



STEP 55 Take a sponge, mix brown and white powder colours with alcohol, and start painting the whole cake with the sponge.



STEP 56 It is nice when it has shade highlights and little cracks on its surface just like the ground has. Add a little touch of pink to the lips and the cheek.



STEP 57 Prepare pliers, the pre-made flower centre, one or two 18g green wire and two floral tapes in two shades of green. Attach the wires to the flower centre wire with the dark green tape.



STEP 58 Start attaching the smallest petals one by one to the flower center, using the light green tape.



STEP 59 Before we add the mid-size petals, insert it into a foam/styrofoam stand.



STEP 60 First of all, you have to attach one raindrop thread to one petal, using white floral tape. The raindrop thread should be placed in front of the inner side of the petal. If it is necessary curve the wires to shape a nice bend.



STEP 61 Repeat with all the petals and raindrop threads. Then place them on the edge of the table as shown.



STEP 62 This is how we work with the flower centre and the petals - upside down, so that as few isomalt drops as possible stick together. If it does happen, please do not panic! At the end of the process they can be gently separated from each other, that is why I love isomalt! After the petals, also attach five small leaves to the flower. Use a light green tape for this work.



STEP 63 Bend the stem of the flower in any way you like, using pliers.



STEP 64 Finish the flower with powder colour (light and dark green) on the stem and the leaves.



STEP 65 Cut the stem to an appropriate length. Insert the stem into the cake. Use a posy pick or similar to protect.



STEP 66 Cut the raindrop threads to length.



STEP 67 Insert the leaves into the cake. Smaller blades of grass next to the leaves. Place different sizes of grass alongside the face.



STEP 68 Take a brush and add green shading on some parts of the head. Using red, brown and yellow powder colour dust the leaves.



STEP 69 Add an interesting texture to the cake. Grind / blend some of the coloured wafer paper. Put some edible glue to a small area. Dip the brush into the ground wafer paper and stick them to the glued area.



STEP 70 Take the butterfly and stick a really small amount of black Pasta Model to the bottom of its body, using edible glue. Carefully stick it to one of the small leaves.



STEP 71 To achieve a rainy effect, use Liquid Shiny or glaze spray. Also put some isomalt drops onto the flower.



STEP 72 Before we add some isomalt drops onto the drum, let's clean it up. Now the raindrops look amazing on the face and the drum. Ta Da! The cake is ready to serve!

TEDDY BEAR PRESENT

CREATED BY CAKES BY CARINA





CARINA LOADER

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

I now mainly specialise in wedding cakes and love incorporating textures and sugar flowers into my designs but still love to teach the novelty ones.

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

My goal is to share the knowledge I've learnt over the years with others as a tutor, and so created my cake school which I hope provides a platform for the cake community for me to share the techniques and tips and tricks I've learned along the way.



What you need:

INGREDIENTS

- Pasta Top: white
- Pasta Model: white
- Powder colours: brown, dark green, pink
- Gel colour: white
- Wafer Paper 0.30
- White and dark Saracino Modelling Chocolate
- Gold pearl powder



EQUIPMENT

- 4" diameter x 6" tall dummy
- 6" diameter x 6" tall dummy or cake
- Prop Options: PropSecure adjustable central bar separator
- Ruler
- Serrated knife
- Sharp knife
- Cake smoothers
- 10" or 12" cake drum
- Dresden tool
- Paintbrushes
- Pastry brush
- Clean/new blusher brush
- Scissors
- Cocktail sticks
- Stitching tool
- Open star piping nozzle
- Decorative border mould
- Rolling pin





STEP 1 Start with the cake dummies and the PropSecure adjustable central bar cake separator.



STEP 2 Mark out 1 ½ inches from the top of the 4" dummy all around the diameter.



STEP 3 Use a serrated knife to cut off the top of the dummy.



STEP 4 The top part will serve as a lid.



STEP 5 Colour white Pasta Top with a bit of brown powder to make a pale brown paste and cover your 6" cake dummy.



STEP 6 Next, cover your lid with the same coloured paste on the top, sides, and bottom. Then, run your finger and a cake smoother around the top of the lid to create a lip. Then cover the base of the PropSecure separator.



STEP 7 Cover the rest of your 4" cake dummy, and now you have all the main pieces covered and ready for decorating.



STEP 8 Screw the central bar into the base of the PropSecure separator and set it aside.



STEP 9 Next, cover a 10 or 12" cake drum with white Pasta Top. Use a ruler to mark lines (approximately 1 ½ inches apart) across your board to create the wood plank effect, pressing these lines in quite deep.



STEP 10 Use a Dresden tool to score lines up and down in the same direction as the ruler lines to create realistic wood grain.



STEP 11 Mix brown powder colour with a little water to create a paint. Paint into the grooves of the wood effect.



STEP 12 With a pastry brush, brush some water over the board to spread the colour evenly over the lines and board, bringing out the wood grain effect.



STEP 13 Use a clean, dry blusher brush with some brown powder colour to lightly dust the bottom tier to create shading around the top and bottom of the tier.



STEP 14 Create a bow with white Pasta Model, coloured with a small amount of dark green powder to achieve a pale mint green shade. Cut a rectangle shape and fold the ends towards the centre, pinching them together. Cut a smaller rectangle for the centre and angle two rectangle shapes for the bow tails, folding them as shown.



STEP 15 Cut a strip of green Pasta Model to use as a ribbon around the bottom of the cake, attaching it with some water.



STEP 16 Arrange your bow and bow tails. Use a brush with some brown powder colour to lightly dust the bow.



STEP 17 Colour some Pasta Model with rose pink powder and a small amount of brown to create a vintage pink colour.



STEP 18 Cut thin strips approximately 1cm thick to use as ribbon for the top tier, dusting them with pink powder colour for shading and depth.



STEP 19 Attach these strips as ribbons on both the present and its lid. Use a brush with some brown powder colour to lightly give it a rustic look.

STEP 20 Cut wafer paper into strips and squares, then pinch the centre of each square to create ruffles.

STEP 21 Use a paintbrush with water to dab onto the top of the 4" cake and attach the wafer paper ruffles. Leave a gap on one side large enough to fit the bear cub faces later on.



STEP 22 Insert three cocktail sticks into the other side around the top of the dummy cake.

STEP 23 Attach the lid onto the cocktail sticks so that it is raised at one end, keeping it in place as if it is open. Set this aside.

STEP 24 Next, mix dark and white chocolate modelling paste to create a light brown colour for the bears. Roll a small piece into a sausage shape and bend it to form a foot, placing it over the central bar and shaping the foot.



STEP 25 Cut away just above the foot to shorten it.

STEP 26 For the legs, roll another sausage shape and bend it in two.

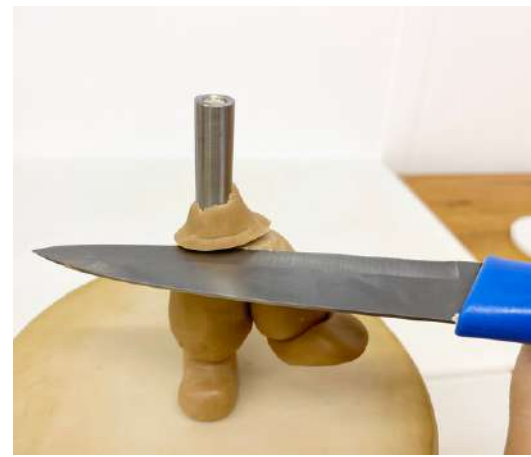
STEP 27 Press the right leg over the central bar and shape it with your hands, pressing the paste to the bar to secure it in place and blend the joint.



STEP 28 Cut a cocktail stick in half. Insert it halfway into the left leg, leaving some exposed for the left foot to attach to.



STEP 29 Attach a second piece of modelling chocolate for the foot and shape it with your fingers.



STEP 30 Cut away excess paste to create a flat surface for the body part to sit on.



STEP 31 Roll a rectangle strip of green paste for the trousers, wrapping and securing it around the legs. Cut away any excess at the back and use a Dresden tool to mark out and shape the pant lines.



STEP 32 Cut two thin strips approximately 3mm in width for the edges of the trouser legs and use a stitching tool to add detail, then attach them around the bottom of the trouser legs.



STEP 33 Create texture on the teddy with an open star nozzle tip.



STEP 34 Roll small balls of paste for the body and arms. Shape the arms starting as teardrop shapes, pressing your finger along one side to curl them where the hands would be. Shape the body with the bottom half wider than the top half.



STEP 35 Place the body over the central bar, ensuring it completely hides the bar now. The top of the bar should just show at the top of the body so that you can thread the top disc into it. Add fur texture.



STEP 36 Cut front and back pieces for the bear's dungarees, two strips for the shoulder straps, a small rectangle for a pocket, and two bead-sized balls for buttons. Use the stitching tool to outline these pieces.



STEP 37 Attach the front piece to the body with water and secure it in place with the Dresden tool. Attach the rest of the clothing pieces with the straps on either side of the bar.



STEP 38 Create a cube of pink Pasta Model paste for a present. Mark lines in a cross position with your Dresden tool.



STEP 39 Glue it to the front of the body or insert a cocktail stick half into the body. Wrap your arms around the present, securing it by pinching the ends of the arms to the body using edible glue or water.



STEP 40 Make another present and place it on top, attaching it in the same way so that it reaches the same height as the top of the central bar.



STEP 41 Screw the top disc into position so you can see where to attach the head. Then insert a cocktail stick into the body slightly down the side at the back to make it look like the bear is leaning backward. Add texture to the arms.



STEP 42 For the ears, roll a ball to the size of a pea, then shape it into a sausage. Fold it over and cut it to create a semicircle. Attach them with water or edible glue, add texture. Add a pale brown oval piece of Pasta Model for the mouth and a small triangle of dark modelling chocolate for the nose. Press eye sockets.



STEP 43 Add brown eyes. Push the head onto the cocktail stick. Use cake gel to fix in place if required.



STEP 44 To create the mouth, push the end of a paintbrush into it.



STEP 45 Your structure is now complete and ready for the final touches.



STEP 46 Repeat previous steps to make two smaller bear cub heads and arms. Attach these heads to the top of the 4" dummy in the gap.



STEP 47 You may need to remove the lid to do this and re-attach it afterward.



STEP 48 Position the arms on either side of the cub's heads to make it look like they are peeping out of the box.



STEP 49 Insert more wafer paper ruffles to fill any remaining gaps on either side of the bear cubs.



STEP 50 To finish the decoration, roll some modelling chocolate or brown paste into a decorative border mould. Use a rolling pin to press the paste evenly into the mould. Trim away any excess paste and remove it from the mould.



STEP 51 Attach the border over the seam where the 6" cake and PropSecure base meet to hide the joint.



STEP 52 Roll a thin string of paste, using a cake smoother to maintain an even width.



STEP 53 Attach it to the bottom of the top plate to hide any metal disc showing.



STEP 54 Make a second bow in pink for the top of the box, following the same method as in step 14, using rolled kitchen paper to maintain the bow's shape while it dries.



STEP 55 Ruffle up the bow tails to create movement and leave them to dry.



STEP 56 Create shadows and shading on the teddies with a dry brush and brown powder colour.



STEP 57 Add highlights with a thin paintbrush and white gel colour.



STEP 58 Use pink powder colour and a dry brush for shading on the bow.



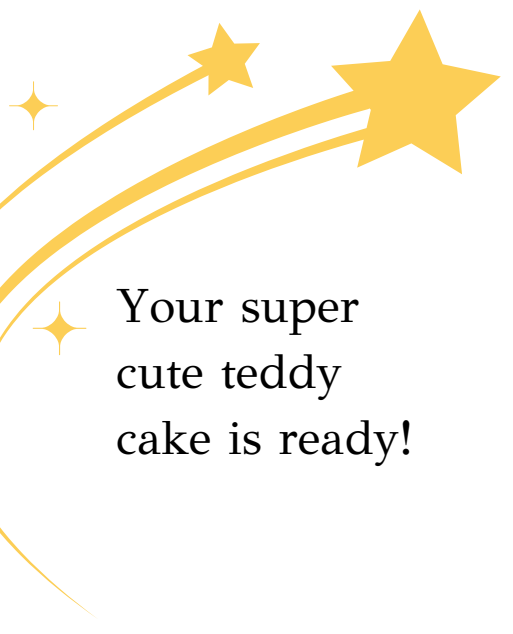
STEP 59 To complete the decoration, add decorative balloon-like balls made from leftover modelling chocolate and pale brown Pasta Model.



STEP 60 Colour some of the balls with pearl gold powder by rolling them in it for full coverage. Just half a teaspoon will be enough.



STEP 61 Place these balls in a nice arrangement on the board to finish.



Your super cute teddy cake is ready!

CRIMSON ELEGANCE by

Aimee Ford

Aimee is an award-winning cake designer specializing in tall, modern wedding cakes. Her innovative techniques, unique use of various mediums, and signature style have earned her international recognition, with features in *Cake Decoration & Sugarcraft*, *American Cake Decorating*, *Cake The Great*, and *Cake Masters* magazine, which recently declared her "the ultimate wedding cake designer."

She was also a finalist for *Cake Designer of the Year* at the 2023 D'licious Awards and has won gold at *Cake International*, as well as Gold and Best in Class at *International Salon Culinaire*. Recently, she progressed to join the judging team for *Cake International* in 2023.

When she isn't busy creating stunning cakes, you'll find her on the beach of the tiny island she calls home, the Isle of Man, or singing Shania Twain badly at karaoke!

Saturday 2nd November 2024
09.00 - 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:

- ✓ Wafer paper ruffles - how to create both using steam and also using Aimee's preferred technique
- ✓ Rice paper sails
- ✓ Panelling a tall tier
- ✓ Royal icing texture
- ✓ Paint effects - learning how using brushes and different sponges can alter the look and depth of colour, plus how to scale back colour if you add too much.

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LORD FROG

CREATED BY FABULOUSLY FONDANT





JANE LASHBROOK



As a self-taught cake artist, I have never been a traditional cake maker. Having a background as an artist, for me it has always been about the design, which has led to my reputation for creating highly detailed and realistic edible sculptures. I always strive to bring the subject alive and the more 'weird and wonderful' the concept the better.

Having started by making cakes for family and friends, it was through their encouragement that I grudgingly entered a cake competition. Their faith in me proved to be well placed as I ended up with a first in category. I then went on to enter Cake International which I achieved a gold and two years later won Best In Show 2019. In 2020 I was awarded by Cake Masters Magazine as one of the top 10 cake artists in the UK and Ireland.

It's all about the challenge for me as I love to see the project gradually come to life as I work on it. On top of that, the look on the face of the person receiving it as they see it for the first time really makes the time invested worthwhile.

What you need:

INGREDIENTS

- Saracino dark Chocolate drops for ganache and buttercream: 750g and 100-150g
- Double cream: 250ml
- Cake for carving
- Saracino Pasta Model: white, black
- Saracino Pasta Scultura
- Saracino gel colour: ivory, blue, green, black, brown, yellow
- Saracino powder colour: black, brown, white, green, grass green, yellow, blue, turquoise, red, gold, copper
- Saracino Cake Gel
- Saracino CMC powder
- Saracino Liquid Shiny glaze
- Saracino Cocoa Butter
- Saracino Cake Paper x 1 sheet
- Clear alcohol

EQUIPMENT

- 10 inch MDF Cake board (any shape)
- 1 x 6 inch wooden board
- 1 x pear drop shaped wooden board
- 1 x 10mm threaded rod
- 6 x washers 10mm
- 6 x nuts 10mm
- Spatulas
- Rolling pin
- Strong foil
- Modelling tools
- Paint brushes
- Paint palette
- Rolling pin
- Rectangle (cookie) cutter
- Circle cutters
- Toothbrush
- Textured sponge
- Straw
- Knife / scissors
- Tape measure / ruler
- Hot glue gun
- Feet for cake board
- Tea light warmer or hot water
- Cocktail sticks
- Paper towels

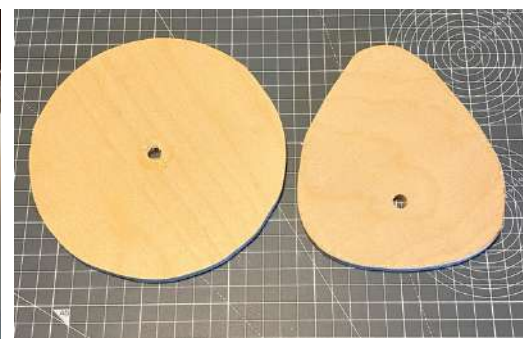




STEP 1 To make the ganache, first pour 250ml of double cream into a pan and bring it to a boil. Then, pour the hot cream over 750g chocolate drops. Let it stand for a minute, then stir well. If you find that some drops haven't melted completely, you can microwave the mixture for a few seconds at a time until it is completely liquefied. Leave the ganache to stand overnight or for 24 hours. When ready to use, microwave only the amount needed to cover your cakes.



STEP 2 Make your buttercream by beating 250g of butter and 500-600g of icing sugar together until smooth and creamy. Melt 100-150g of Saracino chocolate drops in the microwave, heating it for a few seconds at a time to avoid burning the chocolate. Add the melted chocolate to your buttercream and stir well to combine. Alternatively, you can explore other flavours from Saracino's Supreme range for different variations.



STEP 3 Prepare your cake boards. Cut out a 6-inch circular board and a pear-shaped one roughly 5.5 x 6 inches in size. I am using plywood for these, but you can use MDF or even drum boards instead. Drill an 8mm hole in the centre of the small circular cake board and 2 inches in from the shorter edge of the pear-shaped board.



STEP 4 Drill a 10mm hole in the center of your base board, then hot glue some feet onto the underside.



STEP 5 Cover both the base and the small boards with strong foil, using cake gel to glue it down securely on both top and bottom surfaces. Cut the metal rod to approximately 20 inches in length. Attach the rod to the base cake board and secure tightly with nuts and washers at both the top and bottom. Place the 6-inch circular cake board onto the rod, positioning it roughly 7 inches high from the base, and secure tightly again with nuts and washers. Position the pear-shaped board approximately 6 inches high from the first board. Cover the entire threaded rod with aluminium foil. If needed, use modelling chocolate, melted chocolate, or ganache to ensure that the nuts and washers are completely covered and food-safe.



STEP 6 To make the cobblestones for the base board, take some of the white and black modelling paste, if it's too hard to knead, or crumbly, soften in the microwave for 5 seconds at a time until it's soft and pliable.



STEP 7 Create different shades of grey by blending varying amounts of black and white together. For one of the grey balls, add a small amount of brown gel to change its colour tone. Incorporate CMC powder into each ball to firm up the paste.



STEP 8 Roll out the paste to roughly 3-5mm thickness, cover it with clingfilm, and cut out rectangles using a cutter. Repeat this process with all the different shades of paste until you have enough to cover the base.



STEP 9 Give the cobblestones texture and indents for a worn look using a Dresden tool and a clean toothbrush.



STEP 10 Brush the board with a little cake gel or water. Begin placing the cobblestones along the front edge and work backwards, staggering them. Trim off any overlapping pieces.



STEP 11 If you can see the base board, use small pieces of black paste to fill in between the cobblestones. Push the paste in using the Dresden tool to create texture.



STEP 12 To make the base for the stand, soften a good amount of black modelling paste. Roll it out to approximately 15mm thickness. Use the largest and smallest circle cutters (or your chosen sizes) to cut out two circles. Roll the paste a bit thinner and cut out the middle circle.



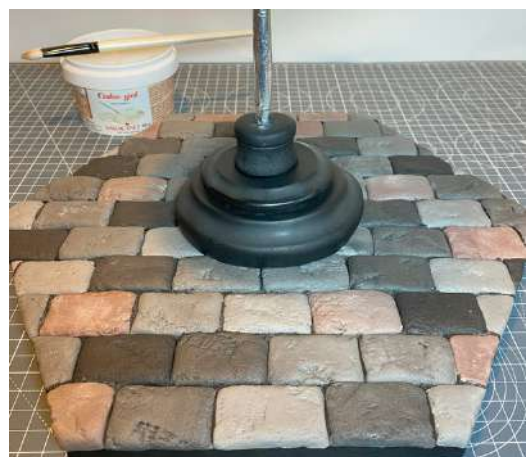
STEP 13 Using a large ball tool or your fingers, create a beveled edge on the largest circle.



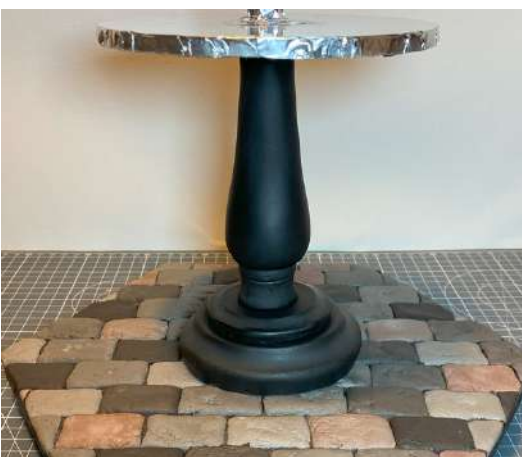
STEP 14 Add a beveled edge to the middle circle as well. Use the small circle to squeeze the center, rolling it between your fingers.



STEP 15 Glue the circles together. Using a hard plastic straw, cut out the centre. Make sure the hole is large enough to fit around the metal rod.



STEP 16 Using a sharp knife, cut outward from the centre hole and gently enlarge it to slip it onto the rod. Apply a little gel to the cobblestones and place the base on the board. Blend the cut paste with your fingers and tools.



STEP 17 Measure the gap between the board and the top of the base you've made. Roll a sausage and taper it at one end, then cut it to size. Leave it to harden and set into shape for a bit. Again, as before, use the straw to push through and cut out the centre. Then, with a knife, cut along its side to open it up. Add a little cake gel to glue it into place and blend in the cut.



STEP 18 Cover the cobblestones and stand in clingfilm, then stack and fill your cakes with buttercream before beginning to carve them into shape.



STEP 19 Make a cake putty by mixing ganache and cake crumbs together.



STEP 20 Use the cake putty to add extra details like the frog's eyelids. You can also use it to build up any areas where you haven't had enough cake, where you've carved too much off, or to fill any gaps.



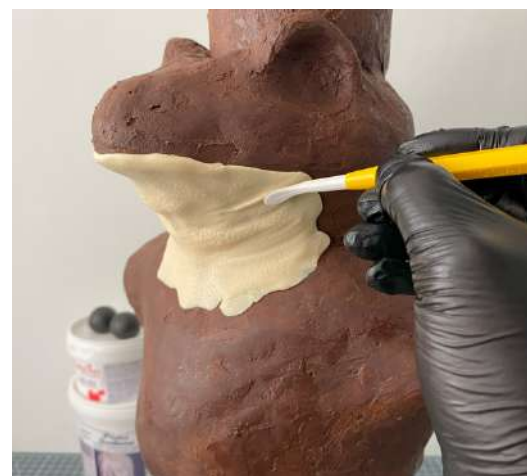
STEP 21 Ganache the cake and leave to set.



STEP 22 To make the eyeballs, take some black Pasta Model and roll two balls large enough to roughly fit in the sockets. Mix in a little CMC powder and let them set to firm up.



STEP 23 Soften a sufficient amount of Pasta Scultura. If it's too hard, place it in the microwave for a few seconds at a time until softened enough to cover the frog's head, throat, and any additional details. Colour the Pasta Scultura with ivory food gel.



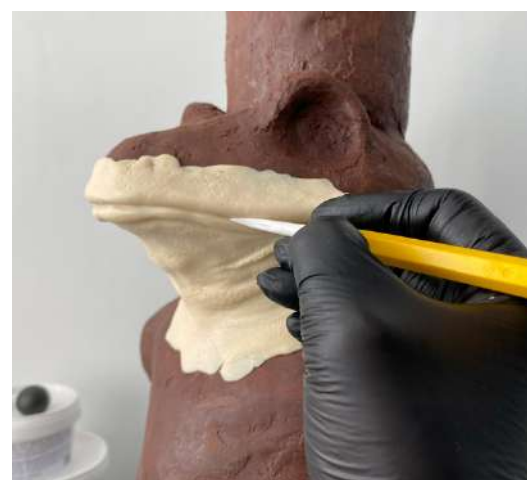
STEP 24 To sculpt the frog's features, refer to a picture of a frog for guidance. Start by working with small amounts of Scultura at a time. Begin under the chin and throat, using your fingers and a Dresden tool to blend the Scultura together. Use a textured sponge to add skin details.



STEP 25 Add sausage-shaped pieces of Scultura one at a time to begin sculpting the mouth.



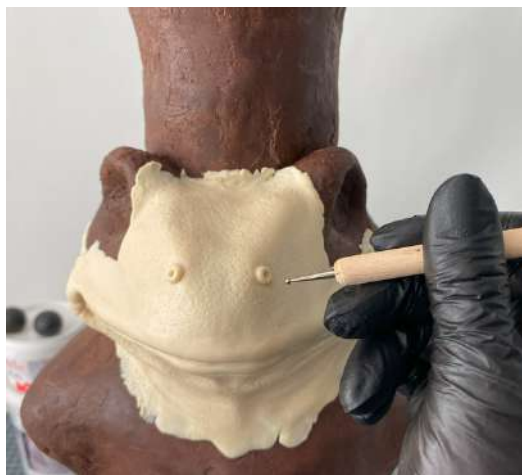
STEP 26 Use your thumb to gently push in and form the top lip.



STEP 27 Use the Dresden tool to sculpt and form both the top and bottom lips.



STEP 28 Sculpt the corners of the mouth and add skin texture using the sponge.



STEP 29 Continue adding and building up with your fingers and the Dresden tool. Use a small ball tool to add the details of the frog's nostrils using small balls of paste.



STEP 30 Work your way back towards the eyes, sculpting in details as you progress.



STEP 31 Place the eyeballs into the sockets. If they are too big, gently enlarge the sockets using a ball tool. Secure them in place with some cake gel.



STEP 32 Use small sausage-shaped pieces to add details around the top and bottom of the eyes using the Dresden tool.



STEP 33 Add the ears by rolling a thin sausage of paste. Place it just behind the eyes in a circular shape, and blend the edges into the centre using a small ball tool. Add any additional texture details to the frog's skin.



STEP 34 To make the shirt, measure the width from one side of the neck to the other and the desired length. Soften and roll out some white modelling paste, then cut out a triangle to match the measurements. Apply it to the cake using gel.



STEP 35 Roll out the paste again and cut out a rectangle that is half the width of the neck measurement. Cut it diagonally into triangles.



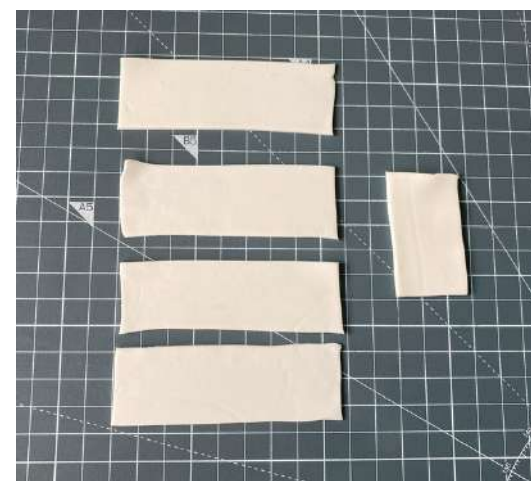
STEP 36 Apply the triangles to the neck using cake gel.



STEP 37 To make the cravat, roll out a long rectangle very thinly, approximately 2 inches in width. Ripple it together to create folds.



STEP 38 Apply the cravat to the collar using the Dresden tool. Add a little cake gel with a brush if it doesn't stick.



STEP 39 To make the bow, roll out another long, thin rectangle and cut it into five pieces.



STEP 40 Take two pieces, fold them over, and pinch them together to form a bow shape. With the remaining two longer pieces, pinch one end together, adding folds.



STEP 41 Bring the bow pieces together to create a raised centre. Use a little cake gel with a brush if it doesn't stick. Take the last piece, crease, and fold it over to form a knot.



STEP 42 Glue the bow to the shirt. If needed, use some paper towel to hold the bow in place until it sets.



STEP 43 Next, prepare the waistcoat. Soften some modelling paste or Pasta Top, if desired. Colour it with brown and yellow gels, using small amounts at a time to achieve the desired colour. Roll out half of the paste and cut a large rectangle. Roughly measure if needed. Cut off the bottom right corner. From the bottom point, cut an upward angle.



STEP 44 Apply gel to the cake as glue. Place the waistcoat slightly off-centre with an overlap at the bottom. Fold over the remainder of the rectangle to create the waistcoat lapel. Trim off any excess.



STEP 45 Create the other side of the waistcoat and apply it to the cake, ensuring it overlaps in the centre. Mark where the buttons will be placed and add crease details using your fingers and the Dresden tool.



STEP 46 To make the buttons, roll out some paste and cover it with cling film. Use a small circle cutter, or a cutter of your choice, to cut out the required amount.



STEP 47 Apply the buttons to the waistcoat using a little cake gel.



STEP 48 Soften a large amount of modelling paste, ensuring you have enough for both the jacket and the top hat. Colour the paste using blue, green, and black gels. Begin by mixing the blue and green to achieve a turquoise shade. Gradually add black to darken the paste to the desired shade.



STEP 49 Take a portion of the coloured paste and roll it out to cut out a circle that fits the top of the hat. Apply it to the top of the hat. Next, measure the circumference of the hat, noting that it's larger at the top and tapers down. Take measurements for both the top and bottom circumferences as well as the height. Roll out the paste roughly to these dimensions.



STEP 50 Apply the rolled-out paste to the hat, gently wrapping it around and smoothing it into shape. Cut around the top of the eyes to fit and trim off any excess paste. Blend the seams on the top and back with your fingers or use a smoother if desired.



STEP 51 At this point, if needed, build up with a little more Scultura against the hat so that the rim of the hat has something to sit on.



STEP 52 Measure the size and length desired for the rim of the top hat. Take a portion of the coloured paste and mix in a teaspoon of CMC powder; this will help it set hard. Roll out the paste to a thickness where you can insert a cocktail stick if needed. Cut out a strip to your measurements; for example, a width of 2 inches. Manipulate it into a circle and smooth the outer edge with your finger.



STEP 53 Apply cake gel around the base of the hat using a brush. Attach the rim, pulling it tightly around. If necessary, insert cocktail sticks to secure it. If the rim droops, support it with additional cocktail sticks underneath until it sets hard and the gel dries. Trim off any excess and glue the ends together.



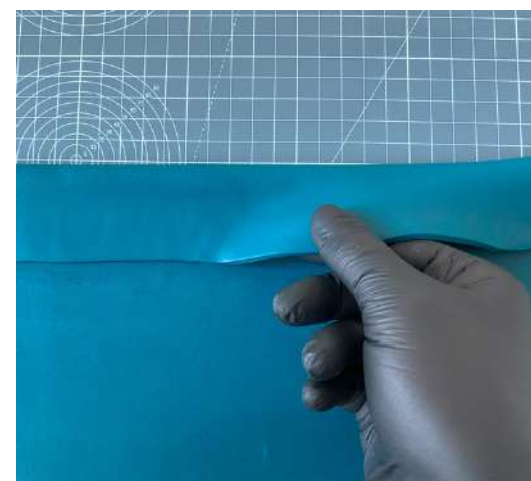
STEP 54 To dress the top hat with a ribbon or band, take some of the waistcoat-coloured paste and roll it out into a long strip. Make a small buckle by softening a piece of black modelling paste. Roll it out and cut out a small square for the centre and a larger square. Place the smaller square in the middle of the ribbon, pulling it slightly through the centre to raise it. Attach the ribbon to the hat, trimming it to size at the back.



STEP 55 Tie a knot in the ribbon and leave the ends hanging. This can also be used to hide the join to the rim.



STEP 56 To make the jacket, measure the length needed for the back, allowing extra for the collar at the top, which will be folded over. Also, measure the torso to determine the overall length required.



STEP 57 Roll out enough paste into a large rectangle that is big enough to cover the measured area. Trim a straight line along one of the longer lengths and fold it over; this will form the beginning of the back collar/lapel.



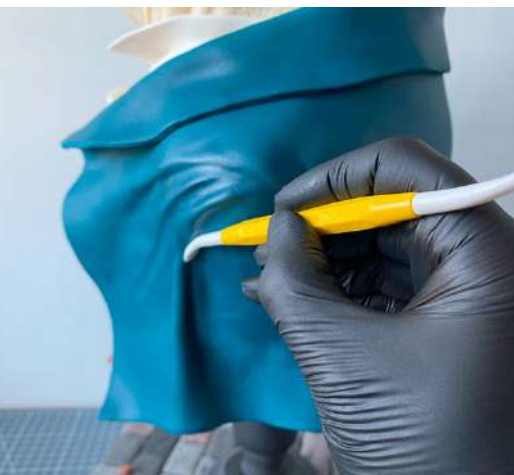
STEP 58 Add cake gel into the ganache in the areas where needed. Carefully apply the paste to the cake, using your hands to smooth it in and drape the ends over the shoulders. Shape the paste into the desired form, leaving an overhang around the bottom.



STEP 59 Decide where you want the jacket opening to fall. Trim off the excess paste with a knife or scissors so that it matches the size of the back collar/lapel. Repeat this process on the other lapel to ensure they match.



STEP 60 Cut out a small triangle on the collar/lapel using small scissors or a knife. Repeat this step for the other side.



STEP 61 Use your finger and the Dresden tool to apply crease details.



STEP 62 Create two buttons and attach them to the jacket. Use the Dresden tool and a small ball tool to create the button holes.



STEP 63 To make the water weed for the side of the hat, take half a sheet of wafer paper and paint it with green powder colour mixed with clear alcohol. Allow it to dry, then paint the other side.



STEP 64 Once the wafer paper has dried, cut it into strips. Roll the strips together with a little water and set them aside.



STEP 65 To paint the cake, start by painting the frog's skin. Prepare your powders and cocoa butter over a tea light warmer to melt, or alternatively, use a ceramic palette or plate over a bowl of hot water to create your edible paint. Colours to use include green, grass green, blue, yellow, brown, black, red, and a little white if needed. Alternatively, you can mix the powders with alcohol for painting the skin.



STEP 66 Start with a mix of green and a touch of yellow. Paint the tip of the frog's nose and lightly along the lip. Then, paint the rest of the head using various shades of green.



STEP 67 Paint around the eyes using a mixture of green with a touch of yellow and brown. Add a darker green to create depth.



STEP 68 With a steady hand, ensuring not to get paint on the shirt, paint the frog's throat using a mixture of red, brown, and black. Apply the paint lightly to add shadows. Also, add a touch of red inside the mouth.



STEP 69 Paint the ears with yellow around the edges, blending into brown towards the centre.



STEP 70 Mix the colours together to create different shades, using brown, yellow, blue, and green. Use a touch of black for shadows. Paint the rest of the frog's head and add details. Remove the cocktail sticks when you're ready.



STEP 71 With white, black and blue powders mixed together, dry dust the shirt adding shadows.



STEP 72 To paint the eyes, begin by outlining an oval shape using gold powder mixed with alcohol.



STEP 73 Leave the centre black. Mix red and yellow together with a touch of gold, then paint the outer eyeball. Use a bit of black for touch-ups as needed.



STEP 74 Now add shadows to the waistcoat using a mixture of brown, red, and black powders blended together.



STEP 75 Paint the buttons with copper powder mixed with alcohol.



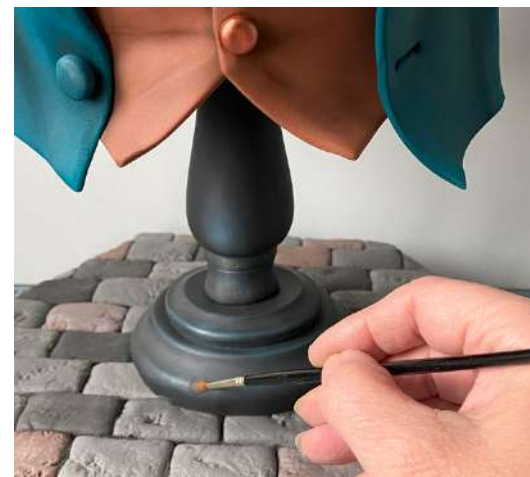
STEP 76 Dust shadows on the jacket using turquoise, black, and white for highlights.



STEP 77 Dust the top hat with turquoise, black, and white powders. Paint the buckle gold with a touch of black. Add shadows to the ribbon.



STEP 78 Use your Dresden tool to pull out the ribbon and create a hole large enough to insert the pond weed on the side of the hat.



STEP 79 Dust the stand lightly with blue, black, and white powder to add subtle highlights.



STEP 80 Paint the cobblestones using black and brown powder colours mixed with a little water to create shadows and depth. Apply Saracino Liquid Shiny to the black part of the eyes only and... voilà, Lord Frog is finished!



STEP 81 Your cake is ready.



Sweet Pastry Chat



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

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

**FOLLOW
CAROL**



[Cakes By Carol Peterborough](#)



[Cakes by Carol](#)

*H*ello lovely readers,

I do hope that you are all well and enjoying the lovely weather we are currently having?

In this month's blog post, I will be talking about something different although still cake related. The lovely Sylwia asked if I could provide some 'funny content' for the blog. There are so many cakey things I could talk about, but I was actually stumped this time, so after speaking with Sylwia who suggested, why not talk about husbands who help us cake makers? Fabulous idea I thought!

So here we go...

Now, if you have been following me for a while or are part of my memberships or community, you will know that my husband 'Shane' works with me and has for quite a few years now. This hasn't always been the case as he did have a job, which he wasn't enjoying and as he saw that I was struggling with running the business, we talked about him finishing and working with me. So, in November 2019 that's exactly what happened (and we all know what happened a few months later).



THE UNSUNG HEROES

I have quite a few cake friends whose husbands either help out or run their businesses with them. Husbands often play a crucial yet understated role in our daily lives, especially when it comes to our baking adventures. Whether it's offering a helping hand in the kitchen or just being there for moral support, their contributions are invaluable.

Some may be referred to as a 'cake husband' or Mr (then the name of the cake business) and to be honest, I've never actually thought of Shane as a cake husband, and I think he would also hate to be referred to as one of those too.

We both run the business, even though he will often say that it's my business I don't think of it that way.

Back in the day when I first started (and I am pretty sure that you can relate to this) where I had some days or late nights when I've ran out of a crucial ingredient or needed a cake board and turned to Shane with strict instructions of what and where to get it from and off he'd go.

Or he'd just sit with me to keep me company whilst I was trying to finish off a cake.

This kind of support keeps the baking flow uninterrupted and stress levels low.



THE GENERAL DOGS BODY

When we are out and about delivering cakes and we introduce ourselves, I'll say this is my husband who works with me, and Shane often jokes 'I'm the general dog's body'. Actually, the general dog's body does more than you think.

Shane is a dab hand at fixing things, repairing 'Bertha' (my huge mixing machine), the oven, leaks, sink blockages, you name it and has saved us loads of money!

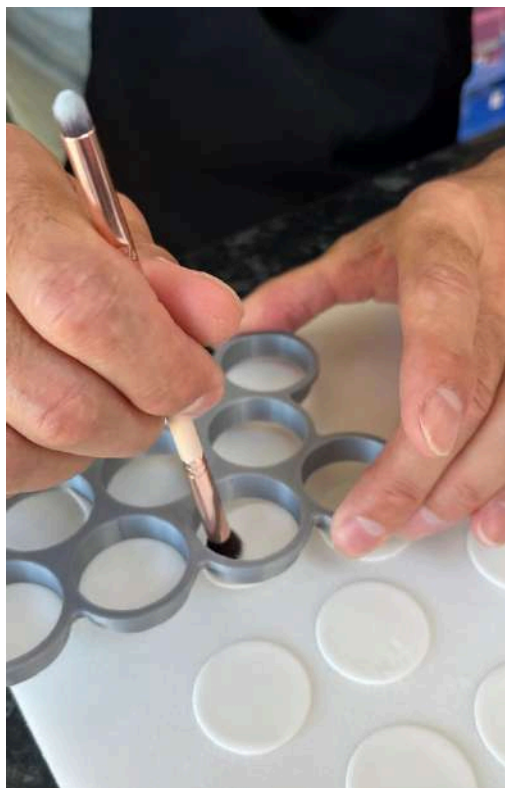


Shane is also, the driver, cake carrier and when given the camera will take pics around the venue and of me working on the cake (I do often end up having around 100 of the same image lol). He is getting better with the camera I may add!

Give Shane a drill or any power tools he's in his element, so when it comes to when I make structured cakes, he will cut out all the internal framework, boards etc. This is something I can do, but he can do it so much quicker (and neater!).

Whilst some husbands may bake the cakes, Shane and cooking don't go together, never have and never will. Having said that, he does make a mean baked beans on toast! And to be honest I am a bit of a control freak when it comes to making the cakes so maybe it's a good thing he can't bake.

He's often helped me out when it comes to making small 'bits n bobs', flower petals as well as ruffles, he will be cutting the circles out whilst I make them. He may take a little longer than me cutting them but him doing that part makes the job so much quicker!



Because of an operation I had recently, Shane has helped me out covering cakes, rolling out the sugarpaste (that was a challenge and a half for me, as the paste looked like the Himalayan mountains with all the wavy dents in it!) however after seeing me struggle smoothing out the cake he gave it a go.

OMG, he actually takes notice of what I do as he was brilliant! Honestly, he has never picked up the smoother and used it on a cake before, so I was pretty impressed. So much so I got him to do it again on another cake.



BEHIND THE SCENES

Whilst Shane doesn't appear on social media, or in front of the camera on zoom meetings or demonstrations, he is the one making sure that questions are answered, that I've got the right kit or needs to get a tool that I forgot to get out. Many viewers are used to hearing him in the background and will often say hello. In fact, at Cake International many always come up and say hi to him!

THE SUPPORTIVE HUSBAND

Beyond the practical help, cake husbands often provide emotional support. Whether we are experimenting with a new recipe or facing a baking disaster, their encouragement and patience keep us going. Shane has been there many times when I've had that 'meltdown moment' or when things aren't going as planned.

He has also been there when I've or the business has won awards and always says I've done so well, yet without this continued help and support our business wouldn't be where it is today and I am forever grateful for him for his help, support and for being there.



So, while I might not have a new product to review this month, I hope this reflection on the everyday support we get from our cake husbands has been just as heartwarming. Let's take a moment to appreciate their contributions, big and small, in our baking journeys.

I'll be back next month where I will be giving you a review on one of Saracino's brand new products.

That's it for this month. *Carol x*

HELLO SUMMMER

CREATED BY MARY PRESICCI SUGAR ART





MARY PRESICCI

The art of pastry is probably in my blood, I come from a family of pastry chefs, but my very first experience with sugar paste dates back to June 2009.

Since then, I have not stopped developing my passion. I spend hours and hours glued to the computer, devouring videos and tips and making amazing cakes for friends and friends of friends. I like to think that each cake is more beautiful than the last. Aroused by curiosity I attended courses with two pioneers of sugar art in Italy, from which I received numerous compliments.

In February 2014 a gold medal at the Italian Cake Design Championship and in November 2015 Gold Medal at Cake International, Birmingham. In October 2016 recognition at the Cake Festival in Milan "Awards 2016 best teacher of the sector". Cake International 2016 Birmingham I received "2nd Place International Class Gold Medal" award. Gold Medal at Cake International Show 2017 in Birmingham.



[MARY PRESICCISUGAR ART](https://www.facebook.com/MARYPRESICCISUGARART)



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

What you need:

INGREDIENTS

- Pasta Model: 350g rose beige, 110g light blue, 50g light brown (brown mixed with white), 50g orange, 30g yellow
- Cake gel
- Cornflour
- Red gel colour
- Pink powder colour
- Black edible food pen
- Prepared and covered cake/dummy

EQUIPMENT

- Modelling tools
- Rolling pin
- Wooden skewer
- 8cm cookie cutter
- Brushes of various sizes
- Small knife
- Nozzles 2mm, 4mm, and 12mm





STEP 1 Use 50g of rose beige Pasta Model for the body and shape it into a pear shape. Mark the back with your finger.



STEP 2 Use your fingers to create the neck. Cut diagonally to form the indentation for the legs.



STEP 3 Using a wooden skewer, secure the body to the cake/dummy.



STEP 4 Use 70g of rose beige Pasta Model and form it into a 7cm cylinder, with narrower ends. Divide it in half.



STEP 5 Mark the hollow of the knee, the ankle, and the arch of the foot.



STEP 6 On the front of the legs, mark the knee with a ball tool.



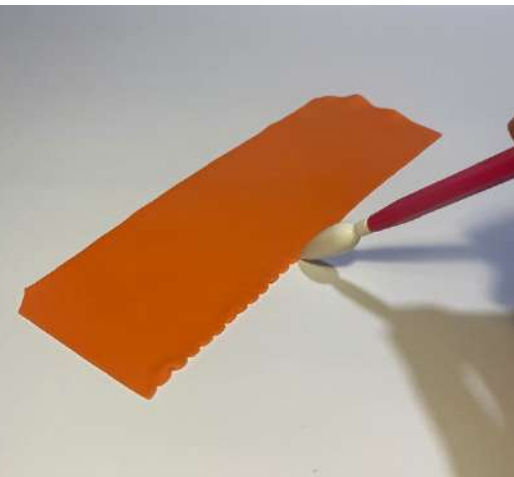
STEP 7 Ensure the legs are equal in size and shape.



STEP 8 Use your fingers to smooth and stretch the outside of the thighs.



STEP 9 Using cake gel attach the legs to the body.



STEP 10 With the orange paste, form a rectangle measuring 24cm x 8cm. Mark a scalloped edge using the bulbous cone tool.



STEP 11 Ripple the orange rectangle instead of cutting it.



STEP 12 Attach the dress using the bulbous cone tool.



STEP 13 Roll a cylinder approximately 6cm long using rose beige paste. Divide it in half and mark the crook of the elbow and the wrist with your fingers.



STEP 14 Press the palm of the hand with your finger.



STEP 15 Shape the fingers and thumb using a small knife.



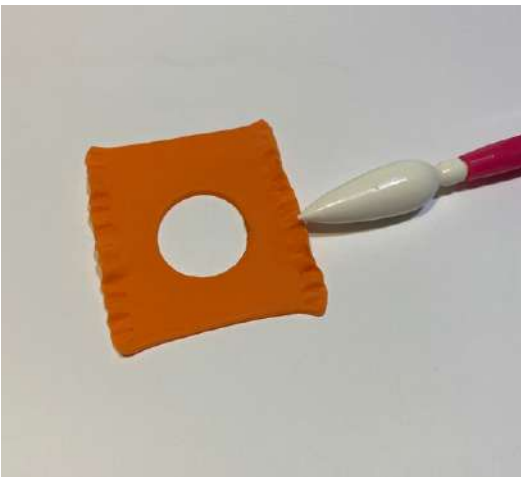
STEP 16 Separate and round the fingers using a tool with a conical tip.



STEP 17 Bend the fingers of the left hand.



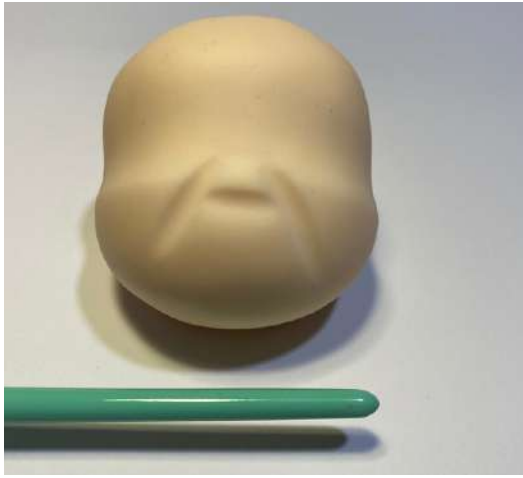
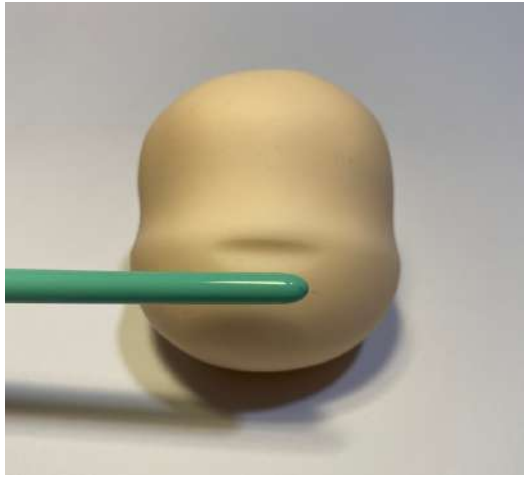
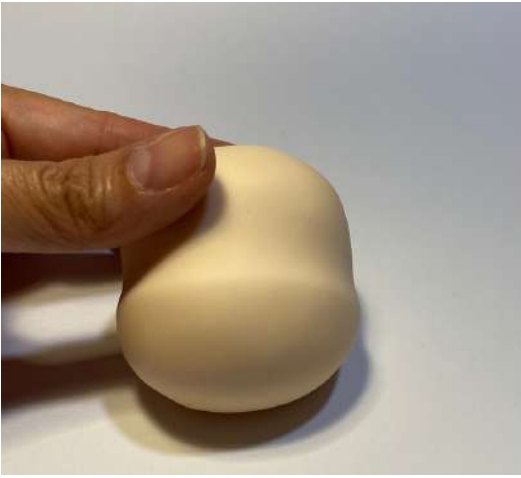
STEP 18 Insert toothpicks to attach the arms. Use cake gel to secure the arms in place.



STEP 19 Using orange paste, form a square approximately 5cm on each side. Make a 2cm hole in the centre using a circle cutter. Use the bulbous cone tool to create a ruffled effect on both sides.

STEP 20 Attach the bodice to the dress using cake gel. Add stitching detail.

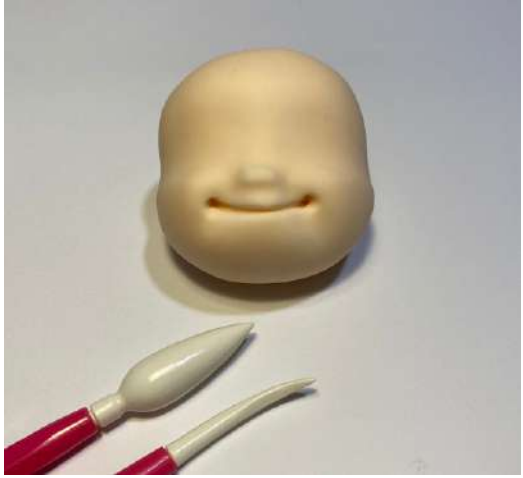
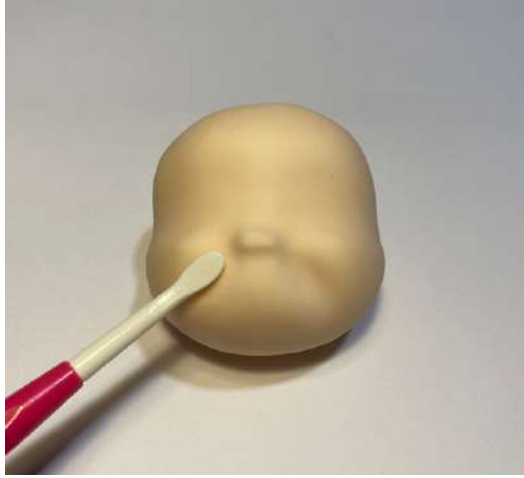
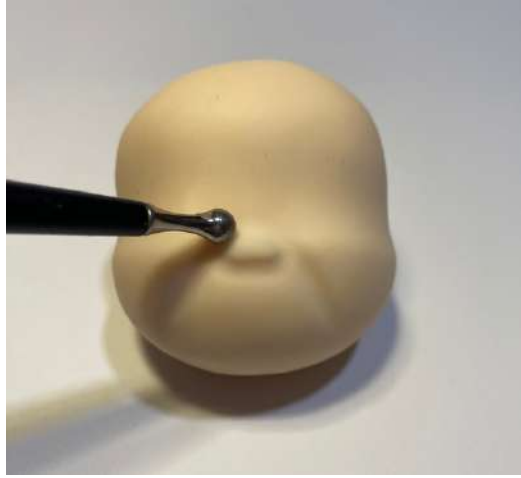
STEP 21 Use 150g of rose beige Pasta Model and shape it into a ball. With a small rolling pin, create a groove across the centre.



STEP 22 Use your fingers to stretch the top of the ball.

STEP 23 Using a rounded tool, mark the nose.

STEP 24 Mark the sides of the cheeks using a rounded tool.



STEP 25 Round the nose using a small ball tool.

STEP 26 Round the cheeks using the Dresden tool.

STEP 27 Mark the corners of the mouth and connect them with a line.



STEP 28 Use the Dresden tool to shape and open the mouth.



STEP 29 Using a small ball tool, create the bottom lip.



STEP 30 Using the Dresden tool, gently lift and shape the top lip upwards.



STEP 31 With a silicone tip tool, define the upper lip.



STEP 32 Finalize the shape of the mouth. Add nostrils.



STEP 33 Use the ball tool to create the eye sockets.



STEP 34 Roll two white balls. Attach the two white balls into the eye sockets using cake gel.



STEP 35 Using piping bag nozzles with diameters of 2mm, 4mm, and 12mm, cut the light blue iris, black pupil, and white highlights.



STEP 36 Attach the iris, pupil, and highlights. Then, outline them with a black edible food marker.



STEP 37 Using a small brush, black powder colour mixed with water or an edible pen draw the eyelids with thin strokes.



STEP 38 Use the edible pen to draw the eyelashes.



STEP 39 Complete the face by drawing the eyebrows.



STEP 40 With a larger brush, dust the cheeks with the pink powder colour. Then, use red gel diluted with alcohol to colour the lips. Finally, attach the teeth using white Pasta Model.



STEP 41 Roll two balls to create the ears. Then, create a hollow in each ear.



STEP 42 Attach the ears using the ball tool to blend them seamlessly.



STEP 43 Cut the top section of the head diagonally.



STEP 44 Using the blue Pasta Model and a piece of transparent film, cut out a circle for the hat using an 8cm diameter cookie cutter.



STEP 45 Round and smooth the surface of the hat.



STEP 46 Attach the hat to the head.



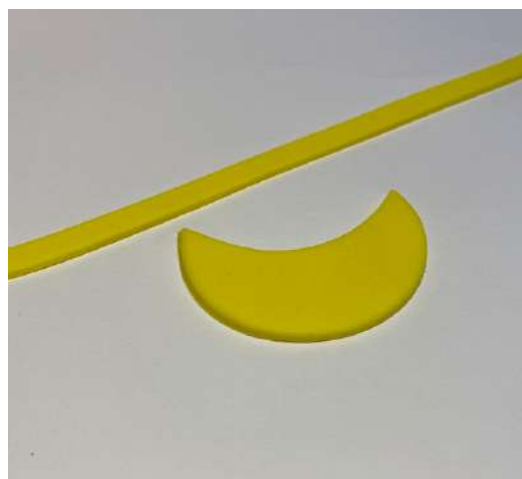
STEP 47 Using light brown modelling paste (brown mixed with white), create small droplets.



STEP 48 Attach the hair at the back.



STEP 49 Squeeze the droplets of paste and continue towards the front of the head.



STEP 50 Roll yellow paste and create a half-moon shape with a diameter of 6cm. Also, roll out a strip of paste that is 1cm wide and 23cm long.



STEP 51 Attach the visor and the yellow trim to the hat.



STEP 52 Complete the figure by adding a small flower of your choice on the hat.



STEP 53 Add a small flower in the hand. This one was made using Saracino Wafer Paper 0.30.



STEP 54 Your beautiful celebration cake is ready. Enjoy!

MOUNTAIN RAM

CREATED BY STICKY SPONGE CAKE STUDIO



Learn how to create a whimsical ram-themed cake adorned with textured wool and grass details. Follow step-by-step instructions to sculpt the ram's features, texture the fleece, and craft a charming grassy base. Perfect for those looking to master fondant modelling and cake decorating techniques.



GRAEME VENUS

I am a cake artist based in Northumberland.

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

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

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

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



STICKY SPONGE CAKE STUDIO



STICKY SPONGE



STICKY SPONGE



www.stickysponge.co.uk

What you need:

INGREDIENTS

- Red velvet cake: 6" round
- Saracino Pasta Model: white, black, navy blue, green
- Saracino white Modelling Chocolate
- Saracino dark Modelling Chocolate
- Saracino Pasta Bouquet
- Saracino powder colour: blue, brown, and white
- Rice Krispie Treat (RKT)
- Dark chocolate ganache
- Saracino white chocolate drops
- Chestnut brown and black liquid food paint
- Edible Glue - Cake Gel
- Clear alcohol

EQUIPMENT

- 8" round cake drum
- 2 x 4" cake card
- 12" plastic dowels
- BBQ bamboo skewers
- Scalpel
- Scrubbing brush
- Toothpick
- Rolling pin
- Modelling tools
- Texture mould
- Ruler
- Fine brushes
- Palette knife
- Airbrush
- Hot glue gun
- Bottle (for melted chocolate)





STEP 1 Take an 8" cake drum and add a round 6" layer of cake. Add 2 more layers of 6" cake, offsetting them slightly to one side. Then add 2 more layers of cake that are slightly smaller than the others, and offset them to one side again.



STEP 2 Take some offcuts of cake and randomly place them around the base and sides of the cake.



STEP 3 Carve the cake roughly to remove any edges and add some mini flat platforms on the sides. This can be as rough as you like since it's going to create a stone effect.



STEP 4 Cover the cake with chocolate ganache. The rougher the application, the better, as it will enhance the stone effect.



STEP 5 Take a large ball of white Saracino Pasta Model, a medium-sized ball of black, and a small ball of navy blue. Knead them together until fully mixed. Roll out the mixed paste until it's about 1mm thick. Cover the cake with this mixture and press it into all the detailed areas.



STEP 6 Take a clean scrubbing brush and dab it all over the surface of the cake to create texture.



STEP 7 Mix navy blue Saracino powder colour with a little black, adding clear alcohol to create a wash. Use this mixture to paint onto the surface of the cake.



STEP 8 Take some kitchen roll and dab off the excess paint from the cake. This will leave darker colours in the grooves and pits, while lightening the surface where the paint has been removed. Allow it to dry completely.



STEP 9 Take some Saracino white powder on a large brush. Swirl off any excess on a piece of kitchen roll and dry brush over the cake's surface to enhance the stone effect.



STEP 10 Prepare a large bowl of RKT. Take a portion about the size of a large golf ball and set it aside. Press the remaining RKT into a large kidney bean shape to form the body of the ram.



STEP 11 Diagonally cut off one end.



STEP 12 Flatten the cut area.



STEP 13 Take the ball of RKT that was set aside earlier. Use your fingers to press into the centre of the ball to create a recess in the middle, while also flattening the bottom of the ball at the same time. This will become the head of the ram.



STEP 14 Press the head onto the flattened area of the body piece to attach them together.



STEP 15 Take some white chocolate and melt it gradually in a microwave. Use a palette knife to roughly cover the RKT with the melted white chocolate.



STEP 16 Use your hands to smooth over the chocolate, making sure it gets into any crevices. This helps to strengthen the RKT and hold the shape better. Place the covered RKT in the fridge to set.



STEP 17 Take a ball of Saracino white modelling chocolate, a ball of dark modelling chocolate about half the size of the white chocolate ball, and a small amount of Saracino black modelling chocolate. Mix these together until you achieve a mixture roughly the size of a golf ball.



STEP 18 Mix and knead the white modelling chocolate, dark modelling chocolate, and black modelling chocolate together until fully combined.



STEP 19 Take the RKT body from the fridge. Press the mixed modelling chocolate into the recess on the head.



STEP 20 With your thumb and forefinger, gently pull the top third of the head upward, then pull down the bottom two thirds to lengthen and square the head. Create a slight curve in the middle of the head, about a third of the way up from the bottom.



STEP 21 Use a ball tool to create an eye socket on either side of the head.



STEP 22 Use a 6mm black Dragee in each of the eye sockets.



STEP 23 Take a pea sized piece of the modelling chocolate mix used for the head and roll it into a small sausage shape. Place this under each eye.



STEP 24 Blend in the sausage shape under one eye, ensuring it integrates smoothly. Repeat the same process for the other eye.



STEP 25 Roll another ball of the modelling chocolate mix, slightly larger than the last one. Press this gently between both thumbs and forefingers to shape it into a small cube. Then, pull on it to elongate it into a sort of long rectangle.



STEP 26 Add a small dab of edible glue above the eye and attach the elongated rectangle shape.



STEP 27 Blend the elongated rectangle into the rest of the head, ensuring it integrates smoothly. Repeat the same process on the other eye.



STEP 28 Use a pointed tool to press into either side on the bottom of the head to create the ram's nostrils.



STEP 29 Also, add a light groove down the middle of the head. Then, add some light horizontal lines across the middle of the nose.



STEP 30 At the bottom of the head, add a deep groove from one side to the other to create the mouth. Press below the groove to define the bottom lip and chin.



STEP 31 Use a thin pointed tool to create small marks all over the head to simulate fur texture. Cover the entire head with these fur marks to give it a realistic appearance.



STEP 32 Roll a ball of Pasta Bouquet about the size of a golf ball and a small ball of dark modelling chocolate. Knead them together until fully mixed.



STEP 33 Cut this in half.



STEP 34 Take one half of the mixture and roll it into a long sausage shape. Shape one end into a point. Using the back of a scalpel or a pointed tool, drag it down the length of the shape to create grooves.



STEP 35 Twist this between your fingers.



STEP 36 Bend around on itself to form a twisted horn shape.



STEP 37 Cut a cocktail stick in half. Trim the very end of the thicker end of the horn to tidy it up. Insert half of the cocktail stick into this end. This will help in attaching it to the head later. Set aside to dry.



STEP 38 Roll a ball of white Saracino Pasta Model about the size of a small tennis ball and a ball of white modelling chocolate approximately one-third of that size. Knead them together until thoroughly combined.



STEP 39 Cut a 1cm circle on either side above the head. Apply edible glue around the neck area.



STEP 40 Take about a quarter of the mixed Pasta Model and modelling chocolate. Roll it out into a long, thin shape.



STEP 41 Use a dragon skin mould or any mould with a bobbled texture. Press the rolled mixture into the mould.



STEP 42 Wrap the Pasta Model and modelling chocolate mixture around the neck area. Gently press it until it surrounds the head.



STEP 43 Use a ball tool to press into the areas where we cut the holes in the head earlier.



STEP 44 Use a hooked tool to sculpt the edges around the head, creating rounded areas to resemble balls of wool.



STEP 45 Do the same around the holes we made earlier. This will create the areas where the horns will be attached.



STEP 46 Roll a small pea-sized ball of the mixture. Press it into the mould to create a textured piece. Use a small amount of edible glue to attach this below the eye, on the edge of the neck.



STEP 47 Blend in the textured pieces so they resemble clumps of wool. Repeat this process on the other side and create a few smaller ones scattered around.



STEP 48 Take a small ball of the mixture, approximately 2cm in diameter. Squash it between your thumb and fingers. Flatten one end until it is thin. Press the other end inward to create a V shape.



STEP 49 Brush some edible glue on the top of the head. Press the V shape into the bobbled mould. Then, place this piece onto the top of the head.



STEP 50 Blend the V-shaped piece into the rest of the wool and sculpt the edges similarly to how we did around the head earlier.



STEP 51 Take another small pea-sized ball of the mixture, and prepare a couple of these. Press each into the mould. Make another tiny ball about half the size of the pea-sized one you just made. Using a bit of edible glue, place the tiny ball in the middle of the piece we attached earlier that runs down the middle of the head. Repeat this process in the corners with the larger balls to create the appearance of small balls of wool.



STEP 52 Roll the mixture into a long, thin sausage shape and taper both ends to a point. Roll it on the mould to add texture. Apply a small amount of edible glue and place it around the bottom of the neck.



STEP 53 Blend this textured sausage shape into the surrounding area.



STEP 54 Brush edible glue over the entire body of the ram.



STEP 55 Roll out the remaining paste, setting aside a 6cm ball for later use. Roll it until it is approximately 1mm-2mm thick. Press it into the mould again to add texture to the surface.



STEP 56 Wrap the textured paste around the body of the ram and gently press it into place. Trim off any excess.



STEP 57 Use a ball tool to blend in the textured mixture and add grooves to create the effect of rolls of wool behind the neck.



STEP 58 Use the mould again to add more texture now that the body is shaped.



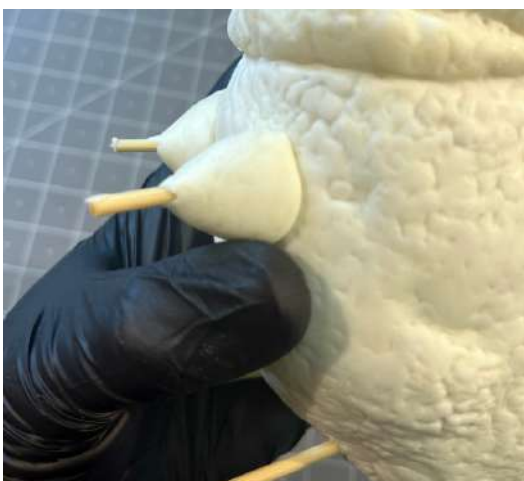
STEP 59 Make a light groove down the middle of the back of the ram.



STEP 60 Take bamboo BBQ skewers and cut them into four pieces, each 3.5cm in length. Insert these pieces into the bottom of the body to create the legs.



STEP 61 With some of the remaining mixture, create two balls approximately 2cm in diameter. Roll each into cone shapes and press them onto the mould for texture. Trim the thicker ends at a slight angle. Use another skewer to puncture through each shape, creating a hole, then remove the skewer.



STEP 62 Brush a small amount of edible glue around the top of each of the front legs. Then, place the cones onto the front legs, securing them in place.



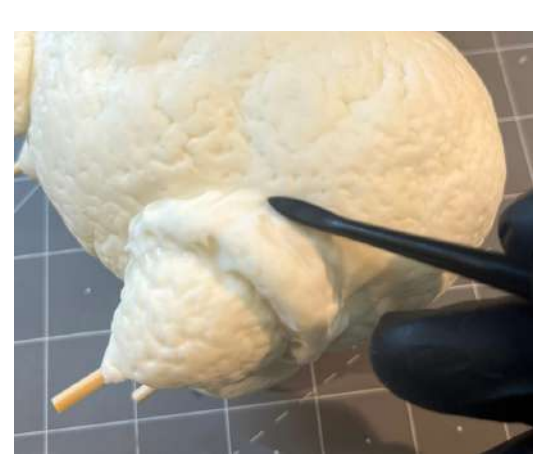
STEP 63 Roll out two thin sausages, each around 4cm long. Brush some edible glue around the top of the front legs and gently press each sausage shape into place. Blend them into the body to create a seamless attachment.



STEP 64 Make two balls of the mixture, each around 3.5cm in diameter. Shape them into cones as the front legs. Cut off the thicker end at a 45° angle. Use another skewer to pierce through each cone shape, creating a hole, then remove the skewer, leaving the hole intact.



STEP 65 After rolling the cones on the mould, brush a small amount of edible glue around the top of each of the back legs. Then, place the cones onto the back legs, securing them in place with the glue.



STEP 66 Roll out another thin sausage, approximately 6cm long, and point both ends. Roll them on the mould for texture. Brush some edible glue around the top of the back legs and gently press each sausage shape into place. Blend them into the body to ensure a seamless attachment.



STEP 67 Stand the ram on his legs.



STEP 68 Roll another thin sausage, approximately 8cm long, and point both ends. Brush some edible glue around the back of the neck and wrap the paste sausage around it.



STEP 69 Blend the sausage into the body and head, ensuring it is securely attached. Texture it using the mould as desired. Allow this to set in place for a few minutes.



STEP 70 Roll a small ball of the mixture, about 1cm in diameter. Shape it into a teardrop shape and roll it on the mould to add texture. Dab a small amount of edible glue at the top of the bottom and place the teardrop shape to form the tail.



STEP 71 Blend the top of the tail into the body to ensure it is seamlessly integrated.



STEP 72 Using some liquid chestnut brown colouring, airbrush the horns. Start by applying light passes to build up the colour, focusing on the ends and grooves. Gradually intensify the colour with successive light layers to achieve the desired shading and depth.



STEP 73 Mix some white powder colour with a small amount of clear alcohol to create a thick syrupy consistency. Swirl off any excess mixture on a piece of kitchen paper or towel.



STEP 74 Dry brush the mixture over the surface of the ram to create highlights.



STEP 75 Apply a small amount of hot glue to the edge of a 4" round cake card. Place another cake card over the glued area and press them together firmly until the glue sets.



STEP 76 Dry brush the face using the same white paint used for the horns. Concentrate on adding more paint to the middle of the head and eyebrows to create lighter areas and highlights.



STEP 77 Mix a small amount of black liquid colour with a touch of brown and clear alcohol to dilute it. Paint this mixture onto the edges of the face. Dab off any excess with kitchen roll. Repeat this process down the middle of the head towards the nose.



STEP 78 Paint around the mouth and nose with a darker shade, ensuring it contrasts with the rest of the head.



STEP 79 Use liquid chestnut brown colouring to airbrush the fleece of the ram. Build up the colour on indentations and grooves with light passes to gradually deepen the colour and add dimension.



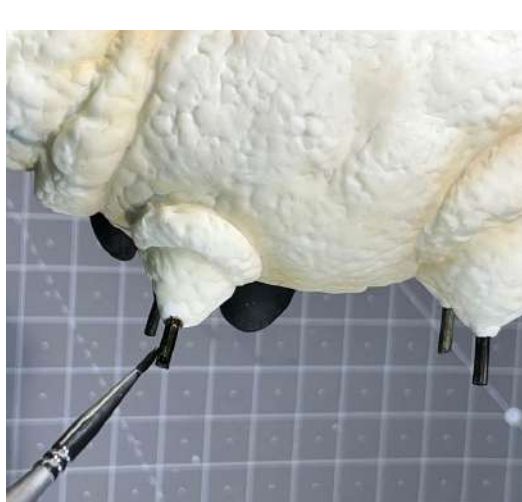
STEP 80 Gradually build up the colour where the fleece folds and down the middle of the back towards the tail using the airbrush. Focus on these areas to enhance the depth and shading of the ram's fleece.



STEP 81 Melt a small amount of chocolate and pour it into the cavity where the horns will be attached. Press the horns into place and hold them until the chocolate sets. Optionally, you can use a little freeze spray to accelerate the setting process.



STEP 82 Repeat the process with the other horn.



STEP 83 Paint the legs of the ram with edible black paint.



STEP 84 Push a 12" dowel into the cake and cut it level with the top of the cake. Repeat this process three more times with the remaining dowels, ensuring they are evenly spaced around the cake for stability.



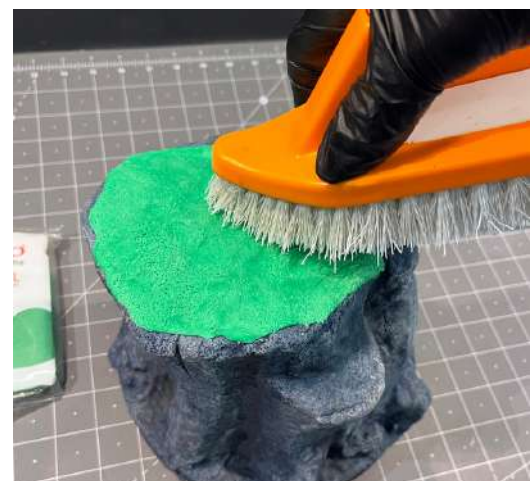
STEP 85 Pour melted chocolate onto the top of each dowel and add a bit in the middle as well. This helps secure the dowels and provides stability for the structure.



STEP 86 Place the cake cards that were stuck together earlier on top of the dowels and hold them until they are set in place. Brush the surface with edible glue afterward.



STEP 87 Flatten out some green Saracino Pasta Model and press it with your fingers to create a bumpy surface texture.



STEP 88 Place the flattened green Saracino Pasta Model on the top of the cake. Press it gently with a scrubbing brush to roughen the surface and enhance the texture.



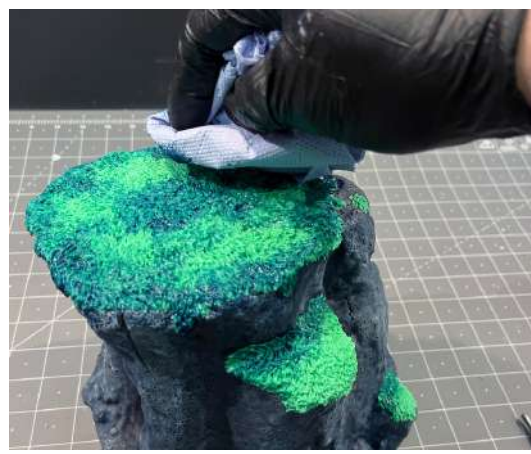
STEP 89 Use a pointed tool to make small flicking motions towards you on the green Saracino Pasta Model to create a grass effect. Add extra pieces of green Pasta Model that hang down to enhance the grass effect. Continue this technique across the entire top of the cake to cover it with a realistic grass texture.



STEP 90 Brush some edible glue onto a flat area of the cake. Then, add additional pieces of green Pasta Model to that area.



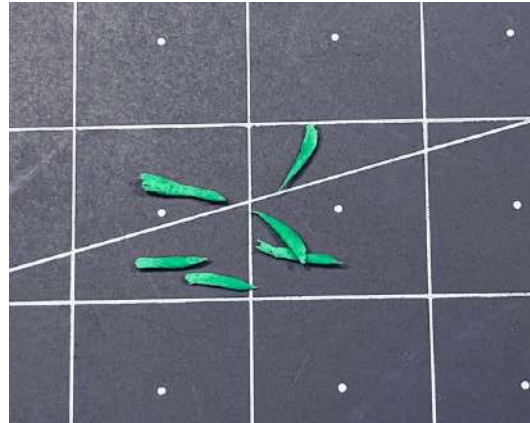
STEP 91 Press the green Pasta Model with a scrubbing brush to create a grass effect around the edges of the cake. Cover the remaining flat areas with the same grass effect by repeating the process. Ensure to achieve a consistent texture across all flat surfaces of the cake.



STEP 92 Mix navy blue colouring with clear alcohol to create a thin wash. Brush this wash around the edges of the grass areas on the cake. Gently dab with kitchen roll to remove any excess wash, ensuring a subtle and blended effect around the edges.



STEP 93 Create a similar solution with leaf green colouring mixed with clear alcohol to make a thin wash. Brush this wash over all the grass areas on the cake. Dab gently with kitchen roll to remove any excess wash, ensuring an even application. Allow the cake to dry completely.



STEP 94 Roll a small piece of the green Pasta Model between your finger and thumb to form a small ball or cylinder. Make five more pieces.



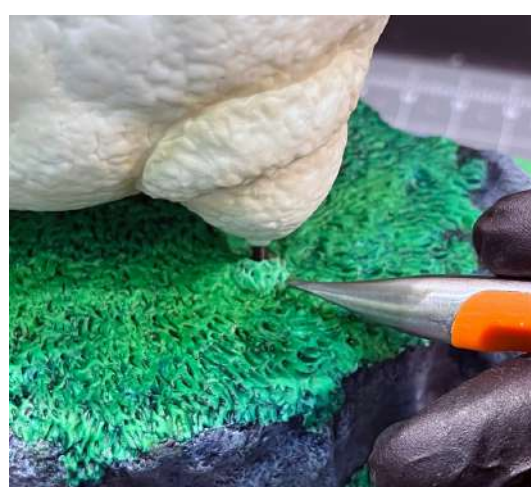
STEP 95 Brush a small amount of edible glue into the corner of the mouth. Press the blades of grass into place using the edible glue to secure them.



STEP 96 Check where the ram will be positioned on top of the cake with the grass. Add four small blobs of melted chocolate to the spots where the legs of the ram will be placed.



STEP 97 Place the ram onto the prepared spot on the cake with the melted chocolate blobs. Allow the chocolate to set completely to secure the ram in place.



STEP 98 Roll out four more mini sausages of green Pasta Model. Wrap each sausage around the bottom of the ram's legs. Blend in the grass texture to seamlessly integrate them with the existing grass on the cake.



STEP 99 Your Ram-Tastic cake is ready!

Saracino

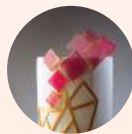
Powder Products Range

Saracino powder products range is designed to meet all your needs. Our convenient ready-to-use Royal Icing Mix saves you time in preparation, while our delicious Meringue Mix enables you to create delightful desserts in minutes.



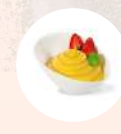
Royal Icing

Saracino Royal Icing Mix is crafted using ultra-fine cane sugar to achieve an ideal consistency for a wide range of royal icing applications, from delicate details such as thin threads to larger piped elements like leaves and petals. This icing can be stored for up to three days in glass or ceramic containers, covered with film, and refrigerated for freshness.



Isomalt

Isomalt perfect for creating hard sugar creations with a glass effect finish. Transparent and translucent with an ice effect. Melt it in a saucepan on the gas or into the microwave, until it reaches the consistency of a transparent syrup. Once cooled for a few minutes, it can be used to create various decorations with appropriate techniques.



Creamix

Create delicious custard creams effortlessly with Creamix, our cold-process custard cream powder mix. This high-quality blend enables you to prepare a soft, glossy custard cream infused with irresistible vanilla flavor. Carefully selected ingredients ensure consistent and delicious results with every use. Simply mix 100 g of Creamix with 330 g of warm milk for 10 minutes to achieve excellent custard cream, without the need for cooking or eggs."



Almond Flour

Almond Flour is a versatile and nutritious ingredient that adds richness and flavour to your culinary creations. Made from finely ground almonds sourced from Italy and California, this flour is a gluten-free alternative to traditional wheat flour and is widely used in a variety of sweet and savory recipes. With its delicate taste and fine texture, Almond Flour is perfect for enhancing cookies, cakes, breads, and much more. Thanks to its extra-fine granulation, it is ideal for making crisp and thin macarons.



Ice Cream Base

Easily create delicious and creamy ice creams with Saracino's powdered Ice Cream Base. This product is tailored for master gelato makers but adapted for convenient home use. Designed for use with an ice cream maker, it ensures excellent results consistently. When paired with our SUPREME flavoring pastes, the Ice Cream Base enables you to craft a diverse array of flavors, catering to every palate.



Meringue Mix

Meringue Mix is the perfect solution for quickly creating light, bright white, and delicious meringues. This powdered mix, crafted with powdered sugar, egg whites, and vanilla flavoring, ensures an optimal experience in preparing meringues like a true professional. Thanks to its exclusive formulation and meticulous selection of extra-fine ingredients, it guarantees light, airy, and lump-free results, complemented by a delightful aroma of vanilla and caramel.



Read With Cake



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



Tatyana Yefremova

INTERVIEW BY SARACINO

TELL US SOMETHING ABOUT YOURSELF. HOW DID YOU START YOUR CAKE JOURNEY?

My way to the confectionery world began a long time ago. My grandmother and mom made amazing cakes. I grew up among culinary virtuosos and at a very early age I could bake very tasty.



But it so happened that I went to study to be an artist, not a confectioner. I got a confectionery education already in Italy. And after graduating from the school of confectionery I started creating my unusual cakes, and then my edible flowers made of wafer paper appeared.

There have been many pleasant events during my confectionery activity. I was repeatedly invited to the radio for interviews, printed in magazines for confectioners with my master classes, repeated victories in competitions, became a teacher with extensive experience and many students.

I'm a happy person because I found myself in my favourite business. It is very important for a person to do, from which his soul rejoices.



AFTER GETTING INSPIRED, HOW DO YOU PROCEED?

I really like to be inspired by paintings by famous artists, beautiful music. But the biggest influence on my work is made by nature. Often, after a walk in the forest or near the lake, I already know what the new cake will look like.

And after another bouquet was given to me, new wafer paper flowers are born. I really like to make an exact copy of the flower, so I continue the memory of the flower that was in the bouquet.

WHAT HAS BEEN YOUR MOST CHALLENGING CREATION TO DATE?

My most difficult work at the moment was a composition of wafer paper flowers, which I created for an international competition. I've been working on flowers for more than a year. It was my most extensive project. And I won gold. This is my favourite at the moment.



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

It is the piece mentioned before.

I made more than 80 flowers from wafer paper to make this composition. Each wafer paper flower is an exact copy of a real flower. This composition is a concentration of all my signature techniques. Not only the lepesai but also the internal details of the flower are made from wafer paper. The judges gave my work the highest rating because the flowers were very realistic.



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

I advise all novice confectioners not to be afraid of difficulties and difficult tasks. The higher the goal you set, the faster you will develop and grow professionally.

WHAT HAS BEEN YOUR BIGGEST DISASTER, IF YOU HAD ANY?

I now remember with a smile the incidents that once made me cry. One of them is a wedding cake at Villa Balbianello (Lake Como). I made the wedding cake wonderful; everything was going according to plan. But when we delivered the cake, I realised that we were in danger of a complete failure. I didn't take into account the landscape.

Narrow paths led to the venue, along which it was impossible to transport the table on wheels and my cake, due to a certain design, could not be carried on my hands. I had to quickly look for options with my assistant and remake the cake.



DO YOU RUN CLASSES? IF SO, CAN YOU TELL US MORE ABOUT THEM?

Since I conduct online master classes, I recommend these products to my students. I have large groups of online students, my compatriots and just recently I started doing master classes in Italian with English subtitles.

I teach how to make various colours from wafer paper using my author's techniques. My wafer paper flowers are distinguished by their realism. People come to me who have never worked with this material but become excellent masters after training.

On Instagram, I have a wafer paper flower training group consisting of 400 people. It's a big responsibility. The training takes place throughout the year.

I also have separate training in cake painting. We do painting on both fondant and ganache. I've been doing this for 6 years. I've trained a large number of students who are making great progress.



DO YOU USE ANY SARACINO PRODUCTS? IF SO, WHICH ONES AND WHAT DO YOU LIKE ABOUT THEM?

It is very important to use good products in your work. For me, Saracino wafer paper is the best available on the market. I also love isomalt, flower paste, and modelling chocolate. These products are very high quality and help me create

WHAT IS YOUR BEST ADVICE FOR OTHER ARTISTS?

My advice to all cake designers is to find their ideal products that will help in creating your masterpieces, because your success depends on it.

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

I love to spend my free time in nature. I love the mountains, it's a place of my strength. I get inspiration there and find a lot of new ideas. The murmur of mountain rivers on me acts like mantras. Whenever I come back from a vacation in the mountains, I have a new cake design.



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

If I had to choose who I would like to make a cake, I would choose the unique Dolce & Gabbana.

Just recently, I visited an amazing exhibition in Milan. Moving around the exhibition halls in their beautiful works, I saw my cakes. It was a state of euphoria. I think all the beautiful fabric flowers they created would look great made of wafer paper.

And the hall with beautiful chandeliers reminded me of the isomalt from Saracino. It was with him that you could repeat the glass dresses that these two brilliant designers showed.


WHO MAKES YOUR BIRTHDAY CAKE?

For my birthday, I make a cake myself. I know the tastes of my family and friends and they are waiting for my delicious products.

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

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

 [Ledolcimagieditaty](https://www.facebook.com/ledolcimagieditaty)

 [Yefremova Tatyana & Le dolci magie di Taty](https://www.youtube.com/channel/UCyefremova)





Raspberry Sundaes

Scoop of Raspberry Gelato, Creams soft Vanilla ice cream, and strawberry sauce



Chocolate & Nuts Sundaes

Chocolate & Nuts Dough Gelato blended with milk, Creams soft vanilla ice cream and milk chocolate sauce

BUY NOW



Peanut heaven



Lemon Drizzle



Morning Coffee



Saracino

Mirror Glaze

Transform your desserts with Saracino Mirror Glaze. This glaze creates a shiny, mirror-like finish that makes your creations look stunning. It's perfect for cakes, ice creams, pastries, creams, mousses, and frozen desserts.

Our clear Mirror Glaze can be easily coloured using gel or powder colours to your desired shade.

With Saracino Mirror Glaze, your treats will not only taste delicious but also impress with their glossy appearance.

Transform your baking and dessert-making into something extraordinary with this versatile and easy-to-use glaze.



BUY NOW

Available in 3kg, 1kg buckets and 350g jars

Tutorial created by Saracino in association with Emanuele Saracino



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STEP 1 Open your Saracino mirror glaze container. Stir the glaze gently with a spatula to ensure it is smooth and any settled ingredients are well combined.



STEP 2 Pour the desired amount into a glass bowl, or if your mirror glaze is already in a jar, you can place it directly in the microwave.



STEP 3 Heat the mirror glaze in short intervals in the microwave, stirring in between, to achieve a perfect temperature. The ideal temperature for mirror glaze is typically around 30-35°C. Use a thermometer to ensure accuracy.



STEP 4 Place a cooling rack on top of a baking tray or tin. This setup will catch any drips and allow you to reuse the mirror glaze that drips off. Arrange your chilled cakes on the cooling rack in preparation for glazing.



STEP 4 Carefully pour the prepared mirror glaze over the chilled cakes. Ensure the glaze covers the cakes evenly and completely. Allow the excess glaze to drip off. Once the cakes are fully covered, let them set for a few minutes to allow the glaze to firm up.



STEP 6 Remove your large chilled cake from the mould or cake pan, ensuring it is completely set and firm from the glazing process. Using your fingers, gently smooth any uneven edges.



STEP 7 Carefully pour the prepared mirror glaze over the chilled cake placed on the cooling rack. Ensure the glaze covers the cake evenly and completely.



STEP 8 Carefully shake the cooling rack holding the glazed cake to encourage any excess mirror glaze to drip off onto the baking tray or tin underneath.



STEP 9 Transfer your glazed cake onto a serving plate. Decorate the cake according to your preference with fruits, edible flowers, or any other decorations you desire.

WONKA PARADISE

CREATED BY ALEENAS CAKES



Welcome to our whimsical tutorial to create a delightful Wonka-themed cake! Follow along as we guide you through crafting candy canes, colourful candy wrappers, and charming mushrooms to bring this magical confectionery creation to life. Let's get started!



FOUZIA MAHMOOD

Hi, my name is Fouzia. I am a self-taught cake artist based in Birmingham. I make all kinds of celebration cakes and also teach cake decorating.

I have been baking for over 14 years. I started baking just after my daughter was born and I named my business after her.



What you need:

INGREDIENTS

- Pasta Top: white & violet
- Pasta Model: pink, brown, red, white, violet, light blue, yellow, fuchsia, light green, tiffany, orange, brown, burgundy
- Wafer Paper 0.30
- Powder colour: pink
- Rice Krispie Treat (RKT)
- Cake Gel
- Saracino Royal Icing
- Gold luster paint
- Aubergine edible colour pen
- Cornflour

EQUIPMENT

- Zoe's Fancy Cakes structure kit
- 6" dia. x 7" high dummy
- 4" dia. cake card
- 28 gauge brown wire
- Wire cutter
- Rolling pin
- PME foam pad
- Dresden tool
- Ball tool
- Cake pop sticks
- Cricut machine or blossom cutter
- Blade/knife
- 5cm and 3cm circle cutters
- Water mister
- Various brushes
- Lissielou guide template
- Drill (optional)





STEP 1 To begin, prepare the dummy. Use the Lissielou guide template and mark a point 2 notches from the edge of the cake. This will help ensure accurate placement for subsequent steps in your cake decoration process.



STEP 2 Using a drill, make a hole all the way through the dummy cake using a 6mm drill bit. Or twist the steel rod through the dummy.



STEP 3 You will need the specified kit from Zoe's Fancy Cakes. Additionally, prepare a 4" cake card with a hole drilled in the middle.



STEP 4 Cover the dummy with violet Pasta Top, using Cake Gel to securely attach the paste to the dummy. This will ensure a smooth and stable base for further decorating.



STEP 5 Assemble the kit and attach the dummy cake to the board using royal icing. Leave a 5cm gap and add a nut, then attach the 4" cake board. Secure it with a washer and another nut to ensure stability.



STEP 6 Using RKT, shape at the top and bottom of the 4" cake board to form a cloud shape. Tip: Melt some marshmallows to help adhere the RKT to the board. Allow it to set and harden completely once done.



STEP 7 Using brown Pasta Model, sculpt the shape of a tree including branches. Cover the metal rod with a thin layer of brown paste. Attach the trunk and branches onto the cake using water as adhesive. Ensure they are securely positioned for stability.



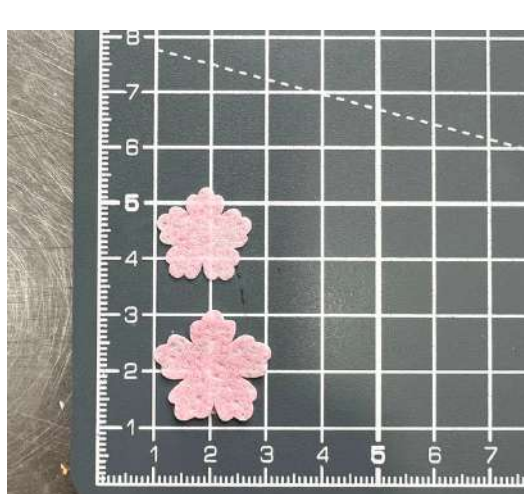
STEP 8 Use the pointed end of a Dresden tool to add lines into the tree trunk and branches. This will create texture and detail.



STEP 9 Attach some of the branches over the top of the cake so that they appear to be reaching towards the cloud.



STEP 10 Using a large brush, dust some Saracino wafer paper with pink powder colour.



STEP 11 Place the wafer paper onto a mat and cut out two different sizes of blossoms. Cut the large one to 3cm and the smaller one to 2.5cm. This will give you varied sizes for your floral decorations.



STEP 12 Take a small blossom and lightly spray it with water to soften the wafer paper. Then, pinch the blossom between your fingers to shape it into a bud. This technique will give your blossoms a natural and realistic appearance.



STEP 13 Take another small blossom and soften it with a water spray. Wrap it around the first bud you created to make it fuller.



STEP 14 To create a full blossom, start by softening a large petal using the water spray. Then, sprinkle a little cornflour onto a foam pad. Using a ball tool, gently press the blossom in the middle to curl it and shape it.



STEP 15 Dampen the middle of the large blossom with water. Use tweezers to carefully add the smaller bud to the centre of the large blossom. Leave the completed blossom aside to dry completely.



STEP 16 Continue creating a variety of buds and full blossoms using the same technique.



STEP 17 To attach the blossoms to the tree, prepare royal icing in a piping bag. Apply a small dot of royal icing on the tree trunk where you want to place each blossom. This will securely adhere the blossoms to the tree and ensure they stay in place.



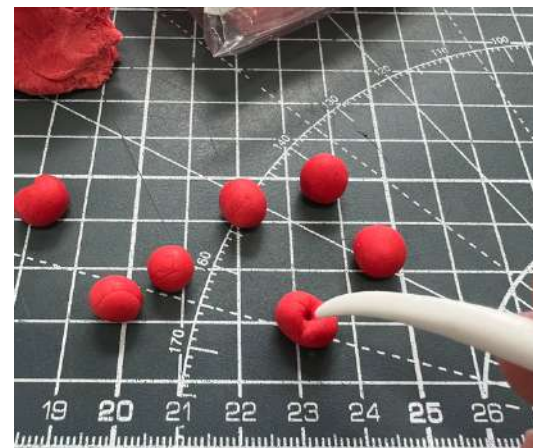
STEP 18 Using tweezers, carefully attach the full blossoms to the spots where you applied the royal icing on the tree trunk.



STEP 19 To create a full and balanced look for the tree, place the full blooms towards the centre of the tree branches. Place the buds towards the ends of the branches.



STEP 20 To make cherries on the blossom tree, form small balls of red Pasta Model. Use the pointed end of a Dresden tool to create an indent on the top of each ball. You can further shape and refine the balls by gently pinching them with your fingers to achieve a realistic cherry shape.



STEP 21 Use the pointed end of the Dresden tool to push into the top of each cherry ball, creating a small hole. This detail adds to the realism of the cherries on your blossom tree decoration.



STEP 22 Cut 28-gauge brown wire into pieces measuring 2cm each. Insert one piece into the top of each cherry to create the stem.



STEP 23 Prepare royal icing in a piping bag. Pipe small balls of royal icing into any gaps in the tree branches. Randomly attach the cherries around the tree by pressing into the royal icing.



STEP 24 Add some cherries at the bottom of the tree as well to create a fuller and balanced appearance.



STEP 25 To make macarons, start by rolling Pasta Model to a thickness of 1cm. Place a clear plastic sheet on top and use a 5cm circle cutter to cut through both the plastic and the paste. This technique helps create a rounded, soft top for the macarons.



STEP 26 Use a scribe or toothpick to add texture to the sides of the macaron, creating the characteristic ridges and texture of a real macaron. Repeat this process to make two macarons.



STEP 27 Roll white Pasta Model to a thickness of 0.5cm. Use a 5cm circle cutter to cut out several circles. Join these circles to the macaron using water.



STEP 28 Repeat the same process with different coloured Pasta Model to create macarons of various colours.



STEP 29 To make mushrooms, take a ball of Pasta Model and shape it in your hands. Make one end pointed and the other end flat.



STEP 30 To make the stalk, roll a ball of brown Pasta Model into a cylindrical shape. Then, use the pointed end of a Dresden tool to add lines and texture to the surface of the cylinder.



STEP 31 Add different coloured spots to the mushroom by creating small balls of Pasta Model. Flatten these balls between your fingers to create discs. Use water to attach these to the top of the mushroom. Allow the assembled mushroom to dry.



STEP 32 Make another mushroom shape using pink Pasta Model that is different from the first. Then, take another colour of Pasta Model and roll it into a rope shape. Flatten this rope shape with your fingers to create a flattened strip.



STEP 33 Wrap the strip around the mushroom head, ensuring it adheres securely. Attach the top of the mushroom to the stump using water, and then leave it to dry completely.



STEP 34 To make a candy cane, start by shaping white Pasta Model into a 5cm long cylinder. Next, add strips of three different colours onto the cylinder. This will create the classic striped pattern of a candy cane.



STEP 35 Roll it between your fingers to form a rope shape.



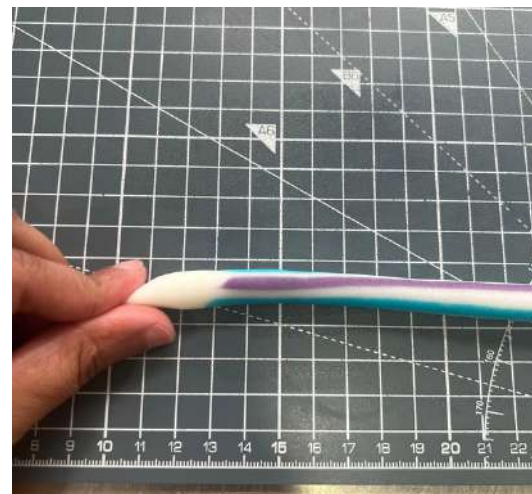
STEP 36 Start twisting the striped rope onto itself in a circular motion. This twisting action will create the spiral pattern of a candy cane.



STEP 37 Insert a cake pop stick into the bottom of the twisted candy cane shape.



STEP 38 To make a candy wheel, begin by rolling out white Pasta Model into a 5cm long cylindrical shape. Next, roll out smaller strands of coloured paste. Attach these smaller coloured strands to the larger white cylinder. Flatten the entire structure gently to ensure the smaller strands adhere well and create a smooth, uniform surface.



STEP 39 Roll between your fingers to form a rope shape. Then, pinch one end of the rope.



STEP 40 Start rolling and twisting the rope of Pasta Model at the same time to get the twisted spiral look.



STEP 41 Continue rolling and twisting the rope until it forms a full circle, resembling the shape of a candy wheel. Once you have achieved the desired shape, insert a stick into the bottom of the candy wheel.



STEP 42 Repeat the process using various coloured Pasta Model for each decoration.



STEP 43 Roll out brown Pasta Model to a thickness of 0.5cm. Then, roll another piece of brown paste to a thinner thickness. This thinner piece will be used for the outside wrapper. Cut the thicker piece measuring 5cm x 8cm and the thinner measuring 7cm x 12cm.



STEP 44 Smooth the edges of the thicker piece of with your fingers. Then, wrap the thinner piece around the smoothed edges of the thicker piece.



STEP 45 Using gold luster paint, carefully paint only the edges of the bar only.



STEP 46 Print out the Wonka logo on paper and trace the letters onto the Pasta Model using a Dresden tool. This will help you accurately transfer the logo onto the paste.



STEP 47 Use an aubergine coloured pen to draw the Wonka logo. Draw an oval around the Wonka sign and colour around it using edible pen.



STEP 48 To make candy wrappers, prepare different coloured Pasta Model and a 2cm circle cutter.



STEP 49 Roll a ball of Pasta Model into a pebble shape measuring approximately 4cm x 2.5cm. Use a ball tool to make indents on both ends of the pebble shape.



STEP 50 Roll out another colour of Pasta Model and use a 2cm circle cutter to cut out two circles.



STEP 51 Create a ruffle with each circle by pinching and gathering the edges between your fingers.



STEP 52 Attach the ruffle to the indentation on each end of the pebble-shaped Pasta Model using water.



STEP 53 To create the stripes on the wrapper, cut a thin, long strip of Pasta Model in your desired colour. Apply water to the strip and wrap it around the pebble-shaped sweet. Repeat this process with different colour combinations to achieve varied and decorative candy wrappers.



STEP 54 To make a round candy wrapper, start by shaping a ball of Pasta Model into a round pebble shape. Then, use a ball tool to create indents on both ends of the shape.



STEP 55 Roll out another colour of Pasta Model and cut out two circles using a cutter. Make a ruffle with each circle by gently pinching between your fingers and attach them to the ends of the pebble-shaped Pasta Model using water. Use a PME tip 16 to cut out small circles and repeat these steps to create multiple varied candy wrapper designs.



STEP 56 Colour some Pasta Top with pink colouring. Add a small amount of Tylo powder and mix until smooth.



STEP 57 Roll out a thick piece of Pasta Top. Use a stiff clean brush to add some texture to the surface.



STEP 58 Attach the textured Pasta Top to the cloud using cake gel. Add more pieces to fill up the entire cloud shape, ensuring you press them in well with the brush to achieve a good texture throughout.



STEP 59 Continue layering up the cloud with smaller pieces of textured Pasta Top to make it look fuller. Blend the seams between the pieces by using the brush, ensuring a seamless appearance.



STEP 60 Dust the entire cloud with Saracino pink powder.



STEP 61 Make sure to use a large, fluffy brush for dusting the pink powder over the entire cloud. This type of brush will help to evenly distribute the powder.



STEP 62 Use a sharp tool to carefully make holes on the top of the cloud. Insert some candy canes and candy wheels. Be cautious not to add too many decorations, as this could potentially cause the cloud structure to crumble under excess weight.



STEP 63 Add candy wheels to the side of the cake using royal icing. Place the chocolate bar, remaining candies, macarons and mushrooms around the bottom of the tree. Voilà! Your Wonka candy-themed cake is now finished and ready to impress.



We are proudly sharing your amazing creations and would like to thank you for choosing to work with Saracino products.

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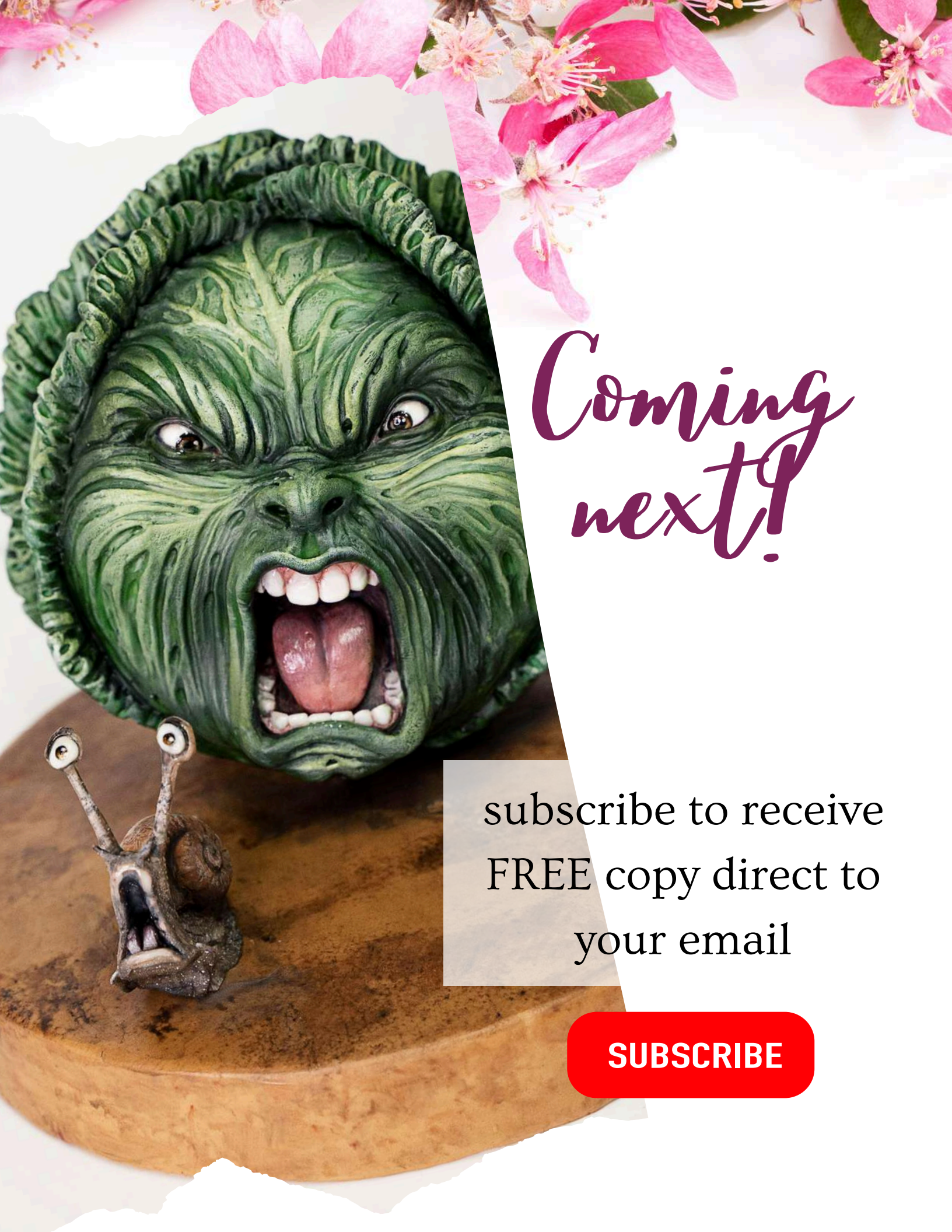
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