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New! From **Woman's Weekly** LIVING SERIES

Sugarcraft Made Easy



Step-by-step to 30 Fabulous Designs



THRILL THE KIDS



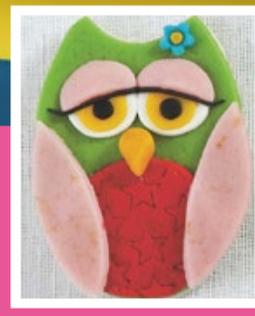
WITTY CREATIONS



ELEGANT STYLE



ADORABLE MAKES



9-Page Special Section
Simple Ways To
Beautiful Biscuits

FAMOUS DESIGNERS
CREATE PROJECTS
FOR YOU!



Nothing beats a homemade and decorated cake to mark a special occasion with all the thought and effort that goes

into it. Whether you're new to cake decorating or have years of experience, I hope that you'll find something to inspire you in this latest issue of *Sugarcraft Made Easy*. As well as my own cakes from the *Woman's Weekly* test kitchens, we also have projects from Carlos Lischetti, Frances McNaughton, Ceri DD Griffiths and Stephanie Weightman all of whom are renowned in their own specialist areas for their amazing talent.

Plus we have a gluten-free baking special by Phil Vickery, who as ambassador for Coeliac UK has become an expert in gluten-free baking, and it's not just the decoration that's important when making a celebration cake as you want one that everyone can eat – even if they have to avoid gluten. So getting the base right is important too before the decorating begins.

Happy Sugarcrafting!

Sue McMahon

Editor Sue McMahon

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If you enjoy other crafts too then look out for the new issue of *Love To Make With Woman's Weekly*, which contains lots of different projects including a free blouse pattern to send off for – out 7th May!

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UPU

PAND

Away

by Sandra Monger

This uplifting design uses cutters and embellishers to create a summer landscape complete with clouds and balloons. Icing the decorations on to lollipop sticks lifts the decorative scene and gives height to the design

YOU WILL NEED

- 6in round fruit or sponge cake, 13cm (5in) deep, covered with pale blue sugarpaste, see page 73, see NOTE below
- 8in round cake drum board covered with green sugarpaste, see page 73
- Small amounts of dark and mid green, white, yellow, orange, red, fuchsia pink, purple and light brown modelling paste
- Small amounts of mid brown gum paste
- Small amount royal icing, see page 75
- *Parallel wheel cutter*
- *Wheel or pizza cutter*
- *Round cookie cutters, 85mm (3³/₈in), 65mm (2¹/₂in) and 50mm (2in)*
- *Rectangular cutters, 25 x 14mm (1 x ⁵/₈in) and 20 x 11mm (3/4 x 1/2in)*
- *Rose petal cutters, 63mm (2¹/₂in) and 54mm (2¹/₄in) long*
- *Small blossom plunger cutters, 13mm (5/8in) and 10mm (1/2in)*
- *Stitching wheel*
- *Piping bag and no. 2 piping nozzle*
- *Lollipop sticks*
- *Smooth-blade kitchen knife*
- *Small cranked palette knife*
- *Non-toxic glue stick*
- *Approximately 65cm (26in) x 15mm (5/8in) purple satin ribbon*
- *Paintbrush*

NOTE

The cake needs to be deeper than a standard cake, so use the quantities for a 7in round cake in a 6in round tin.



1 Place the iced cake centrally on the iced cake drum. Cut a strip of mid-green paste using the parallel wheel cutter, long enough to fit round the base of the cake. Create a wavy edge on one side using a wheel cutter or pizza cutter.



2 Brush water around base of cake and attach the strip around the base of the cake and trim off the excess.



3 Make four or five clouds in several sizes. Roll out the modelling paste and cut out a circle using a round cookie cutter. Cut the circle in half cleanly with a sharp knife.



4 Use the corner of a square (or rectangular) cutter to "nip" out the points of the cloud.







5 Shape and smooth the points with your finger to make a cloud shape.



6 Cut ten or more different-sized flower shapes from dark green paste using the blossom cutters, then cut ten more from the mid-green paste and cut them in half for the shrubs. The tree trunks are brown rectangles cut with a knife.



7 For each balloon, make five small balls of paste and roll them into approximately 6cm (2¼in) lengths, tapered at each end.



11 Trim off the base of the balloon with a knife. For the basket, cut a mid-brown rectangle of gum paste using the larger of the two rectangular cutters, then cut a smaller rectangle from one side using the smaller cutter.



12 Emboss the basket using a knife.

SANDRA'S TIP *Remember that if you need to reposition a shape, don't try to remove it – simply slide it into its new position.*



13 Attach the light elements to the side of the cake using water applied to the back of each shape with a paintbrush. Attach the heavier elements such as the clouds and balloons with royal icing either brushed or piped on to the back of the items. Retain three clouds and three balloons for the top of the cake.



15 Press the lollipop stick firmly to the back of the balloon, making sure it is straight. Allow to dry for several hours for a firm bond.



16 Pipe a tiny dot of icing on the back of the basket and attach it just below the balloon.



17 Pipe dots of royal icing along the base of each cloud and press the clouds firmly in place on top of the cake so that they all face the same way.

SOARING HIGH



8 Place them in the right order, then coat the inner sides with water and push them together. Squeeze the ends to make a balloon shape.



9 Use a rose petal cutter to cut out the balloon. Make six or seven all together, using two different sizes of rose petal cutter.



10 Use the stitching wheel to mark a stitch line along some of the stripes (there's no need to mark all of them).



14 For each of the balloons on the top of the cake, pipe small dots of royal icing along the top of a lollipop stick, using a piping bag fitted with the no. 2 writing tube.



18 Push the balloons into the top of the cake, behind the clouds. Use the glue stick to secure the ribbon around the edge of the cake drum.



This project is taken from *Using Cutters on Cakes* by Sandra Monger. Published by Search Press, £8.99.



SUGAR. *Petunias*

by Ceri DD Griffiths

These stunning iced blooms look just like the real thing but taste like heaven, we show you how to achieve the look



YOU WILL NEED

- SK Instant Mix Royal Icing
- SK Professional Liquid Food Colours: Leaf Green and two other colours of your choice
- White vegetable fat

- Piping bags
- PME no. 2 writing piping tube
- Wilton 104 petal piping tube
- Small palette knife
- Kitchen foil
- Lily nail: 4cm (1½in) (Wilton)
- Round paintbrush
- Dimpled foam or crumpled kitchen paper



3 Continue to pipe all five petals individually, ensuring you stop piping after each petal. If you pipe all the petals in one motion it will allow the icing to build up at the base of the flower, lengthening the drying time and reducing the depth of the trumpet.

CERI'S TIP *If you find the petals are not lying flat, use an air puffer to gently blow them down before you remove the foil from the lily nail.*



1 Make up some firm-peak royal icing, divide into two bowls and colour with two different but complementary liquid food colours of your choice (or leave one bowl white). Fit a piping bag with a no. 104 petal nozzle. Pick up a small amount of the darker coloured royal icing on a small palette knife and place down one side of the piping bag. Repeat with the lighter-coloured royal icing and place down the other side of the bag. When you pipe, the royal icing should be two-toned.



4 Use a slightly damp paintbrush to smooth over the joins at the base of the petals and remove any excess royal icing. Gently lift the foil out of the lily nail and set it aside on a piece of dimpled foam or sit it on crumpled kitchen paper. Repeat to make as many flowers as required then leave to dry for approximately 3–5 days depending on the climate (higher humidity will increase drying time).



CERI'S TIP *To add variety to the petunias using the same colour combinations, just twist the nozzle around in the end of the piping bag. The new position of the nozzle will adjust how the colours of the icing blend together.*



2 Cut a foil square and smear the shiny side with white vegetable fat. Push the foil into the lily nail with the shiny side facing upwards. Wrap the edge of the foil over the lip of the nail to help hold it in place. Using the widest part of the nozzle to make the base of the petal, start piping a petal from down in the middle of the lily nail, then move upwards to the lip and back down again. The petals of a petunia are quite wide and frilled, so move the piping nozzle back and forth so the top of the petal curves over the lip of the nail.

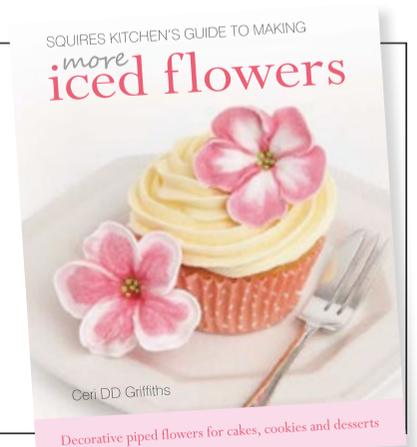


5 Once the petunias are completely dry, gently peel the foil away from the flower. Colour a small amount of firm-peak royal icing with Leaf Green liquid food colour. Fit a piping bag with a no. 2 nozzle, fill the bag $\frac{2}{3}$ full with the green royal icing and pipe five smaller cones around one larger cone to represent the stamens of the flower. To attach the flower to a cake, pipe a calyx on to the back of the petunia and position while wet.

A group of different coloured flowers look pretty grouped together on a cake with a few piped green leaves.



This project is taken from *Squires Kitchen's Guide to Making More Iced Flowers* by Ceri DD Griffiths, published by B. Dutton Publishing at £12.99. Available from squires-shop.com.





FANCY *Fondants*

A classic boiled fondant icing has been used to cover these delicate little cakes, which are a classic tea-time treat







Genoese Sponge

This recipe produces a light fluffy cake. The exact number of cakes that you can make from it will depend upon which shape, or mixture of shapes you cut from it. Two cakes were needed for all the cakes shown on p10–11.

**MAKES APPROXIMATELY
28 CAKES**

YOU WILL NEED

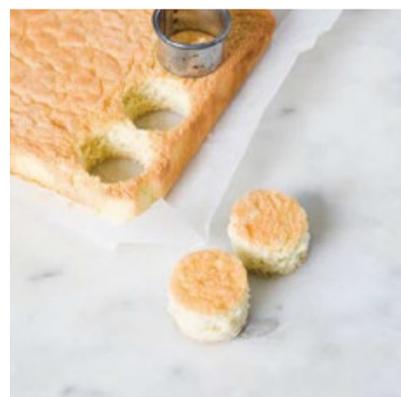
- 50g (1¾oz) unsalted butter
- 3 large eggs
- 100g (3½oz) caster sugar
- 100g (3½oz) plain flour
- Pinch salt
- 28 x 18cm (11x7in) traybake tin, lined with baking parchment
- 3.5cm (1¼in) plain round cutter, optional

- 1 Set the oven to moderate Gas Mark 4 or 180°C.
- 2 Melt the butter and leave it to cool, but not to re-set. Whisk the eggs and sugar together, preferably using a table-top electric mixer, until the mixture is thick and frothy, and a trail is left when you lift the whisk out of the mixture. If a hand mixer is being used, place the bowl with the mixture over a pan of simmering water to speed up the process, but take care not to overheat the mixture.
- 3 Sift the flour and salt over the surface and pour the butter around the sides of the bowl. Carefully fold the ingredients together, taking

care not to knock out too much of the air.

- 4 Pour the mixture into the lined tin and bake the cake in the centre of the oven for about 20–25 minutes, or until the cake is a light golden colour and springs back when lightly pressed in the centre. Remove the cake from the oven and leave it to cool in the tin for about 5 minutes, then turn it out on to a wire rack, peel away the lining paper, and leave it to cool completely.

- 5 Use a cookie cutter or a knife with a serrated blade to cut the cake into shapes.



* The uncut cake may be wrapped in a freezer bag and frozen for up to 1 month. Allow the cake to defrost before cutting into shapes.

Royal Icing Decorations

The decorations are made from royal icing, and once dry, the decorations may be stored in a cardboard box and will keep for several months if stored in a cool and dry place. So the decorations may be made in advance, or any extra decorations may be stored for your next project!

YOU WILL NEED

- Royal icing, see page 75
- Paste or concentrated liquid food colouring in violet and yellow
- Piping bags
- Daisy drop flower piping tube, eg, Jem NZ1E
- 5-petal drop flower piping tube, eg, Jem NZ106
- Writing piping tube, eg, PME no. 2
- Boards lined with baking parchment

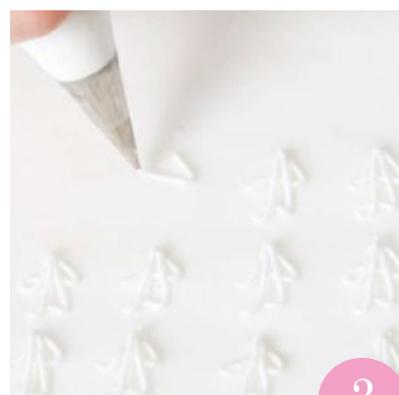
- 1 Daisy-like flowers are made using the Jem NZ1E piping tube. Fit the piping tube in a piping bag and fill with some white royal icing. The flowers are piped on to a board covered with baking parchment. Press the tip of the piping tube against the baking parchment and while squeezing the bag, twist the piping tube, then stop squeezing it and lift up the



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piping bag. Repeat to make as many flowers as are needed. Leave the flowers to dry. Blossom flowers are made with the Jem NZ106 piping tube. We used royal icing, which had been coloured using some of the paste or liquid food colouring. The flowers are piped in the same way as the daisy-like flowers.

- 2 The centres of the flowers are piped in royal icing using the no. 2 piping bag. We used yellow royal icing and piped a group of small dots in the centres of the daisy-like flowers and a single larger dot in the centre of the blossom flowers.

- 3 Use a piping bag fitted with a no. 2 piping tube to pipe small abstract designs on to a board lined with baking parchment. We used white royal icing, and piped two curvy, overlapping triangles. Leave the shapes to dry.

Fondant Icing

These cakes were covered in a traditional fondant icing, which is made from a boiled sugar syrup. You need to be able to pour the syrup out on to a heat-proof surface – we used a marble board. Once the syrup is boiled and then worked on the board until it has thickened into a fondant, it may then be wrapped tightly in a plastic bag and stored in a cool place for up to a week, and then melted and used as required.

SUFFICIENT TO COAT 25–30 CAKES

FOR THE FONDANT:

- 1kg (2lb) caster sugar
- 2 level tsp liquid glucose
- Paste or concentrated liquid food colouring in violet, green, pink and yellow, eg, Squires Kitchen professional range in leaf green, ruby and sunflower
- Sunflower oil, for greasing

FOR THE SUGAR SYRUP:

- 125g (4oz) caster sugar
- Sugar thermometer
- Marble slab
- Bench scraper or wallpaper scraper
- Wire rack
- Piping bag
- No. 2 piping tube
- Small paper cases

1 To make the fondant, pour 300ml (½ pint) water into a saucepan and add the sugar and liquid glucose. Place the pan over a low heat and stir

until the sugar dissolves. Wash down any crystals around the side of the pan using a damp pastry brush. Increase the heat and boil the syrup rapidly until it reaches 115°C. Remove the pan from the heat and plunge the base of the pan into a bowl of cold water, to stop the cooking process and so the syrup doesn't get any hotter from the residual heat in the pan. Very lightly grease the marble board and then pour out the syrup.

2 Use a scraper to work the syrup around the board so that it cools evenly.

3 Keep working the syrup until it thickens and turns opaque.

4 Once the syrup has thickened, knead it by hand until it forms a dough-like consistency and feels like a roll-out icing. Wrap the fondant in a thick plastic bag and ensure that all the air is excluded, and keep it well wrapped until you are ready to use it.

5 To make the sugar syrup, pour 150ml (¼ pint) water into a saucepan and add the caster sugar. Place the pan over a low heat and stir until the sugar dissolves. Use a damp pastry brush to wash down any sugar crystals on the side of the pan. Bring the mixture to the boil and boil rapidly for 2 minutes, then remove the pan from the heat and leave the syrup to cool. The syrup may be stored in the fridge in a covered bowl or jug.

6 The fondant may be prepared for use by melting it in a bowl over a pan of hot water. Add sufficient sugar syrup to give a pouring consistency, just slightly thicker than double cream. Colour the fondant as required with liquid or paste food colourings.

7 Upturn the cakes to be decorated and place them on a wire rack. Spoon the warm fondant over the cakes, spreading it with a small palette knife if necessary. Any

icing that drips off the cakes may be re-used, but take care to take out any of the crumbs before re-using it.

8 Decorate the cakes while the fondant is still soft before it sets. Slide a small palette knife under the decorations and lift them off the baking parchment and place one flower or abstract decoration on each cake.

9 An alternative to the royal iced decorations is to pipe some contrasting fondant over the top of the cakes, as we have done in white on the lilac triangles. For these, fill a piping bag with the no. 2 piping tube with some slightly runny fondant and pipe in zigzags over the top of the cakes.

10 Place the cakes in paper cases, pressing the paper into the right shapes. For round cakes, shape the case by placing the cutter in the case to press it against the cutter, and pinch the corners of the rectangular and triangular cakes.



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Top With Texture

Using silicone embossing mats is a good way of adding texture to cake designs, or for disguising cracks in sugarpaste. Craft company Katy Sue has brought out some new texture mats, which include animal prints such as zebra and leopard designs as well as some very cute mini alphabet bunting. The embossing mats give a subtle texture when pressed into the sugarpaste, or for a more dramatic effect, brush some colour on the top of the pattern. The mats cost from £9 each and are available from cakecraftshop.co.uk.

What's NEW

A round-up of products and developments for cake decorating and baking this spring

Allsorts Of Icing

Sugarpaste doesn't always have to taste the same, and what better flavour to have for a black sugarpaste than liquorice? Beau Products has won a "Great Taste" award with its new flavoured sugarpaste. Why not try making your own jumbo-sized allsorts with it? Or even cover a cake with it (we think it goes well with orange-flavoured cake). Available online from cakecraftshop.co.uk.



Other flavours include coconut ice, orange fizz and sherbet lemon



Stylish Stencils

Stencilling is a technique that is commonly used with royal icing, but it also can be used with buttercream, melted chocolate or even simply for dusting icing sugar on the top of a cake. Squires Kitchen produce a wide variety of different stencils and two of the new designs are Daisy and Peony, which are good to use on large cakes, or individual cupcakes or cookies. They are available direct from Squires Kitchen, squires-shop.com, or cake decorating suppliers from £2.95.

Steam And Glean

If you've ever covered a cake in brightly coloured or dark sugarpaste but are left with a slightly dull colour, then the solution is to steam the cake. Fill this electric steamer with water and heat until steam comes out of the angled vents at the top. Hold the steamer close to the cake, without touching it, and work fairly quickly over the surface. Leave the cake to dry and you'll be left with a nice bright colour icing. The PME electric steamer costs from £30.88 from cake decorating suppliers or pme cake.co.uk.



All Boxed Up

There has been a rise in popularity of stacked cakes, but it can be difficult to transport them. Not only is it more hygienic to have a new box every time, it will protect the cake from the elements too. Now extra tall boxes are available for stacked cakes. A 9in box that's 8in tall costs £1, up to £1.99 for a 14in box, 13in tall. Available from cakecraftshop.co.uk.

Take Your Pick

Inspired by the flavours of pick 'n' mix sweets, jam manufacturer Duerr's has launched a Rhubarb & Custard flavour jam, specifically developed for use in home-baking as it has a bake-stable formula, with more delicious flavours to follow. Available from Aldi stores, priced from 99p.



Bright And Beautiful

The Renshaw company is well known for its sugarcraft products, having been producing ingredients for the professional market since 1898, and it was one of the first companies to sell sugarpaste to retail consumers. One of the latest additions to its range is Flower & Modelling paste, which was originally available in white, but is now available in new multipack of five bright colours – Daffodil Yellow, Leaf Green, Carnation Red, Forget-me-not Blue and original White. The colours are ready to use



straight from the packs, or can be mixed with other colours to give different shades or hues. The Renshaw Flower & Modelling Paste is priced from £5.99 for the 5 x 100g multipack. For more information visit renshawbaking.com.

Soft Centre

The latest product to join the range of home-baking products from Dr. Oetker is the Surprise Inside Cupcake Centres. You insert the nozzle on the sachet into the cupcake and squeeze, and then when you cut or bite into the cupcake it has a surprise soft centre. Available from Asda stores and oetkeronline.co.uk, priced from £1.99 for a 140g pack.





Add a pink pearl and diamanté brooch, £6.99, and diamanté chain trim, £6.50 per m

Easy Embossing

This set of two Fmm Vintage Lace impression mats are flexible mats, which can be used to add texture to sugarpaste, modelling paste and marzipan. The colour of the actual mats may vary from the picture, but the result is the same. Priced £5.90, available from cakecraftshop.co.uk.



Fancy Cake Pops

This kit is all you need to stylishly present up to 12 cake pops with a pretty vintage look. The kit includes cake pop sticks, small bags, decorative stickers and satin ribbon. They are perfect for presenting cake pops as favours for birthday parties or weddings. Available for £6, from cakecraftshop.co.uk.



Love Teddies

A bit different to traditional flat cutters, these Jem Easy Pop Teddy Cutters will enable you to create raised detail teddy designs. Place the cutter into the Jem Roller Pad and put a small ball of paste on top, pressing it well into the face, then paste over the cutter and roll over the top with a rolling pin. Press against the cutting edge to ensure a smooth cut and use a scribing needle to lift it out of the mould. A set of two different-sized cutters costs from £5.99, pmecake.co.uk. Also available in heart, baby bottle, baby-gro, baby feet, duck, football and rugby ball shapes.

All-in-one

A food mixer is an essential piece of equipment if you make lots of cakes, and if you're a keen cook then you may also want a food processor, blender, meat grinder, citrus press and juicer, but if you have all these different gadgets they take up a lot of space. If you're short on storage, then the solution is to get the new Kenwood MultiOne, which claims to be "the only kitchen appliance you'll ever need". Like the iconic Kenwood Chef, this one comes with a K-beater, whisk and dough hook, and works with the planetary mix action. All the attachments are included in the price so you don't need to fork out lots of money on extras. The Kenwood MultiOne retails at £279.99, for more information about the full specifications and links to stockists go to kenwoodworld.com/uk.

It has everything you'll ever need!





Green Fingers

Gardening is always a popular theme for cakes and this new silicone mould from FPC Sugarcraft means you can make some gardening essentials very quickly. Either press pieces of coloured modelling or flowerpaste into the moulds, or make in white and then paint with food colouring once the paste has dried out. As well as gardening essentials, there is also a fun garden gnome. The mould costs from £11 and is available from sugarcraft suppliers or fpc-sugarcraft.co.uk.



Floral Bakes

Sugarcraft specialist Squires Kitchen has launched a new range of cookie cutters. These blossom cutters come as a set of three, £8.95, but may also be purchased individually, from £3.50. They

may be used to make our cookies shown on page 51 where the cutters are used for both the cookie dough and for cutting the sugarpaste to go on top. Available from squires-shop.com.



In A Swirl

It can be annoying when you use what look like pretty cupcake cases, only to find that after baking cakes in them, they seem to lose their colour. That doesn't happen with these stylish Candy Swirl Cupcake Cases from Squires Kitchen, as they keep their colour and design. They are available in five different colours – Top Banana, Peachy Keen, Key Lime, Pink Lemonade and Blue Bonbon. They are available direct from Squires Kitchen or from cake decorating suppliers in individual colour packs of 36 and a mixed tube of 90. Prices from £2.60. For further information visit squires-shop.com.



Better Photos

If you want your cake photos to look like a professional photographer took them, then a food photography workshop with Gavin and Sam Hoey could be just the course for you. Professional photographer Gavin and his food writer and blogger wife Sam have put together a one-day "hands on" workshop to teach you some of the tricks of the trade in taking better photos and some of the post-processing and editing techniques, which help to turn an ordinary picture into something special. Whether you want pictures for your website or advertising leaflets, you could save money and get exactly what you want by taking your own photos. The workshops take place at a location close to Gatwick Airport and cost £99 per person. Visit samskitchen.net for more information.

Stunning Sunflowers

By Sue McMahon

This bright design is ideal for a birthday cake or even a golden wedding anniversary

YOU WILL NEED

- 5in and 8in cakes covered in marzipan (optional) and turquoise-coloured sugarpaste and stacked on an 11–12in round cake drum covered in yellow sugarpaste, see pages 72–73
- 150–200g (5–7oz) yellow flowerpaste
- Brown dust food colour/ blossom tint
- 3–4tbsp caster sugar
- 6–8tbsp royal icing, see page 75
- 150–200g (5–7oz) green modelling paste
- *Medium/large PME daisy/marguerite plunger cutter*
- *Curved former to dry flowers in, eg, inside of sweet container such as Toffifee*
- *Squares of foil*
- *70mm PME sunflower/daisy/gerbera cutter*
- *Piping bag*
- *Writing piping tube, eg PME 4*
- *PME large rose leaf plunger cutter*
- *Dimpled foam, optional*
- *Approximately 50cm (20in) yellow gingham ribbon*
- *Double-sided sticky tape*
- *Glue stick*
- *Approximately 1m (39in) 15mm wide turquoise satin ribbon*

1 Knead some yellow flowerpaste to soften it and roll it out on a non-stick surface lightly dusted with cornflour. Cut out the flower shapes using the plunger daisy/marguerite cutter and place the shapes in the sweet box so the flowers dry in a cupped shape. Make at least 12. Leave for at least 4–5 hours, or preferably overnight.

2 For the larger sunflowers, shape squares of foil into cupped shapes with curved edges so that when the flowers are placed in them, the tips will start to turn back rather than sticking up straight. We used 11 large sunflowers on the cake, but it's advisable to make more in case any break.







3 Roll out some yellow flowerpaste and use the sunflower/daisy/gerbera cutter to press down to cut out the shape. Before lifting the cutter up, press the plunger down to emboss the petals. Turn the cutter over and rub your thumb over the edges to give smooth edges to the petals. Press the flower out of the cutter and rest in a foil former and leave it to dry.

4 Add some brown powder colour to the caster sugar and mix it well to colour the sugar.

5 Fill the piping bag fitted with the writing tube with just over half the royal icing. Working on one flower at a time, pipe some royal icing into the centre, and press down any points on the icing. Spoon over some of the brown sugar, then tip the excess sugar back into the bowl. If a lot of the white royal icing is still showing, repeat by spooning over some more sugar and tipping it off again. Make centres in both the small and large flowers and then leave to dry.

6 Knead some green modelling paste to soften it and roll it out on a non-stick surface lightly dusted with cornflour. Cut out rose leaf shapes, using the cutter, and pressing the plunger down on each one to emboss the veining on them. Twist the leaves slightly and leave on dimpled foam until they are dry, or alternatively pinch the base slightly and twist the tip and leave them to dry on a flat surface. Make at least 21 leaves.

7 Secure the gingham ribbon around the bottom of the top tier, using double-sided sticky tape on the overlap at the back.

8 Knead some of the green modelling paste to soften it and then roll it out into a very long sausage shape and cut into short lengths, just longer than half the height of the cake, for the sunflower stems.

9 Stick 7–8 stems around the bottom tier, spreading them out evenly, and brushing a little water on to the back of each as “glue” to stick them on.

10 Refill the piping bag with the writing tube with royal icing and pipe a little icing on to the back of the larger sunflowers and stick one on the top of each stem, placing them so the petals are slightly above the top edge of the cake.

11 Use a little royal icing to stick the leaves on the cake, sticking two on each stem, with them pointing out, so they cover the join between the cake and the cake drum.

12 Pipe a little royal icing on to the back of the smaller sunflowers and press them randomly around the top tier.

13 Arrange five leaves on the top tier and then three large sunflowers. Once the arrangement looks right, pipe a little royal icing on to the back of each to stick into place. Use the glue stick to secure the turquoise ribbon around the edge of the cake drum.



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SUE'S TIP *It's better to make extra flowers in case any break while you're attaching them to the cake. Once they are thoroughly dry, any extra flowers can be stored in a cardboard box with white tissue paper or kitchen roll between layers. If kept in a dry place, and out of bright light, they will last for several months.*

Knit Pretty Little Cupcakes

Love baking cupcakes? Why not knit them too – they'll look good enough to eat!

**PRINTED
PATTERN**



Colourful Cakes
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Pretty Pastel Lace

The perfect centrepiece for a vintage tea party or afternoon tea, this simple but effective celebration cake is decorated with pastel pink edible lace



YOU WILL NEED

- 20cm (8in) round cake on a 25cm (10in) cake drum, covered in apricot jam, marzipan (optional) and white sugarpaste, see pages 72–73
- 100g (3½oz) SK Instant Mix Flexi-Ice
- SK Pastel Pink Designer Pastel dust food colour
- SK edible glue
- Approximately 250g (8oz) white sugarpaste
- SK Snowflake designer metallic lustre dust food colour
- Small amount of royal icing, see page 75
- 12 cupcakes baked in SK Pink Baroque cupcake cases covered in white sugarpaste
- Silikomart lace mat moulds: *Dentelle and Daisy*
- Cranked palette knife or straight-edged scraper
- Freezer bag
- Extra cupcake case
- Card
- Double-sided tape
- 80cm (32in) x 1.5cm (½in) width Bridal White double-faced satin ribbon

TO MAKE THE LACE

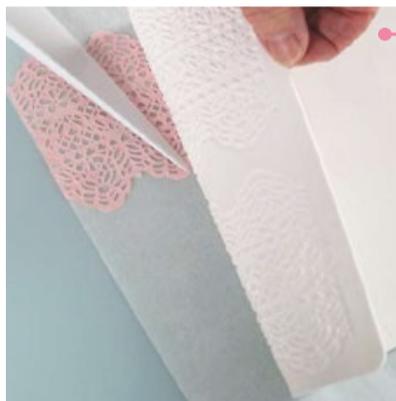
1 Set the oven to 60–70°C or the lowest Gas Mark setting. Sift 100g (3½oz) of Flexi-Ice into a bowl. Add 150ml (5¼fl oz) of cooled, boiled water and beat the mixture for three minutes with a spoon until it is lump-free. Add a very small amount of Pastel Pink dust food colour to achieve a pale pink colour and mix until thoroughly combined. Spread the Flexi-Ice mixture over the Dentelle lace mat using a cranked palette knife or scraper. Keep spreading the mixture firmly into the pattern



of the mould, working the palette knife backwards and forwards ensuring all areas of the pattern are filled.

Scrape away any surplus

mixture so that the surface of the mould is clean. Lay the mat on the middle shelf of the oven and leave for 15–20 minutes.



2 To check if the lace is ready to use, test the corner of the mat. If the lace comes away from the mat easily, it is ready. If it has become hard, it has been left in the oven too long. If it is tacky and difficult to ease away from the mat, it needs to be left in the oven a little longer.

To remove the lace from the mould, turn the mat upside down on a sheet of greaseproof paper and use a palette knife to gently ease the lace away from the mat. Make three sheets of lace using the Dentelle mat and 24 rounds of lace using the Daisy mat.

TOP TIP *All lace pieces can be folded and stored in either greaseproof paper or a sealable plastic bag. The lace can be stored like this for several weeks.*

TO MAKE THE LACE STRIPS TO GO AROUND THE CAKE



3 Cut one scalloped edge off a strip of Dentelle lace using a sharp pair of clean scissors used only for cake decorating. Brush around the base of the cake with a very small amount of cooled, boiled water. Wrap the strip of lace around the base of the cake with the straight edge running around the base. Repeat with a second strip of

Dentelle lace so the design goes all the way around the cake. Match the pattern at the join and cut away any excess lace. Brush a little edible glue under any edges that are not fixed to the cake. Roll some sugarpaste into small balls and dust them with Snowflake lustre dust food colour. Attach the pearls around the base of the cake using edible glue.



HOW TO MAKE THE ROSETTES



4 Cut one scalloped edge off a strip of Dentelle lace and keep the cut-off area in a freezer bag.

5 Brush a little edible glue along the cut edge of the wider strip.



6 Starting at one end, gather and fold the lace at small intervals to curl the end around into a rosette strip, adding more edible glue as needed.



7 Trim the end of the lace strip to size using a clean pair of scissors.



8 Place the rosette in a spare cupcake case to hold the shape.



9 Repeat 6–7 using the cut-off scalloped lace to make the centre of the rosette. Place the smaller rosette inside the larger one and fix in place with edible glue. Place the cupcake case with the rosette inside on a baking tray and transfer it to the oven for 5–10 minutes or until the lace is firm enough to hold its shape when attached to the side of the cake.

TOP TIP *Placing the cake on a cake stand elevates it, so you can position cupcakes around it and make it look more impressive.*

TO ASSEMBLE THE CUPCAKES AND CAKE

10 Attach one round of lace to the top of each cupcake with a little cooled, boiled water, placing it flat on the sugarpaste. Fold a sheet of card in half along its length then fold each side back to the fold and open it out slightly to create an M shape. Lay the daisy lace pieces face-down along the central fold and place the card in the oven for a short while until the pieces have firmed sufficiently to hold their shape. When the lace has cooled, attach the fans to the tops of the cupcakes with a little edible glue, or make mini rosettes to go on top. Place three cupcakes on the top of the cake.

11 To attach the rosette, pipe a very large dot of royal icing on to the front of the cake and gently press the rosette into place. Use double-sided tape to secure ribbon around the edge of the cake drum.



Squires Kitchen Instant Mix Flexi-ice has a vanilla flavour, and comes in a 500g pack costing £8.99. As well as using in silicone lace mats, it can be piped or stencilled. The Silikomart lace mats cost £29.80 for the Dentelle design and £15.80 for the Daisy design. These items, plus the pink powder colouring and edible glue, are available from Squires Kitchen, 0845 617 1810; squires-shop.com.



Queen of the Kitchen

By Carlos Lischetti

This kitsch kitchen scene is a great celebration cake for any mum, grandma, sister or friend who loves to bake



YOU WILL NEED:

- 6in square cake covered in marzipan (optional) and pale blue sugarpaste as shown on pages 72–73
- 8in cake drum covered in white sugarpaste

SK INSTANT MIX

PASTILLAGE:

- 100g (3½oz) ruby (Cyclamen)
- 100g (3½oz) pale blue (touch of Wisteria)
- 30g (1oz) blue-grey (Wisteria)
- 50g (1¾oz) white (uncoloured)

SQUIRES KITCHEN SUGAR FLORIST PASTE (SFP):

- 100g (3½oz) ruby (Cyclamen SFP)
- 100g (3½oz) skin tone (White SFP + touch of Teddy Bear Brown + touch of Pink)
- 100g (3½oz) reddish terracotta (White SFP + Terracotta + touch of Poppy)
- 10g (¼oz) deep orange (White SFP + Berberis)
- 50g (1¾oz) White
- 30g (1oz) peach (White SFP + touch of Marigold + touch of Pink)
- 10g (¼oz) dark brown (Bulrush SFP)
- 50g (1¾oz) blue-green (White SFP + Bluegrass)
- 10g (¼oz) light turquoise (White SFP + touch of Hydrangea)
- 200g (7oz) palest blue (White SFP + touch of Hyacinth)

SQUIRES KITCHEN INSTANT MIX ROYAL ICING:

- 30g (1oz) pink (Fuchsia)
- 150g (5¼oz) white (uncoloured)

SQUIRES KITCHEN SUGARPASTE:

- 200g (7oz) Bridal White

- 700g (1lb 8¾oz) pale blue (Bridal White sugarpaste + touch of Wisteria)
- SQUIRES KITCHEN PROFESSIONAL LIQUID FOOD COLOURS: Bulrush (dark brown), Hyacinth
- SQUIRES KITCHEN DESIGNER PASTEL DUST FOOD COLOUR: Pastel Pink
- SQUIRES KITCHEN PROFESSIONAL PASTE FOOD COLOURS: Berberis, Bluegrass, Cyclamen (ruby), Fuchsia, Hyacinth, Hydrangea, Marigold (tangerine), Poppy, Teddy Bear Brown, Wisteria
- SQUIRES KITCHEN DESIGNER PASTE FOOD COLOUR: Terracotta
- SQUIRES KITCHEN QUALITY FOOD COLOUR (QFC) PASTE: Pink
- SQUIRES KITCHEN PROFESSIONAL FOOD COLOUR PEN: Brown
- Squires Kitchen CMC Gum
- White vegetable fat
- Spare polystyrene dummy
- Dresden modelling tool
- Small lily of the valley cutter (TT)
- 16.5cm (6½in) square cake card
- Spare cake card
- Piece of thin card, eg, from a cereal box or cake box
- Round cutters: 5mm, 1cm, 1.5cm, 2cm, 4cm (¼in, ⅜in, ⅝in, ¾in, 1½in)
- Round piping nozzle: no. 3
- Square cutter: 8mm (⅜in)
- Tweezers (optional)
- 18-gauge floral wire: white
- 67cm x 5mm width (26in x ¼in) satin ribbon: navy blue
- 85cm x 15mm width (33½in x ⅝in) satin ribbon: navy blue
- Templates (see p33)

THE HOUSEWIFE



Skirt

1 Knead 100g (3½oz) of ruby pastillage with 100g (3½oz) of ruby SFP then add a generous pinch of CMC to make a stronger modelling paste. Roll the modelling paste into a long, thick sausage following the width of the template as a guide. Slightly flatten the sausage on one side, round off the top end and use a knife to cut the bottom edge straight. The rounded side will form the back of the skirt and the flatter side will be the front.

2 Insert a lightly greased skewer in through the

bottom of the skirt, almost ¾ of the way up its length. Allow to firm up overnight then push the skewer protruding from the skirt into a spare polystyrene dummy.

CARLOS' TIPS

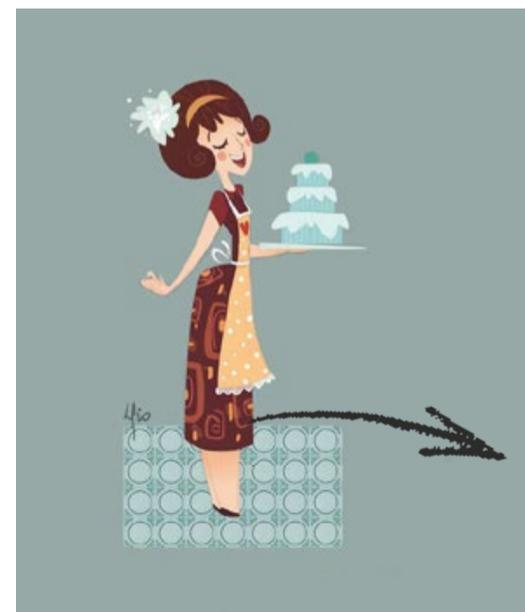
❖ *The extra pinch of CMC will help strengthen the paste and speed up drying time.*

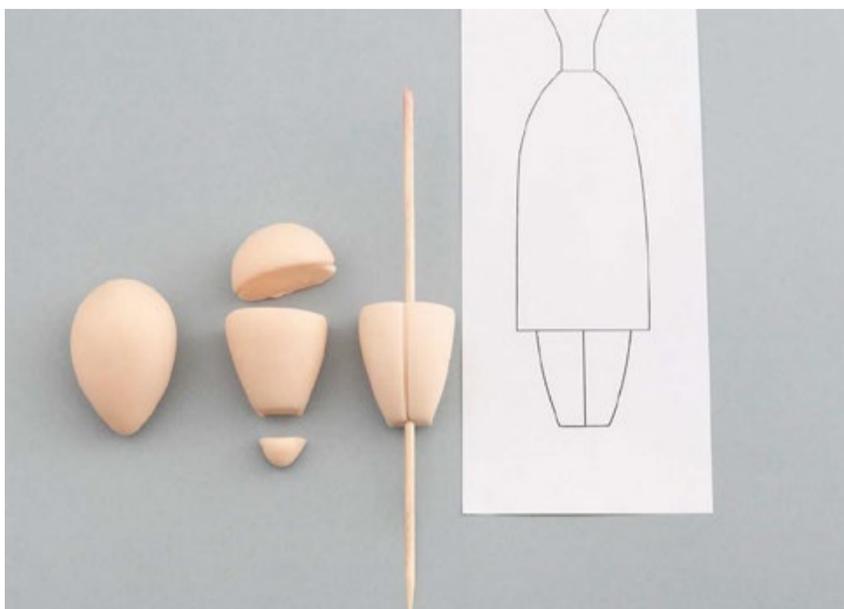
❖ *Grease the skewer with a little white vegetable fat before inserting it into the skirt, as this will make it easier to remove later.*



Torso

3 Roll a 20g (¾oz) ball of ruby modelling paste into the shape of a bowling pin. Press down on the thicker end with the heel of your hand to flatten it slightly. Use a knife to cut the paste straight at both ends following the torso template provided. Insert a cocktail stick into the bottom of the torso then remove to make a hole. Pierce another hole in the top of the torso where the neck will be inserted later. Allow to firm up.





Legs

4 Roll 30g (1oz) of skin tone SFP into a long teardrop and flatten it down slightly with your hand. Use a knife to cut both ends straight to make a trapezium shape following the template provided. Insert a skewer into the paste lengthways, making sure to leave a long piece of skewer protruding from the bottom to help support the figurine when it is inserted into the cake. Press the length of a skewer into the front and back of the paste to indent a vertical line, dividing the legs. Once firm enough to handle, insert the legs into a piece of spare polystyrene.

5 Roll two very small sausages of reddish terracotta SFP. Make the ends pointed and secure around the front of each leg for the shoes. Set aside to dry.



Neck

6 Roll a small piece of skin tone SFP into an elongated pear shape and cut the ends straight following the template provided. Insert a cocktail stick into the neck lengthways and allow to firm up.



Head

7 Roll approximately 25g (just over ¾oz) of skin tone SFP into a teardrop shape. Flatten down the top slightly and press the sides to square them off, following the template provided for the head shape. To open up the mouth, cut out the shape of the smile from a piece of card first. Place the cardboard piece on the lower half of the face and gently push it into the paste with the tip of a Dresden tool.



8 To remove, simply push down on one of the corners to lift the opposite side and carefully lift away with a pair of tweezers or a Dresden tool.

9 Gently press a small ball tool into the upper half of the face to make the eye sockets. Bring out the lower lip by pressing the paste underneath the mouth with the rounded edge of a Dresden tool.



10 Roll out a very small piece of reddish terracotta SFP and use a cutting wheel and the card template to cut out the shape of the smile. Lift the paste on the tip of a small knife and secure inside the mouth. Roll out a very small piece of White SFP thinly and cut out a crescent shape for the teeth with a 1cm (¾in) round cutter. Cut one side straight and secure in the top of the mouth.



11 For the closed eyelids, roll two tiny ovals of skin tone SFP and flatten them down slightly with your finger. Trim one end of the lids using a 1cm (3/8in) round cutter and secure into the eye sockets.



12 Roll a very thin, long teardrop from some skin tone SFP for the nose and secure between the eyes. Carefully pinch the bridge and cut the bottom of the nose straight. Roll two very small, pointed sausages from a piece of Bulrush-coloured SFP and attach them just underneath the eyelids to make the eyelashes. Use a fine paintbrush and Bulrush liquid food colour to paint the eyebrows towards the top of the face. Mix Pastel Pink dust food colour with some cornflour and brush it over the cheeks using a soft paintbrush. Allow the head to dry overnight, or until firm enough to handle.

CARLOS' TIP

❖ *Simply follow the head diagram to decide where to position the facial details.*

Skirt pattern

13 Push a cocktail stick vertically into the top of the skirt towards the flatter side (remember that the flat side will be the front). Thinly roll out some reddish terracotta SFP and cut out rings of different sizes using 5mm, 1cm, 1.5cm and 2cm (1/4in, 3/8in, 5/8in and 3/4in) round cutters. Shape the circles into ovals and attach them randomly over the skirt, including off the edge.

14 Place 30g (1oz) of pink royal icing into a small paper piping bag and snip off the tip. Pipe circles either on the inside or outside of the rings. Pipe tiny dots of pink royal icing over the skirt. Cut out very small circles of deep orange SFP with a no. 3 round piping nozzle and stick them over the skirt to finish the pattern. Alternatively, you can roll very small pinches of deep orange paste into balls and flatten them with your finger.

15 Push the torso down on to the cocktail stick protruding from the top of the



skirt and position it so that it is facing slightly to the right. Secure in place with a little softened ruby modelling paste. Insert the neck down on to the top of the torso and secure with a little softened skin tone SFP.

CARLOS' TIP

❖ *In order to pipe more comfortably, you may find it easier to remove the skirt from the polystyrene base and hold it by the skewer protruding from the base.*



Arms

16 Make two arms. The arms should be fairly thick but in proportion to the rest of the body: make sure the elbows sit just above waist level. Mark with a Dresden tool at the elbow. Bend the left arm at a 90° angle and have the hand flat as shown in the picture. Allow the arm to dry on its side with the thumb facing upwards. Insert a cocktail stick into the forearm to help the arm support the weight of the tray and cake. Snip off the end of the cocktail stick with a small pair of pliers. Bend the right arm slightly at the elbow and bend the hand gently backwards. Allow both arms to dry completely.

Tray

17 Thinly roll out a small amount of white pastillage, cut out a 4cm (1 1/2in) circle and allow to dry on a flat surface.

Collar

18 Take a very small piece of reddish terracotta SFP and roll it into a thin sausage with pointed ends. Position the collar around the neck so the pointed ends join at the back. Flatten the collar slightly and make a V-shaped cut at the front to shape.





Apron

19 To make the apron pattern, roll out some White SFP very thinly and cut out a thin strip and several circles using a 5mm (1/4in) round cutter. Set aside and cover with food-grade plastic to prevent the pieces from drying out. Roll out some peach SFP very thinly, lay the white strip across the top of the paste and spread the dots out evenly. Roll over the paste again to merge the pattern and cut out the shape of the apron following the template provided. Secure a strip of White SFP across the bottom of the apron and use the handle of a paintbrush to give it a frilly finish. Use the tip of a no. 3 piping nozzle to emboss tiny circles just above the frilled edge.

20 Attach the apron to the front of the body: make some loose folds at the bottom of the apron and leave the top part slack as shown in the picture. Cut out a very narrow strip of White SFP and secure it around the waist to create the apron strings. Place another strip of the same size around

the neck and secure the ends to the top of the apron. Finish the apron by securing a White SFP bow to the back of the body.



Assembly

21 Attach the arms to the sides of the torso with softened skin tone SFP

22 Leave to dry completely, using barbecue skewers to support them. Remove any excess paste



from the joins with a paintbrush for a neat finish.

23 For the sleeves, roll out some reddish terracotta SFP and cut out a 2.5cm (1in) circle using the cutter. Divide



the circle in half and place each half over the shoulders so the cut side makes the bottom edge of the sleeve. Gently stroke the paste around the curve of the



25 Roll a small piece of reddish terracotta SFP into a teardrop shape that is large enough to cover the back of the head and fill out the head shape. Flatten it down slightly with your fingers and attach to the back of the head, from the nape upwards. Gently push the head down on to the skewer protruding from the top of the neck and secure in place. Allow to dry before adding the rest of the hair.

26 Roll a sausage of reddish terracotta SFP that tapers at both ends and flatten the ends with the heel of your hand, leaving the middle section quite thick. Bend the sausage into a



C-shape and use the edge of a Dresden tool to make indents across the middle section. Roll up the ends slightly and secure to the top of the head with a little edible glue. Make small teardrop shapes from the same colour paste and attach them over the forehead for the fringe.

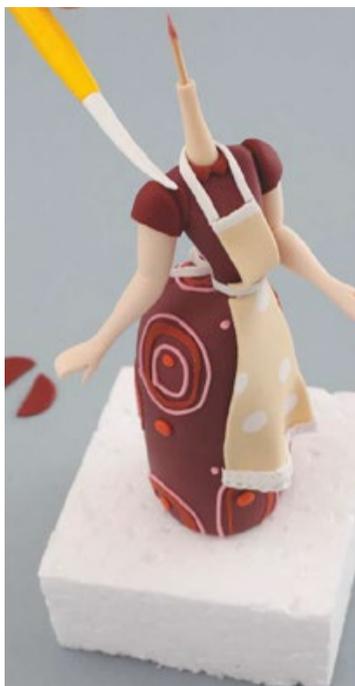
27 For the hairband, roll a very small piece of deep orange SFP into a thin sausage that is pointed at both ends and attach it at the join between the fringe and the rest of the hair.

28 Remove the figurine from the polystyrene base, then twist and pull the skewer protruding from the bottom of the skirt to remove



it. Push the figurine down on to the skewer in the top of the legs and secure with some softened skin tone SFP.

VINTAGE CABINET

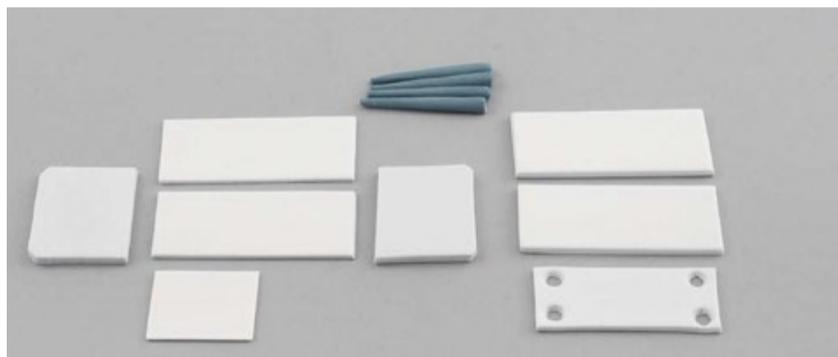


shoulder and use edible glue to secure.

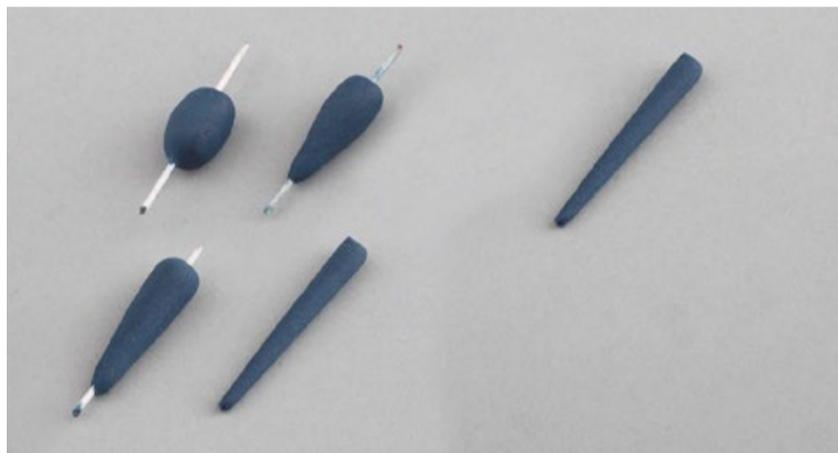
24 Push the edge of a Dresden tool into the joint to neaten it and trim away any excess paste.



29 Attach the tray to the left hand with some softened skin tone SFP and support with skewers, if necessary, until fully dry. Make a small flower using the lily of the valley cutter and White SFP then attach it to the right of the hairband. Allow the whole figurine to dry completely.



30 Following the cabinet templates, roll out the pale blue pastillage to the thickness required and cut out each piece. Leave them on a flat surface to dry completely.



31 For the legs, cut an 18-gauge floral wire into four pieces that are 4.5cm (1¾in) long and moisten them with edible glue. Push a ball of blue-grey pastillage on to each piece of wire and roll the paste along it using your palms. Continue until you have made a narrow cone shape that covers the whole length of the wire. Trim any excess paste from either end and allow to dry completely.

32 Fill a paper piping bag with firm-peak royal icing, snip off the tip of the bag and use the icing to glue the pieces of the cabinet together. Attach the front door (C) to the front of the cabinet (A1).



Lay the top of the cabinet (B1) flat on a surface and glue the front and back pieces (A1 and A2) to the longer sides at a 90° angle. Reinforce the joins on the inside with dots of royal icing. Remove any excess icing with the tip of a knife to neaten the joins on the outside.

33 Secure the bottom of the cabinet (B2) on top of the sides and allow to dry for a few minutes. Lay the cabinet on a thin piece of



pastillage to raise it while you work and attach the sides (D1 and D2) with the rounded corners at the front.



34 Secure the leg reinforcement (E) on top and attach the legs in the sockets at a slight angle. Allow to dry completely before turning the cabinet upright. Attach two very small strips of blue-grey pastillage to the doors.



MODEL CAKES AND STAND

35 For the bottom tier, lightly dust a 2cm (3/4in) round cutter with a little cornflour. Roll a ball of palest blue SFP and place it inside the cutter. Push a large ball tool into the paste to hollow out the inside and create a cylindrical shape as shown in picture. Repeat for the middle tier using a 1.5cm (5/8in) round cutter. Roll out some palest blue SFP to the same thickness as the height of the other two tiers and cut out a cylinder with a 1cm (3/8in) cutter for the top tier.



36 Once all tiers are dry, stack them on top of each other and stick them together with run-out consistency icing. Allow the run-out icing to drip down the sides of the cake. Finish with a small ball of light turquoise SFP.



37 Repeat steps 35–36 to make another tiered cake, this time from White SFP. Cut out a flower shape from

light turquoise SFP using a small lily of the valley cutter and soften the edges with a ball tool. Fold the flower in half and pinch at the base. Place on top of the cake.

38 Use white pastillage to model a small cone shape for the base of the cake stand and cut out a 3cm (1 1/8in) circle for the plate.

Once dry, attach the plate to the base with a dot of softened pastillage and allow to dry completely.

39 Model a small piece of light Hydrangea SFP into a thick ring shape and draw lines round the sides with the edge of a Dresden tool. Once firm, dip it in white run-out consistency icing and leave to

dry completely.

40 To make the tea towels and cloths, roll out some pale blue SFP very thinly and cut out three rectangles. Paint over the paste using Hyacinth liquid food colour and a fine paintbrush and fold loosely before arranging on the cake.



KITCHEN FLOOR

41 Roll out 100g (3 1/2oz) of palest blue SFP to 2mm (1/16in) thick and cut out a 16cm (6 1/4in) square using the template provided. Mark a grid on the paste using a blade tool and a clean ruler: each line should be 2cm (3/4in) apart to make equal squares. To create the pattern, cut out circles from each square on the grid using a 1.5cm (5/8in) round cutter. Roll out some White SFP to the same

thickness as the floor, cut out the same amount of circles and fill in the gaps.

42 Cut out diamond shapes from the corners using an 8mm (3/8in) square cutter.

43 Fill the gaps with squares of blue-green SFP in the same way. Use a ruler and a blade tool to mark out the tiles again.

44 Draw dots and dashes over the tiles with a brown food colour pen to create a symmetrical pattern.

45 Roll out some pale blue SFP to 2mm (1/16in) thick and cut out another 16cm (6 1/4in) square. Brush the surface with edible glue, lift the tiled floor on a cake card and place it on top of the second square.

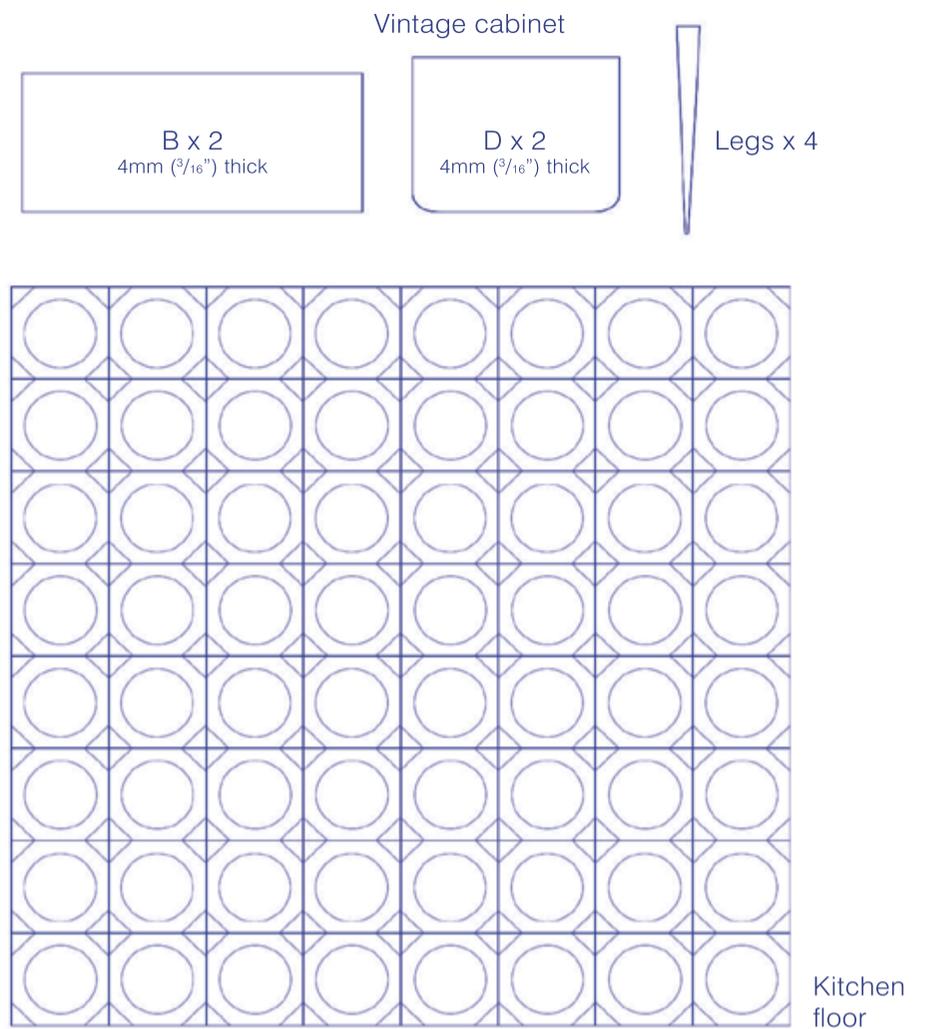
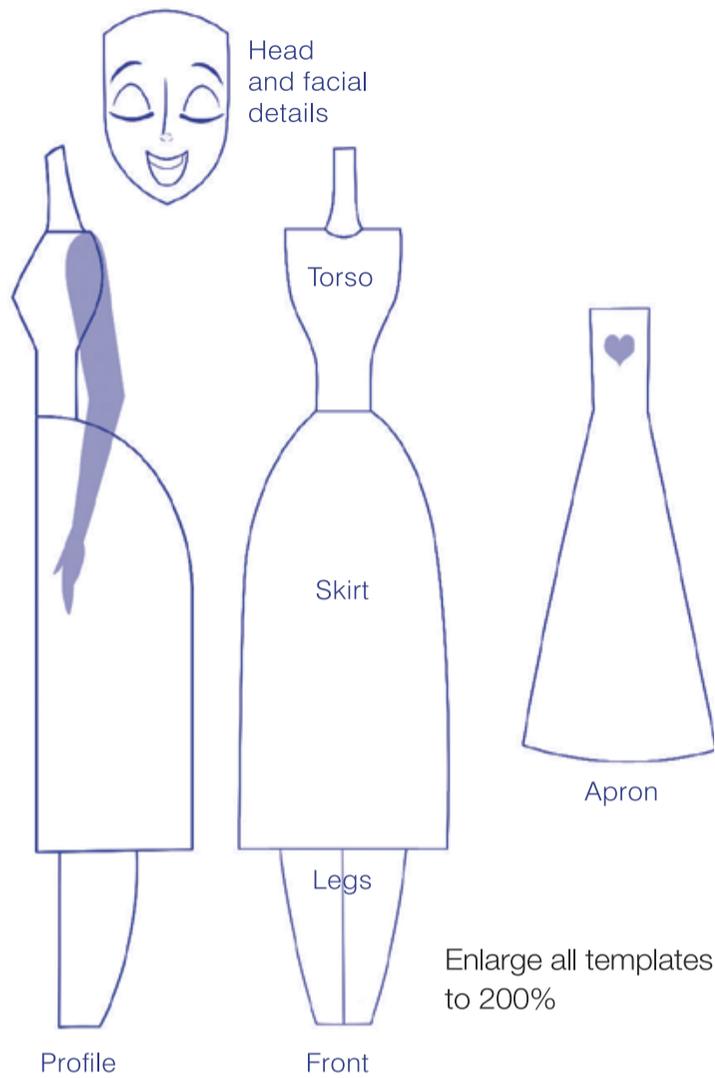
45 While the floor is still soft, place the cabinet in position and gently push it into the paste to make grooves; this will give the cabinet more stability once it is glued in place. Take care, however, not to push the legs through the

tiled floor as they must not come into contact with the cake. Pierce the tiled floor with a barbecue skewer where you will insert the character later and leave to dry.

CARLOS' TIP

❖ *When making a tiled floor, make sure the paste is fresh enough that all the "patchwork" pieces stick together without the need for edible glue.*

Templates



CAKE AND CAKE DRUM

46 Place the cake centrally on the iced cake drum. Attach narrow navy blue ribbon around the bottom of the cake and secure the 15mm (5/8in) navy ribbon around the cake drum.

CAKE ASSEMBLY

47 Secure the tiled floor to the centre of the cake with royal icing then stick the cabinet in the grooves with dots of royal icing or softened pastillage. Attach the cake stands, cakes and cloths on top of the cabinet with dots of royal icing. Position a folded kitchen cloth on the tiled floor.

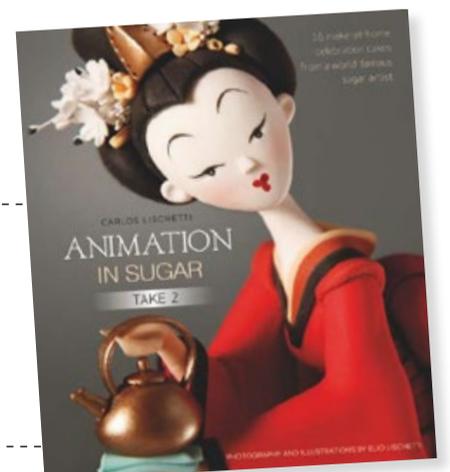
48 Once the figurine has completely dried, take it out of the temporary dummy, cover the bottom of the feet with softened SFP to act as a glue and push the skewer into a pre-made hole in the floor. Place the cake on the tray in her hand.

CARLOS' TIP ❖ *If you are transporting the cake, it is best to attach the figurine upon arrival to prevent breakages en route.*



This decoration contains cocktail sticks and wires, so ensure they're removed before the cake is served.

This project is from *Animation in Sugar Take 2* by Carlos Lischetti, published by B. Dutton Publishing Ltd, £19.99.



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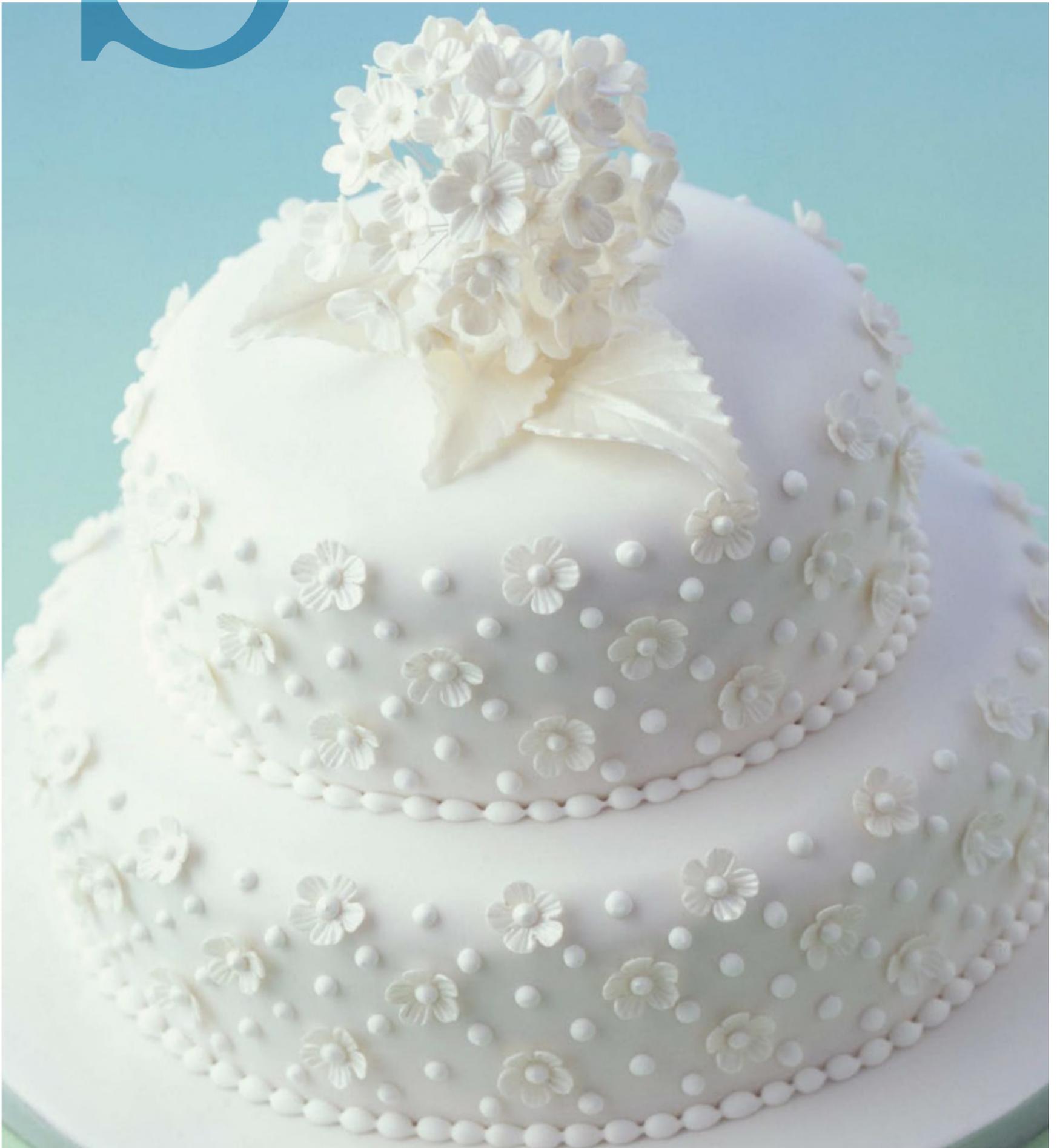
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SUGARCRAFT 1

SIMPLY CLASSIC

Timeless elegance with this pure white cake

by Sue McMahon





This pretty stacked cake is simple to make – but it is time consuming to make all the flowers, so make sure you allow enough time. Once the flowers are made and are thoroughly dry, they can be stored in a cardboard box, with white kitchen paper between the layers, and then they can be stored in a cool, dry place for several weeks or even months, so they can be made well in advance to save any last-minute panic.

Making The Flowers



1 Knead some flowerpaste to soften it. Roll the paste out very thinly on the plastic board using the plastic rolling pin and use the blossom cutter to cut out the flower shapes. Use the plunger to eject the flower from the cutter, and place flowers on the foam pad, cutting out just a few at a time.



3 Cut the end off the piping bag and insert the piping tube. Pipe a ball of royal icing in the centre of each of the flowers for the sides of the cake (not the flowers with the holes in them) and then leave to dry.

YOU WILL NEED

- Approximately 200g (7oz) flowerpaste
- Cornflour, in muslin bag, for dusting
- 4-6tbsp royal icing, see page 75
- White powder lustre colour, eg Squires Kitchen Snowflake
- Rose water, alcohol-based, eg, Star Kay White
- Green plastic flower-making board and small rolling pin
- Blossom plunger cutter, eg, PME extra Large Flower Blossom plunger
- Firm foam pad, eg, Orchard pad
- Veining tool
- Scriber needle modelling tool or pin
- Curved formers, eg, quail's egg boxes or chocolate boxes
- Large rose leaf cutter
- Disposable piping bag
- No. 2 plain piping tube, eg, PME
- 24 and 28-gauge white floristry wire
- Tweezers, optional
- White floral tape, cut to half width



2 Working quickly, before the flowerpaste dries, use the veining tool to mark three lines on each petal of each flower, and then rest the flower in the curved former and leave to dry, preferably overnight. Make holes in the centres of about 25-30 of the flowers, for the top decoration. Make about 125-150 flowers to be sure of having plenty in case of breakages. Roll out some flowerpaste and cut out the leaf shapes, vein with the veining tool and then press a length of 24-gauge wire into it, to go about half way up the leaf, and leave the leaf on a curved surface, eg, on a rolling pin or inside a bowl, to dry.



4 For the wired flowers for the top decoration, cut some white 28-gauge wires into four to give shorter lengths. Bend one end of each wire over to make a small hook and then bend that over at right angles to the main wire, using tweezers if you have them makes this a little easier. Pull a hooked wire down through the centre of each flower with a hole in it until the hook rests on the top of the flower, and then pipe a ball of royal icing over it. Place the wires in a small cup or glass to hold the flowers upright while the royal icing dries.



5 Mix the lustre colour with the rose water and paint the flowers and leaves to give them a sheen. Leave the colour to dry.



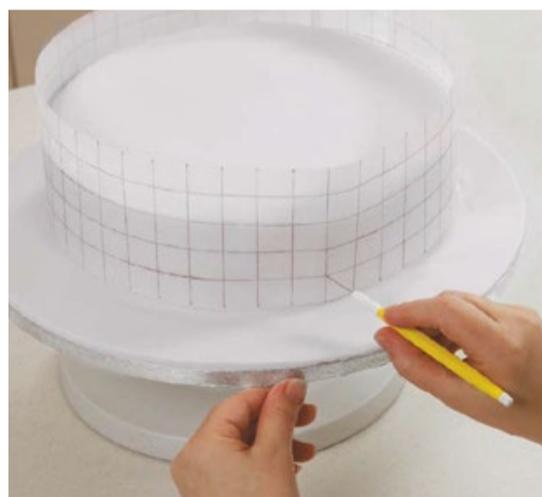
6 To assemble the top decoration, group together several of the wired flowers and tape them together. Gradually tape in extra flowers, a few at a time to form a round ball shape for the top. Add some leaves around the outside and tape well. Cut the wires to give a short stem and tape off the cut ends of the wire.

SUE'S TIP *Flowerpaste dries out very quickly, so only work with a small amount at a time, and keep it well-wrapped in a plastic bag all the time it's not being used.*

For The Cake

YOU WILL NEED

- 10in round cake on 14in round cake drum, covered with apricot jam, marzipan (optional) and white sugarpaste, with top of board covered in sugarpaste, see pages 72–73
- 7in round cake on 7in cake card covered in apricot jam, marzipan (optional) and white sugarpaste see pages 72–73
- Approximately 500g royal icing, see page 75
- White powder lustre colour, eg, Squires Kitchen Snowflake
- Rose water, alcohol-based, eg, Star Kay White
- Baking parchment
- Two pins
- Piping bag with no. 2 plain writing piping tube
- Four lengths plastic dowelling
- Plastic posy pick
- Double-sided sticky tape or glue stick
- Approximately 1.15m (45in) x 15mm wide satin ribbon



1 To make a template for the sides, wrap a piece of narrow baking parchment around the largest cake and cut it so it fits perfectly around the cake. Mark it into a 2cm (¾in) grid. Use a couple of pins to hold it in place around the cake, taking care only to stick the pins into the icing and not right through to the cake (and make sure the pins are removed afterwards). Use the scribe tool or pin to mark dots around the cake, at each point where the lines cross. Remove the template and use it to mark around the top tier in the same way. Stack the cake with dowelling in the bottom tier as shown on page 75.



2 Fill piping bag fitted with the writing piping tube with royal icing. Pipe a "snail's trail" border around the base of each cake, to hide the joins. A snail's trail is a fine beading piped around each cake. Pipe dots over alternate marked holes and then leave them to dry.



3 Mix some of the lustre colour with the rosewater and paint over the dots and the snail's trail.



4 Use royal icing piped on to the back of the flowers to stick over each alternate hole. Fill the posy pick with some of the pink sugarpaste, press it into the top tier and press the wired flowers into it. Use double-sided sticky tape or glue stick to attach ribbon around the cake drum.

Join Us For Our Make & Take Cake-Decorating Workshop

**Book
now**

Learn how to create impressive multi-tiered cakes for all occasions

Come along and expand your cake repertoire at our day workshop, showing you how to make gorgeous stacked and multi-tiered cakes to wow your friends and family.

We're teaming up with Knightsbridge PME, and are holding the day at its fabulous venue in Enfield.

And Editor Diane will be there to meet you.

During the morning, you'll see a series of inspiring demonstrations, teaching you how to make multi-tiered and stacked cakes and then, over a two-hour lunch (a delicious buffet), you can chat and get up close to watch the experts. In the afternoon, you will be able to put some of the skills you've seen into practice.



Editor Diane will be there on 30 May

ABOUT THE DAY

❖ The workshop will be held at Knightsbridge PME, Riverwalk Business Park, Riverwalk Road,

Enfield EN3 7QN on Saturday 30 May 2015*

❖ Please bring a notebook and pen or tablet in case you want to take notes ❖ Feel free to bring a camera, but please note that no photos or filming can take place during demonstrations ❖ A buffet lunch will be served



❖ Every reader attending will get a goody bag worth £20

❖ Every reader attending will receive a 10% discount to use in the shop on the day ❖ There is free car parking at the venue



Meet Our Experts



Janet Smith studied City & Guilds as a student and now

teaches both accredited and non-accredited courses.



Tony Warren is known for his sugar flowers but his skills

extend to all aspects of cake decorating.



Pauline Moody has studied and now teaches

vocational courses on cake decorating, after turning her hobby into her career.



Paula Macleod is Head of School at KPME. She has won many

awards for her work and has a passion for cake carving and sculpting.



Gemma Wiseman loves baking and decorating cakes. After

enjoying making cakes for her daughter's birthday, she decided to do it professionally.

Call 0800 024 1212* or fill in the coupon ➔

Book By Phone MasterCard, Visa or Maestro cardholders can book a workshop on 0800 024 1212.

*Lines open Monday-Friday 10am-4pm, but closed bank holidays. Call charges from mobiles and non-BT landlines may vary.

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TERMS AND CONDITIONS Tickets to this event are only refundable five working days prior to the event. *Woman's Weekly* has the right to change the itinerary of the day. A guest-list policy will be in operation at the event. Tickets cost £99 per person, and will be allocated on a first-come, first-served basis. An email confirmation will be sent to you prior to the event, if you do not have an email a letter will be sent. *An additional date, 31 May 2015, will be made available only when tickets to this day have sold out. The additional date will only be publicised on the *Woman's Weekly* website. Editor Diane Kenwood will attend on Saturday 30 May and Lifestyle Editor Jayne Marsden will attend the 31 May workshop should it take place.

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Timetable

10-10.30am

Meet and greet, with tea and coffee, and cake

10.30am-12.30pm

Creating Stacked & Multi-tiered Cakes, with Paula Macleod

Paula will give you confidence to create a multi-tiered cake as she unravels the mysteries of constructing one. Learn how to turn a single cake into a stunning two-tier version and also understand the great design opportunities that a stacked cake can provide.

12.30-2.30pm

Buffet lunch and mini demonstrations

Fabric Effects: The Easy Way, with Tony Warren

One of the most popular techniques for today's fashionable cakes has to be fabric effects in sugar. Learn how to do stylish swags, cushions, tassels, bows and many more embellishments.

Cookies & Cakes, with Gemma Wiseman

Decorated cookies and cupcakes are often used as favours and natural accompaniment to a celebration cake, as well as a teatime treat. See how to coordinate these much-loved favourites with your very special cake.

Modelling In Chocolate, with Pauline Moody

When taste matters, chocolate candy is the answer. Try this wonderful modelling paste and learn how to create simple decorations, including textured borders, models and effects.

Lettering & Inscriptions, with Janet Smith

An inscription on a cake is for many the most important feature, personalising the event, name and numbers. Janet reveals some of the tricks of the trade. Then it's your turn to have a go at everything, from piping to using simple cutters.

2.30-4.30pm

Make & Take

A hands-on class, with Paula and the teachers from Knightsbridge PME

Decorate celebration cookies using the skills demonstrated throughout the day, plus lots of additional tips and ideas from members of the team.



£99
per ticket,
per person

Cakes may differ from images shown on this page

Woman's Weekly MAKE & TAKE Cake-Decorating Day

Please complete this coupon, enclosing payment, and send it to: **Woman's Weekly Marketing, Blue Fin Building, Room O6-N2-O2, 110 Southwark Street, London SE1 0SU.**

Event	Price	No of tickets	Sub-total
Cake-Decorating Day on Sat 30 May 2015*	£99 per ticket		
GRAND TOTAL			£

I enclose a cheque made payable to **Woman's Weekly Shop** (no cash, please) for the sum of

£ (please write your name and address clearly on the back of your cheque)

Woman's Weekly

*Please note, if Saturday 30 May sells out, you will be offered Sunday 31 May 2015.

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Daytime tel no (incl code)

Email address

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If you've bought more than one ticket, please give us the names of those attending with you.

Name Name

Name Name



Beautiful Butterflies

By Stephanie Weightman

These painted decorations are all the more impressive for being three-dimensional. Simply scattered all over the cake and then dusted with edible glitter, this kaleidoscope of butterflies looks truly magical. Paint dainty leaves and stems as foliage to peek out underneath the butterflies and as a guide to position them on the cake



Stephanie says.....

Over the years I have tried many different food colouring materials with varying degrees of success and it was only after exhausting almost all edible media that I discovered using edible food varnish and edible powder food colour to make paint. It was like a revelation. I knew that if the consistency and open time of the paint were controllable it would be possible to paint, highlight and shade all in one go.

Before you think, "I couldn't possibly do that!" I would ask you to

remain open-minded and give it a go. I am sure you will be rewarded with some fantastic results. Take your time to practise the strokes before going on to your finished cakes. I work on acetate when I am trying out a new design and the great thing is, when you have finished, you can hold the result over your cake and imagine what the design will look like when painted directly on to your iced surface. Also, do try varying the size of the flowers and leaves in one design; use a smaller brush for

smaller flowers and leaves. Varying the size can really add dimension.

When you paint, if you find the colours bleeding together, you have probably picked up too much varnish on your brush. Clean your brush, dry it thoroughly and start your brush loading again.

Once you get started, you will find the time just flies by even though many of the designs take minutes rather than hours to finish. This means it will not be long before you are admiring (then eating!) your finished works of art.



YOU WILL NEED

- 12in square cake on 12–15in square cake drum and 8in cake on 8in cake card. Both cakes covered in marzipan and white sugarpaste as shown on pages 72–73
- Edible powder food colours in pink, white, orange, burgundy, soft yellow and dark green
- Edible varnish
- Sugar sheets
- Edible glue
- Silver edible glitter, see note

- Dimpled foam
- Paintbrushes – 10mm (3/8in) flat, size 2 round, 6mm (1/4in) flat
- Dowels
- Glue stick
- Pink ribbon

NOTE

Silver edible glitter is used on the 3D butterflies. There are two kinds of glitter, both are non-toxic, but one needs to be removed from your cake before eating, while the other is fully edible. Please check your glitter pot before applying to your cake.

1 Paint butterflies on sugar sheets using powder colours mixed with edible varnish. Use the 10mm (3/8in) flat brush to pick up pink and white and pink with a tiny bit of orange. Paint a petal shape for an upper wing.



2 Wiggle the brush as you would to create a scalloped edge.



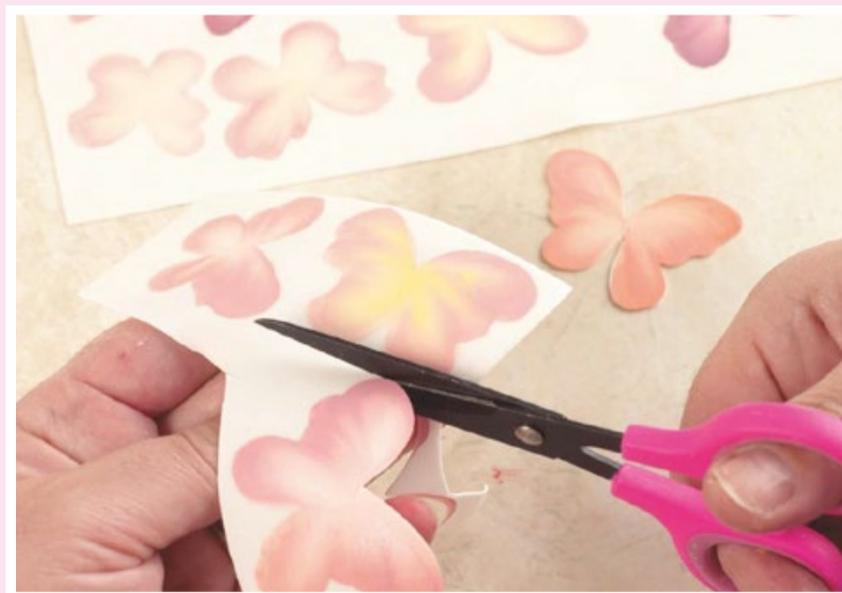
3 Paint the lower wing in the same way.



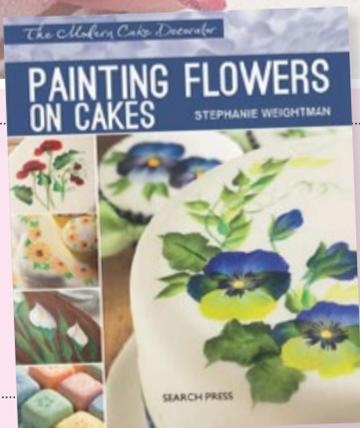
STEPHANIE'S TIP

Food-grade alcohol or isopropyl is used to clean brushes and remove edible varnish.

4 Paint the other side of the butterfly in the same way. Make sure the body is deep enough or the butterfly will be inclined to break once it is cut out.



This project is taken from *Painting Flowers on Cakes* by Stephanie Weightman, published by Search Press, £8.99.



5 Cover a sugar sheet with the butterflies in varying shades of pink, burgundy, orange and soft yellow with white. Cut them out with scissors.



6 Place the butterflies on baking parchment. Use a size 2 round brush to brush edible glue around the edges and tip edible glitter over them. Tip the excess back into the pot.



7 Bend back the butterflies' wings a little and leave them on some dimpled foam so that they dry in this position and take on a realistic shape.



8 Pick up lots of varnish on the 6mm (1/4in) flat brush to ensure a transparent paint effect, then pick up dark green and white and paint stems and flat leaves on one corner of a cake and over the edge.



9 Use a transparent burgundy mix to paint flat leaves, then paint some flat butterflies in the same shades as before.



10 Stick the 3D découpage butterflies over the painted area of the cake using edible glue. Where necessary, you can stick them into the sugarpaste with a pin until the glue dries, then repair pin holes with a very small amount of sugarpaste mixed with water and applied with a brush.



11 Stack the cakes using dowel as shown on page 75. Paint and decorate one corner of each cake as shown, creating a cloud of 3D butterflies. Use the glue stick to secure the ribbon around the edge of the cake drum.

Little Feet

By Frances McNaughton

These cute little shoes are perfect for a baby shower or first birthday party



FRANCES' TIP *Make sneakers in your own choice of colours.*

1 For the sole, roll out the white paste to 2mm thick. Cut out a 3cm oval.

2 Roll out blue paste thinly. Cut out a 2.5cm circle and a 5cm oval. Use a dogbone/ball tool to cup one end of the circle. Dampen around the side edge of the sole. Attach the front of the sneaker at the toe end. The top needs to curve upwards.

3 Use the cutting wheel to cut off a strip of about 2mm from the long side of the oval and discard it.

4 Roll out the white paste thinly. Cut out a 2cm oval. Emboss a stitch pattern with the quilting tool along one edge. Stick to the front of the sneaker for the toe.

5 Dampen along the straight edge of the blue cut oval made in step 3 and wrap it round the back of the sole, overlapping the front of the sneaker.

6 Cut strips of white paste using the music stave cutter. Dampen the bottom edge of the sneaker and wrap one of the strips round the base. Join it at the back and cut off the excess with sharp pointed scissors.

7 Cut two of the strips to approximately 1cm long. Make a wide "x" by dampening and crossing them over, then attach to the front of the sneaker to look like laces. Cut off the excess with sharp pointed scissors.

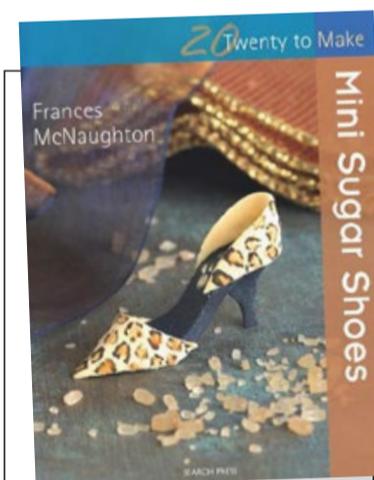
8 Cut out a tiny white star and stick it to the side of the sneaker.

YOU WILL NEED

- Mexican paste/flowerpaste in white and dark blue
- Small non-stick rolling pin
- 5cm, 3cm and 2cm oval cutters
- 2.5cm circle cutter
- Small fine palette knife
- Cutting wheel
- Dogbone/ball tool
- Quilting tool
- Music stave cutter
- Tiny star cutter

NOTE

Mexican paste is a modelling paste available from cake decorating shops. Modelling paste may also be used.



This project is taken from *Mini Sugar Shoes* by Frances McNaughton, published by Search Press, £4.99.



Grow Your Own Patio Raspberries

Grow and pick your own fresh raspberries perfect for cake toppings and making scrumptious jammy fillings for Victoria sponges and more!

This is a completely new concept for growing raspberries! These compact dwarf raspberry canes reach just 1m (39") high, making them perfect for large patio containers and smaller gardens. Try planting one raspberry plant per 10 litre pot or 3 to a 40 litre pot. This raspberry plant produces an impressive 1.5kg of fruit per plant, thornless stems and a short stature make harvesting quick and easy too. Perfect for the low-maintenance garden. Height: 100cm (39"). Spread: 50cm (20").

Buy 1 x 9cm Potted Plant for £9.99
Buy 3 x 9cm Potted Plants for £19.98 –
 (RRP £29.97)



Deputy Editor's Gardening Tip

"Ruby Beauty" is ideal for gardeners working on a small space – you don't even need a garden to grow it in! It will grow happily in a patio or balcony pot.

Geoffrey Palmer

Order online today at shop.womansweekly.com/garden



TO: WW Raspberry 'Ruby Beauty' Offer, WWK1983 PO Box 162, Ipswich, Suffolk IP8 3BX.

Please send me the following plant(s).

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Postage and packaging				£1.99
GRAND TOTAL				£

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*Calls from a BT landline to this number will be charged at up to 5p per minute plus any network extras. Mobile providers' charges may vary and are likely to cost more.



Cookie COLLECTION



Sugarcraft isn't just limited to cakes – you can use the skills and techniques on biscuits too. Perfect for whipping up a quick treat!



Bright Flowers



Butterflies & Cupcakes



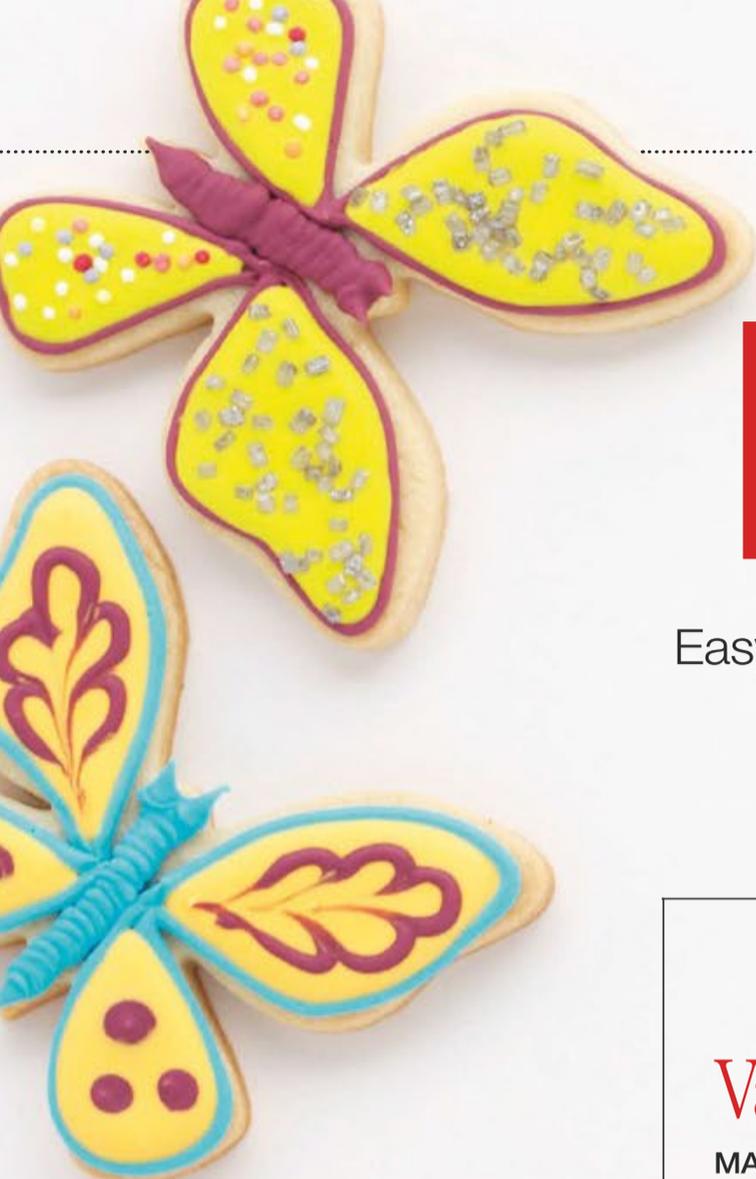
Fly The Flag



Stars



Pop Up Bouquet



ICED Biscuits

Easy to make and delicious to eat, these iced biscuits will be a hit with everyone



BASIC COOKIE RECIPE

Vanilla Cookie Dough

MAKES ABOUT 15–25

YOU WILL NEED

- 125g (4oz) unsalted butter, softened
- 150g (5oz) caster sugar
- Pinch of salt
- Few drops of vanilla extract
- 1 medium egg
- 250g (8oz) plain flour

• *Baking sheets, lined with non-stick liners or baking parchment*

1 Set the oven to 160°C or Gas Mark 3.

2 Cream together the butter, sugar, salt and vanilla extract until the mixture is light and fluffy. Beat in the egg and then the flour until the mixture binds together to form a dough. If the dough is very soft, wrap it in a plastic bag and chill it until it's firm enough to roll out.

3 Roll the dough out on a lightly floured surface to about 3–4mm (about ¼in) thick and use cutters to cut-out shapes, re-rolling trimmings as necessary until all the dough is used up.

Place the cut-out shapes on the lined baking sheets. If there is time, chill the shapes for 10–15 minutes before baking.

4 Bake the biscuits in the centre of the oven for 15–20 minutes, or until the cookies start to turn golden at the edges. Remove the baking sheet from the oven.

5 Leave the cookies to cool for a few minutes on the baking sheets, then transfer them to a wire rack to cool completely.

* **The cold cookies may be packed into a plastic container and frozen for up to 3 months. After defrosting, they may be “refreshed” in a hot oven for a few minutes to re-crisp them.**

Adding silver balls adds a touch of sparkle





Cupcake Cookies

We used a set of three different-sized cupcake cutters. The actual number that you can make will vary depending on how many of the large and small ones you make.

YOU WILL NEED

- Paste food colourings in assorted colours
- 1kg packet white sugarpaste
- 250–500g royal icing sugar
- Edible silver balls
- Red candy-coated chocolates, eg, Smarties

- Cupcake cookie cutters
- No. 2 writing piping tube
- No. 3 writing piping tube
- Disposable piping bags

1 Use food colourings to colour some of the sugarpaste for the cases.

2 Make up the royal icing sugar according to the packet instructions to give a piping consistency. Colour some of it to match the sugarpaste.

3 Roll the sugarpaste out to about 3–4mm (about 1/4in) thick and use the base of the cutter to cut out the shape for the case. If the cookies are still hot, place the sugarpaste on to them and the heat will stick them in place, but if they're cold, smear a very small amount of the same colour royal icing on to the cookie and place the sugarpaste on top before the icing sets.

4 Fill a piping bag fitted with the no. 2 piping tube with the matching colour royal icing and pipe parallel lines on to the sugarpaste, to make the cases look more realistic.

5 Roll out some white sugarpaste and use the top of the cutter to cut out shapes for the top of the biscuits, cut curved edges to the base of the shapes and stick them on to the top of the cookies.

6 Fill a piping bag fitted with the no. 3 piping tube with white royal icing and pipe swirls over the top of the white sugarpaste, and while the icing is still soft, stick silver balls randomly over the top.

7 Stick a red sweet on to the top of each cupcake to look like a cherry.

SUE'S TIP When the sugarpaste isn't being used, wrap it up well in plastic bags. Keep the bowls of royal icing covered with a damp cloth.

Butterfly Cookies

We made cookies using two different-shaped butterfly cutters, and decorated the cookies when they were cold.

- 250–500g royal icing sugar
- Paste food colourings in various colours
- Sparkling sugar, optional
- Hundreds and thousands, optional

- No. 2 writing piping tube(s)
- Small disposable piping bags
- Toothpicks

1 Make up the royal icing, following the directions on the packet, until it's a piping consistency. Divide the icing between several bowls and colour according to the colours you want to use for the butterflies.

2 Fit the piping tube into a piping bag and fill with a dark colour icing. Add a little water to the other colours of icing to soften it, so that when you shake the bowl the surface levels, and fill different piping bags with the different colours.

3 Pipe the outline of the butterfly in the darker colour icing.

4 Cut the end off the icing bags with the softer icing to give a small hole and fill in the outline using small, circular movements. Tap the cookie on the work surface to level the icing.

5 Working quickly, cut the ends off the other piping bags as the coloured icings are to be used and pipe detail on the cookies, such as lines and dots. Use the tip of a toothpick to draw lines across the piped lines to give the feathered look before the icing sets.

6 For simpler decoration, pipe the dark outline and flood in with the softer icing and sprinkle with sparkling sugar and hundreds and thousands, if you like.

7 Pipe the body and head of the butterfly using the no. 2 piping tube and the stiffer darker royal icing.

SUE'S TIP For a smooth surface, decorate one cookie at a time and work quickly so that the coloured details sink down into the main icing. If the icing is too thick, add a little extra water, but be careful not to make it too runny or it will slide off the cookies.

For your Wedding

Make these heart placecards for your guests to take home as a momento of the day or these pretty flower favour cookies to match the colour theme of the wedding to brighten up tables



Wedding Placecard Cookies

YOU WILL NEED

- Basic vanilla cookie dough, see p48
- 300g (10oz) pink sugarpaste
- ½ x 500g packet royal icing sugar, made up
- 8cm and 9.5cm heart shape cutters

- Baking sheets with baking liners or baking parchment
- 2 x disposable piping bags
- No. 2 and no. 1.5 plain piping tubes, eg, PME
- Cellophane bags, ribbon and mini silk flowers

1 Roll the dough out on a lightly floured surface to about 3mm (1/8in) thick. Use the larger heart shape cutter to cut the dough. Lay the shapes on the lined baking sheets. Bake the biscuits, one tray at a time, in the centre of the oven

for 15–20 minutes, or until the cookies start to turn golden at the edges. Remove the baking sheet from the oven.

2 Knead the pink sugarpaste to soften it and roll it out to 2–3mm (just under 1/8in) thick and use the smaller heart cutter to cut out shapes. Place the sugarpaste hearts immediately on the hot cookies. The heat from the cookies will mean that the sugarpaste will stick to the top of the cookies.

3 Transfer the cookies to a wire rack and leave them to

cool completely.

4 Cut the ends off the piping bags and fit a piping tube in each and fill the bags with royal icing. Using the piping bag with the no. 2 piping tube, pipe dots around the pink hearts.

5 Using the piping bag with the no. 1.5 piping tube, pipe a name on each cookie.

6 Leave the royal icing to dry before packaging the cookies in cellophane bags and tying a ribbon bow at the top of each. Stick a little silk flower on each bow.



Beautiful Blossoms

YOU WILL NEED

- Basic vanilla cookie dough, see p48
- Approximately 500g (1lb) sugarpaste in assorted colours, eg, pink, blue, yellow and orange
- 500g royal icing sugar
- Paste food colourings in blue, yellow, pink and orange
- Sugar-coated chocolates, eg, Smarties
- Baking sheets with non-stick liners or baking

parchment

- Blossom-shaped cookie cutters
- Piping bags and plain writing piping tubes, eg, no. 2

1 Roll the dough out on a lightly floured surface to about 5mm (¼in) thick and use the cutters to cut out an assortment of sizes.

2 Place them on lined baking sheets. Bake the biscuits for 15–20 minutes, or until the edges start to turn golden.

3 Remove from the oven. Decorate immediately so that the sugarpaste will stick due to the heat of the biscuits. Knead the sugarpaste to

soften it and roll out on a surface lightly dusted with icing sugar. Use the cutters to cut out shapes and press on to the hot biscuits, transfer cookies to a wire rack to cool completely.

4 Colour the royal icing with food paste colourings and fill piping bags fitted with the writing tubes. Pipe petal shapes of various sizes and colours and place a sweet in the centre of each before the royal icing dries.

5 Leave the icing to dry and set before serving. Once dry, store cookies in an airtight container, with baking parchment between layers, for up to 5 days.



It's A Stick Up!

Displaying cookies on sticks is a great way of showing off fun and colourful designs



SUE'S TIP *These cookies will keep for up to 3-4 days, but wrap the whole display in cellophane to help keep them fresh*

Cookie Bouquet

YOU WILL NEED

- 1 x basic vanilla cookie dough, see page 48
- 350–500g (12oz-1lb) sugarpaste in assorted colours, eg, pink, blue, green, yellow and orange
- Flower and leaf-shaped cookie cutters, eg, blossoms, tulip shape and simple leaf
- Cookie sticks
- Small round cutter or large piping tube
- Small metal flowerpots
- Plasticine
- Rounds of dry floral foam (eg, Oasis)
- Shredded tissue paper

1 Roll the dough out on a lightly floured surface to about 5mm (¼in) thick and use the cutters to cut out an assortment of shapes. Stick a cookie stick into each, and if the dough tears, then press an extra piece of dough on top so that the stick is covered. Bake the biscuits, one tray at a time, in the centre of the oven for 15-20 minutes, or until the cookies start to turn golden at the edges. Remove the baking sheet from the oven.

2 Decorate the cookies as soon as they come out of the oven, so the sugarpaste will stick to them due the heat of the biscuits. Knead the sugarpaste to soften it and roll out on a surface lightly dusted with icing sugar and use the same cutters as used for the cookies to cut out shapes and press on to the hot biscuits,

rubbing as smooth as possible. Roll out a contrasting colour of sugarpaste for the centres of the flowers and use either a small round cutter or the end of a piping tube to cut out circles. Brush a little water on to the backs and stick in the centre of the flowers. Roll small balls of sugarpaste and flatten them slightly, then brush with water to stick on to the round discs in the centre of the flowers.

3 For the tulips, cut out another flower shape, then trim away either side to give the central section and stick this on with water and mark veining with the back of a knife.

4 The veining of the leaves may be marked using the back of a small knife, and some veining added to the flower petals, if you like.



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4



Try these as well



FLY THE FLAG

YOU WILL NEED

- 1 x quantity vanilla cookie dough, see page 48
- 500g packet white sugarpaste
- 500g packet royal icing sugar, made up
- Paste food colourings in red, blue and brown
- Gold-coloured sugar balls
- *Flag cookie cutter*
- *Cookie sticks*
- *Baking sheets, lined*
- *Small disposable piping bags*
- *No. 2 plain piping tubes, optional*

Roll the dough out on a lightly floured surface to about 5mm (1/4in) thick and cut out flags. Insert a cookie stick into each, as for the bouquet. Bake the cookies in the centre of the oven for 15–20 minutes, or until the cookies start to turn a light golden colour at the edges. When the cookies are almost cooked, knead the sugarpaste and then roll it out on a surface lightly dusted with icing sugar until about 3mm (1/8in) thick and use the cutter to cut out flag shapes.

When the cookies come out of the oven, place the sugarpaste flags directly on top, and the heat of the cookies will soften the sugarpaste and it will stick to the cookies. Then transfer them to wire racks to cool completely.

Colour some of the royal icing red, blue and brown, keeping the bowls of icing covered with a damp cloth when they're not being used. Fill the piping bags with the coloured icing. Either using a piping tube in the bag or cutting the end off the bag to give a small hole, pipe the flag and flagpole design on to each cookie. As soon as each flagpole has been piped, stick a gold-coloured ball on to the top. Leave the royal icing to dry before serving the cookies.

STAR COOKIES

YOU WILL NEED

- 1 x quantity vanilla cookie dough, see page 48
- Small quantities sugarpaste in green, purple, yellow, orange, blue, and pink
- *Star-shape cookie cutters in assorted sizes*
- *Cookie sticks*

Roll the dough out on a lightly floured surface to about 3–5mm (1/8–1/4in) thick. Use the larger size star shape cutters to cut the dough. Lay the shapes on the lined baking sheets and press the sticks into them as for the bouquet.

Bake the biscuits, one tray at a time, in the centre of the oven for 15–20 minutes, or until the cookies start to turn golden at the edges. Remove the baking sheet from the oven and slide cookies on to a wire rack.

Knead the sugarpastes to soften them then roll out on a surface lightly dusted with icing sugar and use the same size cutters to cut out stars and place one star on each hot cookie. Decorate the cookies with other layers of contrasting colours of sugarpaste and smaller size star shape cutters. Brush a little water on to the back of sugarpaste decorations to stick them to the sugarpaste-covered cookies.

Displaying Cookies On Sticks

Fill the base of display pots to about a third with plasticine as a weight. Top with dry floral foam (for dried flowers), cutting it with a bread knife to about the same size as the container, and press it in so it's just under the rim of the container. Add shredded tissue, if liked, and insert the cookie sticks into the floral foam.



Teatime *Treat*

For something a little less sweet than icing, try decorating biscuits with marzipan – and using ready-coloured marzipan makes them even quicker to make. Mix and match colours and textures for a colourful assortment

FOR THE BISCUITS – MAKES ABOUT 10-15

- 125g (4oz) butter, softened
- 60g (2oz) caster sugar
- 175g (6oz) plain flour

- *Oval cookie cutter*
- *Baking sheets, lined with baking parchment or non-stick liners*

- 1 Set the oven to 190°C or Gas Mark 5.
- 2 Cream together the butter and sugar until it's smooth then gradually stir in the flour to form a smooth paste.
- 3 Wrap the mixture in cling film and chill it in the fridge for 30 minutes.
- 4 Knead the dough lightly and roll out to the desired thickness. Using an oval cutter, cut out your oval shape. Using just the top of the cutter take a small piece out of the top of the oval to create the owl ears.

- 5 Place the owls on the lined baking sheets and bake in the oven for 15–20 minutes until pale-golden brown
- 6 Remove from the oven and slide the sheet of baking parchment or liner with the biscuits on to a wire rack and leave the biscuits to cool for about 30 minutes. Once completely cold, the biscuits will keep in an airtight container for up to 3–4 days.

✳ **Once cold, the undecorated biscuits may be packed in a suitable container and frozen for up to 1 month. Allow the biscuits to defrost and warm them through in a hot oven for a few minutes to crisp them up again. Then allow them to cool before decorating them. Once decorated, the biscuits are not suitable for freezing.**

FOR THE DECORATION

Exact quantities of the marzipan needed isn't given as it depends on the colour scheme that you want to make.

- **Renshaw ready-coloured marzipan in pink, green, red, yellow, blue and black**
- **Smooth apricot jam, or sieved apricot jam – warmed**
- *Plastic ribbon cutters*
- *Oval & round cutters, various sizes*
- *Heart plunger cutters*
- *Blossom plunger cutters*
- *Cooled boiled water*
- *Smoother, optional*
- *Embossing mats/textured rolling pins*

- 1 Knead the marzipan on a clean, dry surface until smooth and pliable. Dust the

surface with a little icing sugar if required and roll out the marzipan. Cut the shape of the owl as for the cookie by cutting an oval and then using the end of the cutter to cut away a small amount to shape the ears.

- 2 Cover the cookies in whatever colour you want. Brush the front of the biscuit with apricot jam and place the matching owl shape on to the prepared biscuit. Lightly press down, and to get the surface extra smooth you can polish it with a smoother. Cover all the biscuits in the same or different colour marzipans.

- 3 Cut out circles of marzipan in your desired colour and attach to the owl to make his belly, overlapping the circles.

- 4 Make the eyes from layers of different coloured circles. You can also try different shapes for various





expressions. Shape a cone for the beak and bend the end of it over to hook it.

5 Use the same oval cutter as for the body to cut out the wings and stick on to the body and hiding the edges of the chest.

VARIATIONS

Rather than overlapping circles, try cutting an oval for the tummy and texturing it using an embossing mat or textured rolling pins.

Instead of cutting circles, try overlapping small triangle shapes

Use a blossom cutter for one layer of colour for the eyes.

Add a little blossom flower to the head.

Try adding eyelids.



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TIP *When the marzipan has been kneaded and freshly rolled out, the natural oils will stick the pieces together, but if the shapes have started to dry out then you can brush a little water on them to stick them together.*

These biscuits were decorated using Renshaw coloured marzipan, which comes in six different colours in 250g packs. Priced at about £2.49 per pack, and available from cake decorating shops or online at renshawbaking.com.

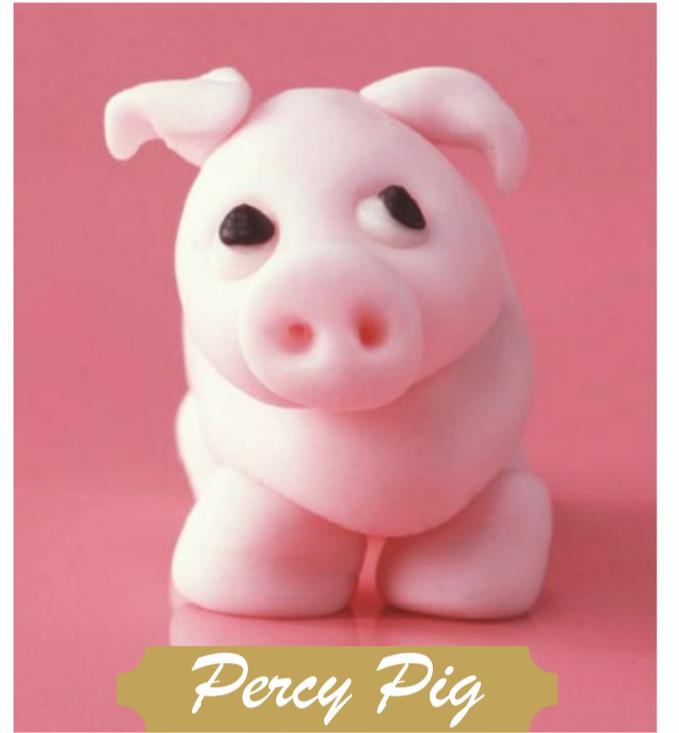


Modelling *Made Easy*

These cute animals are very simple to make
and look fun on cakes or cupcakes



Penelope Penguin



YOU WILL NEED

- Black, white, orange, yellow, pink, green, grey, brown and cream sugarpaste or modelling paste
- White, black or brown and red royal icing
- Dog-bone modelling tool
- Cocktail sticks
- Dresden veining tool, optional
- Small piping bags with no. 2 plain piping tubes

All the pieces are shaped as shown in the step-by-step photos, and are stuck together by brushing a little water over one of the surfaces before pressing together.

Cedric Crocodile

1 Take a long piece of green sugarpaste and shape the body and head. Use a small smooth-bladed sharp knife to cut into the head to make a mouth as shown.

2 Press two balls of green sugarpaste on to the head for the eyes and use the dog bone balling tool to shape them. Press two very small balls on to the end of the mouth for the nostrils and shape them, using the balling tool. Mark the criss-cross pattern on to the back using a cocktail stick or veining tool.

3 Take four pieces of green sugarpaste and make four legs, flattening the ends slightly for the feet. Mark the feet using a cocktail stick or veining tool and stick in place.

4 Using royal icing, pipe the eyes in white with brown or black in top. Pipe the tongue in red and the teeth in white.



SUE'S TIP *If you don't have any piping tubes, you can just snip the end of a disposable piping bag to give a small hole.*

Percy Pig

1 Use pale pink sugarpaste to shape a stubby cone shape for the body. Then shape four small balls and flatten them slightly for the feet. Roll out a very thin piece of sugarpaste for the tail. Shape a cone that is about a third of the size of the body to use for the head. Stick all the pieces together.



2 Use the ball modelling tool to make two eye sockets and fill with white royal icing then pipe brown or black on top. Using pink sugarpaste, shape triangular ears and stick in place. Shape a round flattened ball on to the face for a snout and stick it in place then use the tip of a cocktail stick to make the pig's nostrils.



SUE'S TIP *Use either ready-coloured sugarpaste, or colour white sugarpaste using concentrated paste food colourings.*



Freddy Frog

1 Shape a green cone of sugarpaste for the body and press it down on to the work surface to flatten the base. Roll out two small pieces of sugarpaste for the front legs, flatten one end of each and use the tip of a cocktail stick or a veining tool to make lines for the feet. Use larger pieces of sugarpaste for the back legs, form them into round flattish

shapes, then pinch one side out on each to make the feet. Attach the legs in place.

2 Shape a cone for the head, pressing the pointed end slightly flatter and rounding the end of it. Place on top of the body. Use a small smooth-bladed knife to cut into the thinned end of the cone to form the mouth. Shape two equal-size balls of sugarpaste for the eyes, flatten them and stick them to the top of the head. Press the dog-bone balling modelling tool into the eyes to shape them and form the eye sockets.

3 Pipe some white royal icing into the eye sockets, and pipe some dark brown or black on top for the pupils. Finally, pipe the tongue in red royal icing.



Benjy Bear

1 Shape a ball of brown sugarpaste for the body, and make a smaller ball for the



1

head. Shape two small balls for the ears and press on to the head with the dog-bone modelling tool. Shape four balls for the paws, flatten them and mark them with a cocktail stick or veining tool before fixing in place. Use the dog-bone balling tool to make



2

impressions for the eyes. **2** Make a cone shape from some cream sugarpaste and flatten into a teardrop shape and stick on to the front of the body. For the muzzle, flatten a small cylinder of cream sugarpaste and stick on to the face. Use a cocktail



3

stick to mark the tummy button, mouth, nose and whiskers. **3** Pipe in the eyes with white royal icing topped with a smaller amount of brown or black royal icing. Use the brown or black royal icing to pipe the nose.



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Clarice Chick

1 Make a ball of yellow sugarpaste for the body. Fix a smaller ball on top for the head, then shape two flat teardrop shapes for the wings, curving the points round. Use the dog-bone balling tool to emboss the eye sockets. **2** Using orange sugarpaste, shape the feet and mark lines on them using a cocktail stick or veining tool. Place a small elongated cone on the head for the comb. Cut a small cone of orange in half for the beak and fix in place. Pipe in the eyes with white then brown or black royal icing.



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Penelope Penguin

1 Use black sugarpaste to shape a cone with a rounded end for the body, and a rounded end for the head. Place on the worksurface and squeeze in at the neck to shape the head. Press in the balling tool to make two eye sockets. Shape two smaller cones and flatten them into teardrop shapes for the



1

wings. Shape a small cone of white sugarpaste and flatten it for the chest. Stick the wings and chest in place.

2 Shape the feet from orange sugarpaste and emboss lines on them using a cocktail stick or veining tool. Make a small yellow cone for the beak, and cut in half so it's open. Stick on the feet and beak.

3 Pipe a little white royal icing into the two eye sockets, then a little dark brown or black on top for the pupils.



2



3

SUE'S TIP *Make the penguins lying down so they are flatter, to go on the side of a cake.*



No Gluten,

Celebrity Chef Phil Vickery has worked as Food Ambassador for Coeliac UK and is an expert in gluten-free baking so there's no need for anyone to miss out on having a special celebration cake just because they need to avoid gluten. Here he shares the recipes for some of the blends that he's developed to use as substitutes to traditional wheat flours.

GLUTEN-FREE flour blends

Making your own basic flour adds flavour and texture and once you know a little about each flour and the character it brings, you will build confidence to experiment further says Phil.

PLAYING WITH TEXTURE AND FLAVOUR WHEN BAKING

Subtle textures and flavours

➔ **ADD NUT FLOURS** like almond and chestnut flour, instead of 10% of the flour blend, to change the characteristics of the recipe to a smoother or fluffy and close texture.

➔ **WHITE RICE FLOUR** generally turns out with a gritty or sandy mouthfeel and **BEAN FLOURS** can taste bitter, with an off-putting smell.

➔ **TAPIOCA:** At a pinch, you can use cornflour if you cannot find tapioca, but tapioca lends a certain "chew" to the structure and you may notice when it's not there.

BOOSTING NUTRIENTS WITH ADDITIONAL INGREDIENTS

➔ **INCLUDE IN** very small proportions: they can affect the amount of liquid you need, alter the texture and may have a strong flavour.

➔ **SUBSTITUTE** 10% of the flour blend with high-protein flours like teff, buckwheat, amaranth or quinoa, to boost the nutrient content of your flour blend. These flours have big characters so use them sparingly: some are slightly bitter and can be bold-flavoured and darker coloured. Coconut flour is very thirsty, flax seed flour and chia can change the amount of liquid needed. Ground flax seed is a useful binding agent and can replace eggs in some recipes.

ALL-PURPOSE GLUTEN-FREE FLOURS

➔ **I HAVE FOUND** that **DOVES FARM** flours work well as a general stand-by. Some also contain a fixed amount of raising agents and xanthan gum and so certain types of recipe may be better with your own blend of ingredients.

➔ **SOME ALL-PURPOSE** flour mixes, eg, from USA, also contain many other ingredients, including baking soda and baking powder. If you use it as an all-purpose gluten-free flour, you could find yourself creating an entirely new recipe, with entirely new proportions and, potentially, new ingredients. It may or may not work.

No Problem



BROWN RICE FLOUR BLEND 1

Makes 500g

175g (6oz) brown rice flour or a mixture of white rice flour with brown

175g (6oz) potato starch or cornflour

150g (5oz) tapioca flour/starch

GOOD FOR: General baking, cake and sponge cake recipes where a lighter colour and more delicate, mild flavour are needed.

SORGHUM FLOUR BLEND 2

Makes 500g

175g (6oz) sorghum flour

175g (6oz) potato starch

150g (5oz) tapioca flour

GOOD FOR: Fruit cake, muffins, cookies, cakes and bakes where lighter colour and flavour are not critical or you can use a light wholemeal type of flour. I use Sorghum flour blend wherever possible because it seems to have the closest results to wheat flour, I like its flavour and higher protein and fibre content.

POLENTA FLOUR BLEND 3

Makes 500g

150g (5½oz) very fine milled polenta or fine maize flour

250g (9oz) brown rice flour or sorghum flour

100g (3½oz) tapioca flour

GOOD FOR: Muffin recipes, gingerbread, sponge tray bakes and chocolate mixtures.

FOR ALL THREE FLOURS

MIXING THE BLENDS: Sieve all the flours together several times until very thoroughly and evenly mixed. If you have a food processor with a large capacity, tip all the ingredients into a bowl and pulse until well mixed.

STORAGE: Store the flour blends in an airtight container and use by the soonest "best before" date of the ingredients used in the blend. Keep the container in a cool, dry and dark place for best results.



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Natural vanilla cupcake mix cupcakes



Phil's Top Tips For Gluten-free Baking

- When baking with alternative, gluten-free ingredients, it is even more important to follow the instructions carefully. Be accurate with measurements and temperatures. Weigh carefully and mix thoroughly.

- **Use the correct tin size because a different tin will affect the cooking time and could be disappointing for the texture too.**

- Check the date on baking ingredients and flours; out-of-date ingredients can give poor results. Buy gluten-free baking powder in small quantities and replace it every 6-9 months.

- **For best results, start with all the ingredients at room temperature and have them all ready to begin with. Use a light touch when mixing as overbeating can cause the batter to seize.**

- After mixing, gluten-free batters can look a little different to the usual wheat-

based flour mixtures and often behave differently compared with conventional baking. Generally, gluten-free batters are wetter and thinner than you may be used to; but there are exceptions to catch you out: chocolate mixtures, especially with cocoa powder, can be thicker.

- **Mixtures tend to stiffen when standing and soak up the moisture even more. Be sure to mix and bake straight away and especially if using baking powder or xanthan gum.**

- The amount of liquid needed often differs with the ingredients and type of flour you use, or even between batches of the same flour, so learn to judge and adjust to the description in the recipe: Too little liquid and the result can be heavy and dry. You will need to increase the liquid if you are substituting gluten-free flour into a normal recipe. The type of flour you use has a big influence on the amount of liquid you need.

Flours

- ➔ Mix all combinations of flours together very thoroughly and evenly. If you add xanthan gum (or baking powder) to a recipe, make sure you sift it with the flour a couple of times, to mix it well and avoid an uneven rise or texture. Once you start experimenting, you may find you prefer different blends for recipes, rather than one all-purpose.

- ➔ To substitute gluten-free flours into a standard recipe, you are likely to need to increase the proportion of liquid because they tend to be more absorbent. Expect the baking time, textures and rise to be slightly different and follow your instinct.

- **Gluten-free cakes can be more crumbly than conventional ones, although baking with vegetable oil does help to make the crumb softer and moister. Use a knife, dipped in boiled water to portion and cut; wipe in-between slices.**

Gluten- and dairy-free very lemony cupcakes



Using a fan oven:

- ➔ Do refer to the manufacturers' handbook for the correct oven temperature adjustment: usually 10-20°C lower than conventional. Preheat the oven. Get to know your own oven (and microwave) and adjust the cooking time and temperature to suit your individual kitchen.

- ➔ The variation in ovens is a big cause for baking disappointment.

- ➔ Don't be tempted to open the oven door to peek until at least ¾ of the way through the baking time.



To save time, or to save having to buy lots of different types of flour, Phil has teamed up with sugarcraft and baking experts Squires Kitchen to develop his own range of "Seriously Good" mixes for cakes, cookies and cupcakes. As well as being gluten-free, they are wheat-free, dairy-free and suitable for vegetarians, and they contain no artificial colours, no preservatives and only natural flavouring and are GMO free. Prices start from about £3.95, and they are available from squires-shop.com and from good food suppliers nationwide.

Going for Gold

Just like each sport has its own World Cup, there is a Pâtisserie World Cup too and this year the UK have achieved their highest ever success

Every two years, some of the world's top pastry chefs converge on the French city of Lyon to compete in the Coupe du Monde de la Pâtisserie. Each country has to qualify to take part in regional competitions, such as the European Pastry Cup where the UK team qualified to take part, and this process whittles the number of teams competing to 21.

The UK team have now been competing for six years, and *Woman's Weekly* is proud to have some association with the team as Cookery Editor Sue McMahon was Team President when Team UK qualified in the European round in Paris in 2010 when they also won the award for the Best Sugar Showpiece.

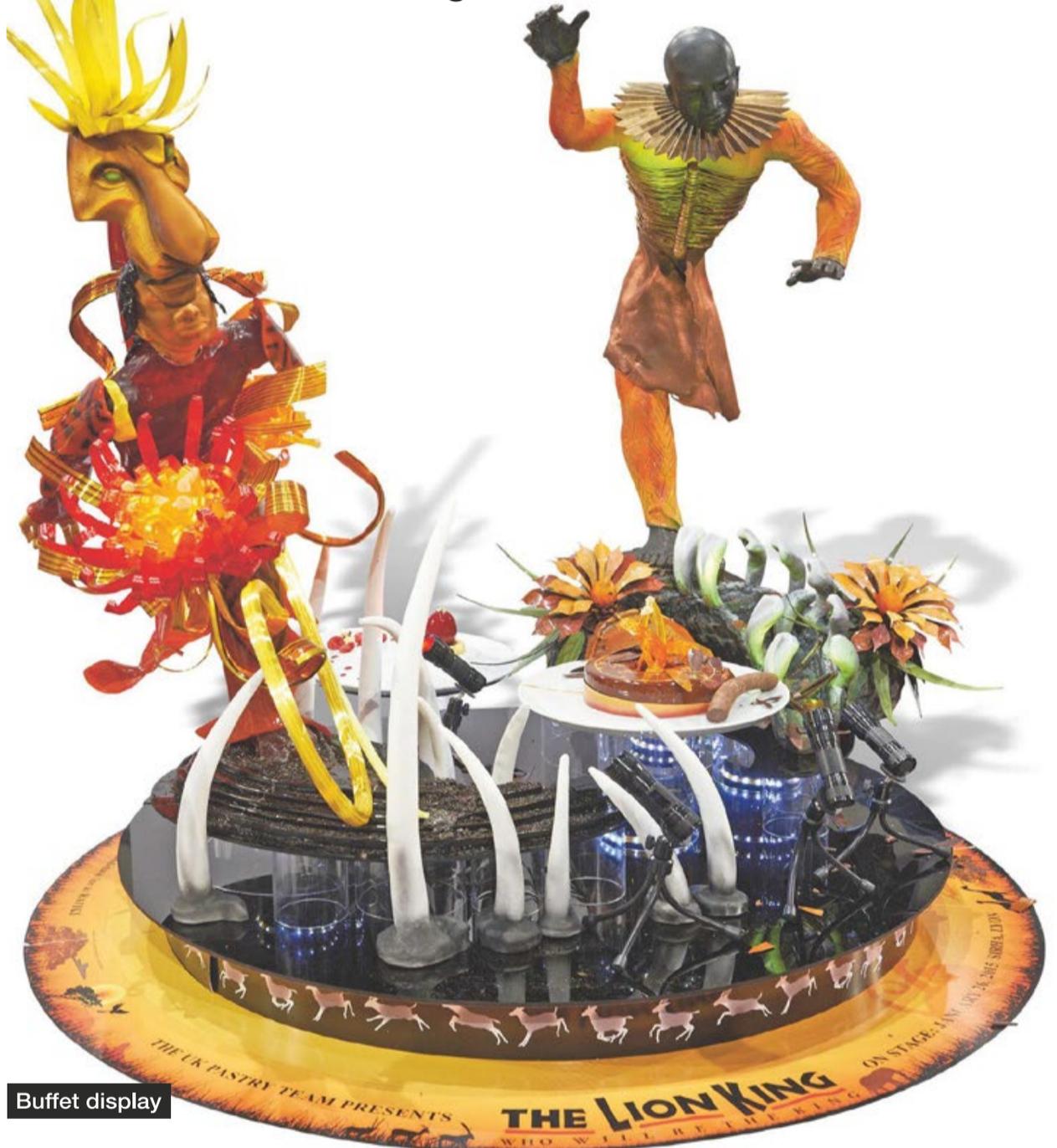


Who are Team UK?

Representing the UK in Lyon this year were Barry Johnson from Rococo Chocolates Ltd, Javier Mercado from Le Cordon Bleu culinary school and Andrew Blas from the Café Royale under the leadership of Team President Martin Chiffers.

About the Competition

The competition takes place at the trade show Sirha, which is a huge exhibition for the hospitality industry, and one of the highlights of the show for visitors is the pâtisserie competition. Identical kitchens are built for each team and fitted with state-of-the-art equipment, and half the teams compete on one day and the remainder the next. The teams are allowed just 10 hours to present a chocolate cake, frozen dessert, plated



Buffet display

dessert plus the highlights of the showpieces: a sugar sculpture, chocolate sculpture and ice carving.



Team UK kitchen and judging panel

Judging

Each team is given a set time that each of the tasted elements have to be presented to the judges by and marks are lost if they don't have them ready in time. The Team President represents each country and makes up the judging panel. As well as being awarded marks for the taste and visual appearance of the finished items, there are also marks for workmanship, which includes how clean and tidy the team are and how well all the items fit together into the team's chosen theme.



Behind The Scenes

Practising for the big day



African Savannah



Lyceum



The Circle of Life

The UK Entries

Competitors choose their own themes, and the UK selected "The Lion King" and each of the judged elements was named to fit in with this title.

TASTED ENTRIES

Chocolate Cake – African Savannah

First to be judged was the chocolate dessert and as the main sponsors of the competition are the chocolate company Valrhona, chocolate formed the major part of this cake. Inspired by the African savannah, this was made up of a streusel base, flourless chocolate sponge, manjari mousse, mango lime jelly, passionfruit crèmeux and covered in a chocolate glaze.

Frozen Dessert – Lyceum

The musical of the Lion King is performed at the Lyceum Theatre in London, which is unique in having a balcony overhanging the dress circle. This provided the inspiration for the design with silhouettes of the audience in chocolate. Under the glaze is a streusel base, coconut dacquoise, caramel banana parfait, coconut ice cream, mango coulis and passion banana sorbet.

Plated Dessert – The Circle of Life

This dessert was made from lemon paté de gene, praline crunch, chocolate crèmeux, raspberry-glazed chocolate mousse egg with raspberry gel and vanilla streusel, crispy rice, lemon curd, raspberries and rose sugar tuilles.

DISPLAY ENTRIES

Ice Sculpture

Not for the faint-hearted, the sculptures are carved from a large block of ice mainly

using a chainsaw! This is the only part of the competition that isn't done within the kitchen as carving process is very messy. To fit the theme, the logo of the Lion King was carved into the ice.

Buffet Display

The highlight of the competition and grand finalé is the display of the sugar and chocolate sculptures. The sugar sculpture consists of boiled sugar work, which is blown and pulled sugar along with some pastillage. This year, for the first time, the competitors had to carve the main piece of the chocolate element from a block of solid chocolate to really test the skill of the chocolatier. The sculptures are over 1m high, and they have to be made from totally edible material, so no wooden or metal supports. The competitors then have to transfer these sculptures to the display tables hoping there won't be any breakages!



Ice sculpture



Chef Mercado working on the sugar sculpture



Shiny chocolate glaze and gold lustre design



The sculpture is totally edible with no wooden or metal supports!



Italy

Results

The UK did extremely well to be placed 6th, which is the highest they've ever placed, and now they automatically qualify to compete in the next competition in 2017.

Medal winners were: 1st Italy 2nd Japan 3rd USA

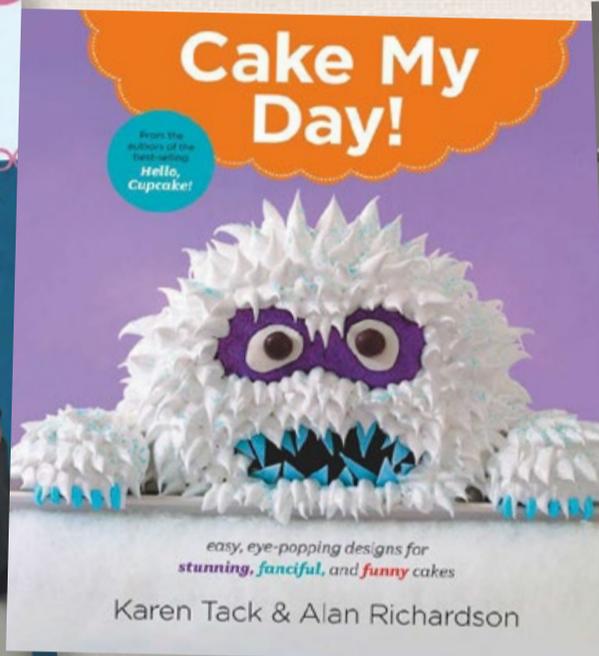
To follow the progress of the UK team visit ukclubcoupedumonde.co.uk and for more information about the competition visit cmpatisserie.com

U·P·D·A·T·E·Y·O·U·R



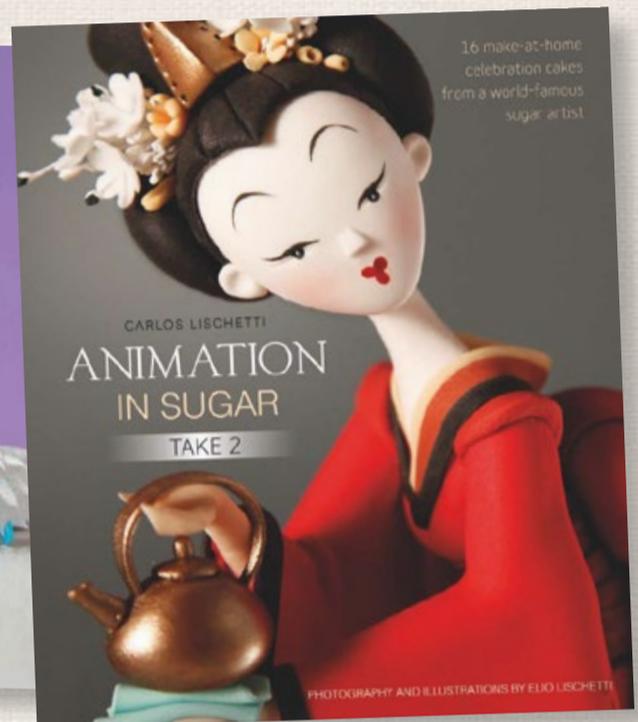
Fun Figures by Lorraine McKay
Published by Search Press £12.99

Lorraine is a self-taught sugar artist who has developed her own style of modelled figures for which she has become famous, and she regularly travels to teach classes all over the world. The book has clear step-by-step photography showing how she moulds the faces, which give her toppers a characteristic look. There are projects ranging through life from a cute little baby to an elderly couple enjoying tea and biscuits.



Cake My Day
by Karen Tack & Alan Richardson
Published by Rux Martin £12.70

From the authors of *Hello Cupcake* comes *Cake My Day!*, which they claim has their funniest and yummiest recipes yet. The American duo have been working together for two decades and they have a very modern and creative style. Inside, projects include a colourful piñata donkey, marshmallow bunnies, a toaster and a cute princess and the pea design.



Animation In Sugar – Take 2 by Carlos Lischetti
Published by B Dutton Publishing £19.99

One of the projects from this book is featured in this magazine on page 26, which will give you an idea of Carlos Lischetti's style. After the huge success of the first book, this follow-up has even more stunning ideas. As well as the main sugar-sculpted figures, Carlos has included a simple iced biscuit project to accompany every cake design, which is suitable for party bags and wedding favours.



A New Way of Cooking With Chocolate

by Hotel Chocolat
Published by Headline £20

This book showcases recipes for savoury as well as sweet dishes, eg, Pulled Pork Pie and Chocolate Balsamic Glazed Pork Ribs: things that you wouldn't usually think about adding chocolate to. Cake decorators may like to try the Chocolate Salted Caramel Spread, which makes a good filling for layered cakes, and there's a variation with nuts added.

Chocolate Heaven

Chocolate Modelling Cake Toppers

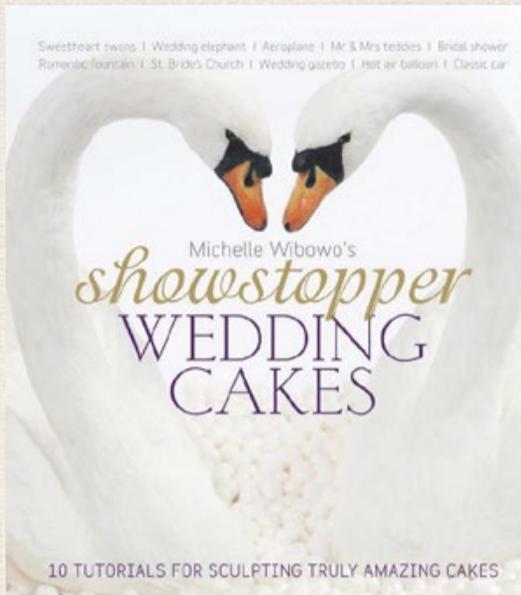
by Ramla Khan
Published by Apple Press £12.99

There are many books on modelling with sugarpaste and marzipan, but this book is all about modelling with chocolate. There are a couple of recipes for basic modelling pastes, including a recipe for a "candy clay", which uses candy melts. The book shows how to make freehand shapes, flowers from cutters and using moulds for a wide variety of projects.

L·I·B·R·A·R·Y

Editor, Sue McMahon, takes a look at some of the new and soon-to-be-published books about cake decorating and baking

Wedding Bells



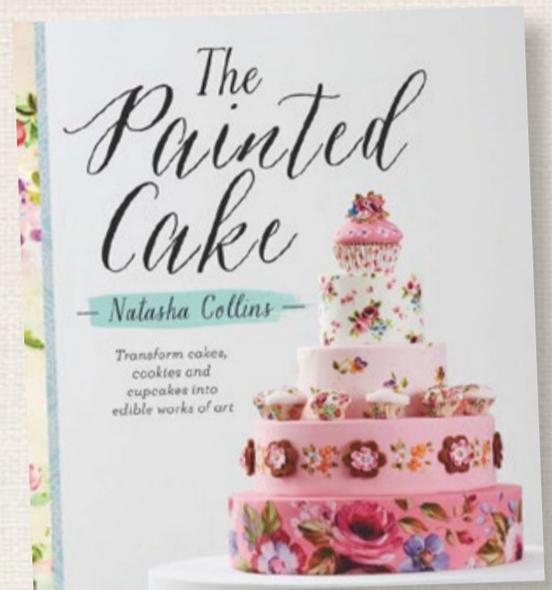
Showstopper Wedding Cakes by Michelle Wibowo
Published by B. Dutton Publishing £30

With many brides now wanting a non-traditional wedding cake, Michelle shows how to make and decorate ten larger-than-life wedding cakes. The pièce de résistance is a replica of St Bride's church, shown step-by-step (it's said that the design of that spire inspired the look of traditional tiered wedding cakes).



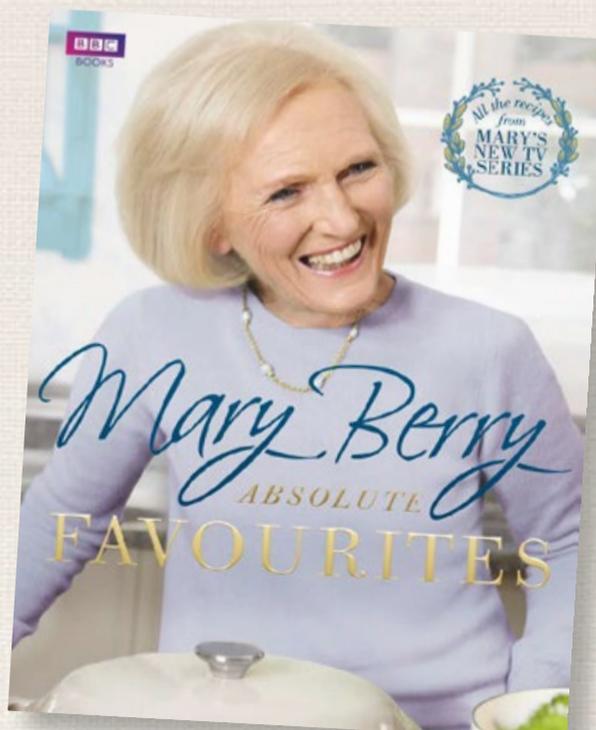
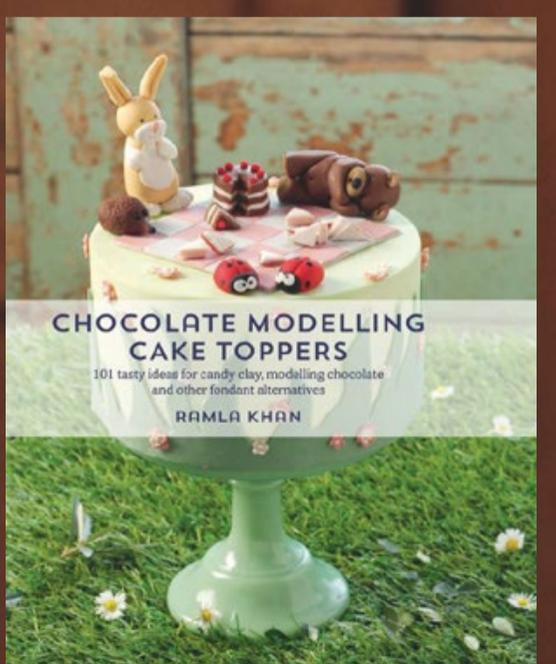
Sugar Brides & Grooms by Katrien van Zyl
Published by Search Press £4.99

Following on in the popular *20 to Make* series, the latest book is of bridal couples for using as wedding cake toppers, including a more mature couple and different racial types. The publisher says they are easy enough for a beginner to recreate. There is information on accessories, hairstyles, poses and facial features so figures can be personalised.



The Painted Cake by Natasha Collins
Published by Murdoch Books £16.99

From cupcakes to tiered cakes, this book gives more than 20 projects for painting on sugarpaste. Most of the designs are freehand painting techniques, but there are also some templates included too. Your cake becomes your canvas for these beautiful floral and butterfly designs.



Absolute Favourites by Mary Berry
Published by BBC Books £25

To accompany her new TV series, this book contains lots of time-honoured recipes, and, as you may expect, there are lots of lovely desserts and cakes including a gorgeous looking Chocolate Chip Cheesecake and Pavlova with Rosy Red Fruits and Cassis. Mary says that her own favourites change over time as she finds new recipes and gives a fresh twist to classic dishes especially with the range of ingredients now readily available. Hopefully you'll find lots of recipes in this book to become your favourites too.

Essential Basics

A cake should not only look good, but should taste good too. Most of the designs in this magazine can be made using any of the recipes given here – just choose your tin size and get baking!

Fruit Cake

ROUND OR HEXAGONAL	4in	5in	6in	7in	8in	9in	10in	11in	12in	13in
SQUARE	3in	4in	5in	6in	7in	8in	9in	10in	11in	12in
Butter, softened	75g (2½oz)	110g (3¾oz)	150g (5oz)	200g (7oz)	250g (8oz)	300g (10oz)	375g (13oz)	500g (1lb)	600g (1¼lb)	750g (1½lb)
Dark muscovado sugar	75g (2½oz)	110g (3¾oz)	150g (5oz)	200g (7oz)	250g (8oz)	300g (10oz)	375g (13oz)	500g (1lb)	600g (1¼lb)	750g (1½lb)
Eggs, medium	1	1½	2	3	4	5	6	8	10	13
Plain flour	75g (2½oz)	110g (3¾oz)	150g (5oz)	200g (7oz)	250g (8oz)	300g (10oz)	375g (13oz)	500g (1lb)	600g (1¼lb)	750g (1½lb)
Ground mixed spice	pinch	pinch	½tsp	¾tsp	1tsp	1tsp	1½tsp	1½tsp	2tsp	2½tsp
Ground ginger	pinch	pinch	½tsp	¾tsp	1tsp	1tsp	1½tsp	1½tsp	2tsp	2½tsp
Dried mixed fruit	275g (9oz)	350g (12oz)	600g (1¼lb)	800g (1lb7oz)	1kg (2¼lb)	1.3kg (2lb14oz)	1.7kg (3lb12oz)	2.6kg (5lb12oz)	3.25kg (7lb)	4kg (8lb12oz)
Ground almonds	20g (¾oz)	30g (1oz)	45g (1½oz)	60g (2oz)	75g (2½oz)	100g (3½oz)	125g (4oz)	150g (5oz)	175g (6oz)	250g (8oz)
Brandy	1tbsp	1½tbsp	2tbsp	3tbsp	4tbsp	5tbsp	6tbsp	8tbsp	10tbsp	12tbsp
COOKING TIME	1½-2hrs	2-2½hrs	2½-2¾hrs	2¾-3hrs	3-3¼hrs	3-3½hrs	3¼-3½hrs	3½-3¾hrs	4¼-4¾hrs	4½-5hrs

1 Set the oven to 150°C or Gas Mark 2. Line tin with baking parchment.

2 Beat together the butter and sugar until the mixture is light and fluffy. Gradually beat in the eggs, one at a time, adding a dessertspoon of flour along with each egg to help prevent the mixture curdling. Sift in the remaining flour and ground mixed spice and ginger and fold in. Add the dried fruit and ground almonds and fold in. Spoon the mixture into the lined tin and level the surface with a wet hand, hollowing it slightly in the centre.

3 Bake the cake for the time given in the chart with the cake in the centre of the oven. The cake is cooked when a skewer comes out clean after being inserted into the cake. Timings can vary greatly in different ovens, particularly with

the larger size cakes, so check the cake regularly, and if it starts to brown too quickly, then cover it with a sheet of baking parchment. Start checking the cake from about halfway through the cooking time, firstly by sight, then touch, then with the skewer as it nears completion.

4 When the cake is cooked, remove it from the oven and leave it to cool in the tin. After about 20–30 minutes, spoon the brandy over the top of the cake. Leave the cake to cool completely in the tin.

If the cake is not being used immediately, wrap it well in baking parchment and then foil, and store in a cool dry place for up to 6 months.

* The cake may be frozen for up to 6 months. Allow it to defrost before decorating.

*Almond
Sponge
Cake*

*Fruit
Cake*

*Chocolate
Sponge
Cake*



Almond Sponge Cake

ROUND OR HEXAGONAL	4in	5in	6in	7in	8in	9in	10in	11in	12in	13in
SQUARE	3in	4in	5in	6in	7in	8in	9in	10in	11in	12in
Butter, softened	75g (2½oz)	110g (3¾oz)	150g (5oz)	200g (7oz)	250g (8oz)	325g (11oz)	400g (14oz)	500g (1lb)	600g (1¼lb)	750g (1½lb)
Caster sugar	75g (2½oz)	110g (3¾oz)	150g (5oz)	200g (7oz)	250g (8oz)	325g (11oz)	400g (14oz)	500g (1lb)	600g (1¼lb)	750g (1½lb)
Eggs, medium	1½	2	3	3	4	5	6	7	9	10
Self-raising flour	75g (2½oz)	110g (3¾oz)	150g (5oz)	200g (7oz)	250g (8oz)	325g (11oz)	400g (14oz)	500g (1lb)	600g (1¼lb)	750g (1½lb)
Ground almonds	30g (1oz)	45g (1½oz)	50g (1¾oz)	75g (2½oz)	100g (3½oz)	125g (4oz)	160g (5½oz)	200g (7oz)	250g (8oz)	300g (10oz)
Milk	1tbsp	2tbsp	2tbsp	3tbsp	4tbsp	5tbsp	7tbsp	9tbsp	10tbsp	12tbsp
COOKING TIME	½-¾hr	¾-1hr	1-1¼hrs	1¼-1½hrs	1½-1¾hrs	1½-1¾hrs	1½-1¾hrs	1¾-2hrs	1¾-2hrs	1¾-2¼hrs

1 Set the oven to 180°C or Gas Mark 4. Line tin with baking parchment.

2 Beat together the butter and sugar until the mixture is light and fluffy. Gradually beat in the eggs, one at a time, adding a dessertspoon of flour along with each egg to help prevent the mixture curdling. Fold in the

remaining flour, ground almonds and milk.

Spoon the mixture into the lined cake tin and bake in the centre of the oven for the times given in the chart.

The cake is ready when it springs back when lightly pressed, and when a skewer comes out clean after being

inserted into the cake. If the cake starts to brown too quickly, cover it with a sheet of baking parchment.

Remove the cake from the oven and place the tin on a wire rack. Leave the cake to cool in the tin for about 10–15 minutes, then transfer it to a wire rack and leave to cool completely.

The cake will keep for up to 4–5 days, preferably in an airtight container, or once decorated, in a box, with cling-film pressed against any cut surfaces.

* The cake may be wrapped in a freezer bag and frozen for up to 3 months. Allow the cake to defrost before decorating.

Chocolate Sponge Cake

ROUND OR HEXAGONAL	4in	5in	6in	7in	8in	9in	10in	11in	12in	13in
SQUARE	3in	4in	5in	6in	7in	8in	9in	10in	11in	12in
Milk	75ml (2½fnoz)	100ml (3½fnoz)	150ml (¼pt)	200ml (7fnoz)	250ml (8fnoz)	350ml (12fnoz)	400ml (14fnoz)	475ml (15½fnoz)	500ml (16fnoz)	600ml (1pint)
Butter	60g (2oz)	90g (3oz)	125g (4oz)	150g (5oz)	200g (7oz)	275g (9oz)	325g (11oz)	375g (14oz)	425g (15oz)	500g (1lb)
Caster sugar	75g (2½oz)	100g (3½oz)	150g (5oz)	200g (7oz)	250g (8oz)	400g (14oz)	425g (15oz)	500g (1lb)	550g (1lb2oz)	675g (1lb6oz)
Dark chocolate	5g (1½oz)	60g (2oz)	85g (2¾oz)	125g (4oz)	150g (5oz)	200g (7oz)	225g (7½oz)	300g (10oz)	325g (11oz)	350g (12oz)
Self raising flour	75g (2½oz)	100g (3½oz)	150g (5oz)	200g (7oz)	250g (8oz)	350g (12oz)	400g (14oz)	475g (15½oz)	500g (1lb)	600g (1¼lb)
Eggs, medium	1	1½	2	3	3	4	5	6	6	7
COOKING TIME	¾-1hr	¾-1hr	1¼-1½hrs	1¼-1½hrs	1½-1¾hrs	1½-1¾hrs	1½-1¾hrs	1¾-2hrs	1¾-2hrs	2-2¼hrs

1 Set the oven to 160°C or Gas Mark 3. Line the cake tin with baking parchment.

2 Pour the milk into a saucepan and add the butter and caster sugar. Break the chocolate into pieces and add to the pan. Place the pan over a medium heat, and stir until the chocolate melts, taking

care that the mixture does not come to the boil. Remove the pan from the heat and leave mixture to cool slightly. Beat in the flour and eggs. Pour the mixture into the lined tin and bake in the centre of the oven for the time given in the chart.

3 The cake is cooked with a skewer comes out clean

after being inserted into the cake. If the cake starts to brown too quickly, then cover it with a sheet of baking parchment.

4 When the cake is cooked, remove it from the oven and immediately turn upside-down on a wire rack to cool.

The cake may crack during cooking as it has a slightly

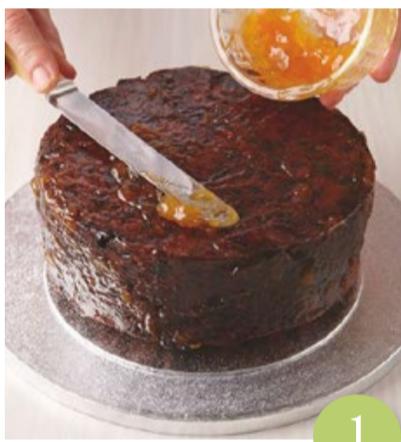
crisp top, so turning it upside-down will help to press the cracks down and level the surface. The cake will keep for 3-4 days.

* Wrap the undecorated cake in a freezer bag and freeze for up to 3 months. Allow the cake to defrost before decorating.

Covering A Cake With Marzipan

When decorating a sponge cake, covering it with marzipan isn't essential, but it will give a better surface to the finished cake. We recommend using a ready-made white marzipan, rather than making your own.

ROUND OR HEXAGONAL	4in	5in	6in	7in	8in	9in	10in	11in	12in	13in
SQUARE	3in	4in	5in	6in	7in	8in	9in	10in	11in	12in
Smooth apricot jam	2-3tbsp	2-3tbsp	3-4tbsp	4-5tbsp	5-6tbsp	4-5tbsp	6-8tbsp	7-9tbsp	8-10tbsp	8-10tbsp
Marzipan	300g (10oz)	350g (12oz)	500g (1lb)	600g (1¼lb)	600-750g (1¼-1½lb)	750g (1½lb)	750g-1kg (1½-2lb)	1-1.25kg (2-2½lb)	1.5-1.75kg (3-3½lb)	1.75-2kg (3½-4lb)
Icing smoother and/or side scraper										
Cake drum (or board for decorating cake on)										



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2



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4

1 Cut the top of the cake level, if necessary, and upturn it and place on a cake card or cake drum (or for a stacked cake, place on a cake card the same size and place on a larger cake drum to cover). Warm the apricot jam and use a palette knife to spread it over the top and sides of the cake.

2 Knead the marzipan to soften it and then roll it out

on a surface lightly dusted with icing sugar so it's large enough to cover the top and sides of the cake. Lift the marzipan over the cake, and press it down against the top, then ease in the fullness around the sides. A square cake is done the same way, but take extra care at the corners.

3 Cut away the excess marzipan around the base

of the cake, cutting the marzipan so it's touching the cake board. Any trimmings may be well wrapped in a freezer bag to exclude as much air as possible so it doesn't dry out so it can then be used on another cake.

4 Use the icing smoother and/or side-scraper to rub the surface of the marzipan smooth, ready for the layer of sugarpaste to go on top.

SUE'S TIPS

❖ *Keep the marzipan well wrapped in a plastic bag when it's not being used so that it doesn't dry out.*

❖ *If you don't have smooth apricot jam, then use ordinary jam and sieve it before use.*

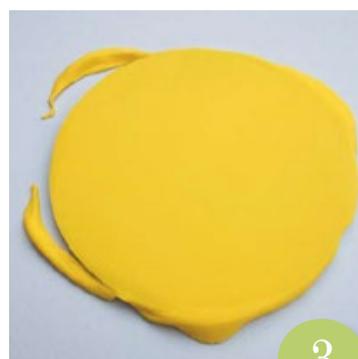
Covering A Cake Drum/



1



2



3

1 Knead sugarpaste to soften it, then start to roll it out on a surface lightly dusted with icing sugar. Dampen the top of the cake drum/board. Place the sugarpaste on top of the drum/board and continue to roll it out to cover the top.

2 Rub the surface of the sugarpaste smooth with an icing smoother.

3 Trim the excess sugarpaste away from around the edge of the drum/board.

Covering A Cake With Sugarpaste

Sugarpaste is a ready-to-roll icing, and we recommend buying one of the ready-made types rather than making your own. It's often incorrectly called "fondant icing", but fondant icing is a poured icing, which is used for things like afternoon tea cakes. Sugarpaste can be called "rolled fondant" to avoid any confusion.

ROUND OR HEXAGONAL	4in	5in	6in	7in	8in	9in	10in	11in	12in	13in
SQUARE	3in	4in	5in	6in	7in	8in	9in	10in	11in	12in
Sugarpaste	350g (12oz)	500g (1lb)	600-750g (1¼-1½lb)	750-850g (1½-1¾lb)	1-1.25kg (2-2¾lb)	1.25-1.5kg (2-3lb)	1.5-1.75kg (3-3½lb)	1.75-2kg (3½-4lb)	2-2.5kg (4-5lb)	2.5-2.75kg (4-5lb)



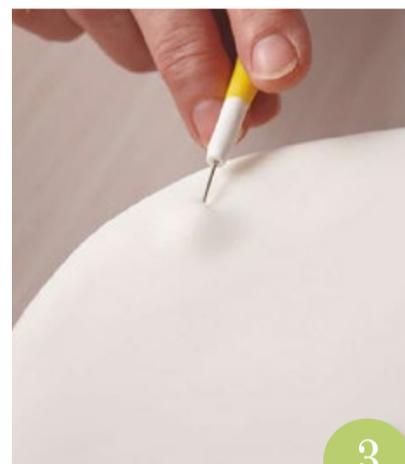
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1 Brush water over the marzipan to act as a "glue" to stick the sugarpaste down. Make sure the entire surface of the marzipan is damp; if there are any dry areas then the sugarpaste won't stick to it and may bubble up to give an uneven appearance.



2

2 Knead the sugarpaste to soften and roll it out on a surface lightly dusted with icing sugar until it's large enough to cover the top and sides of the cake. Brush water over the marzipan and lift the sugarpaste over the cake and cover the same way as for



3

applying the marzipan, and rub the surface smooth with the icing smoother and/or side-scraper as for marzipan. **3** If there are any air bubbles, then pierce them using the scriber tool or pin. Press the air out and then rub over the surface to repair the hole.



Filling A Sponge Cake

If you are using a sponge cake it may be filled with jam and/or buttercream. Chocolate ganache also makes a good filling and coating. If you're not going to marzipan the cake before covering it with sugarpaste then it may be covered in a layer of jam or buttercream to act as "glue" to stick the sugarpaste to the cake.

1 Cut the cake into two or three horizontal layers and spread over jam or buttercream, or some of both. Take care not to use too much filling so it doesn't ooze out when the cake is stacked.

2 Use a palette knife to spread a thin layer of jam or buttercream over the outside of the cake to give a smooth

surface and fill any holes or gaps. If you are using buttercream, the cake may be chilled to give a firmer surface. This will crumb coat the cake and seal in any crumbs. You can then spread over another very thin layer of buttercream to act as the glue to stick to the sugarpaste over the top of the cake just before covering it.



1



2



'I Earned £100 For Going To New York!'



Claire Ellison-Tope was delighted to get cashback on the accommodation for her city break

It's so easy to use!



Claire Ellison-Tope lives in Leeds with her husband, Steve, and children, Benjamin, 12, and Matthew, nine

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Claire was impressed by the website and although she was initially worried about putting in her personal details, she soon found out it was trustworthy.

'I was booking a holiday to

New York and was delighted to receive £100 cashback on the accommodation.'

Now working at home, running her own business, just-venues.co.uk, Claire still uses Quidco all the time. 'It's great for insurance - I got £50 cashback on my home insurance. I also use it for my Tesco deliveries and at WH Smith. I always check quidco.com when I want to buy anything.'

Claire happily recommends Quidco to her friends and neighbours. 'My friend Kirsty has just tried it out and saved money on cosmetics. I told her I've saved over £600 in total since I started. Now she's determined to get as much cashback as I have.'

Five Reasons To Join Quidco

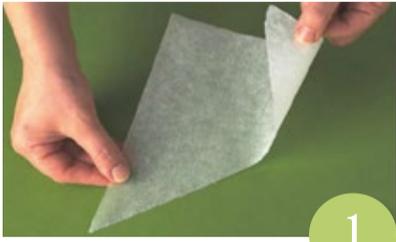
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Making A Piping Bag



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- 1 Cut a triangle of baking parchment. The tip of the bag is to be halfway along the longest side. Hold the triangle with the longest edge away from you with the point opposite that side facing you. This point is going to be the where the other two points will meet. Take one of the points at the end of the longest side and turn it over and line it up with the point in front of you to start forming the cone shape.
- 2 Take the point at the other end of the longest side and wrap it around the cone shape.
- 3 Pull the points of the paper to give a sharp point to the end of the piping bag then fold over a few times so the bag keeps its shape.

SUE'S TIP

❖ *If you get a good sharp point on the bag, then you can snip off the end to give a small hole for piping or cut off a little more and drop a piping tube into the bag.*

Royal Icing

The easiest way to make royal icing is to use royal icing sugar, which is icing sugar with powdered egg white added to it. You just need to add water and beat it, so it's useful if you only want to make up a small amount of icing. Otherwise with plain icing sugar, use 2 egg whites to about 500g (14oz–1lb) icing sugar. If royal icing is going to be used to cover a cake then glycerine should be added so that the icing doesn't set rock hard. Beat the royal icing for 5-10 minutes on the slowest speed of a mixer before using it.

Tips For Royal Icing

- ❖ When mixing the icing, make sure that the bowl and beater are spotlessly clean
- ❖ Keep the bowl covered with a damp cloth when the icing isn't being used as it will crust over very quickly.
- ❖ If icing is to be kept overnight, press a sheet of cling-film against the surface, then place a damp cloth over the bowl. If it's very warm and dry, wrap another piece of cling-film over the bowl to prevent the cloth from drying out. Keep in a cool place (but not in the fridge).

Stacking A Cake

1 Starting with the bottom tier, cut a square of baking parchment as a guide for positioning the dowels, making sure it's smaller than the tier that is going to sit on top. Press one of the dowels into the cake, making sure it's straight, and that it goes all the way down to the cake drum or board. Mark the height of this dowel, so it's very slightly above the height of the sugarpaste, then remove the dowel from the cake.



1

2 Mark another three dowels the same length and then cut them all.



2

3 Press one piece of dowel at each corner of the square of baking parchment, making sure they're all straight. As the dowels are all the same length, the next tier should be straight, even if the bottom cake is sloping slightly.



3

4 Mix some sugarpaste with water until it's a "stretchy" consistency.



4

5 Spread some of the softened sugarpaste between the four pieces of dowel.



5

6 Slide the next tier into place, keeping it on the thin cake board, so that the board rests on top of the dowelling to support the cake. Repeat the dowelling process for any other tiers.



6

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