

23 **EXCLUSIVE** step-by-step projects for all skill levels

The world's leading sugarcraft magazine
www.cake-craft.com

Cake

CRAFT & DECORATION

OVER
£750
WORTH OF PRIZES
TO BE WON!

Birthday cake BONANZA!

Perfect cakes for
those special days

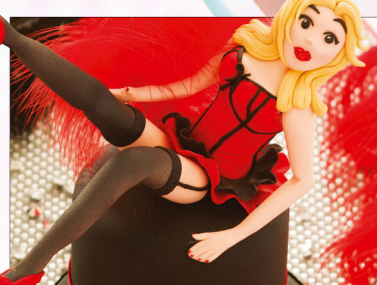
Summer SUNDAE

A sweet surprise

Afternoon Tea

Delicately painted china and
traditional lace cupcakes

Plus...



Show off your skills
Ideas that stand out!



Step-by-step
Fantastic florals



Cake topper TUTORIALS

Simple sugarpaste figures
to personalise your cake

August 2015 Issue 201



08

£3.70

Introducing...

Exclusive to
Culpiitt Ltd

Colour Splash

Bright and colourful. Azo and IPA free.



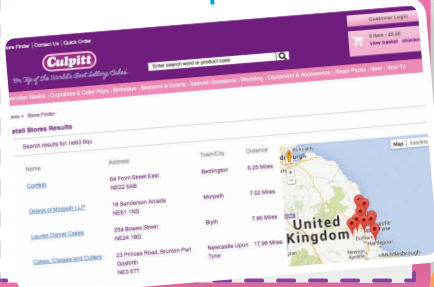
Double sided food colour pens



8 vibrant colours

Spray colours in **metallic**, **pastel**, and **iridescent** finishes

Find a local stockist using the store locator on
www.culpitt.com



Not a trade customer?

Buy online at

culpittcakeclub.com

Culpiitt

Cake Club

For people who love to bake!

For trade enquiries
please contact us

www.culpitt.com

☎ 0845601057

✉ info@culpitt.com



Welcome to...

Cover photography: Clark Smith-Stanley



Our main cover image this month comes from Tracey Mann and her lovely Summer Sundae birthday cake. Turn to page 14 to find out more.

Follow us



on Facebook
www.facebook.com/cakecraftanddecoration



and Twitter
<https://twitter.com/CakeMagEditor>

www.cake-craft.com

Join us at

NEC, Birmingham 6-8 November 2015
THE Media Partner for Cake International



Anglo American Media Ltd, publishers of

Cake Craft & Decoration Magazine,

Cake Craft Guides: Party Cakes, Wedding Cakes & Sugar Flowers.

Books: Easy Steps in Cake Decoration, Easy Steps in Sugar Flowers.

Our Step-by-Step guides are graded by difficulty to help you choose the project suited to your level



Cake CRAFT & DECORATION

August issue



Sitting in the sunshine before packing my suitcase for the summer holidays and I can't believe the longest day has now passed, so we all need to make the most of gorgeous summer

evenings. I really enjoy the fact that I can take Hazel my Springer Spaniel out for a walk in the woods later in the day when the perfume of the foliage and flowers fills the air.

Talking of holidays Annabelle Jane has created a Parisienne Street Patisserie cake for this issue and

Tracey Mann's Summer Sundae cake almost looks too good to eat! Ulla Netzband's All-in-One Rose covers flowers and foliage as does Janet Henderson's Sunflower in a Pot. Just a few of the 23 unique projects we have for you inside.

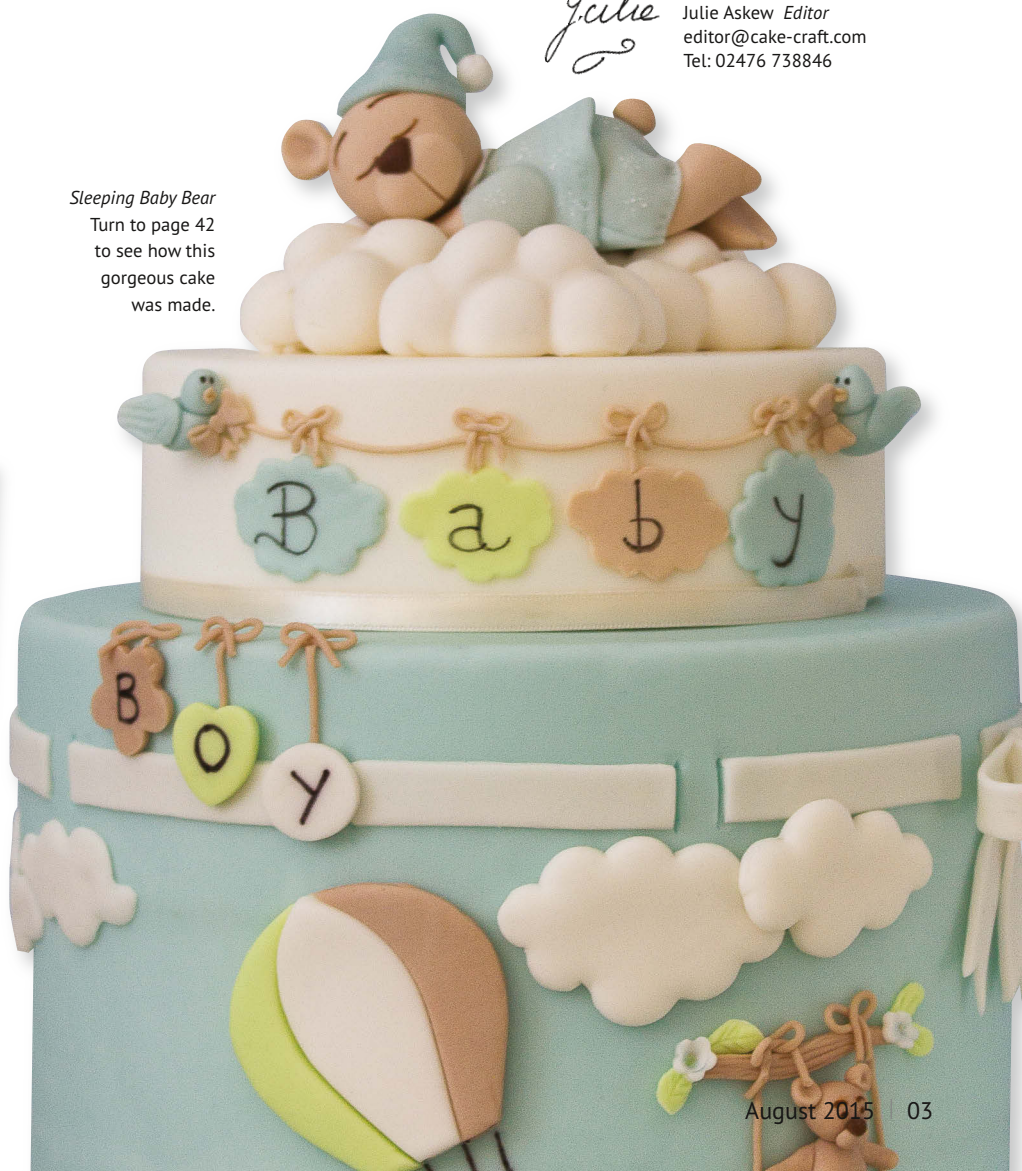
You still have time to complete our survey so that we know just what you would like to see in your favourite cake decorating magazine going forward and don't forget everyone who does will be entered in a prize draw. Go to www.surveymonkey.com/s/cakecraftmagazine or fill in the survey form enclosed with the July issue.

Happy Holidays!

Julie

Julie Askew Editor
editor@cake-craft.com
Tel: 02476 738846

Sleeping Baby Bear
Turn to page 42 to see how this gorgeous cake was made.



Buy direct at www.cake-craft.com

- Or select W H Smiths, local newsagents and Cake Craft Shops
- If you live overseas why not buy a digital copy and save money at www.cake-craft.com

For more details turn to page 78



BOBUNNY®

DECORATE YOUR PARTY WITH BOBUNNY STYLE!



**Exclusive
Step-by-Step
Projects**



**OVER
£750**

**worth of prizes to be won
and plenty of bargains**



**10 Cake Craft
and Decoration
Subscriptions**

Subscribe now to save money and receive a free gift.

12 Market Place

The latest information from the cake industry along with fabulous free product giveaways.

36 Reader's Gallery

Send in your cake pictures for the chance of a prize from Knightsbridge PME.

38 Over To You

Share your cakes, news, views and queries and you might win a prize from Doric Cake Crafts.

40 Cake Focus

News, views and snippets of information from the cake decorating world.

**78 Cake Craft
Guide
Subscriptions**

Subscribe now and make sure you never miss an issue.



Plus...

42 One To Watch

From Italy we have a delightful baby cake project from Barbara Luraschi of Sweet Janis.

46 Rhu Strand

ICHF Best in Show winner Rhu Strand talks to us about her passion for teaching and Lola The Showgirl.

48 Rocky Horror Sugar Show

Breaking news about the Rocky Horror Sugar Show to be unveiled at Cake International Birmingham in November.

52 Gardens of the World

See the fabulous work of one of this year's many cake collaborations.

55 Course Review

Sam Hanna gives her review on a Paul Bradford course held by Theresa Luxford Cakes.

68 Salon Culinaire

See award winning work from this year's salon and learn exciting news about next year's salon.

70 Cake Boutique

A cascade of butterflies complete Cake Craft World's beautiful wedding cake.

72 Pâtisserie

Perfect summer patisserie for a birthday party with summer party heaven, ice cream, piñata cake and glazed icing cookie lollies.

76 Cake Savvy

Culpitt show how quick and easy it is to mix coloured sugar pastes to create new shades and beautiful marbled effects.

81 Coming Next Month

September's issue of *Cake* - birthday celebrations.

82 Templates

Here are all the patterns that you will need for this month's projects.

Projects

6 Parisian Cake Rooms

Create this shabby chic café, inspired by the street patisseries of Paris, for a friend's birthday.

**14 Summer Sundae
Birthday Cake**

From talented Tracey Mann we have an incredibly realistic, colourful ice-cream birthday cake.

20 Afternoon Tea

Give someone a special surprise on their birthday with these quintessentially British cupcakes.

**24 Sugar Flowers
For Beginners**

Roses are the one flower that beginners want to make and Ulla shows just how you can achieve lifelike blooms with her easy all-in-one rose.

28 Masterclass

Ooh La La! Have fun making our seductive, burlesque figure with Hannah Collison

32 Travel Light

Use your cake carving and airbrush skills to make this ladies bag complete with travel paraphernalia.

50 Sunflower In A Pot

A summery reader submitted project from Janet Henderson of Quaint Cakes, which we would like to share with you.

**56 Chalkboard Technique
& Succulents**

Using the latest chalkboard trend and the addition of sugar succulents to make a great wedding centrepiece.

62 Sugar Skills School

In the first of a two part feature Carol Deacon details personalised cake toppers for special occasions, with modelled football player, teacher, chef and a builder.

CAKE KIT BASICS

- Sugarpaste
- Buttercream
- Royal icing
- Flower paste
- Modelling paste
- Assorted dusting colours
- Assorted paste colours
- Edible glue
- Icing sugar
- Cornflour for dusting
- Modelling tools
- Smoothers
- Palette knives
- Paintbrushes
- Non-stick rolling pins
- Non-stick work board

Parisian Cake Rooms

Inspired by the street pâtisseries of Paris (as well as an assortment of Whitstable tea rooms!) this shabby chic cake has been designed to capture their stylish elegance and appeal.



Annabelle Jane



The signs are the perfect areas to include any personalisation.

Measure halfway point of the canopy and mark with a food pen. Symmetry will be assured by starting in the centre and working to the sides.

Photography: Clark Smith-Stanley

You will need

Consumables

- cake 15 x 20cm (6 x 8in) (recipe card available from cake-school.uk) – if the correct tin is not available, cut a 20cm (8in) square cake to size
- marzipan 1kg (2lb 2oz)
- sugarpaste antique white 1.25kg (2lb 7oz) (Beau)
- sugarpaste mocha 500g (1lb 1oz) (Beau)
- square cake drums 28cm (11in) x 2
- oblong hardboard 15 x 20cm (6 x 8in)
- piping jelly
- royal icing white and purple (coloured with purple ProGel, Rainbow Dust)
- food colour pens grape violet, black, red, yellow, dusky pink (Rainbow Dust)
- pastillage charcoal coloured 150g, white 150g
- mexican paste coloured with purple, baby blue, gooseberry, brown (Rainbow Dust ProGel)

- black metallic food paint (Rainbow Dust)
- edible pearls red, ivory, yellow (PME)
- flower paste in pink & peach
- dust colour metallic ginger glow (Rainbow Dust)
- edible glue
- petal base
- double sided tape
- lollipop sticks, 9.5cm long x 6 (PME)

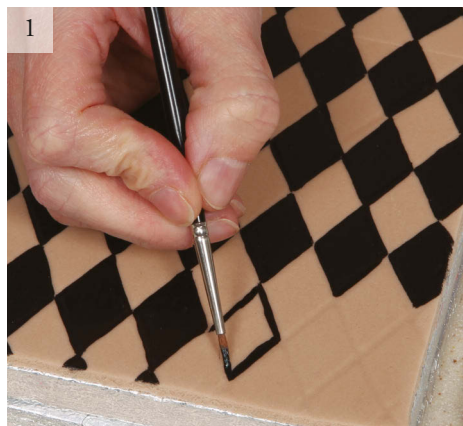
Equipment

- rolling pin guide rings (PME)
- small diamond impression mat (PME)
- ribbed rolling pin (PME)
- sugar gun
- circle cutters 7.5, 3.5cm
- strip cutters No. 1, 2, 4 (JEM)
- roller pad (JEM)
- plain & fluted oval cutters 35mm (1¼in), 50mm (2in) (PME)
- daisy petal cutter (Framar)
- topiary mould (FPC)
- plunger cutters blossom, circle (PME)
- square cutters
- piping bag
- piping nozzles No. 1.5, 42 (PME)
- straight frill cutter No. 2 (FMM)
- templates - see page 82

Top Tip

There are lots of elements to this cake – this can be easily adapted to make other shops, for example a male type shop, florist or a shoe shop or, if time is tight, just simplify it.

4 advanced



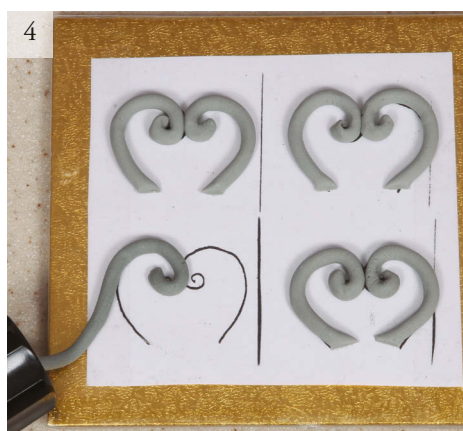
Board: Ice the cake drum with mocha paste. Use the diamond impression mat, press down with a smoother to imprint the pattern. all over the board. When paste is dry, paint alternate diamonds with edible black paint.



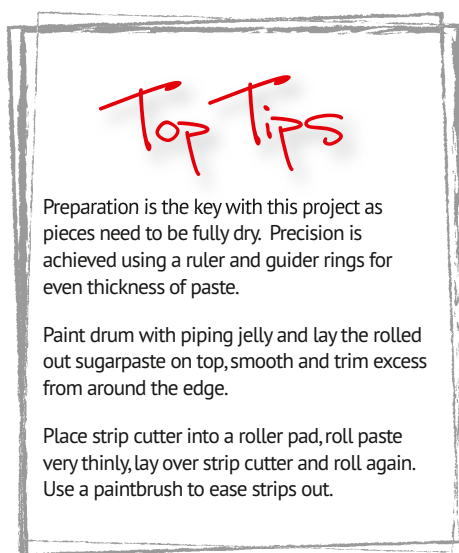
Table and Chairs: Seats - roll charcoal pastillage 3mm thick, texture with ribbed rolling pin, rolled one way then opposite way to create a criss-cross pattern. Cut 7.5cm circles as table top and two x 3.5cm circles for chairs. Leave to dry on foam which allows air to circulate quicker without distorting.



Roll a thin piece of charcoal pastillage and cut out with strip cutter No. 2. Paint the edge of the table top with edible glue and fix the strip around the edge of the table.



For the chair backs, place the template on to a board, cover the board with cellophane and lightly grease with petal base. Extrude lengths of pastillage using the medium disc of the sugar gun. Bend the pastillage into shape and make a spare just in case! Leave until completely dry.



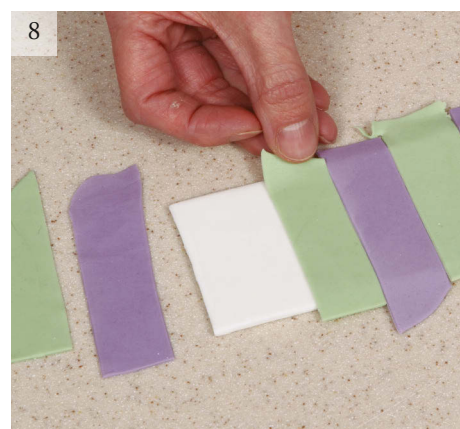
For the table pedestal support, roll 35g of pastillage into a 5cm sausage, taper each end and indent markings with a scalpel around the base. Flatten each end so it will stand up and leave to dry. Repeat for the stools using 10g pastillage and roll 3.5cm long.



Lightly dust all the pieces of the table and chairs with metallic ginger glow dust to give a burnished bronze effect. Use royal icing to stick the pieces together. Support the chair backs until dry.



The canopy needs to fit the cake exactly. Measure the inside of the cake tin and add on 2cm (there will be 5mm marzipan and 5mm sugarpaste on each side). Roll out white pastillage to a rectangle this length + 5.5cm deep and leave to dry.



Cut strips of green and purple mexican paste with the strip cutter No. 4. Paint the canopy with edible glue. Position the first strip centrally on the canopy. Position the other strips either side. Once all the strips are in place trim with a scalpel.



For the main signs roll green Mexican paste thinly and cut out two ovals and leave them to dry. Once dry, write a message using a grape violet food pen. The door sign is a small rectangle cut from white paste, once dry write OPEN using a black food pen.



Set the signs on a cellophane covered board that has been lightly greased with petal base. Using violet royal icing in a bag with a No. 1.5 piping nozzle pipe picot dots around each sign. Leave to dry.



Door: Roll purple Mexican paste thinly, place the door template on top and cut out around it with a scalpel. Cut three rectangles from the same paste and glue at the base. Using pale blue paste cut a rectangle to make the window and cut six daisy petals to fix around the top.



Pipe the hanging loop and a little bow. Fix the OPEN sign in place with royal icing. The door handle is made from a tiny ball of paste pushed into the button mould and dusted with metallic ginger glow.



Roll a small ball of purple Mexican paste (use petal base to stop it sticking) and push it into the pot section of the topiary tree mould, turn out. Use green paste for the tree top. Roll a tiny sausage of brown for the trunk. Leave to dry.



For the shop window, cut a rectangle 12 x 8cm from pale blue Mexican paste. Cut thin strips of purple paste using strip cutter No. 1. Glue one strip 1.5cm from the base, another 3.5cm from the base and then around the edges. Secure the sign centrally in the window.



Tiered Cake: Roll white icing 3mm thick and cover with clingfilm. Cut three squares (using clingfilm). Remove the clingfilm and cut each square in half. Stick the three squares on top of each other in the window. Decorate with tiny blossoms and piped dots.

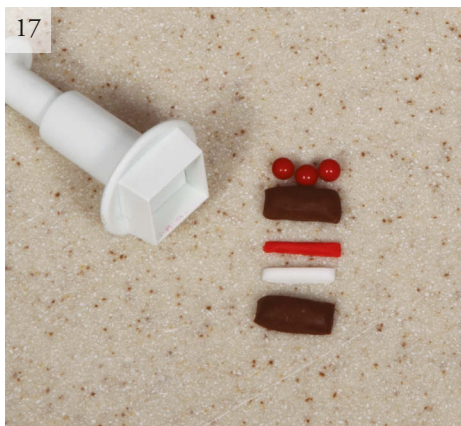
Top Tips

It is much easier to paint a line of edible glue on to the 'window' and then apply the strip to the top. If any of the strips of paste are not quite straight nudge them into place using a metal ruler. If wider strips are preferred use cutter No. 2.

Covering the paste with clingfilm before cutting out shapes gives a rounded edge.



Roll peach coloured paste thinly and indent with a strip cutter to create lines. Cut a small square and trim with a scalpel to look like a cupcake case. Place a half a circle on top and draw dots in different coloured food pens for sprinkles. Top with a tiny gold ball.



Use brown paste to create a chocolate cake, cut thin strips of cream and red paste to represent the filling and top with red edible pearls.



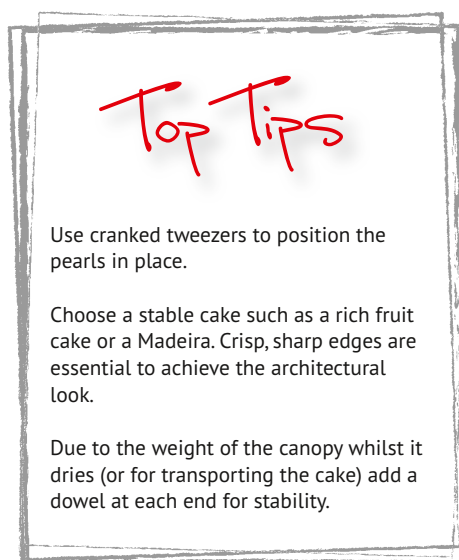
The base of the stand is made by cutting a small circle in half, the stem is a strip of paste and the top a thin rectangle. Glue edible pearls in place to represent meringue kisses.



Place the cake on an 15 x 20cm hardboard. Level the cake and then marzipan in separate sections (opposite sides, opposite ends, top). Leave to firm for 24-48 hours.



The cake is iced in a soft antique white. Brush the marzipan with cool boiled water and lay the sugarpaste over the top. Use smoothers to achieve a sharp edge. Leave to firm for 24 hours.



Top Tips

Use cranked tweezers to position the pearls in place.

Choose a stable cake such as a rich fruit cake or a Madeira. Crisp, sharp edges are essential to achieve the architectural look.

Due to the weight of the canopy whilst it dries (or for transporting the cake) add a dowel at each end for stability.



Secure the cake to the iced board with royal icing. Place the cake on one side towards the back of the iced board. Leave to firm up and then fix the door, window, topiary tree and sign in place. Position the table and chairs in front.



Measure 2cm from the top edge of the cake and insert six lollipop sticks at intervals. Roll a sausage of sugarpaste the length of the cake and flatten into a triangle shape with a smoother. Secure this to the underneath of the canopy and stick in place with royal icing.



Roll a thin strip of purple mexican paste, cut with the straight frill cutter No. 2 and secure this around the edge of the canopy with edible glue.



Pipe a line of pearl beading with a No. 2 nozzle to neaten the edge.

Subscribe today

and receive a
FREE
FPC Sugarcraft
Pearls Mould

FPC Sugarcraft Pearls
is a versatile and useful
mould for decorating both
cupcakes and large cakes.
The variety of designs can
be used to create eye
catching borders,
sparkling decorative
motifs or fantasy
flower centres.



Pearls mould
6x6cm

PLUS
SAVE OVER
20%
ON THE COVER
PRICE!



4 WAYS TO SUBSCRIBE!

www.cake-craft.com

subscriptions@warnersgroup.co.uk 01778 395162 quoting ref CAKE/AUG15 Or return your completed form to us

*Price based on a 12 issue UK Direct Debit. **Overseas subscribers please add £2 for postage and packing. Gift not available in USA or Canada.

The Best Deal!

☐ **YES**, I would like to subscribe to Cake Craft & Decoration by Direct Debit
and pay £35 for 12 issues per annum and receive my **FREE MOULD**.

Instructions to your Bank or Building Society to
pay by Direct Debit

Service User Number 836356



FOR ANGLO AMERICAN MEDIA LTD OFFICIAL USE ONLY
This is not part of the instruction to your Bank or Building Society.

CAKE/AUG15

To the Manager Bank Building Society

Address
Postcode

Names of Account Holder(s) Branch Sort Code

Bank/Building Society Account Number Reference Number

Signature(s)
Date

Instruction to pay your Bank or Building Society. Please pay
Anglo American Media Ltd Direct Debits from the account detailed
on this instruction subject to the safeguards assured by The Direct
Debit Guarantee. I understand that this instruction may remain with
Anglo American Media Ltd and, if so, will be passed electronically
to my Bank/Building Society

Essential information for all payment types

Title Forename Surname

Address

Post Code

☐ We would like to send you special offers and promotions in the post. If you would rather we didn't, tick this box

Telephone (including area code)* Mobile*

Email*

* By filling in these details you are consenting to the publisher of Cake Craft & Decoration (Anglo American Media Ltd) contacting you.

Don't want to pay by Direct Debit or live overseas-you can pay by card, cheque or bank transfer

- ☐ £38.00 12 issue annual UK subscription ☐ £71.00 24 issue UK subscription
☐ £57.00 12 issue annual European subscription ☐ £73.00 12 issue Rest of World subscription
☐ Please send me my **FREE MOULD**. Please add £2 p&p for overseas orders**
☐ I have enclosed a cheque made payable to Cake Craft & Decoration
☐ I will organise a bank transfer to Anglo American Media Ltd., Sort Code 30-98-67, account
No. 00826724, please make your reference your full name and mag title e.g. MARKSMITH-CAKECRAFT
☐ I would like to pay by credit card - please complete the card details below

Card No.

Expiry date 3 digit security code Issue no.

Start date

Signature Date

USA and Canada Subscriptions: Call 1 877 363 1310 or go to www.expressmag.com

USA 1 year subscription \$120.00, Canada 1 year subscription Can \$138.00.

Unfortunately the gift is not available on these subscriptions.

Please complete and return your order form to: Cake Craft and Decoration Subscriptions Department, FREEPOST: WARNERSGROUP

For overseas orders please return to: Cake Craft and Decoration Subscriptions Department, Anglo American Media Ltd, West Street, Bourne, Lincolnshire, PE10 9BR, UK.

T&Cs: If you are paying by Direct Debit, once we have received your order we will write to you confirming your payment dates at least 10 days before your first payment is claimed. Payments will be shown on your bank statement as Anglo American Media Ltd. A no refund policy is in place for the first 12 months of the subscription. Your gift will be sent within one month of your first payment being claimed. Closing date for orders is 14 Aug 2015.

*As Time
For Your
Cakes To
Bloom*



*Edible Silk
Lustre Colours*



Bringing Colour To Life!

Over 40 beautiful lustre powders to make everything twinkle, sparkle and look simply stunning!
Simple to use; dust onto any surface as a dry powder to instantly transform your cakes, cookies and more.....



LIKE US, FOLLOW US!



Market Place

'Market Place' is where you can find useful information from the trade or organisations which we think will be of interest to readers. It's also the place where you have a chance of picking up a free sample.

Cake Online Competition – Win £100* Worth Of Katy Sue Designs Moulds!

We have a fantastic prize for you this month, £100 worth of Katy Sue Designs Moulds for one lucky winner!

Ever stuck for ideas when decorating cards or cakes for the men in your life? Not with these brand new moulds from Katy Sue Designs!

Bunting for Boys has 17 hobby and sports related themes from golf and football to a beer bottle and winners' cup. Mix and match to create something truly unique and personal (rrp £12.99).

Party Drinks is a mould that can also inspire unlimited creativity, with a wine glass, beer mug and cocktail – complete with a fruit garnish! (rrp £8.99).

These food-safe moulds work brilliantly in cake decorating or in crafting projects.

www.katysuedesigns.com 0191 427 4571

www.facebook.com/KatySueDesignsCakeDecorating

To enter this month's competition go to www.cake-craft.com and click on 'This Month's Competition'.

The closing date for this competition is 4th August.



12 sets to give away worth £90!

Making Cake Decorating Even Easier

Patchwork Cutters

Patchwork Cutters have been inspiring cake decorators for over 20 years. Many of their cutters and embossers can be used alongside each other to give endless design and decorating possibilities.



With one of the current trends being geometric on wedding cakes this new set Mix & Match Side Design Set £7.50 allows lots of design possibilities. This set

contains over 10 assorted cutters and embossers ideal for creating stunning side design decorations for cakes. They can be used individually or combined together.

Each pack includes written instructions and some fantastic examples of side design ideas!

Another trend is for large flowers on cakes and with this Gerbera Set £7.50 from Patchwork Cutters you can make cakes that are all the rage for this year's weddings. Their new set contains seven cutters with easy to follow colour



instructions to help you make a beautiful, lifelike gerbera for decorating your masterpieces. The finished flower measures 9.5cm (4in) and will make the simplest of cake designs look stunning!

www.patchworkcutters.co.uk 0151 678 5053

1 course to give away worth £105!

Creative Hobbies Workshops



The first in the series of the Creative Hobbies workshops took place at the Rockingham Forest Hotel, Corby in Northamptonshire. This was the start of the 9th year of Creative Hobbies workshops sponsored by Evelyn Freshwater of Artista Soft and June Twelves of Holly Products, offering three workshop weekends a year.

The aim of the workshops is to provide students with the very best tutors specialising in their own particular skills, together with a social weekend in luxury surroundings, the workshops taking place in the function suites of the hotels.

Each Spring and Autumn there is a choice of 4 workshops, each led by 4 different tutors, each offering a one day course - so you can choose two different courses over the weekend and take home two wonderful projects. On the June Summer workshop, in response to popular demand, June and Evelyn host the weekend - each offering a two day course and a chance to do a little more in depth work.



The next workshop is the Autumn Solihull weekend 10/11th October 2015 where Evelyn Freshwater, Tony Warren, June Twelves and Jacqui Kelly will each host a workshop. Attendees may choose two of these 4 workshops.

Evelyn and Tony Warren – Flower workshops, Poppies, Gerberas, Clematis, Bridal Gladioli.

June and Jacqui Kelly will be modelling Wizards and Steampunk Dragons.

Very competitive rates have been negotiated at the hotels if you want to make a full weekend of it but if you live nearby you can travel daily though the overall ambience is friendship and laughter, and a frequent comment is 'I came on my own but made new friends'. The cost of the weekend course is at the moment £105 and we are offering 1 course free to one lucky reader.

For details contact Evelyn at

enquiries@artistasoft.co.uk

tel. 01775 722230

or June at j.twelves@btinternet.co.uk

tel. 01270 625260



8 moulds to give away worth £110!

Fantastic New Range of Moulds by Ludicris!

Ludicris

New to the sugarcraft market, Ludicris are launching a wonderful new range of moulds. Six handmade designs all sculptured by Ludicris. Fairytale Princess £15.80, Party Pirate £15.80, Wedding Bride £15.80, Wedding Groom £15.80, Coldstream Guard Soldier £15.80 and Special Delivery – Stork and Baby £15.80.

All their moulds come with instructions and are very easy to use. Ludicris are happy to answer any

questions through their contact page on www.ludicriscaketoppers.com or through their Facebook page Ludicris Cake Toppers and they are always happy to help.

Whilst browsing their web site take a look at their personalised wedding cake toppers and other gift ideas.

www.ludicriscaketoppers.com 07531 019741



1 set to give away worth £120!

Arden & Amici Savoirdi



Win this fabulous LSA trifle bowl, set of dishes and plus packs of savoirdi fingers from Arden & Amici.

Just add the rest of your trifle ingredients and impress your guests with a delicious home-made and beautifully served dessert this summer.



Arden & Amici Savoirdi are traditional Italian sponge fingers with a sugar coated topping, the perfect choice for desserts including Tiramisu and trifle. In Italy they are often enjoyed with an Espresso or ice cream, and are now also available in new Chocolate & Vanilla flavour.

The Arden & Amici range is available at selected branches of Waitrose, Tesco, Asda and also online.

Join the adventure at @ardenandamici and www.facebook.com/ardenandamici

10 sets of 5 colours to give away worth £117.50!

RAINBOW DUST
.co.uk

Rainbow Dust Colours have recently re-formulated their double-sided pens and improved on an already winning formula. The new glycerine based recipe has produced an ink with improved flow properties and generally increased the vibrancy of the pens' colours. The end result is your cake decorating creations will be even more impressive with cleaner, more accurate lines and patterns.

Rainbow Dust Colours would like you to try out their re-formulated pens and are giving away 10 sets of 5 colours. If you're not a lucky winner, their double-sided pens are available in all good cake decorating shops.

www.rainbowdust.co.uk 01772 322 335



The Best Just Got Better!

To Enter

For your chance to win one of these great prizes, go to www.cake-craft.com from 2nd July or send in a card to PO Box 3693, Nuneaton, Warks, CV10 8YQ, stating which item you are applying for (not forgetting to include your name, address and email address). The final date for giveaways will be 4th August 2015.

Summer Sundae Birthday Cake

What summer party would be complete without this fantastic, colourful, sundae cake with incredibly realistic looking ice-cream and wafers, topped off with a chocolate spoon! Pile up the cake with everyone's favourite treats to create the ultimate dessert.



This is a real fun cake to make! As an alternative idea make individual cakes with one scoop of ice-cream and some of the elements from the larger cake.





Roll out pink sugarpaste and cover the cake drum. Roll out some white sugarpaste then cut out a 15cm round circle using the cake board and cutting wheel. Attach to the cake board slightly off centre using sugar glue.



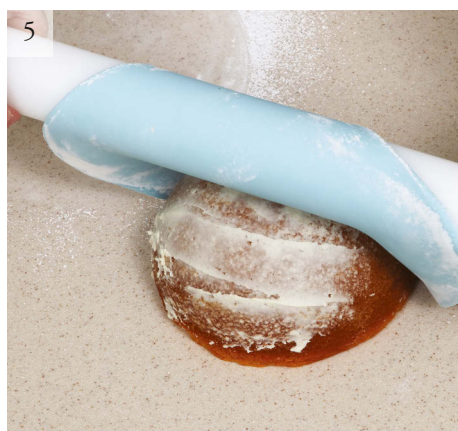
Roll out 200g white sugarpaste the same thickness as the white circle. Cut out three garrett frills.



Using a No. 2 nozzle add small holes all round the frill to create a patterned edge. Cut open the circles with a knife.



Attach the three frills to the cake board using sugar glue and conceal any gaps by piping a plain shell piping, using the No. 2 nozzle.



Turn the cake upside down, coat with buttercream, roll out the blue sugarpaste and cover the cake.



Turn the cake over carefully, roll out white sugarpaste and cut out a 17cm round using the cake board and a cutting wheel, place on top of the cake. Stick the bowl to the cake drum using buttercream.

You will need

Consumables

- hemisphere cake 16cm (6in)
- buttercream
- round thin cake boards 15, 17cm (6, 7in)
- round cake drum 25cm (10in)
- sugarpaste pink 250g (8oz), baby blue 500g (1lb), white 300g (10oz), red 100g (3½oz), lincoln green 25g (1oz)
- mini marshmallows, pink and white
- transfer sheet, candy stripe (Tracey's Cakes)
- strawberry chocolate 150g (4oz) (Tracey's Cakes)
- white belgian chocolate 200g (7oz) (Tracey's Cakes)

- milk belgian chocolate 75g (2½oz) (Tracey's Cakes)
- hundred and thousands
- cocoa butter
- dusting powder silver
- vegetable oil
- paste colour autumn leaf
- food colouring red
- spray glaze
- lollipop sticks
- cmc sugarcel (Sugarflair)

Tools

- chocolate spoon mould (Tracey's Cakes)
- garrett frill cutter
- piping nozzle No. 2
- star nozzle
- royal icing
- piping bag
- plastic side scraper
- round cutter 3.8cm (1½in)
- star cutter 3.8cm (1½in)
- broderie anglaise cutter (PME)
- ice-cream scoop
- multi-ribbon cutter (FMM)





Roll out blue sugarpaste 2-3mm thick and use the multi-ribbon cutter set at 1.9cm wide to cut out a strip 50cm long. Attach to the top of the bowl with sugar glue.



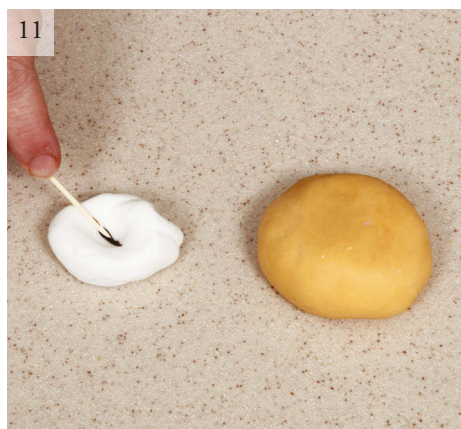
Roll out white sugarpaste and cut out approximately 50 white 3.8cm circles and stick to the bowl using sugar glue.



With royal icing and the star nozzle, pipe a zigzag line all the way around the cake edge.



Sprinkle hundreds and thousands over the freshly piped royal icing.



Colour 100g of white sugarpaste with autumn leaf colour and knead in approximately 1 tsp of CMC.



Roll out the paste and cut out a wafer shape using the broderie anglaise cutter and a cutting wheel.



Colour royal icing with the autumn leaf paste colour and with a No. 2 nozzle pipe a pattern on to the wafers. Leave to dry for several hours to allow the sugarpaste to set.



Roll out small pieces of red sugarpaste into a cone shape and mark the sides of the strawberries with a dresden tool to represent the pips. Roll out green sugarpaste, cut out a star and attach to the top of the strawberry with sugar. Add a tiny piece of green paste for a stalk.





To make the ice-cream, melt the chocolate in the microwave on full power until it is completely melted. There is no need to worry about tempering the chocolate for this section.

TECHNIQUE

How to melt chocolate

Place 100g white chocolate in a plastic bowl and microwave for 30 seconds, stir and then microwave 10 seconds, stir. Repeat until the chocolate has completely melted.



Add 1 tbsp of water to 150g of the chocolate and stir, the chocolate will 'seize' almost straight away. Using an ice-cream scoop gather up the chocolate and create 'ice-cream'. Leave to dry for approx. half an hour. Make lots of different flavours using the milk and white chocolate.



Place the chocolate into a piping bag and pipe discs on to the candy stripe transfer sheet.



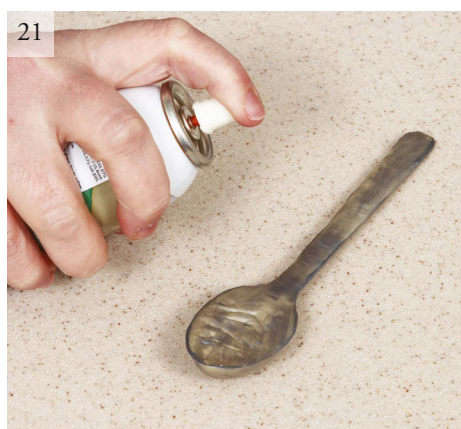
Add a lollipop stick to the piped chocolate and place in the fridge to set for approximately 15 - 20mins.



Pipe the remaining chocolate into the chocolate spoon mould and place in the fridge to set.



To paint the chocolate spoon silver, melt some cocoa butter over a bowl of hot water, add a few drops of vegetable oil and some silver dust, mix well and paint.



Spray the spoon with glaze once it has been painted.



Add all the created ingredients together on to the cake using tempered white chocolate. Mix royal icing with red colouring and drizzle over the ice-cream to create a sauce effect. Finish the cake with some mini marshmallows and a red ribbon around the board edge.



www.traceyscakes.co.uk

Tel: 01844 347147

- Classes with Tracey Mann
- Chocolate paste
- Transfer Sheets (for chocolate/sugarpaste)
- Gift Vouchers
- Belgian Chocolate Couverture

See pages
14 to 17 of
this issue



Let us do the baking!

We provide
ready to
decorate cakes
and cupcakes



NEW
Red
Velvet
Cake!



Too many late
nights staying
up baking?
We can help!

8 delicious
cake flavours
to choose from!



sweet success
www.sweetsuccess.uk.com

THE WORLD'S MOST POPULAR SUGARCRAFT AND CAKE DECORATING SHOW!

Cake
INTERNATIONAL

The Sugarcraft, Cake Decorating
& Baking Show



NEC, BIRMINGHAM

Fri 6 - Sun 8 November 2015

Fri: 9.30am - 5.30pm • Sat: 9am - 5.30pm • Sun: 9am - 5pm

'A TASTE OF SUGAR' WORKSHOPS :: THE CAKE INTERNATIONAL THEATRE :: INTERNATIONAL GUESTS :: DEMONSTRATION THEATRES
THE ROCKY HORROR SUGAR SHOW :: CHOCOLATE WORKSHOPS :: SUGARCRAFT, CAKE DECORATING & BAKING SUPPLIES

OVER 150 EXHIBITORS!

THE WORLD'S LARGEST AND MOST COVETED CAKE COMPETITIONS!

SAVE £2 OFF

EACH ADULT & SENIOR TICKET WHEN ORDERED
AT LEAST ONE WEEK BEFORE THE SHOW

BUY TICKETS ONLINE WWW.CAKEINTERNATIONAL.CO.UK OR PHONE TICKET HOTLINE 01425 277988

MEDIA PARTNERS: **Cake**
MASTERS



CAKE-INTERNATIONAL



@THECAKESHOWS

SUPPORTED BY:

Cake
CRAFT & RECREATION

Culpitt®

4
NEW
colours!

Culpitt Cake Decorating Sugar Paste



Great for cake covering



Great for marbling



Bright colours - Great taste - Easy to use

For trade enquiries
please contact us

www.culpitt.com

0845601057
info@culpitt

Culpitt Ltd,
Jubilee Industrial Estate
Ashington, Northumberland,
NE63 8UQ

Find a local
stockist using the store
locator on
www.culpitt.com

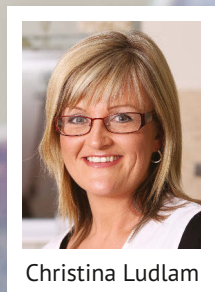


Not a trade customer?
Buy online at
culpittcakeclub.com

Culpitt
Cake Club
For people who love to bake!



Afternoon Tea



Christina Ludlam

At half past three, everything stops for tea. There's nothing more quintessentially British than the centuries old tradition of taking afternoon tea and what better to accompany your favourite brew than some delicately painted china rose and lace cupcakes?

To achieve a beautiful gold paste, use autumn leaf paste colour to colour the sugarpaste with and then paint the paste with gold lustre dust powder mixed with lemon extract.

You will need

Consumables

- cupcakes 6
- buttercream
- sugarpaste 400g (14oz)
- lustre powder gold
- food colour paste melon, pink, baby blue, mint green, burgundy
- petal dusting powders pink, burgundy, light green, dark green, white
- lemon extract
- clear alcohol (rejuvenator or vodka)

Tools

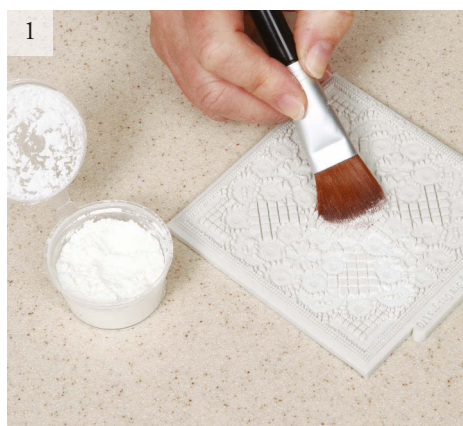
- piping bag
- piping tube No. 1.5
- dresden tool
- bulbous tool
- set of round cookie cutters, plain and fluted
- impress tools sets 1 & 2 (Katy Sue Designs)
- afternoon tea mould (Katy Sue Designs)
- design a hat mould (Katy Sue Designs)
- bunting alphabet mould (Katy Sue Designs)
- duchess design mat (Katy Sue Designs)
- paintbrushes No.1, 2, 4
- large, flat paintbrush
- paint palette
- foam petal pad

PREPARATION

Prepare the cupcakes by covering with a little buttercream and use a palette knife to create a very slightly domed top.

Strengthen the 400g sugarpaste by adding half level tsp of Tylo/CMC. Apply a little white vegetable fat (Trex) to hands and knead the sugarpaste thoroughly. Place it inside a plastic bag to enable the Tylo to activate for at least 30 minutes.





Prepare the duchess design mat by dusting with a little cornflour to remove any moisture and prevent sticking. Turn the mat over and tap out the excess cornflour.

TECHNIQUE

All moulds and textured design mats should be primed with cornflour before use to absorb moisture and prevent sticking.

Use a large brush to dust a little cornflour into the mould then turn the mould over and tap firmly on the work surface to remove any excess cornflour.

The mould or mat is now ready for use.



Roll out a piece of blue sugarpaste to 5-6mm thick then press the paste face down on to the design mat and roll firmly in all directions. Peel the mat away from the paste and cut a disc slightly wider than the cupcake. Repeat with pink sugarpaste.



Make white 'paint' by diluting white powder colour with clear alcohol to achieve a single cream consistency. Load a flat paintbrush with the paint and wipe off any excess on the side of the palette. Holding the brush flat, paint across the raised pattern of the sugarpaste.



Roll pink sugarpaste to 2mm thick. Cut a 7cm fluted circle. Use a selection of impress tools to create a lace doily pattern in the paste. Create a similar doily using blue sugarpaste.



Cover two cupcakes with white sugarpaste and two with lemon. Attach the blue doily to a lemon cupcake and the pink doily to a white cupcake. Add a scalloped border using the pronged scallop impress tool.



Cut 6cm fluted circles, one pink, one white and one lemon. Create doilies by adding eyelet patterns as before. Place the doilies on to a foam pad and roll over every alternate scallop with a bulbous tool to create a gentle frilled effect.



Attach the white doily to the painted lace cupcake and set the pink doily aside until later. Make a fluted 5cm white disc. Make three round 5cm gold discs. Make a 4cm lemon disc and a 4cm pink disc. Set the discs aside to dry slightly.



Dust the bow trio mould with a little cornflour and tap out the excess. Press a marble of gold sugarpaste into the small bow and use thumb to scrape off any excess paste. Make two gold bows and one red bow.

Vintage Cupcakes



Press burgundy sugarpaste into the rose embellishment of the design a hat mould, using a dresden tool to keep paste away from the leaf area then push a tiny piece of green into the leaves. Repeat to make four rose embellishments.



For two tone teapots and teacups, push paste into the main body of the afternoon tea mould. Use contrasting coloured slithers of paste for handles and saucers. The slithers must overlap the main paste for extra stability. Flex mould to ease out the pieces.



Make the alphabet bunting letters by pressing tiny balls of coloured sugarpaste into the flags of the mould to make up the words 'TEA TIME'. Remove excess paste with thumb and stroke inwards around the edges before removing each flag from the mould.



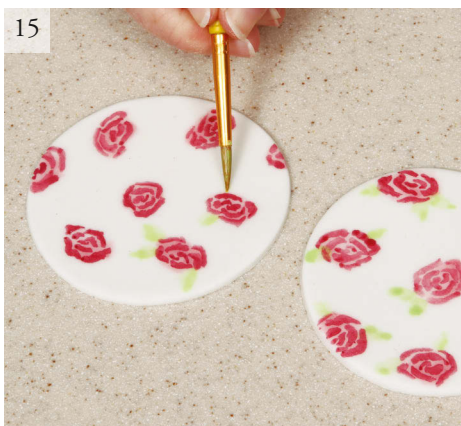
Mix gold lustre powder with a little lemon extract to make edible gold paint. Avoid overloading the paintbrush and paint the raised lettering on the bunting alphabet, two gold bows, the three gold discs and the details on the teapot and cup & saucer embellishments.



Put some clear alcohol and a small amount of each dust colour into a paint palette. Make a very weak pink 'wash' by mixing the tiniest speck of pink powder with several drops of alcohol. Paint smudges of very pale pink on the pink and lemon cupcakes covered earlier.



Mix a stronger red colour and use a small paintbrush to add petals, starting by painting a '69' formation in the centre of each smudge. Add a ring of three wiggly petals around the centre two petals and a final two petals at the bottom of each smudge.



For the leaves, mix a very weak pale green colour and use a medium sized paintbrush to add two or three green smudges to each rose.



Still using the medium paintbrush, add a little dark green powder to the pale green wash and use the darker green colour to add shade to one half of each leaf. Taper the paint to a point at the end of each leaf.



Use a fine paintbrush to add leaf veins, brushing outwards from the centre of each leaf. Complete each leaf by painting tiny lines around the edges to create a spiky outline.



Repeat steps 13-17 to paint roses on the 4cm lemon and pink discs. Paint the edges of the discs gold. Paint a small cluster of roses on to the teapot embellishment and a rose and leaves on to the lemon teacup.



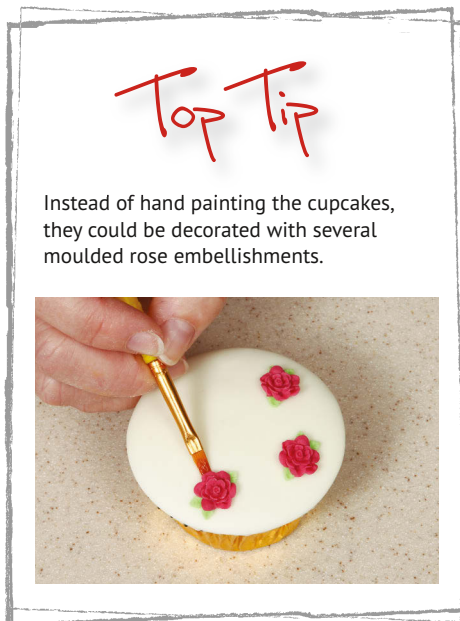
Position the 'TEA' bunting on to the white painted cupcake and the 'TIME' bunting on to the pink lace cupcake using a little edible glue to secure.



Fit a piping bag with a No. 1.5 piping tube. Fill with one tablespoon of gold royal icing and, holding the piping tube at a 45° angle to the cupcake surface, pipe a snail trail along the top of the bunting.



Add a rose embellishment to each end of the 'TIME' bunting. Assemble the remaining embellishments, stacking the coloured discs then attaching the embellishments on top to complete the designs.



Once the snail trail has dried, use a fine paintbrush to paint it gold. Add further detail to the cupcakes by piping small royal iced dots then painting them with gold once the royal icing is dry.



Glue gold bows at each end of the 'TEA' bunting. Glue the white frilled doily, gold disc and lemon painted disc on to the lemon painted cupcake and add a rose embellishment.



Attach the painted white disc to the blue doily and add the gold teacup and burgundy bow embellishments.

Sugar Flowers For Beginners

All-in-One Rose



Ulla Netzbund

*The one flower that all beginners want to make is a rose and if you have worked through the previous seven projects you will be ready to make this flower.**

The rose is the quintessential English flower having been cultivated and loved over centuries. With over a hundred varieties from erect shrubs, climbing or trailing, and thousands of cultivars. Practice and have fun.

You will need

Basic Kit: Essentials for your basic sugar flower making kit. We are adding to this kit as we proceed through the series.

Tools

- work board
- small rolling pin
- a little muslin bag filled with cornflour
- sponge pad
- ball tool
- fine bladed palette knife
- fine sharp scissors
- sharp curved small scissors
- craft knife
- cranked tweezers
- wire cutters
- florist wires assorted
- florist tape assorted
- celstick small, medium (CelCakes)
- cocktail sticks
- confectioners glaze
- isopropyl alcohol or gin or vodka
- strong sugar glue or egg white
- fine semolina
- dusting brushes
- small and flat paintbrushes
- porcelain friller (Holly Products)
- plain cutting wheel (PME)
- dresden tool
- dimpled sponge
- darning needle or scribe tool
- wooden dowel
- non toxic glue

Consumables

- flower paste pale green and pink (A Piece of Cake)
- petal dust bridal coral, pink, moss green (Sugarflair)
- bridal satin, vine green (Squires Kitchen)
- rose water or sugar glue or egg white
- white fat i.e. flora or trex
- confectioners glaze
- isopropyl alcohol

Needed for this project

- five petalled blossom cutter F6 (Orchard Products)
- rose leaf cutters RL3, RL2, RL1 (FMM)
- briar rose leaf veinners (Squires Kitchen)
- calyx cutters R11B, R11C (Orchard Products)
- cel buds size 1 16mm (CelCakes)
- floristry wires white 20g, 22g, 28g
- soft mats

The all-in-one method is a quick and simple way to make a rose. There are cutters from teeny tiny up to larger than your hand available for this method.



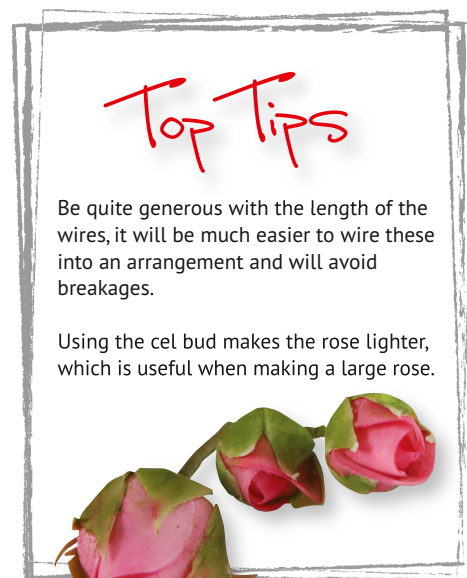
* This series was featured in the January to June 2015 issues of Cake Craft & Decoration. To buy any back issues you might have missed go to www.cake-craft.com



Take a half length 20g wire and make an open hook. Add a little non toxic glue to the hook and embed this into the base of the cone. Leave to dry overnight.



Alternatively form a ball of paste and shape it into a teardrop. Add sugar glue to the hook and insert the 22g wire into the broad end of the teardrop. Whichever method is used the teardrop must fit into the length and width of the blossom cutter.



Top Tips

Be quite generous with the length of the wires, it will be much easier to wire these into an arrangement and will avoid breakages.

Using the cel bud makes the rose lighter, which is useful when making a large rose.



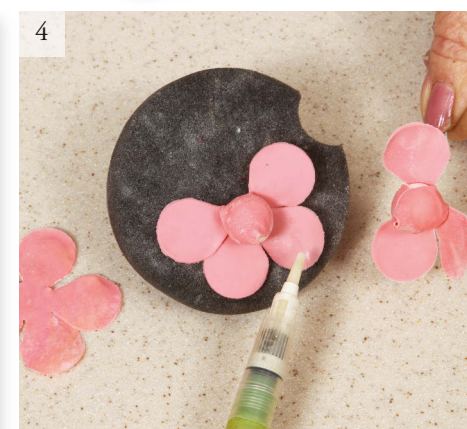
Put a little white vegetable fat on to the board and roll out the pink paste thinly, cut it out with the blossom cutter. Place the blossom on to the soft pad and thin the edges further with a ball tool, keeping the ball half on the paste and half on the pad but do not frill.

TECHNIQUES

When attaching the first petal layer, either place a sponge underneath or support the blossom with thumb and forefinger. Think of the blossom going clockwise from one to five.

First layer placement

- Glue petal one and three all the way.
- Attach petal one to the cone slightly higher than the cone.
- Attach petal three opposite petal one, both the same height. Now the cone should be hidden.



First Layer: Pick up the blossom and insert the prepared cone into the centre.



Add a little glue, a third way up, on the remaining three petals. Attach petal three around the covered cone just slightly higher than the first two petals leaving the unglued side open. Interlock petals four and five ensuring that all are of the same height. Pull gently on each petal to tighten them around the cone.



Layer Two: Cut out another round of petals, thin the edges as before and thread the petal on to the wire. Glue a little way up the left-hand side interlocking the petals as on the previous layer. Ensure that this layer sits slightly higher than the previous one and all the petals the same height.



Layer Three: Roll out another blossom and place it on to the soft mat. With the porcelain friller gently mark each petal to give it some veining.



With the fine end of the dresden tool mark a centre vein on to each petal.



Turn the blossom over and lay the petal on to a sponge. With the ball tool indent each petal in the centre.



Turn the blossom over again. Place it on to the soft mat. With the ball tool, half on the petal, half on the mat, give each petal movement.



Thread the blossom on to the wire. Add a little glue to the base of all five petals. Attach them clockwise overlapping each other. Petal five should be tucked underneath petal one.

TECHNIQUE

As the petals begin to be more open. Press into the base of each petal using a finger and thumb and give each petal a little tweak.

FLORISTRY TAPE KNOW HOW

Occasionally floristry tape/ stemtex can be too sticky and difficult to grip. If this happens dust fingertips with cornflour.

To stop tape drying out store it in a plastic bag.

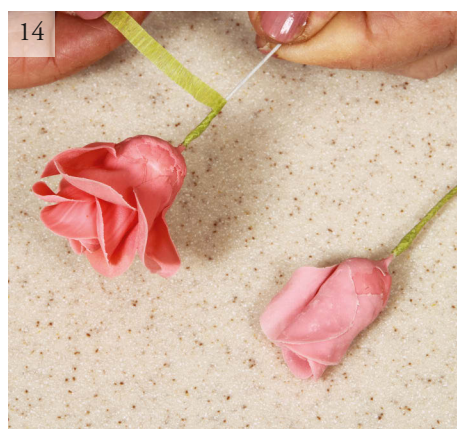
As a general rule quarter width tape is for very fine stems, third width for most stems, half width is for adding flowers and leaves to stems and full width is used to bind sprays together.



Layer Four: Repeat as per step eleven again overlapping the petals and placing them in between the petals of the previous layer. The rose should be quite open now.



Buds: Make the first layer as for the flower. Cut out a second blossom and again interlock all petals. With the small celstick or a cocktail stick furl petal five back.



Tape down all the wires with third width tape.



Mix coral and pink petal dust. With a flat paintbrush dust the flower from the edges towards the centre. The centre of the flower could have a little more colour. Put the flower and bud through the steam of a kettle to settle the dust.



Calyx: Form a teardrop. With finger and thumb press out the broad end to shape into a mexican hat. Roll it out nice and fine using a celstick or the end of a paintbrush. Cut the shape out with a calyx cutter and slightly elongate each sepal.



Turn the calyx over and mark a centre line on to each sepal.



With small sharp scissors cut a few 'hairs' on to the sepals.



Turn the calyx over and place it on to a soft mat. Place the ball tool at the very tip of each sepal and roll down towards the centre. Leave the sepal upright for the buds.



Thread the calyx on to the flower. Add a little glue to the base of the calyx and try to place the sepals in between each petal. Let the calyx fall back. Attach the calyx on the bud upright and tightly attached.

TECHNIQUES

Some sepals have two cuts, some have one and others have no cuts at all. This all depends on the variety.

Some roses have five leaves others have three. The centre leaf is always the largest, then two smaller ones either side, then two smaller ones.

NOTE

Arrange the roses with freesias. Full details on how to make them are in the May 2015 issue.



Colour the calyxes with moss green and overdust with a little vine green. Add a little white bridal dust to the inside of the turned back calyx on the flower. Add a little of the coral/pink mixture to the tips of the sepals.



Leaves: Roll out some pale green paste and lay a 28g or 30g wire over the paste and fold the paste over. Roll down to embed the wire. Cut out a leaf and vein it in the briar rose veiner or any other rose veiner you may already have.



Cut out all the leaves you need and then tape a little way down the wire with quarter width tape. Tape them together either in sets of three or five.



Dust leaves with moss green on the top using a little less on the underside. Overdust with vine green and edge the with coral/pink mixture. Steam to settle the dust OR glaze the leaves with quarter strength glaze. Three quarters alcohol to one quarter glaze.

Sugarcraft Masterclass



Ooh La La

*A little risqué, but why not!
Our burlesque themed cake is perfect
for a landmark birthday celebration
that simply cannot be passed by
without having a bit of fun.*



Hannah Collison and
Lynn Crees-Glendingning



Consumables

- sponge cake round 10cm (4in) by 10cm (4in) deep, prepared and covered
- cake drum 15cm (6in) round, covered
- sugarpaste 500g (1lb 1oz) black, 100g (3½oz) red, 1g white (Renshaw)
- flower/modelling paste white 500g (1lb 1oz) (Renshaw)
- confectioners glaze 100%
- cmc or gum tragacanth powder
- dust food colour pastel pink, red (Squires Kitchen)
- paste colours paprika, autumn leaf, melon yellow (Sugarflair Ltd)
- lustre spray black (PME)
- ribbon 12mm (½in) wide to cover cake drum
- ribbon for around the cake
- double sided sticky tape
- low tack masking tape
- red feathers, 4
- wire, white, 26 gauge
- florist tape white
- kebab sticks, 4
- cocktail sticks
- posy pick, small

You will need

Tools

- cake tin 10cm (4in) diameter 10cm (4in) deep
- strong box 30cm (12in)
- copied templates for legs and arms
- pliers, curved, flat nosed
- dusting brush, flat headed
- paintbrush, No.1
- paint palette
- piping tube 1.5 (PME)
- sugarcraft extruder gun with 1.5mm diameter
- circle & 6mm ribbon discs
- garrett frill cutter with 39mm insert (Orchard Products)

Modelling characters can be very tricky especially when attempting to master limbs and faces. Using templates and weighing out paste is recommended to help with size and scale.

- dimpled foam sponge piece
- sponge or foam pieces
- oasis block (clingfilmed)
- spray gun (PME)
- templates - see page 82





AIRBRUSH TECHNIQUES

- Lustre spray is best used outdoors or in a well ventilated area.
- Always place the item to be sprayed in a large box to help contain the spray mist.
- Attaching the spray gun to the aerosol can will help direct the spray. Shake the can well. Hold the nozzle at least 25cm away from the piece being coloured to ensure an even coating.
- If the can is too close the coating could be patchy. The spray is alcohol based and so will become touch dry in about five minutes.
- Once dry the colour can still rub off so avoid handling it or placing it on a surface that may stain. The colour is not easy to clean off.
- It is possible to apply more than one coat, allow each coat to dry before adding another.



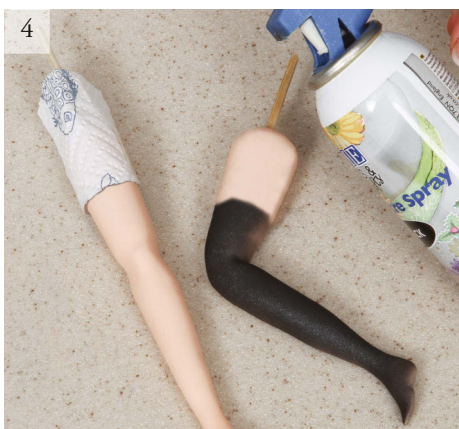
Add paprika and a touch of autumn leaf paste colour into 420g white flower/modelling paste. Weigh 42g for each leg, knead, adding a pinch of CMC if required. Form an elongated cone shape using leg template as a guide, roll with little finger to form knee and ankle areas.



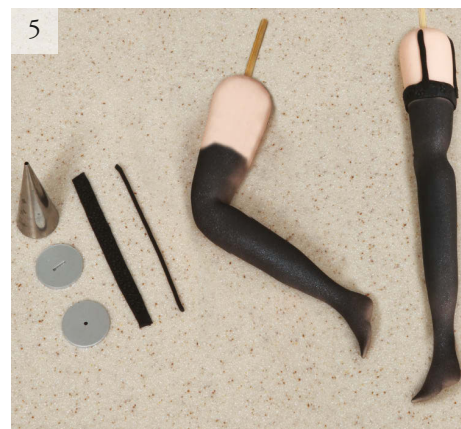
Use a scalpel or thin bladed craft knife to shorten each leg just below the ankle, cutting it at an angle to form the foot. Bend one of the leg shapes at the knee point. Keep the other leg straight. Pinch out the knee caps with fingers.



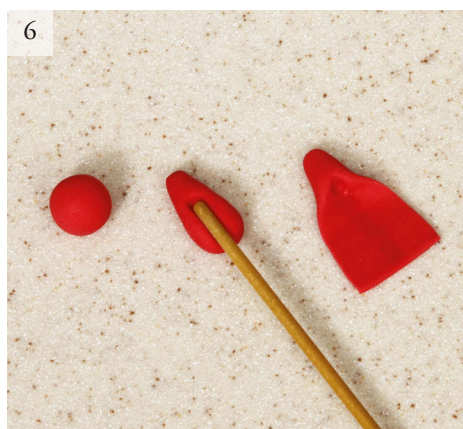
Using fingers, pinch and stretch out the toes and round off the heel area. Press in the foot arch using a bone tool. Insert a kebab stick into each leg from the thigh end. Ease it down to the heel on the straight leg and knee on bent one.



Using kitchen towel and masking tape, mask off the top part of the thigh on each leg. Push the kebab stick end of the legs into a clingfilm covered block of oasis. Spray evenly around the exposed parts of the leg using black lustre spray.



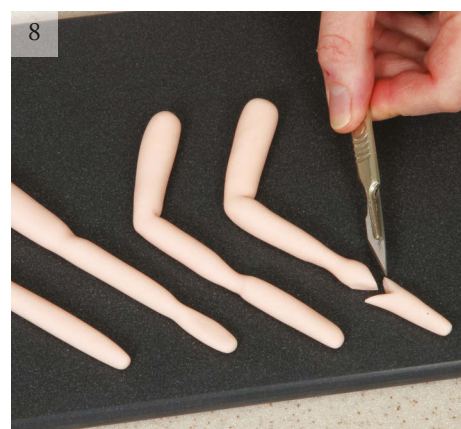
Mix white fat into black sugarpaste to make it soft and pliable. Place into sugar extruder with 6mm ribbon disc. Squeeze through lengths for stocking tops. Press in lace detail using piping tube. Change disc to 1.5mm diameter circle and make suspender straps. Glue into place.



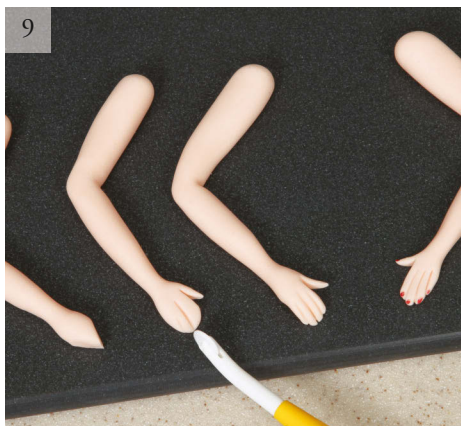
Add CMC to 4g of red sugarpaste, split into two equal sized balls. Roll each ball into a cone shape. Leaving 5mm at the pointed end untouched for the toes, broaden and lengthen the remainder of the cone using back of a paintbrush to form the shoe sole.



Place pointed end of shoe on the toe and attach the sole to the underside of the foot with edible glue. Ease shoe sides up, and trim the join at the back of the heel. Attach a small cone for the high heel and add a tiny ball of black for the heel tip.



Weigh 13g of skintone flower/modelling paste for each arm. Form arms using the template as a guide (see step 1). Shape the elbow, wrist and elbow points (see step 2). Shorten the length of each arm just below the wrist cutting to a point to form the hand.



Use fingers to round off the sharp edges of the hand area. Cut in the thumb and divide the remaining section into two equal halves and those two sections in half again to make the four fingers. Gently shape and round off each finger.

Top Tips

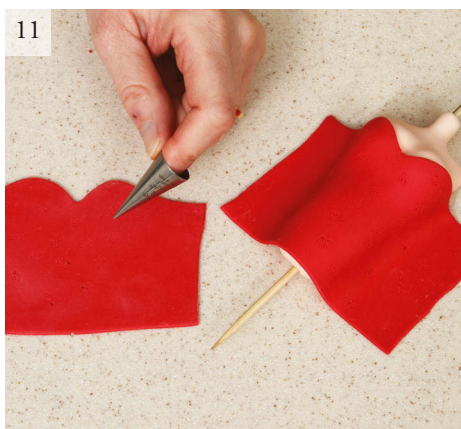
There is a limited amount of time before the paste begins to dry and form a thin outer skin. There is therefore a need to work quite quickly when making the limbs and other body parts.

A simpler way to make the fingers is to mark the four finger lines to give an impression of individual fingers. When making the second hand cut the thumb in on the opposite side to form a left and right arm (thumbs are always on the inside!).

When inserting the kebab stick, twist it as it goes through the paste to help avoid distorting the shape, try to keep the stick loose so that it can be removed at a later stage. Push the torso into some cling filmed oasis and allow it to dry before assembling.



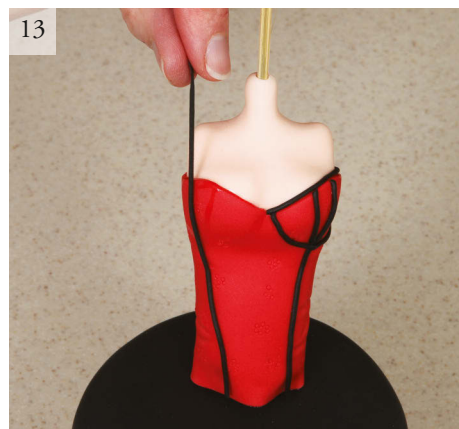
Weigh 84g of skintone flower/modelling paste and roll into a cone shape for the torso following the template. Press down top (fat end) and bottom two thirds of the cone with palm of hand to define the chest area. Shape the neck, breast, shoulders and hips. Insert a kebab stick.



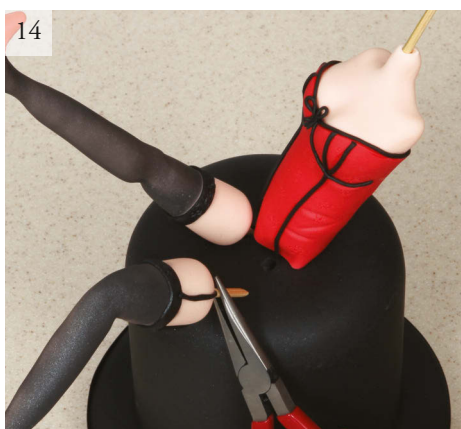
Add CMC to 80g of red sugarpaste. Roll a rectangle shaped piece to fit length and girth of the torso. Cut a sweetheart neck line. Texture using piping nozzle No 1.5. Drape the bodice over torso and wrap around to the back, trim off excess. Secure using sugar glue.



Remove the kebab stick from the body and push it into the cake at the desired angle. Gently lower the dressed body down on to the kebab stick. Press in a few crease markings using a cocktail stick. Allow to dry.



Use the sugar extruder with 1.5mm diameter circle to make some lengths of black beading. Apply a tiny amount of sugar glue to the bodice seams and attach the black lengths to define the boned areas. Trim the excess using a scalpel or thin bladed craft knife.



Drill holes into the cake using a kebab stick and ease the legs into the cake using curved flat nosed pliers. Secure the legs in place using strong sugar glue.



Add CMC to some black sugarpaste and roll it out thinly. Cut a shape using the Garrett frill cutter with 39mm diameter (largest) insert and remove the loose centre piece. Frill the scalloped edges using the back of a fine paint brush or cocktail stick. Repeat using red sugarpaste.



Paint a little sugar glue around the base of the bodice, just below the navel. Cut and open the frilled tutu pieces. Place the red piece around the figure's waist area. Add a more glue and place the black one on top, the joins should be at the back.



Top Tips

Make a strong sugar glue using sugarpaste or flower/modelling paste and mix with cooled boiled water, add a little at a time until the sugarpaste becomes soft and sticky. Clean off and neaten any excess glue using a dampened brush.

To keep the frills lifted and in place. Insert small wedges of sponge in between and under the layers whilst the tutu is drying.



Secure the arms in place using strong sugar glue and support them during the drying process using sponge pieces cut to size. Allow the arms to dry for at least 3 hours.



Weigh 20g of skintone paste. Roll into an oval shape. Press and slightly flatten the oval so that the head side profile becomes less rounded. Place on to dimpled foam, use the bone tool to indent the eye sockets and ease out the bridge of the nose.



Attach a small ball of paste for the nose and a curved piece for the mouth, divide the mouth piece to create a top and bottom lip using a craft knife. Indent the middle of the top lip.



Place a ball of white sugarpaste into each eye socket, press to flatten. Elongate a piece of black sugarpaste and taper the end for lashes & eye brows. Attach and trim off the excess. Add black to the eye for the iris and pupil and a tiny white highlight.

TECHNIQUES

Varied sizes of piping nozzles such as No. 2, 3 and 4 can be used to make the disc shapes needed for the eyeball, iris and pupil. Roll out the paste, dust it well with icing sugar, plunge the nozzle down on to the paste. Turn the tube upside down and tip out the shape on to the surface.



Blush the cheeks using pastel pink dust food colour. Paint the lips and finger nails with a mix of red dust food colour and clear alcohol or rose water. Secure the head on to the torso.



Colour 80g of white flower/modelling paste to desired hair colour, add CMC. Make elongated cones for the locks. Attach them to the head beginning at the front, hiding the shoulder joins. Mark in the hair strands using a cutting wheel. Complete the hair style by adding a fringe.



Using 100% confectioners glaze, paint glaze on to the lips, nails & shoes to give them a shine.



Red feathers are used as a background feature. Tape a 26g white wire on to each feather stem using white florist tape. Tape three or four wired feathers together. Push a pick into the cake behind the model. Place the plume of feathers into the pick.

Why not personalise the travel guide with a recent holiday destination.



You will need

Tools

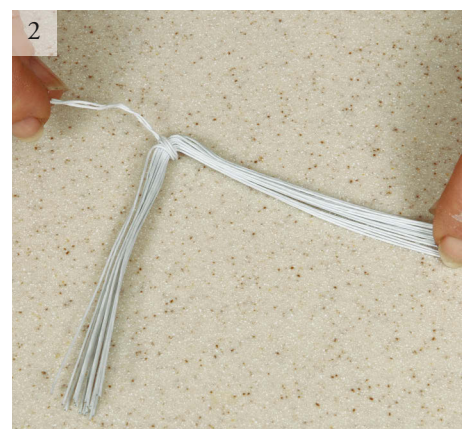
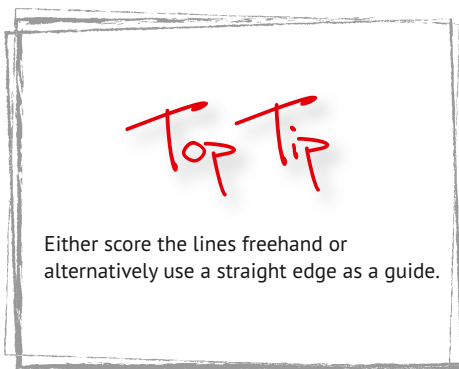
- sponge cake 1 x double layer 20cm (8in)
- ganache 700g (1lb 5oz) *
- cake drum board round 35.5cm (14in)
- sugarpaste lemon 250g (9oz) (50:50 yellow and white icing)
- sugarpaste black 125g (4½oz) mixed with 50g (2oz) of white to make dark grey
- sugarpaste white 300g (10oz)
- flower or gum/flower paste 150g (5oz)
- airbrush colours to mix duck egg blue: matt green, matt sky blue and matt white *
- edible glaze *
- florist wire 24 gauge
- cake lace small tub

- airbrush *
- creating colour chart *
- cake lace mat of choice
- large serrated knife
- small sharp knife
- selection of handbag accessories moulds *

4
advanced



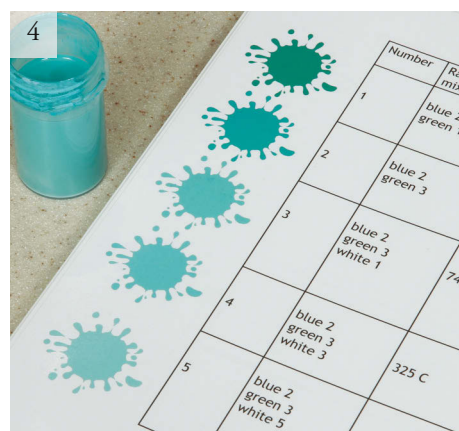
Knead 200g of white sugarpaste until smooth, roll out to 3-5mm thick and cover a 35.5cm round drum board. Use a dresden tool to score lines 5cm apart to make the floor detail.



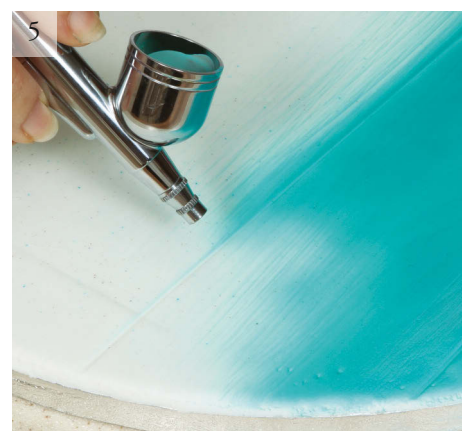
To make a wire brush cut three x 24g wires in half. Bend all of the wires in half, then take one end of a wire and wrap it around the others in the centre to secure them.



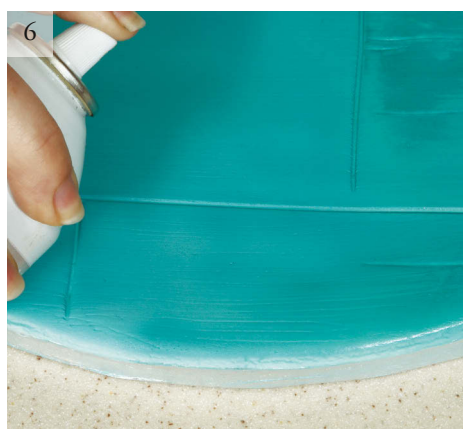
Gently run the wire brush over the full length of the planks. This will give the textured effect of old planks which will show when it is sprayed and creates grooves for the top colour to sit in.



Mix a shade of blue using the airbrush paints and the 'creating colour chart' to achieve the desired effect, (this colour was made by mixing two parts blue, two parts green, and three parts white).



Airbrush the iced board with a good, even coat of colour, use edible glaze to seal the colour in, then apply a top coat.



Top: Edible glaze is a great tool when wanting a distressed look. It seals in the bottom coat of colour and allows you to spray the top colour and wipe away without taking off the bottom coat.



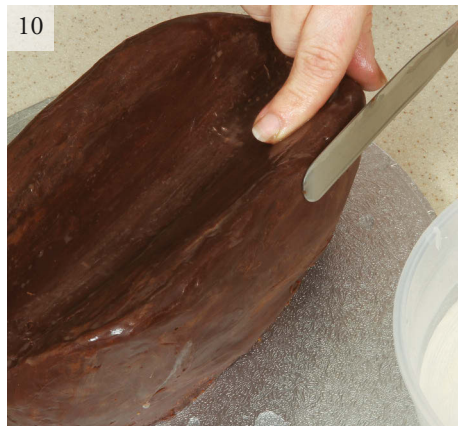
After the glaze has dried, apply a coat of white airbrush colour in small sections, wiping off with damp kitchen towel as you go. The white colour should only remain in the scratches made previously.



Cut the two x 20cm sponges in half lengthways. Cut the edges to a gentle point and stack the cake and cut a V into the top, to make the bag opening. Neaten up the shape.



Fill and ganache the cake. Only do this after it is carved otherwise the filling can cause the cake to slip and slide whilst trying to cut it.



Allow the ganache to set in the fridge for 30 minutes or leave it out overnight, remove any excess or unwanted ridges by smoothing over with a hot palette knife that's been dipped in boiling water.



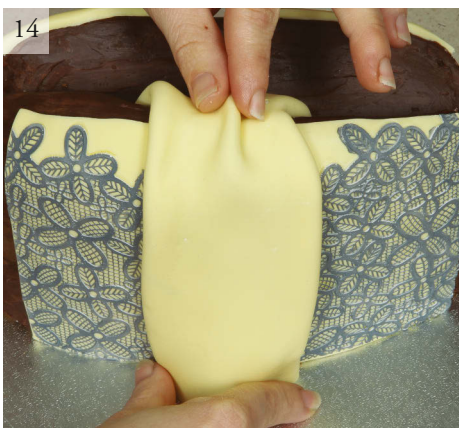
Measure the height of the cake and roll out two rectangles of lemon coloured icing that will fit the sides of the cake. Extra detail can be added with some cake lace which can be attached to the icing prior to placing it on the cake, simply brush the icing lightly with water or clear alcohol.



Place the icing panels on to the cake leaving a gap at either end and in the centre. Trim the tops to form a neat edge this will be covered with more icing but can cause lumps under the next layer if not neatened.



Roll out another piece of icing, this time without cake lace and gently roll the two longest edges inwards slightly. This will allow the icing to look like gathered material and ensure that any edges are tucked away out of sight.



Attach to the cake, covering the gaps. Allow the icing to crease at the top to look like gathered material. This can be accentuated with a dresden tool. Repeat the process until the whole cake is covered. Don't forget to trim around the top and tuck in at the bottom.



For the inside choose a contrasting colour paste. Cover the inside of the bag, being careful not to force and tear it. To do this, make sure the icing is touching the inside (lowest part) of the cake first, then smooth over the remainder.



Trim the top carefully for a clean neat edge. Be careful to ensure there are no gaps in the icing, by making the grey icing overlap the lemon.



Two-Tone Handles: Cut two lemon strips of icing approximately 3 x 20cm, place one strip on to some rolled out grey icing and cut parallel lines to give the lemon icing a grey border. Place another lemon strip on the back. Mark with a stitch tool at the edges.



Attach the edge of the handles with a small amount of water or edible glue, ensuring it is placed neatly on the join between. Join both ends of each handle, shorten one end if necessary.



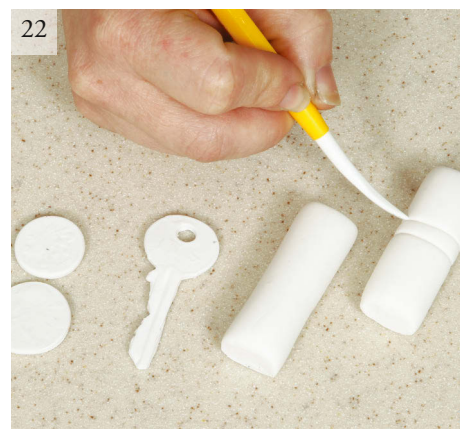
Make two strips of two tone icing for the top of the handbag in the same way as the handles. Each strip needs to go along the length of the cake. Secure in place, along the join, with the grey icing facing inwards, and lemon facing outwards.



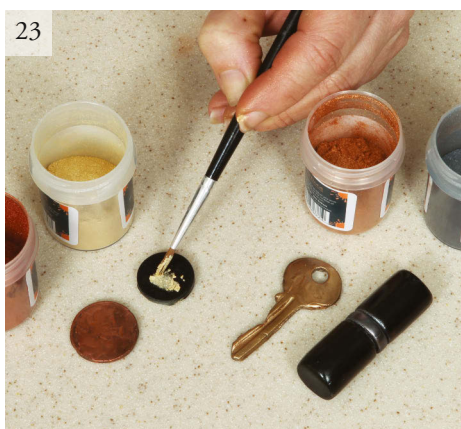
With one finger placed gently on the strip on the inside and one finger placed gently on the outside, fold the icing towards the inside of the bag to create a crease/seam. Add further detail with a stitch tool along this folded edge and any other seams.



Before the handles set move the cake over to the covered board and position it leaving space around the cake for the other items. Make the items around the bag using a selection of handbag accessory moulds.



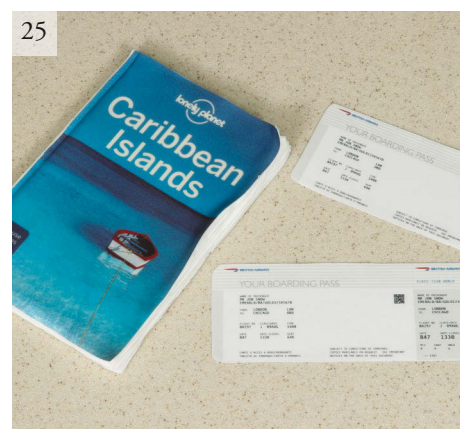
You can also make your own moulds or hand model accessories from flower paste. The lipstick for instance is made by rolling a sausage of paste, trimming at each end, and scoring around the middle.



Once hardened, colour the items with airbrush paint or lustre dust as shown or use colours of your choice.



The passport is made by rolling out a piece of white sugarpaste, leaving it a good 5mm thick. Trim to 12 x 9cm and mark the pages with a dresden or wheel tool. Roll out a piece of dark red icing 12 x 18cm and lay the white pages in the middle and fold over.



To make the holiday guide book and tickets use an edible image and wrap the front cover of the book around some icing, the same as the passport. Create lots of other items that might be found in a handbag.

readers' GALLERY

STAR
PRIZE



Contents will vary depending on the monthly magazine theme.

A wonderful selection of PME cake decorating products to the value of £50.00 will be sent to this month's lucky winner.

All PME products are available from your local sugarcraft shop, supplier or for further information please contact www.cakedecoration.co.uk



Veronkia Cagalincova, Gloucester.



Brenda Harrison, North Shields.



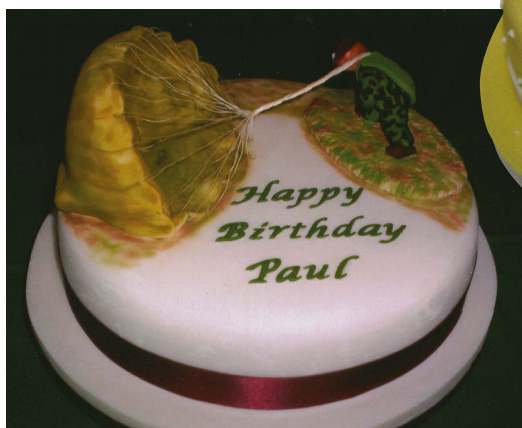
Lorinda Shephard, Cannock.



Sally Williams, Essex.



Carrie Anne Whie, Burnam-on-Crouch.



Kate Elliot, Bishop's Castle.



Jillian Wooding, Middlesbrough.



Alison York, Macclesfield.



STAR PRIZE

Dee Zoellner,
Ireland.



Gill Jackson, Stockport.



Katy Holding,
Walton-on-Naze.



Nancy Kitchen, Barnsley.



Charlotte Allport, Whitney on Wye.



Annabel MacDonald,
Inverurie.

If you would like us to consider displaying good quality photographs of one or more of your cakes in our Readers' Gallery, Over to You pages or on our Facebook page, please send them to editor@cake-craft.com

It would also be nice if you could send in a sentence or two to let other readers know why that cake was particularly special.

Helpful hint - clear any objects around and behind your cake before you take your picture as it displays your hard work so much better!

Over to you

Welcome to **your** page,
where you share your cake triumphs, trials and tribulations.
If you have any cake problems, or just want to tell us about a special cake you have made, we will do our best to find space for your message here.

Courtesy of Doric Cake Crafts
we will deliver a mystery parcel
to the sender of the message
of the month.



Contents will vary depending on the monthly magazine theme.

Wedding Cake with a Twist

This is my first wedding cake for a family member who finally got around to tying the knot after being with her partner for 7 years. The wedding cake was a gift and I put my heart and soul into making it special for them.

It was my first time using edible wafer/rice paper to create ruffles on a cake, making lisianthus and calla lily, and using an airbrush. I used the airbrush to colour the ruffles in an ombre purple effect and I airbrushed areas at the back of the cake. Lastly it was also my first time painting with edible powders to create the plaque of 'The Hulk' on the back of the cake.

The Bride kept the back of the cake a secret and after they had made the first cut they spun the cake round which was sat on a turntable and surprised all the guests at the reception. I couldn't be happier with the response as everyone cheered and laughed!

Rachel Bolingbroke, Lancing.
Congratulations Rachel, you are our winner of message of the month.



First Timer Award Winner

After looking at the CI cakes in your magazine and being in awe for years I finally plucked up the courage this year and put in an entry! I wanted to share my 1st ever CI entry with you which won bronze at Manchester in Category J. I still can't believe people were stopping to photograph my horse, I loved making him and it took me about a month to complete him :-). I think I've just about stopped shaking now from the nerves and excitement!



I love your magazine, especially the tutorials and have been buying it for years, thank you for making such a great magazine I have learned so many things from it.

I can't believe you had problems getting away from the event too, we came out to the car on Sunday to find that we had a flat battery and after asking over 100 people and just about giving up we finally found someone with some jump leads and were able to return the favour straight away as another lady also found her car had a flat battery!

Sarah Lou, Sensational Sugar Art.

Editor's Comment - Congratulations on your first Bronze award. Yes, we had car issues too, a flat tyre and no spare just a magic tube of glue which luckily the RAC guy knew how to use.
Julie

A Dream Realised

I'm a plain housewife from Winnipeg, Manitoba with 3 kids under 8. Growing up in a not so fortunate family with 6 children, I never had my own birthday cake. So I promised myself that when I grow older I will make a cake for my own children. I still remember when I was in 3rd grade my dad (who's very artistic) watching a TV show where they showed how to make gum paste flowers and I told my dad that one day I will do that. But my mom asked me to enrol in nursing and so I became a registered nurse and forgot my dream. When I got married I told my husband my dream of baking/decorating unique cakes and he bought me my first hand mixer. Every time it's my birthday he gives me cake decorating tools just like last Christmas when he gave me airbrush! So thankful for him, he is so supportive.

Aura Catherine Langas-Guevara, Canada.



You Don't Know What You Can Achieve ...

Until April 2013 I had never really made sugar flowers and other than birthday cakes for my children and a wedding cake for a friend I didn't make cakes. I entered a competition offered in your *Cake* magazine to win two tickets to the show in London and never thought too much about it. Then a letter arrived with 'congratulations you have won two tickets to the show'. As it was our wedding anniversary on 11th April I told my hubby we were going.

I loved the show and was truly amazed at all the beautiful cakes - even wishing I could do something like it. I had lived for 20 years previously in USA and watched Martha Stewart with her beautiful wedding cakes and loved the flowers created by Ron Ben Israel. But my hubby kept saying 'You could do that if you put your mind to it'. He knew if given the chance I could be creative. Then a few weeks later I had an email saying that the entries for the competition classes for NEC in the November were open. In what I thought of at the time was a very MAD moment I entered the wedding cake of 3 or more tiers.

Over the next few months I began creating flowers. I have a few books at home and tried to copy. Some were easy to follow, some I just did my own way. Everything I did for that first cake was the first attempt at any of it. I had never wired flowers, never made sugar lace and never stacked cakes. I didn't know if what I had done was right, but just tried to follow the rules and what I had read to be correct. My hubby drove me and my cake to the show (Nov 2013). As I was setting my cake a lady asked what sugarcraft guild I belonged to - I told her I didn't. Then she asked me what courses and classes I had taken - to which I answered NONE. That then ended the conversation. I felt so out of my depth. Then whilst waiting outside to come into

the show my hubby was talking to a couple standing near us. The lady runs a cake business, but when asked if she had ever entered she said she had never had the courage to do so. We didn't stay long at the show. I felt so out of my depth - like I didn't belong. I had never intended to call on the Saturday for results - I didn't want to know. I just wanted to show up on the Sunday in time to pick up my cake and leave. But about 2pm one of my daughters received a text

Then Nov 2014 and the NEC I had a very MAD moment and entered an extra wedding cake. One I planned and it won a Silver Award the other a friend had asked me to do her wedding cake in 2015 and she wanted ruffles. I had a few orchids made that weren't needed on my planned cake and I needed practice on doing ruffles as I had never done them before. To my surprise the tangerine roses and green orchids and ruffles won a Gold Award and that made it, 3 Gold Awards.

Finally I had the courage to ask for feedback from the judges. I think I surprised them when I said I had never taken a course etc. This last show I am no longer afraid that because I haven't taken a course or belong to a guild that I am not good enough. I look forward to feedback from the judges now. Lesley Herbert has given me some great advice and confidence to keep going and keep entering competitions - who

knows where it will take me.

Now after this last show I am looking forward to NEC November 2015. I look forward to the challenge and am proud that I have done it all by myself. I am trying to make a business for myself and hope at some point to teach. I would like to Thank Margaret Ellis who spent a few minutes with me at NEC last November and showed me how to 'twiddle' the paste so neatly onto the wire, A Piece of Cake at Thame, who's paste I now buy and find it works so much better and I was able to produce finer flowers for this latest cake with.

And lastly my Hubby, 'If you put your mind to it you could do it'. If I can inspire someone out there to just put their mind to it and give it a go! If I was afraid of not being good enough then who else out there is afraid to give it a go.

Cindy Alderman, Northamptonshire.



message from a friend and her mother who had gone to the show 'tell your mum congratulations she has just won a GOLD'. I had two hours to wait until you could call for results and it took a few attempts. I shall never forget the voice on the other end 'Congratulations Cindy you have won a Gold'. I was shocked. We went to the show on the Sunday all 5 of us. My daughters were so proud of what Mum had done. But I just didn't have the courage to talk to the judges about my cake. I went home without knowing what I had done right or wrong.

But that was the beginning I knew I had to keep going. London 2014 was just around the corner, could I do it again or was that just a fluke.

My Second cake BLUEBELLS was also my second Gold Award, every flower was the first time I had tried to make them. But even though I had proved to myself it wasn't a fluke, I still did not have the confidence to talk the judges about my cake.

Angry Birds

I have always been interested in cakes and the techniques and processes involved in creating all the different looks-I used to spend hours reading my mum's cake decorating books and be fascinated! I started experimenting a few years ago on and off and got more involved when I had a couple of larger birthday cakes to make. When looking for inspiration I was greatly excited to see Cake Craft and Decoration magazine on the shelves as it is packed full of hints, tips and tutorials which I couldn't wait to try out!

This angry bird cake is one of my most ambitious to date. I was working on it for around a week, being a busy mum to three boys, time is at a premium! The birthday boy was thrilled with it and immediately the boys were working out the order in which they would eat the birds! I greatly look forward to my next challenge-in fact, I have my eye on making the beautiful peacock design featured in the May 2015 issue of your fabulous magazine.

Louise Stafford, Chester.



Let us have your special cake stories and photographs, also your cake decorating queries as in answering your problems we could also be helping other readers.

Email:
editor@cake-craft.com
 or call 02476 738846.

Cake FOCUS

Rainbow Dust Colour New MD

Real Good Food has appointed a new managing director for its Rainbow Dust Colour business.

David Grieve with over 25 years experience in the sugarcraft, bakery and cake decoration markets, starts at the specialist supplier of cake decorating products company this month.

Real Good Food is a diversified food business with retail, manufacturing, wholesale, foodservice and export businesses. It last month sold its sugar distribution business Napier Brown for £34m to Tereos, the world's fifth-largest sugar group. It acquired Rainbow Dust Colour in January this year for £4m.

Grand Re -Launch of Nottingham's largest cake decorating supply shop



Renovations at the Cake Decorating Company's Nottingham store on Triumph Road have been carried out and on Saturday 2nd May 2015 they had a Grand Store Re-Launch Party! Regular customers and special friends were invited to join them for a fun filled day of celebrations. With demos, special guests, a face painter and of course cake, it offered a free fun day for all the family. Attendance was huge and luckily the majority of people who went had confirmed they would be going so there was plenty of cake and champagne for everyone. Take and make sessions included royal icing, sugar flower making and edible printing.

The refurbished store has a coffee bar and seating area so meeting like-minded friends there is a great idea too. The staff are all really friendly and helpful and very knowledgeable. They spent the day talking with guests and demonstrating some of the many products that stock the new shelves in the sales area, including Claire Bowman's Cake Lace and mats, Dawn Butler's Dinkydoodle Designs Airbrush and CakeFrame



equipment, The Mat and Kingpin and Zee Chik Moulds together with many other 'must haves' for the cake decorating enthusiast.

The Cake Decorating Company
0115 969 9800



Fabricake Sugarcraft NEW shop

Fabricake Sugarcraft Limited run by Haley and Michael Wisken, opened its doors for the first time on Saturday 30th May with the Master of royal icing, Eddie Spence MBE as the guest of Honour who cut the ribbon. During the day Eddie demonstrated royal icing techniques, signed books, posed for photographs and offered snippets of his vast skilful knowledge.

Fabricake Sugarcraft Limited is a brand new sugarcraft store based in Southend On Sea, Essex. It is a large store and is decorated and fitted to a very high standard. The shop currently stocks over 2000 different products, with new lines being added on a regular basis. Products include, edibles, tools, equipment, books and many more items. Tin and stand hire is also available along with gift certificates. There really is everything you will need to

create your masterpieces, catering for hobby bakers to best in show winners.

The Store also has a 7 pupil state of the art teaching room, with spacious work stations, comfortable stools and pop up plug sockets, details of classes will be updated regularly on the website and facebook page.

Fabricake Sugarcraft Limited are running a generous discount of 10% off everything throughout the whole of June both in store and online using the code: **FAB1** as a thank you and welcome gift to all their new customers.

For more information visit
www.fabricakesugarcraft.com
01702 462222

10% OFF*

online orders

quote:

CCD07



THE CAKE DECORATING CO.

Price Promise
We will match any genuine price!



Massa Ticino sugarpaste: from £2.21*

no artificial colours, gluten free, rolls thin so you use less



Cake Boxes: from 61p*

in sizes 6" - 20"

extenders & cupcake boxes also available

Cake Drums: from 63p*

in sizes 4" - 20"

boards and cards also available



CAKEFRAME



CakeFrame Standing Cake - £17.99*

standing CakeFrame kit -
includes *FREE* PDF tutorial



PME®

PME Brush N Fine Pens: from £3.15*

100% edible ink, two tip sizes,
refillable for extended use

www.thecakedecoratingcompany.co.uk

worldwide delivery from £2.00 - **FREE UK delivery on all orders over £25** - same day dispatch before 4pm

info@thecakedecoratingcompany.co.uk - 0115 969 9800 - 2b Triumph Road, Nottingham, NG7 2GA, UK

**not to be used in conjunction with any other offers, exclusions apply. Valid until 31.07.15*

** prices shown include 10% discount already applied.*

One To Watch

This series is designed to introduce rising new stars out there in the cake world, who are inspiring us with their creative designs.

This adorable cake has pretty, soft tones which can be changed from blue to pink for a baby girl.

Barbara Luraschi aka Sweet Janis, lives in Italy and first came to our attention when she posted a gorgeous baby cake on our facebook page. Her cakes have a truly ethereal quality to them and feature her hand crafted models.

She discovered her passion for cake decorating when she made her son's first birthday cake and has gone on to feature in many magazines and win top awards at major competitions. Truly One to Watch!

Sleeping Baby Bear



Barbara Luraschi

Sweet Janis
www.sweetjanis.com



You will need

Consumables

- cake round 20cm (8in) x 15cm (6in)
- cake round 15cm (6in) x 5cm (2in)
- sugarpaste pale blue, pale beige, apple green, white
- edible gel colours brown, black, white
- cake drum round 30.5cm (12in)

Tools

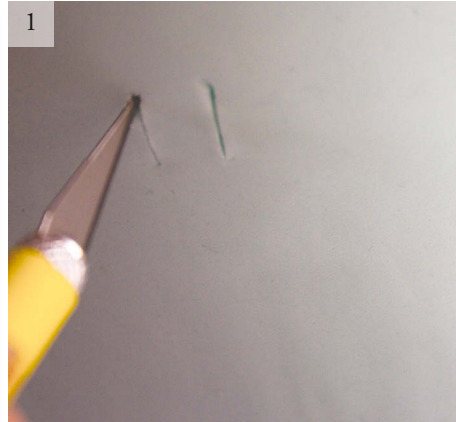
- satin ribbon beige 5mm x 50cm
- satin ribbon pale blue 1.5cm x 65cm
- broderie anglaise cutter (PME)
- cutters, teardrop, circle, flower, heart, cloud, triangle cutters (in different sizes)

- leaf tool
- sugar gun
- stitching tool
- silicone brush
- silicone bow mould



PREPARATION

Cover the 20cm cake and the cake drum together with pale blue sugarpaste. Cover the small cake with white sugarpaste.



Make eyelets for the fondant ribbon on the blue cake using a ruler. Indent two slots 1cm high and 1cm apart, repeat every 60cm around the cake. Do the same at the bottom of the cake.



Roll out a strip of white sugarpaste 1cm wide and divide it in to segments 60cm long. Apply the segments between the eyelets made in step one.



Clouds: Roll balls of white sugarpaste and stick them together. Roll a thin sheet of sugarpaste and cover the balls. Sculpt around the balls to form a large cloud. Repeat to make 4-5 clouds, then position them on the top of the small cake.



Sleeping Teddy Bear: Roll a teardrop shape of beige sugarpaste for the body. Roll a sausage for the legs, cut a diagonal in the centre and smooth the ends. Form the feet by pinching the end. Bend each leg, indent with fingers and position them.



Make the arms similar to the legs. Roll a ball for the head and a smaller one for the muzzle, indent the bottom. Stick two ears on top, indented with the leaf tool. Add a tiny oval shaped nose and paint eyes and eyebrows with No. 00 paintbrush.



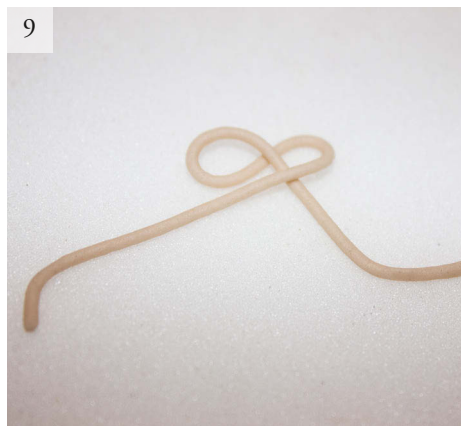
Make the pyjamas by rolling out a strip of blue sugarpaste and cover the body, add a tiny tail. Use a stitching tool around the edges. Shape a cone for the hat, indent a hollow with a ball tool. Add a white ball on the end. Position the bear on the clouds.



Cut out four different coloured cloud shapes (blue, white, beige and green) and write the letters B A B Y, one letter per cloud, using black gel colour. Attach the clouds to the white cake.



Make the birds by rolling teardrop shapes for the bodies. Indent tail feathers then make the wings. Model teardrop shaped heads and add tiny beige beaks. Snip the beaks in half to open them out. Paint eyes and position the birds on the sides of the lettered clouds.



Extrude a small cylinder of beige sugarpaste using a sugar gun and make four bows.



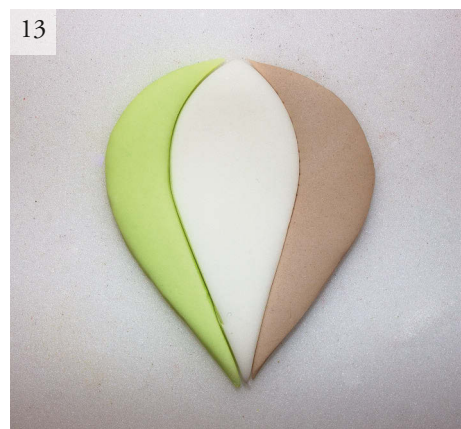
Position a bow above each cloud and add a small segment of beige sugarpaste to join the bow and the cloud. Add a bow made with a bow silicone mould near the birds.



Make the clouds by rolling out thick sugarpaste and covering it with transparent film. This gives rounded and puffy edges. Cut out the clouds using the cloud cutter.



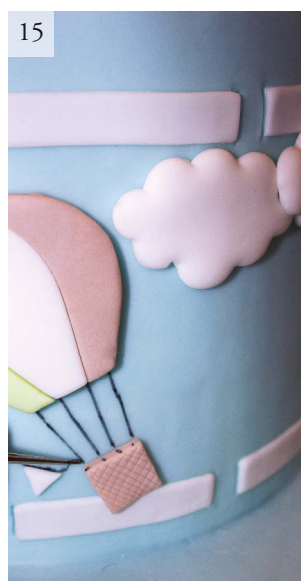
To make the hot air balloon roll out beige, green and white sugarpaste and cut out three petal shapes, cover each one with transparent film and cut each into three parts using the heart cutter.



Take one part of each colour and stick them with a damp brush. Trim the bottom to a straight edge. Cut out a small square of beige sugarpaste for the basket and indent criss cross lines as shown for the basketweave.



Position the clouds on the cake using edible glue and hold them for a few minutes until secure. Add the satin ribbon to the bottom of the small cake.



Cut out three small triangles of beige, green and white sugarpaste and place these on the left side of the hot air balloon to create flying bunting. Paint the ropes of the hot air balloon and the bunting with the black gel colour.



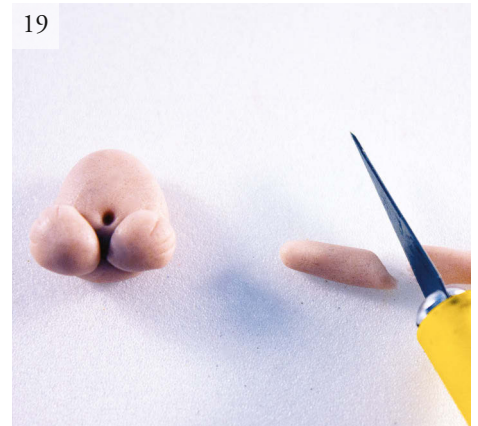
Cut out three small different shapes in each colour of sugarpaste (heart, circle and flower) and paint the letters B O Y with the black gel colour. Position them on the cake and add a bow made with the sugar gun as previously.



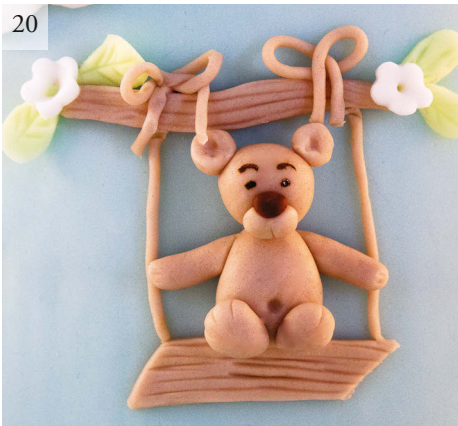
Tiny Teddy Bear: Roll a small ball for the head and a smaller one for the muzzle. Add a tiny oval shaped nose and two small ears. Paint eyes and eyebrows, add two arms and place the bear above the square basket of the hot air balloon.



Swings: Cut out two strips of beige sugarpaste, one for the top and one for the seat, and mark a woodgrain effect with the leaf tool.



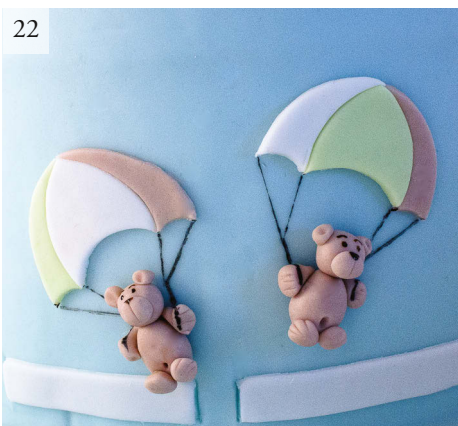
Make a tiny bear as before, roll a small teardrop shape for the tummy and press down to flatten. Stick two small oval shapes at the bottom for the feet and add two small sausage shaped arms. Make the head as before.



Position swing pieces. Cut out leaves using a teardrop shaped cutter, add small flowers and two bows with two ropes. Position the tiny teddy bear seated on the swing.



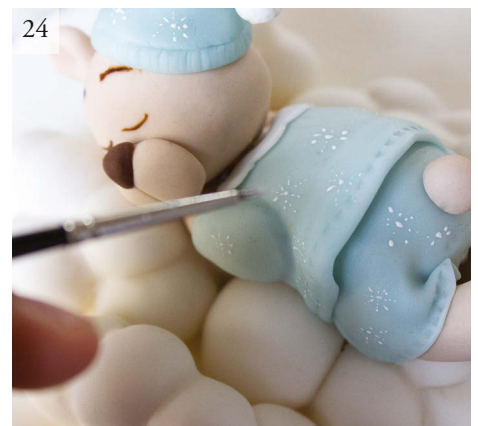
Parachutes: Roll out beige, lemon and white paste and cut out three circles. Use a smaller circle cutter and cut the circles into three parts, take one part of each colour and stick them. Use a very small circle cutter and cut the end of each piece.



Position the parachutes on the back of the cake, leaving about 5cm distance from each other. Paint the ropes with black gel colour. Make two tiny teddy bears and position them under the parachutes. Paint the ropes on their hands.



Cut a white paste strip 10 x 1.2cm long for the ribbon bow. Fold this and pinch the ends together. Make the tails by cutting more strips, cut a V shape on the end of the strips. Attach the bow to the cake, on the white paste ribbon.



Add details, paint stars on the pyjamas of the sleeping bear with white gel colour and attach the satin ribbon to the cake drum edge.



'Lola the Showgirl'

Rhu Strand, overjoyed winner of Best in Show, Cake International, Excel 2015.
Her passion for sugarcraft, teaching and her winning entry.



Rhu Strand is a person who carries everyone along with her enthusiasm for life, sugarcraft and particularly modelling. As a child she enjoyed creative crafts from the age of seven. She was brought up with the ethos of 'If you want it, make it', by her practical, creative parents, who built their own house and 30ft yacht! So when Rhu sees something she wants her first thought is 'How can I make it?'

Baking for Children

As with many of us, Rhu's children were her inspiration to try cake decorating in the 1990s and with only books for ideas, she often ended up in a really sticky mess due to limitations of the food colouring liquids available. However, the kids were happy and that's what matters isn't it? They got older and Rhu went to work so little cake decorating got done.

Having taken the opportunity to do a foundation course in Art and Design, Rhu's



mind was opened to experimenting with different mediums, even though she still hadn't discovered sugarpaste. However, when the children both turned 21 and 18 within a few weeks of each other Rhu discovered modern cake decorating. She was so taken with what could be done that she attempted a 3D Yoda and a stacked topsy-turvy cupcake cake – and that got her hooked!!! She started making cakes part-time and business grew so quickly she left work to dedicate herself full-time to the world and art of sugarpaste.

Turning to Teaching



Rhu started teaching about four years ago after being asked if she would teach a cake decorating class for a local residents' project building the confidence of women who wanted to return to work. Then she was asked to teach evening classes at a local college two evenings a week. Her passion

for teaching grew but having only two hours a week to teach became frustrating as Rhu wanted to do bigger projects, so she decided to teach from home creating her business, Pimp My Cake with Mama Rhu, which has flourished so Rhu now concentrates on teaching instead of making cakes.

At Cake Camp UK in 2014 a fascinated class constructed Morag the Witch and Rhu still has students coming to her from that and previous classes including those she first taught at the college. Rhu runs four modellers' classes each month and has become such firm friends with her students she has created a facebook group to enable them all to keep in touch with each other. Rhu says how proud she is to see their work develop from the skills that she taught them and three of her students each gained Silver Awards at Cake International in Birmingham.

A New Way of Working

Many of Rhu's models start with wire internal armatures and she teaches this method as she finds it opens up a whole new aspect to modelling. Having always wanted to make a standing figure she spent a long time thinking and researching how this might be achieved.

Her first entry, Cherry, for Cake International in Manchester 2013 was the first time she used an internal structure. Rhu says 'I just went with it, I had an idea, didn't know if it would work, but I was going to give it a try!' Cherry was a big learning curve, and Rhu was bowled over to be awarded Gold. That success instigated many requests to teach this type of class, so Rhu had to devise a way she could teach that was

Rhu's Competition Guidelines

Advice from an expert - this is what is needed to win!

"Make something that you want to make, that way your heart and soul will be in the work, my pieces have been made for me, they have been waiting inside me to come out and become 3D."

"If you don't get what you expect at first, stick with it, listen to the feedback from the judges and take that on board. That is what I did from the first feedback I had, I was told the proportions were wrong, that she needed some movement in her, so that's what I did, I came home and studied proportions."

"Don't think, I'm no good at that I'll try something else! If you actually enjoy that area of work keep practising, watch yourself grow in confidence and skill and let the judges watch you grow."



achievable for students on a two day workshop. Around 50 or so figures based on Cherry have been made in the UK and in Sweden where Rhu was invited to teach.

From first making Cherry as a standing figure, Rhu has aimed for each of the subsequent figures made as competition entries to focus on different areas of the body.

- Cherry was about achieving a standing figure.
- A mermaid was modelled to perfect the torso.
- The 1950's girl on a stool helped with making legs correctly.
- The fairy on the swing went back to sculpting a full body and dressing her.
- The ballerina on a tightrope is a standing sculpted body.

Then Lola, Rhu's entry for Cake International in London this year brought all those skills together and created a figure standing on a board in high heels.



were first in their category were amazingly brilliant, so wasn't expecting to win. She was with a group of friends who thought otherwise and kept telling her to take off her apron and bag. She was so convinced that she wasn't going to win that she wouldn't. When her name was announced Rhu was genuinely stunned. She still finds it all very surreal and an amazing experience, feels warm inside and smiles when she thinks about it.

Future Plans

Currently working on some small projects to be one day classes that involve figures with armatures and also researching for her



project in conjunction with Cake International that Rhu and two caking colleagues, Marie of Marie's Bakehouse and Laura Edwards of Mamma Jamma Cakes are working on. They are bringing together over 40 cake decorators to celebrate 40 years of the Rocky Horror Picture Show being in

Show Successes

After first entering Cake International in 2013 Rhu has entered all but one. She has been awarded gold for every entry, including a Best In Class in London 2014 for the 1950's girl on a stool and of course for Lola. In Rhu's own words she was 'floored to be awarded this'. She enters competitions to challenge herself, so to win is an added bonus. Standing at the award ceremony at Cake International Rhu appreciated that she was in the running for Best in Show but knew the other pieces that

entry for Cake International in Birmingham this year, Rhu knows what she wants to do so is experimenting with different media for clothing. Working for herself means there is never a 'normal' day and it also means it can be very difficult to switch off. She teaches two or three times a week, so when a class is on it's about prepping, cleaning and ensuring everything needed is at hand. When not teaching Rhu tackles admin and emails as she does everything herself including accounts, website updates, class booking, marketing and promotion. Fitting in a swim

when not teaching all day is her escape from the laptop!!

Apart from teaching in the UK Rhu runs cake decorating holidays in France, French Cake Breaks, where just four ladies have a week's break to learn sugarpaste modelling.

These weeks are such fun that students return in following years pushing Rhu to create new projects and becoming firm friends.

Rhu's achievements also include writing tutorials and filming for Paul Bradford's Sugarcraft School.

The next few months will be busy working towards Cake International in Birmingham with her own competition entry, and with her students for their table which is now a regular feature. There is also a very exciting

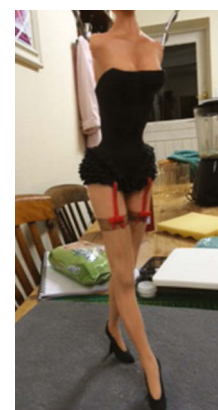
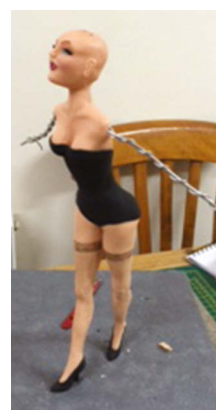
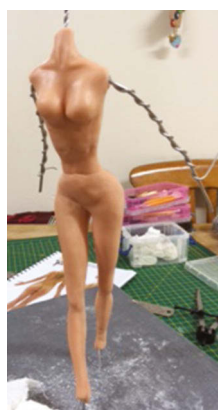
project in conjunction with Cake International that Rhu and two caking colleagues, Marie of Marie's Bakehouse and Laura Edwards of Mamma Jamma Cakes are working on. They are bringing together over 40 cake decorators to celebrate 40 years of the Rocky Horror Picture Show being in the cinemas with a large installation called the Rocky Horror Sugar Show, which has been most of the year in planning and preparation. Everyone is very excited and we can't wait to see it all come together. You can read more of this in the article over the page.

Travel wise Rhu is off to France and then Scotland and Dubai teaching Lola over the next few months, she has also submitted a proposal for a book on which she is awaiting the go ahead. Whatever Rhu's future holds you can bet it will be met with total enthusiasm.

Creating Lola

Rhu gains inspiration from many places, a poster, a notion to make a particular subject, an era, a magazine cover, as an artist she looks at everything being potentially made in sugar!!! Lola was inspired by a vintage drawing of a showgirl she found on Pinterest.

Lola was worked on for about 40 hours over a few weeks and she really was an experiment, sculpting the body, so that Rhu was happy with the lines, stripping her back down to the armature and rebuilding until content with her creation.





Rhu Strand, Marie McGrath
and Laura Edwards



**'WE WOULD LIKE,
IF WE MAY, TO TAKE YOU
ON A STRANGE JOURNEY.'**

Full list of collaborators

Marie McGrath	Rachel Matthews
Rhu Strand	Sarah Lou Smith
Laura Edwards	Tracy Alexander
Gerry Chiu	Aggy Dadan
Kay Gajra	Hannah Rebecca Evans
Sally Owens	Adrienne Mills
Sam Stringer	Suzanne Esper
Laura Eaton	Deborah Harwood
Jade Thomas	Glen Beardsmore
Jackie Flatt	Richard Goode
Gavin Puttick	Sarah Russell
Angela Skirving	Sarah Leftley
Robert Firth	Mia Tambini
Kelly Hallett	Fiona Brook
Jacqui Kelly	Jules Schofield
Richard Waddington	Zee Chik
Helen Waddington	Raewyn Reed
Lisa Riseborough	Mish Pattinson
Hayley Roberts	Katie Ward
Emily McGregor	Cecilia Lim-Foster

In January 2015 Rhu Strand invited interested sugarcrafters to join her in a collaboration to be unveiled at Cake International, NEC, Birmingham, in November to celebrate the 40th anniversary of the risqué, cult Rocky Horror Picture Show first appearing in cinemas. The show has a huge following, with moves afoot for a new film version and the stage show is starting a new tour of the UK in December this year.

The idea for this project came from Laura Edwards who suggested the Rocky Horror Picture Show as a subject for a display table. Then Cake International and ICHF loved the idea and offered the floor space and the chance to involve more people, so it just grew. Now Laura finds herself co-ordinating everyone's ideas as Creative Director and she says the most important thing is that all the participants have fun doing a crazy cake collaboration together. She quoted from the film 'There is no crime in giving yourself over to pleasure.' Which has to relate to both the production and eating of cake.

Numbers Just Grew

The response from sugarcrafters was overwhelming and there are now 40 people in the group from all over the UK and abroad, including Raewyn Reed and Adrienne Mills from Australia and and Gerry

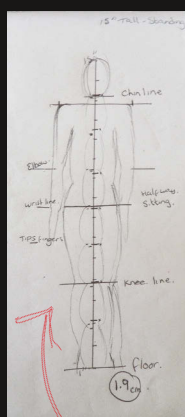
Chiu from Hong. Some of the collaborators work full time in the cake industry, many come from different walks of life but are hooked on their cake decorating hobby. There is a Science Teacher, an ex-corporate lawyer and an IT Consultant. An ex-army member and an ex-truck driver are also involved. Full biographies of all of the collaborators will be available on the Cake International website prior to the exhibition.

Theatrical Settings

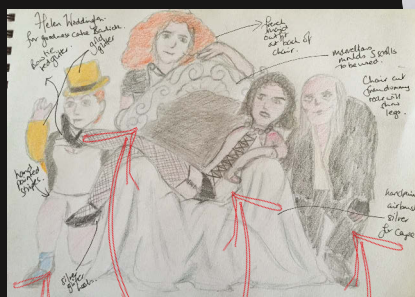
The overall plan is set to be a theatrical feast for the eyes as a large area within the exhibition hall at the NEC will be split into several room scenes from the film. There will be a continuous walkway through each of the room settings, each zone separated by a curtained doorway, so that visitors (or should we say voyeurs?) can walk through each set and see the characters and accessories based on the film's theme.

Joining The Party

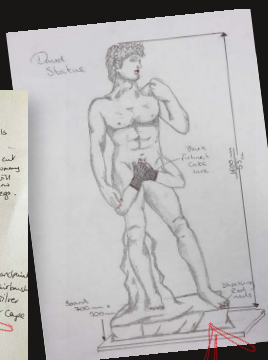
By early March everyone understood the timings involved in getting everything created and then, of course, transported to the venue. Advice on transportation was given to avoid the decapitation of any of the models and it could be very interesting seeing some of the cars travelling along the M6 on set up day!



Shows dimensions for creating a 15in standing figure



Magenta
Columbia
Frank N Furter



Statue of David



Frank N Furter's outfit



Riff Raff and Magenta in their space suits ready for the final return to Transylvania.

RROR AR SHOW

Soon the collaborators were introducing themselves to each other via a private Facebook page and they were all adding links to various Rocky Horror pages, together with pictures and information to help their colleagues make their minds up about the projects they wanted to produce.

Some people had never even seen the film and there were a lot of fun comments about weird dreams when they watched it for the first time. Apparently the husband of one of the girls involved left for work the morning after viewing the film singing "I'm just a sweet transvestite from Transylvania" and he works in a commercial truck garage. Being a fly on the wall there might have been interesting.

Collaborators chose the room they wanted to work on and suggested the pieces they could create to help furnish the settings. As each room will be approximately three metres square there are a lot of pieces needed to create each scene.

Luscious Lips

Everyone slicked on red lipstick and submitted lip portraits for the main header for all the social media sites. The finished result is shown. We may

well see them again with their red lipstick and some people might decide to wear Rocky Horror style costumes at the show.

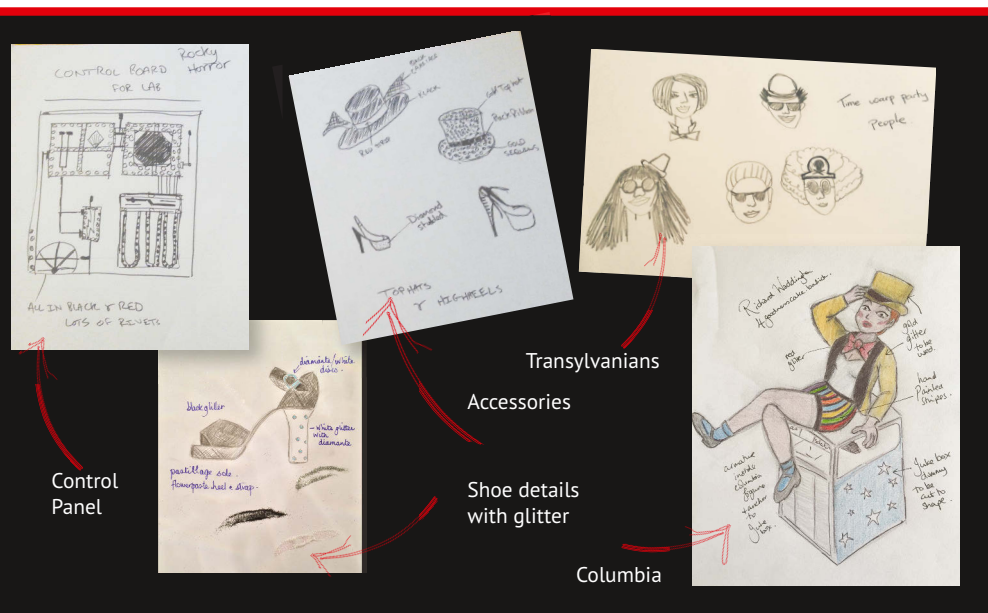
Dummies will be used, not cake as they will take a while to work on and there is a need to keep the larger pieces light enough to transport but the coverings will all be sugar based. Sponsors to date include Renshaws, who have provided all the sugarpaste everyone needs for free, The Cake Decorating Company and Dummies Direct. The plan is coming together with every collaborator having submitted their ideas and project designs for each of the areas. *Cake* has been given access to the planning website and can share some of the ideas here with you.

Design Shots

There are some great, off the wall, ideas such as Helen Waddington Facebooking colleagues to say she had been checking out bags of garlic to see if they would make good fishnet imprints for tights.

We intend keeping in touch regarding progress of this project and look forward to future updates.

THAT'S A RATHER TENDER SUBJECT. ANOTHER SLICE, ANYONE?'



Cake
INTERNATIONAL

The Sugarcraft, Cake Decorating
& Baking Show

It's Show Time!

Don't miss the Rocky Horror Sugar Show at the 2015 NEC show, this promises to be a truly 'out of this world' experience!

Pre-order your tickets and save up to £2 for each ticket.

Here are just three or our previous show stopping features...

The Baking of Adam NEC 2014

A life size replica of Michelangelo's 'Creation of Adam' made completely out of cake sprinkles and marshmallows, Cake Angels.



Neytiri from Avatar NEC 2014

This stunning sculpture of Neytiri was created by Emma Jayne from Emma Jayne Cake Design from sugarpaste.



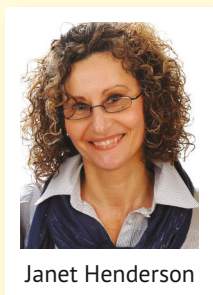
50 Shades of Cake Eventcity 2015

A life size edible 'Christian Grey', and room sets inspired by the hit movie 50 Shades of Grey! By Rosie Cake-Diva and her team.



For more information go to
www.cakeinternational.co.uk

Sunflower In A Pot



Janet Henderson

Why not make this simple potted sunflower to brighten up the days in summer when the sun does not shine?

You will need

Consumables

- flower paste dark brown, terracotta, yellow, green
- wire 18 gauge

Equipment

- fluted cutter 88mm
- sunflower cutter
- daisy cutter
- rose leaf cutter
- daisy centre mould (JEM)
- multi veining tool
- flower mat
- flower former

Top Tips

It is always a good idea to make a few additional petals, leaves and flowers in case of any damage.

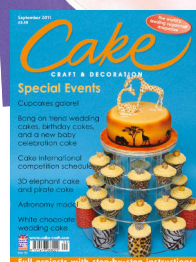
Take care when moving and handling wired flowers, they are extremely fragile.



Here are some more stunning sunflower designs from previous issues of Cake Craft & Decoration



As featured in June 2010 issue of Cake Craft & Decoration, by Julie Askew.



As featured in September 2011 issue of Cake Craft & Decoration, by Cassie Brown.



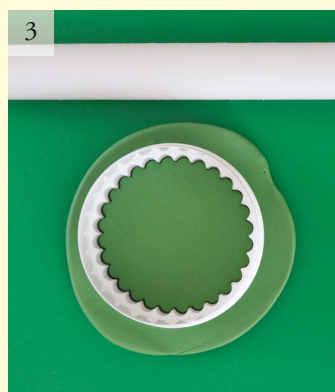
As featured in October 2014 issue of Cake Craft & Decoration, by Ulla Netzbund.

If you would like to make one of these lovely designs you can buy the issue in digital format from subscribeme.to/cake-craft



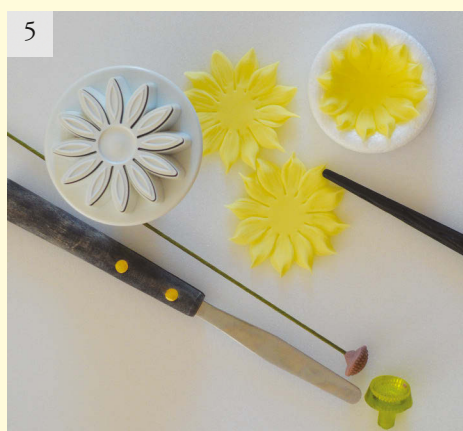
Flower Centre: Cut a 15cm length of wire and bend a loop over one end with wire cutters. Knead dark brown paste until soft and press into the daisy centre mould. Dip the loop end of the wire into edible glue and into the paste, using excess brown paste to fix the wire in place. Leave to dry overnight.

Flower Pot: Mix small amounts of brown and orange paste to make terracotta. Cut a tapered rectangular shape, narrower at the base, like a plant pot. Use cake smoothers to give a sharp smooth finish to the sides. Cut a 5mm wide length of matching paste and attach around the top edge for the rim.



Roll out green paste and using the fluted side of an 88mm cutter, cut out a circle. Leave to dry and set firm.

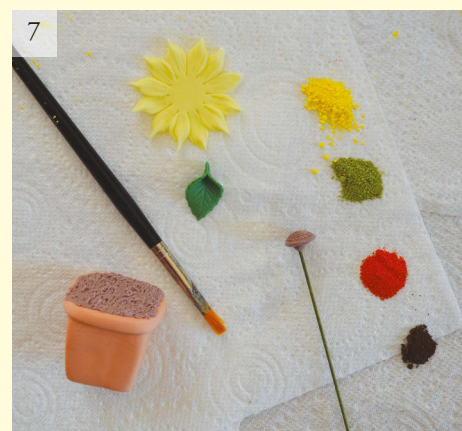
Turn the flower pot the right way up. Roll out dark brown paste and cut a square to fit the top of the flower pot. Glue the dark brown paste square to the top of the pot. Leave for 10 minutes to fix. Pinch the brown paste all over with tweezers to give a textured soil effect.



Roll out yellow paste and cut out three sets of sunflower petals. Roll the multi veining tool across each petal to give a textured effect. Pinch the tip of each petal. Leave two sets of petals to dry flat. Place one set in a former and dry in an upright position.



Roll out green paste and cut out a large daisy for the calyx. Roll the multi veiner tool over each petal and pinch the petal tips. Leave to dry. Use a leaf cutter to cut out the leaves and pinch the leaves together at the ends for shaping.



Add a touch of vibrancy to the flower pot, sunflower centre, leaves, calyx and petals with orange, dark brown, leaf green, sunflower yellow dusting colours. Use a clean brush for each colour and do not add too much dust.



Fix the plant pot in place on the green base using edible glue. Glue the base of the sunflower centre and attach the petals behind it. Glue the other petal layer centres and slide them up the wire. Attach the calyx. Leave to dry upside down on a mat or hanging on a flower stand.



Thicken the stem with a sausage of green paste. Make mini flowers with a small daisy cutter. Make a hole in the 'soil'. Trim the stem, glue in place in the pot and add the leaves. Attach the small flowers to the base and pipe pink and purple royal icing in the centres.

Gardens of the World Cake Collaboration



One of the many international cake collaborations this year, featured 26 outstanding artists celebrating the beauty of French, Italian, English, Spanish and Japanese Gardens. USA's Rebekah Wilbur hosted and put this wonderful collaboration together.



Amanda Macer, UK.

Amanda took her inspiration from Spanish gardens and fountains with key emphasis on Spanish tiles and the statue. Spain's

national flower is a red carnation and when this is given it represents someone saying 'My heart aches for you' which is the inscription on the fountain.



Charlotte Gillane, Ireland.

Using her favourite techniques of airbrushing and hand painting and elements from the Sun King's Palace of Versailles, Charlotte created her design which features statues from the Apollo fountain and key components of the Jardin à la Française.



Wallace Gumeringer, USA.

The glorious sunflower as seen in late summer in Italy plus inspiration taken from a country with the richest concentration of late antique and medieval mosaics in the world, helped Wallace think up this design.



Marlene Debattista, Malta.

Marlene has interpreted her vision of an Italian garden of an outdoor space filled with lovely loggias decorated with arcades and stone balustrades, an impressive fountain in the middle, citrus trees and flowers, and ornamented with bushes trimmed into cones and spheres, against a backdrop of an amazing blue sky.



Emily Calvo, Spain.

The inspiration for this piece by Emily entitled, 'Giardino Italiano di Rosa' came from sculptures in Italian Palaces and gardens.



Myton Ouono, USA.

Myton is another garden collaborator inspired by Japan, this time in the form of Japanese and Zen gardens to produce this elegant structural cake.



Photography: Sam Thom



Rebekah Wilbur, USA.

Rebekah took the structural, symmetrical and romanticism of Italian Gardens for her cake. She says, 'Many Italian gardens are designed to be viewed from above' and she has taken this idea into her design.



Veronique De Groot, USA.

'Sakura Zen' by Veronique was inspired by the tranquil Zen rock gardens of the ancient Buddhist temples, the delicate pink Sakura (cherry blossoms) often growing outside garden walls. Along with features of a Japanese shoji screen, pagoda roof and rippling water.



Jessica Mingh Vu, Vietnam.

Jessica wanted her cake to be intriguing and to showcase a classic blooming English garden, complete with apple tree blossoms, pastel garden roses for bridal bouquets and deer leaping over the garden bushes. Inspiration also came from a song by Paul McCartney 'English Tea - Miles and miles of English gardens, stretching past the willow tree'.



Jennifer Kennedy, USA.

Jennifer took the unmistakable art of Monet and set her figure (Monet's wife in dress of the period) against the green gate at the end of the Grand Allee. Scenes from his paintings can be seen on her outfit and all around this piece.



Photography: Alison Greenwood



Samantha Smith, UK.

An English countryside scene, serene with bursts of vibrant colour, a cottage garden, idyllic white picket fence and the English countryside wild flower provided the inspiration for Samantha's wafer paper butterfly topped cake.



Karen Blackwell, UK.

Karen took her inspiration from the many beautiful flowers to be found in English gardens. A wheelbarrow, being a very typical sight in the garden, provided ample space to give a glorious display, which included roses, clematis, tulips, tuberose, sweet peas, dahlias, iris, daisies, jasmine, calla lilies, grasses and various types of foliage.



Karolina Gergelova, UK.

The magical features imagined in Tolkien's books of middle earth and the naturalistic form of the earthly green man are represented here by Karolina, along with the honeybee, without whom life would be so different.



Marta Torres, Portugal.

Marta paid tribute to Japan, a country she lived in for many years with her set of cookies depicting the Japanese gardens, water, stones, lanterns, bridges, plants and a graceful lady in a kimono.



Mayra Estrada, USA.

Andalusian style gardens of Old Spain, with the colours of terracotta and stucco along with accents of artistic, bright, colourful tiles such as cobalt blue, yellow and rusty orange, were the inspiration for Mayra's cake.

These are just a few of the people who took part and to see all the collaborator's work go to www.facebook.com/gardensoftheworldcakes/timeline

Cake Decoration Course Review

By Sam Hanna

Q What's the course?

Steampunk Robot Cake (we also offer designer handbag cake, chocolate wrap cake, ruffle rose wedding cake and more!)

Q Who is the tutor?

The tutors were Theresa Luxford and Paul Bradford. Theresa runs Theresa Luxford Cakes and is a Paul Bradford accredited tutor, teaching courses that Paul has developed. Paul was a guest tutor for the day, showcasing his quirky Steampunk cake design.

Theresa started cake decorating in the 1980's and got bitten by the cake decorating bug. She taught cake decorating for 25 years, before deciding to set up her own cake decorating school last year. Theresa currently offers eight Paul Bradford courses and 1 to 1 sessions can also be booked if you're interested in focusing on a particular skill.

Q What do you learn?

- How to carve a cake
- To cover a cake with chocolate ganache and a board with sugarpaste
- How to use dowels to provide structure for a cake
- How to use polystyrene dummies as part of a cake design
- Ways to create fabric, pleating and stitching design effects

The course starts with how to carve the chocolate cake to make the shape of the robot body, using dowels to provide structure and secure it on the board. That's followed by covering the cake with chocolate ganache and the board with sugarpaste, to create a professional finish. The robot head, hands, feet and hat are created from polystyrene dummies covered in sugarpaste, providing experience of working with these if you've not done so before. Then the real fun starts - dressing the robot and making the design your own. Each step in the design is demonstrated and help is at hand from Theresa, if required.

Q What do you take home?

A Steampunk novelty cake.



Q How long does the course last for?

From 9.30 - 5.30pm, including lunch.

Q Additional resources?

There's a wealth of information on Paul's website to support the courses that Theresa runs. 240 online tutorials are available, including how to make the chocolate cake and chocolate ganache.

Q What do I need to take?

Everything is provided including an apron, chocolate cake, box for carrying the cake home, plus all the equipment and icing that is required for the day.

Drinks are offered when you arrive and throughout the day. A light lunch including sandwiches and salad was provided, with gluten free and vegetarian options available.

Q How many students are there in the class?

A maximum of 8.

Q Who is it suitable for?

Beginners to intermediate, as it's not assumed you know anything about creating a carved novelty cake.

Q Where is the course held?

Theresa Luxford Cake Studio in Barnet, Hertfordshire.

Q How do I get there?

The closest underground station is High Barnet (Northern Line), a 20 minute walk from the studio or there is free parking available.

Q How much does the course cost?

£175.

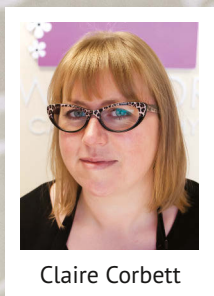
Q Anything else I should know?

You cannot video the class, but it's fine to take photos. There's no cleaning or washing up to do as that's all taken care of!

Q I'm interested.

How can I find out more?

Visit www.theresaluxfordcakes.co.uk or Facebook Theresa Luxford Cakes for more details.



Claire Corbett

Keeping up with current trends this chalkboard cake makes a great wedding centrepiece.



Chalkboard Technique and Succulents

You will need

Consumables

- pre-coated cakes (black) sizes of choice
- edible paint, white (Squires)
- sugarpaste, black (Windsor Cake Craft)
- edible glue (Windsor Cake Craft)
- kitchen towels
- cornflour (for dusting)
- flower paste, eucalyptus
- wires, 24 gauge
- blossom tint, foliage green
- glaze spray
- posy pick

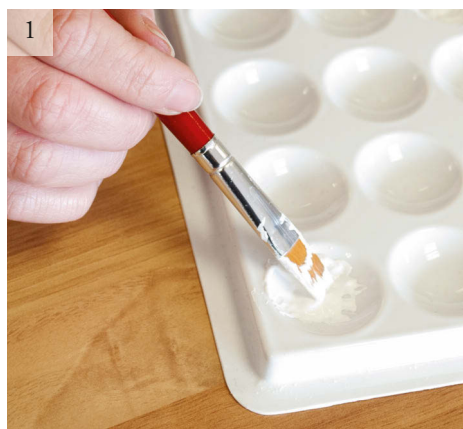
Tools

- sugarcraft gun
- paintbrushes, small, large flat
- paint palette
- primrose cutter set (PME)
- flower foam pad
- foam drying mat
- steamer (PME)
- wire cutters
- scissors, small, pointed
- pliers, needle nose
- ziplock bag

2 simple

Editor's Comment

"To achieve the chalkboard effect make sure the freehand painted designs are not tidied up."



Using a large flat brush mix a tiny amount of water into some white edible paint.



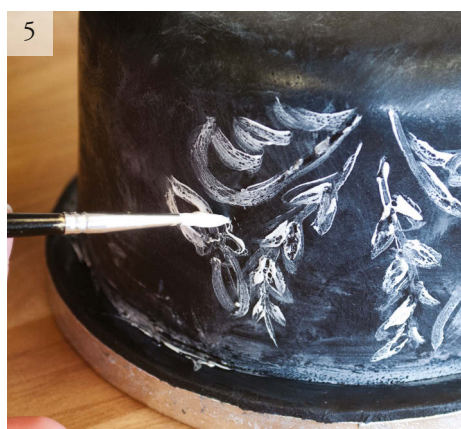
Starting at the bottom of the cake, paint a liberal amount of white, decreasing coverage upwards.



Using a wet paper towel, begin removing some of the paint, being careful not to make a pattern.



When the chalk effect has been achieved, allow to dry for a few minutes. Go back with white paint to correct any areas that require it.



Using the small paintbrush and white paint (no water added), begin to mark out the design.



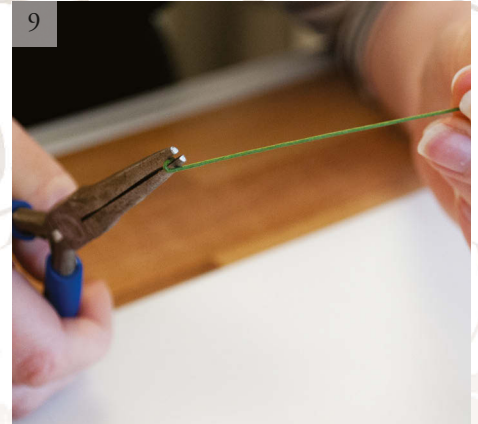
Correct any mistakes using water, the large paintbrush and kitchen towel.



When the design is as required, go back over it with more white to create a more visible line.



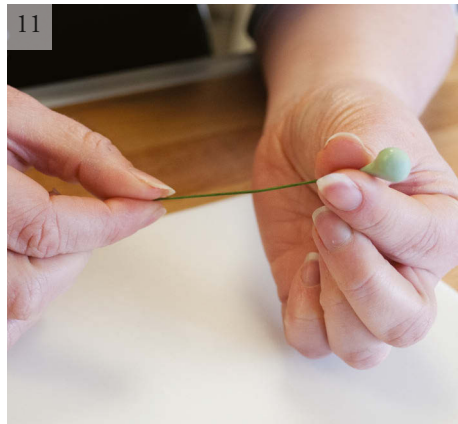
Use a craft gun to extrude a long sausage of black paste. Glue this to the joins on the cake.



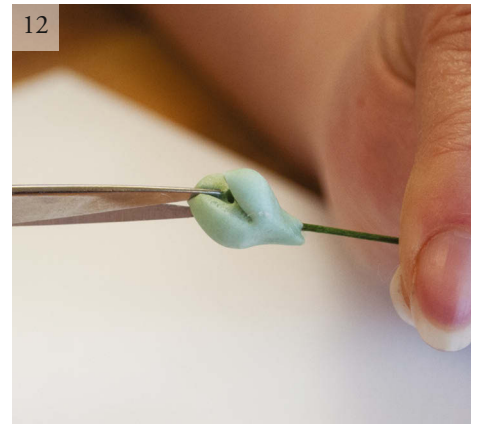
Cut a $\frac{1}{3}$ length of wire and make a hook at one end using needle nose pliers



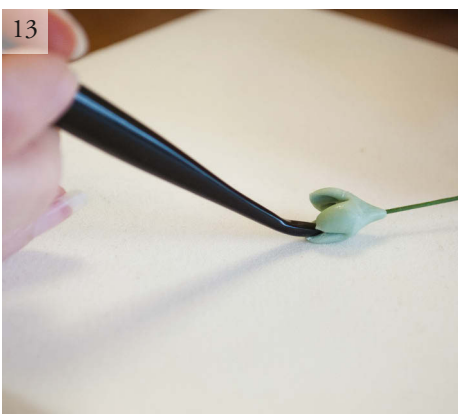
Roll a small pea sized ball of flower paste. Dip the hooked wire into the edible glue and insert into the ball.



Pinch around the bottom of the ball to ensure it attaches to the wire.



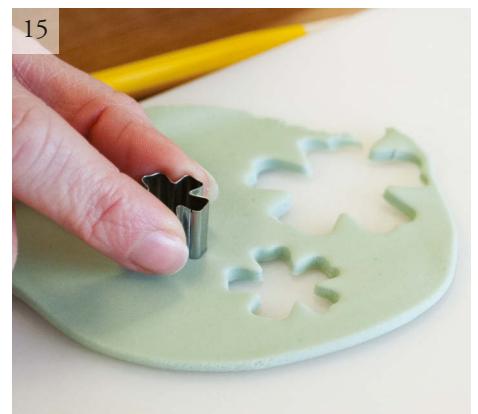
Using the small scissors, make 2 cuts to form 3 equal sections to the ball of flower paste.



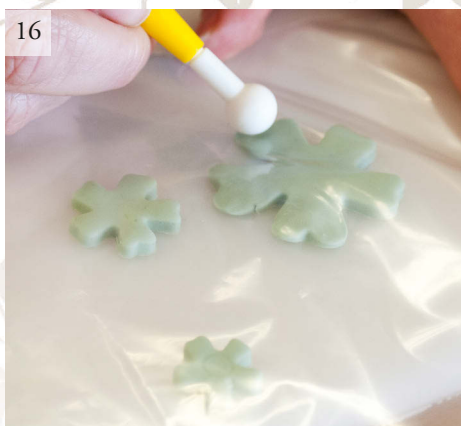
Using the dresden tool, elongate and cup the three sections then allow to dry for at least an hour.



Select a cutter set with at least three sizes of the same shape, i.e. the primrose cutters.



Roll out flower paste to 4mm thickness and cut one of each size of primrose cutter.



Place the cut shapes into a ziplock bag and carefully use the ball tool to soften the edges.



Remove the petals from the bag and place on a sponge pad. Use the ball tool to cup the edges of each petal.



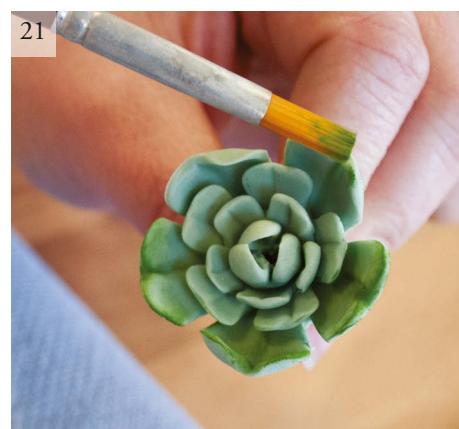
Use the dresden tool to create a central vein on each petal. Stack the three cut outs with a little glue between each layer on a foam drying mat then use a ball tool to push down on the centre to create a cupped shape.



Paint a little glue on to the centre, then pull the wire through the middle of the stack.



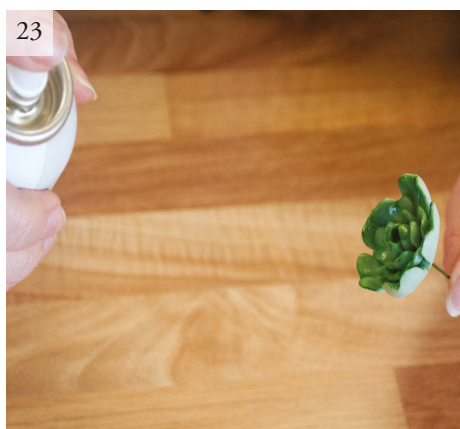
Place the succulent in the former cup and allow to dry before dusting.



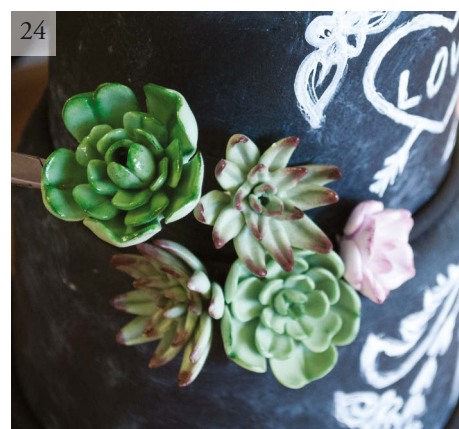
Dust the edges and central veins of the petals with foliage green.



Steam the petals and allow to dry.



Spray an even layer of glaze over the succulent.



Insert the mini succulent into the cake using a posy pick.

 **Orchard Products**
www.orchardsugarart.co.uk

Sugarcraft Cutters
Sugarcraft Wires
Non-Stick Board
Embroidery Lace Maker moulds

**Our Products are available
from all good sugarcraft retailers**

**Or Order on Line at
www.orchardsugarart.co.uk**

 **Orchard Products UK Ltd**
020 8391 4668
sales@orchardsugarart.co.uk 

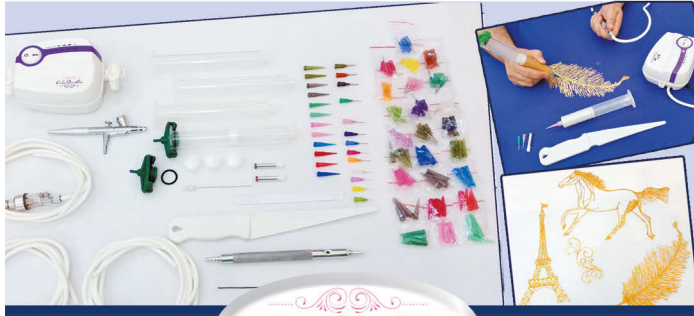
Blue Ribbons
Sugarcraft Centre



Our sugarcraft shop offers a complete range of cake decorating supplies including tools, icing, cutters, food colours, ribbons, moulds and cake decorations. In fact, everything for the cake decorator from beginner to professional.

 **29 Walton Road,
East Molesey. KT8 0DH**
Telephone: 020 8941 1591
www.blueribbons.co.uk

BUILD CRAFT DECORATE DESIGN FIX PLAY TEACH WRITE COLOUR



www.cakedecopen.co.uk **CakeDecoPen** info@cakedecopen.co.uk

Cake Deco Pen | Patent pending Flute Air Control

Unique dual action Sugar craft machine | Dispensing tool and an Air Brush Machine

5 Speed Control | 4 x 50 ML Pen Barrels | 20 Fine Tips | Air Brush Gun with Humidifier

Suitable with | Sugar Lace/ Edible Cake Lace | Royal Icing | Butter Cream | Light Chocolate
| Edible Paints | Edible Glue | Gel

Application | Cakes | Cupcakes | Cookies | Lace Mats | Modeling Objects | Acetate Sheet
| Parchment Paper | Lace Mats | Tracing

Writing | Drawing | Tracing | Filling | Calligraphy | Coloring

Instructional Videos, Pictures and Templates available on Website

 **Sugar Lace**
Soft . Pliable . Flexible

Sugar Lace with special 'Fusion Formulation'
It Soft Pliable & Flexible
Highly suitable for Piping and Spreading with Cake Deco Pen.



www.celcrafts.com
Specialists in sugarcraft equipment

Make a statement, mark the occasion
with CelShapes moulds!



Buy the Script Set - 3 designs
for only £20.99 (plus P&P)

**CelCrafts Ltd. Walbut Mill Farm,
Thornton, York, YO42 4RH, England**
Tel : +44 (0) 1759 318421 Email: sales@celcrafts.com

You can *bet* your birthday cakes
will be the best with

KITBOX

stainless steel cutters



Enquiries to:
Tele: 01275 879030
Email: support@kitbox.info
Website: www.kitbox.co.uk

Pipe Fine Lines and Dots

easily, quickly, and perfectly
using any type of icing.




Air Pen®

COMPLETE WITH ACCESSORIES

Now available at **Amazon.co.uk**



barkerbakes

Let's make beautiful cakes




Why is
Barker Bakes
modelling paste
3rd most popular on
Amazon?

Pearl & Crystal
Toppers - 20+
colours

ONLINE Shop now open - pay by Card,
PayPal, Direct Credit, Cheque, Amazon

www.barkerbakes.co.uk
www.facebook.com/barker.bakes

0121 311 1624




Shop Gumpaste Sugar Flowers

by Alan Tetreault




ships worldwide
GLOBALSUGARART.COM
US TEL: 800.420.6088
INTL: 001.518.561.3039



Carol Deacon

Occupational Characters 1

Making a personalised cake topper for someone's special occasion need not be complicated or horrendously difficult. These are relatively simple figures to make and guaranteed to bring a smile to the recipient's face.

Football player

You will need

sugarpaste 30g (1oz) white, 30g (1oz) flesh, 45g (1½oz) blue (alter the colour of this depending upon the team's strip), 5g (¹⁄₈oz) brown (alter this depending upon the hair colour required), black sugarpaste 5g (¹⁄₈oz)



To personalise a footballer, choose colours for the strip that match the recipient's favourite team. (Or choose the opposition's colours to really wind them up!)

Tools

craft knife or non serrated knife with pointed tip
paintbrushes small and medium
rolling pin small
piping nozzle metal
drinking straw

Consumables

sugarpaste (see colours and quantities for each model below)
strand raw uncooked spaghetti
food colour black

Step 1 Roll 15g white sugarpaste into a sausage then bend into a curve for the shorts. Divide about 5g flesh coloured sugarpaste in half and make two small cylinder shapes for legs. Stick one on the end of each trouser leg.

Step 2 Mould about 30g blue sugarpaste into a cone for the body and stick on top of the legs with a light dab of water. Stick a flat, flesh coloured sugarpaste oval shape on top of the body and poke a short length of spaghetti into the body to aid support.

Step 3 To make the socks, roll about 10g blue sugarpaste into a sausage and cut in half. Press a line around each sock about a third of the way down with a knife then press lines into the top of the sock.

Step 4 Make a 10g white ball for the football and stick on to the footballer's lap. Make a second 10g flesh sugarpaste ball for the head. Squash it slightly to create a thick disc and stick this on to the body.

Step 5 Stick two white balls on to the front of the face to create the eyes. Paint a black food colour 'U' shape on to each eye and two lines for the eyebrows.

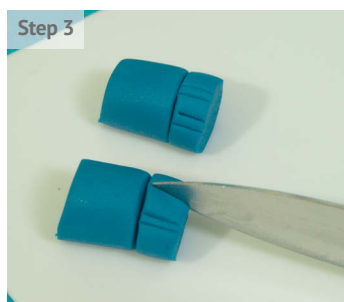
Step 6 Stick a tiny flesh coloured ball on the front of the face for the nose and paint a mouth beneath it. Paint a few markings on to the football. Alternatively, leave it plain or make a coloured ball instead.

Step 7 Cut out a small rectangle of chosen hair colour paste. Press a few lines into it with the back of a knife. Lay and stick the hair over the top of the head. Press a parting into the hair with the back of a knife.

Step 8 Make two tiny flesh sugarpaste ball shapes for the ears. Stick one each side of the head and poke the end of a paintbrush into each one to leave a hollow.

Step 9 Make two small flesh coloured ball shapes for the hands. Flatten each hand and make a small cut into each to create a thumb. Divide about 5g blue sugarpaste in half and make two tapering sausage shapes for the arms.

Step 10 Stick the hands and arms in place as though holding the football. Divide 5g black sugarpaste in half and make two oval shapes for the boots. Stick one on the end of each foot.



Teacher

A traditional gown and mortar cap instantly turn a plain character into a teacher. The same idea could be used to create a cake for a successful graduate.

You will need

sugarpaste 60g (2oz) black, 45g (1½oz) flesh, 30g (1oz) purple, 5g (¼oz) white, 10g (⅓oz) brown, 5g (⅛oz) green

Step 1 Make two small black sugarpaste oval shapes for the feet. Press the back of each foot down so that a slope appears and the back of the foot is lower than the front.

Step 2 To make the legs, mould about 20g flesh coloured sugarpaste into a thick rectangle. Press a line down the centre with the back of a knife and stick the legs upright on to the feet.

Step 3 Mould about 30g purple sugarpaste into a cone for the body and stick this on top of the legs. Poke a little spaghetti into the body to provide extra support.

Step 4 Make a 10g flesh ball for the head and stick on top of the body. Add two tiny flat white discs for the eyes and a tiny flesh ball for the nose.

Step 5 To create eyelashes poke the tip of a pointed knife into the icing

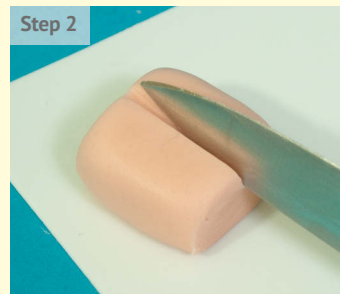
at the edge of the eye. Make three tiny indentations at the outer edge of each eye.

Step 6 Roll out 45g black sugarpaste and cut out a trapezoid shape.

Step 7 Wrap the gown around the body and stick in place. Fold the top back to create a collar.

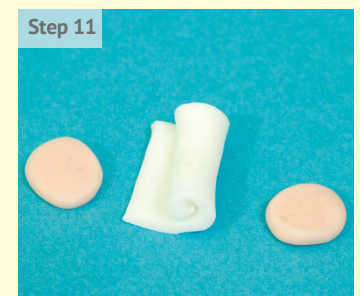
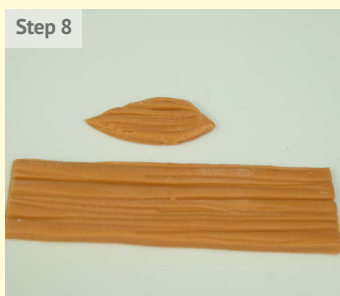
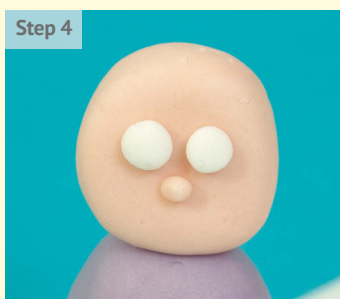
Step 8 To create the hair, roll out about 10g brown sugarpaste and cut out a long strip and a tear shape. Press lines into the sugarpaste with the back of a knife and stick both hair sections on top of the head.

Step 9 To make the mortar board, divide about 5g black sugarpaste in half. Make a thick disc with one half and stick this on top of the head. Cut a flat square out of the remaining black and stick on top of the base. Make a tiny green string and ball for the tassel and stick these in place.



Step 10 Paint black food colour dots on the eyes and a mouth.

Step 11 Cut out a small white rectangle for the scroll and roll it up like a bandage. Make two flesh sugarpaste oval shapes for the hands and stick all three components on to the front of the body.



Chef

Not only would this make a good topper for a chef or keen cook but it would also work for a barbeque fanatic on their birthday or Father's Day.

You will need

sugarpaste
125g (4oz) white, 10g ($\frac{1}{3}$ oz) navy, 30g (1oz) flesh, 5g ($\frac{1}{8}$ oz) black, superwhite (an edible whitening powder available from cake decorating shops that can be mixed with water to form a paint. See Step 11)

Step 1 Make two white 5g sugarpaste oval shapes for the feet and a 100g white cone shape for the body. Press a line with the back of a knife into the lower section of the body to create the legs. Press a second line into the back of the cone but do not cut right through.

Step 2 Stand and stick the body upright on top of the feet. Make sure it stands securely. Insert a little spaghetti for extra support if required.

Step 3 Thinly roll out about 10g navy sugarpaste. Cut out two rectangles for the apron. One should be bigger than the other. Stick these on to the front of the chef.

Step 4 Make two thin navy strings and stick one around the neck and one around the chef's waist.

Step 5 Make a 20g flesh coloured oval for the head and stick on to the body. Add two tiny white sugarpaste balls for the eyes and press a smile into the lower part of the head using the edge of a piping nozzle.

Step 6 Using the edge of a drinking straw press curves either side of the mouth to create cheeks. Press another two curves for eyebrows and one for a chin.

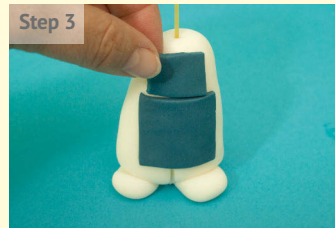
Step 7 To make the hair, dip a little black sugarpaste in water and work it with fingers until it becomes sticky then stick an unruly blob either side of the head. Add three tiny flesh coloured balls for the nose and ears and indent both ears with the end of a paintbrush.

Step 8 To make the chef's hat, stick a thick cylinder of white on top of the head. Make a flat disc and stick this on top.

Step 9 Paint black food colour 'U' shapes on the eyes and checks on the trousers. Only the front if the trousers need painting.

Step 10 Make two 5g ($\frac{1}{8}$ oz) white sausage shapes for the arms and stick one each side of the body. Add a small flesh coloured sugarpaste disc as a hand.

Step 11 Paint white lines down the apron using Superwhite. Alternatively leave the apron plain.



Top Tips

The secret of creating successful small standing up figures are stocky legs. If the character requires long slender pins consider a sitting or lying down pose.

Models can be made well in advance of the party to save a last minute panic. Store them in cardboard cake boxes to protect from dust or insects and to stop the colours fading in sunlight. Don't keep it in the fridge as this will make the sugarpaste sweat.

Builder

You will need

sugarpaste 30g (1oz) brown, 30g (1oz) blue, 30g (1oz) white, 20g ($\frac{2}{3}$ oz) yellow, 5g ($\frac{1}{8}$ oz) grey, 30g (1oz) flesh

Step 1 Make two 5g brown oval shapes for the boots. Press a slope into the boots so that the heels are lower than the toes.

Step 2 Make a 30g blue oval shape for the legs and press a line down the centre of the front and back with the back of a knife to create the legs. Stick on top of the feet.

Step 3 Place a 20g white oval on top of the legs for the torso. Insert a little spaghetti for extra support if required.

Step 4 Thinly roll out about 20g yellow sugarpaste and cut out a rectangle for the waistcoat. Make a partial cut across the centre.

Step 5 Drape and stick the waistcoat over the body.

Step 6 To make the pickaxe, make a small grey sugarpaste carrot shape and stick on top of the boots. Bend the point upwards slightly. Make a brown sugarpaste string for the handle and stick against the builder's body.

Step 7 Divide 5g flesh sugarpaste in half for the arms. Roll each half into a sausage and stick against the body as if holding the pickaxe.

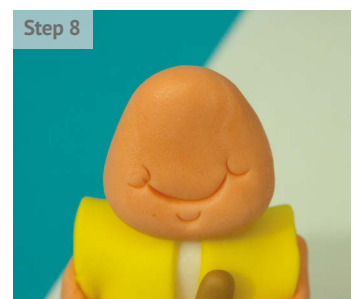
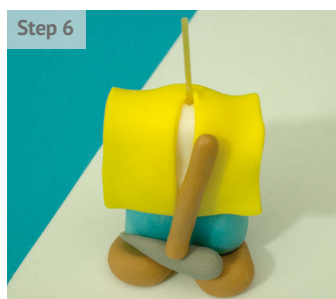
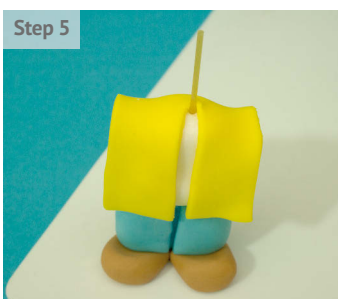
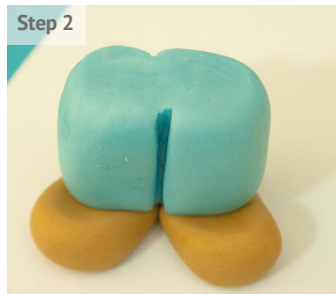
Step 8 Make a 15g cone shape for the head and stick on to the body. Create a curved mouth with the edge of a piping nozzle and use the edge of a drinking straw to make cheeks and a chin.

Step 9 Add two tiny white balls for eyes and a flesh coloured ball for a nose. Stick a tiny flesh coloured ball each side of the head to create ears and press a hollow into each ear with the end of a paintbrush.

Step 10 Make a tiny flat brown lemon shape for the hair. Press lines into it with the back of a knife.

Step 11 Stick the hair in place.

Step 12 Make a 5g white disc for the hat. Pinch the brim to thin it a little and stick on top of the head. Add a tiny white strip. Paint black dots on the eyes to finish.



Creating a Character Cake

Follow the steps on page 64 to make this chef and then surround him with mini cupcakes baked in petit four cases.



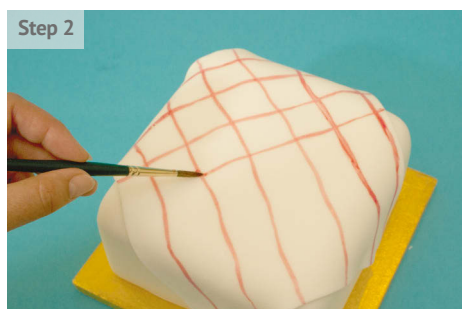
Top Tip

The cloth could be decorated with sugarpaste dots or shapes rather than painted.

Step 1 Cover the cake with sugarpaste as normal and trim and neaten the base. Cut out a large sugarpaste square for the tablecloth. Dab a little water on the cake and place the square on top.

Step 2 Paint lines on to the tablecloth with some watered down food colour. It doesn't matter if they are not straight as it's supposed to be fabric.

Step 3 Place the character in position and surround with cakes, sweets or anything else that suits. Glue the items in place with dabs of royal icing.



Patchwork Cutters

making cake decorating easy...



'Mix & Match' Set



Gerbera Flower Set



NEW

FREE PDF Tutorials

Our new PDF tutorials are now available! They feature easy to follow step by step pictures so you can make your creations at your own pace. See them on our website!

We're Back! Our **demonstration days** are returning to **The Belfry** see our website for details.....



www.patchworkcutters.com • info@patchworkcutters.com • Tel: (0151) 678 5053

SURBITON SUGARCRAFT

Large Non-Stick Board £45
in green or white 20 x 24inch

RRP £75

Craft Wires Holder £10

RRP £14

order online at surbitonart.co.uk

visit our store at 140 Hook Road, Surbiton KT6 5BZ

SALES@SURBITONART.CO.UK, 0208 391 4664



Karen Davies
SUGARCRAFT LTD

Helping you make better cakes

OUR NEW RANGE OF ART DECO JEWELLERY MOULDS



OUR ALPHABET & NUMBERS MOULD

ABCDEFGHIJKLMNOPQRSTUVWXYZ
1234567890

Our alphabet and numbers mould gives you all the letters, numbers, punctuation AND ordinals you could ever need to write the perfect message on your cakes!

CLASSES...

Covering a variety of Sugarcraft skills! Figure modelling, sugar flowers, piping, all materials, lunch and refreshments are provided. See our website for dates and more information



www.karendaviescakes.co.uk

Tel: 0151 643 0055 email karen@karendaviescakes.co.uk

Trade enquiries welcome

Unit 4, Royal Standard House, 334 New Chester Rd, Birkenhead CH42 1LE

Cake Craft World

Our Ideas Your Creations...

Sattina 3 in 1 paste

perfect for modelling
flowers & moulds



Over 9000 fantastic products

www.cakecraftworld.co.uk

New Prime Position for Sugarcraft Exhibits at Hotelympia 2016!

Hotelympia will take place from 29th February - 3rd March 2016 at ExCel, in London and will once again host Salon Culinaire the UK's most prestigious culinary competition programme. Salon Culinaire will incorporate a number of sugarcraft classes, and for the first time in 2016 all sugarcraft exhibits will be positioned in a secure prime location in the Central Boulevard area, offering a fantastic showcase of the amazing talent in sugarcraft arena. This new location has been arranged in response to feedback from competitors and judges, and will offer more user-friendly drop off/collection facilities, plus the exhibits will be viewed by all of the show attendees for whom the sugarcraft display area is a real draw.

Here we feature some of the award winning pieces from the salon at The Hospitality Show held earlier this year at the NEC, Birmingham as a taster to what Hotelympia has to offer sugarcrafters.



HOTELYMPIA
EXCEL LONDON
29th FEB - 3rd MAR 2016

Cake CRAFT & DECORATION



Decorated Celebration Cake:
Silver and Best in Class,
Janaki Vaji De Fonseca.



Pastillage Mask: Bronze,
Danielle Brennan.



Sculpted Novelty Cake: Gold and
Best in Class, Glen Beardsmore.



A Trio of Sugarcraft: Gold and Best
in Show, Christine Kerrigan.



Decorated Celebration Cake: Silver
and Best in Class, Nikesia Gordon.



Wedding Cake: Merit,
Jayne Earnshaw.



Wedding Cake: Merit,
Lauren Roberts.



Pastillage Mask: Merit,
Biana Ciobanu.



Junior, Decorated Celebration Cake: Merit, Demi Norris.



Junior, Decorated Celebration Cake: Silver and Best in Class, Krishmi Abayatilaka.



Sculpted Novelty Cake: Bronze, Rose Macefield.



Sculpted Novelty Cake: Merit, Mathew Hancock.



Pastillage Mask: Gold, Heather Bicknell.



Wedding Cake: Gold, Rhianydd Webb.



Wedding Cake: Bronze, Jennifer Whitby.



Wedding Cake: Gold and Best in Class, Karen Argent.



Wedding Cake: Silver, Randika Jayasekera.



Works in Fat: Silver and Best in Class, Robert Stordy.



Junior, Table Piece: Gold and Best in Class, Victoria Stirrat.

Entries are welcomed from individuals of all competence levels, and will offer a great opportunity to demonstrate your skills to experienced and respected judges who will be on hand to give feedback on your work plus advice on how to improve your craft in the future. All competitors will receive a certificate confirming their award plus a gold, silver or bronze medal if the appropriate standard is achieved.

Full details of the classes and entry facilities will be available end of September on www.hotelympia.com/salon. For further information please contact Cora Strachan on 020 7886 3074, cora.strachan@freshmontgomery.co.uk

Cascade of Butterflies Wedding Cake

The beauty of this wedding cake is in the delicacy of the flowers and butterflies which are created using Patchwork Cutters and Sattina 3 in 1 modelling paste.

If one of the butterfly's wings breaks simply use a little soft modelling paste and glue on the back of the wing to attach it on to the cake.

Remove the butterflies before cutting the cake.

For the butterflies the modelling paste is coloured in various shades of pink and rolled out finely to create the delicate wings which twinkle with a light sprinkling of hologram glitter.

1

basic

You will need

Consumables

- petal base or vegetable fat (JEM)
- edible glue (Squires Kitchen)
- 3 in 1 modelling paste Sattina (Cake Craft World)
- paste food colour baby pink (Sugarflair)
- hologram non-toxic glitter

Tools

- fantasy flowers cutter set (Patchwork Cutters)
- butterflies, bees and ladybirds cutter set (Patchwork Cutters)
- scalpel or sharp knife
- paintbrush
- small flat palette knife
- folded cardboard to dry the butterflies on



1 To make the butterflies, rub a little petal base over the cutter and the work top and roll out the modelling paste to about 1mm thick.



2 Press the cutter firmly down on to the paste, then carefully lift the cutter away. To save time when making lots of butterflies, roll out a larger area of paste and cut out lots of butterflies.



3 Remove the excess paste with the help of a palette knife. If more than one butterfly has been cut out roughly cut around each one first with a scalpel before removing the excess paste.



4 Lift each butterfly up with a flat palette knife and with the embossed side down, place on folded cardboard then leave to set overnight.



5 The flowers can be made in white or pink and must be attached straight away so that they curve around the shape of the cake. Use exactly the same method to cut out the flowers and leaves as for the butterflies. Don't forget to rub petal base on to the work top and the flower cutters!



6 Brush the edge of the wings with edible glue and sprinkle with non-toxic white glitter. Roll a small small sausage shape for the the butterfly's body and attach to the cake with edible glue.

Reader Offer

Cake Craft World is offering all readers a 10% discount code to use online

Simply enter this code at the checkout **CKB3**

Valid until 31.12.2015

www.cakecraftworld.co.uk

Cake Craft World
www.CakeCraftWorld.co.uk



Our Ideas, Your Creations...

Pâtisserie



Ruth Clemens

*Summer party
heaven, ice cream,
cakes with hidden
sweeties and glazed
icing cookie lollies.
What more can
you want?*



Cookie Lollies

Ingredients

Vanilla Biscuits

220g butter, softened
200g caster sugar
1 tsp vanilla extract
1 egg large
425g plain flour

Glaze Icing

500g icing sugar
85g liquid glucose
60ml water
Gel paste food colouring
Lolly sticks (oven safe)

Makes: 24

Method

- Make up the biscuit dough, creaming together the butter and sugar. Add the vanilla extract and the egg and beat well.
- Add the flour and mix until just combined.
- Line a couple of baking trays with non-stick baking paper or a non-stick liner and preheat the oven to 180°C (fan)/200°C/Gas Mark 6.
- Divide the dough into smaller portions and roll out on a lightly floured work surface to a thickness of approx. 5mm.



The biscuit dough can be portioned and frozen for future use, simply wrap well in clingfilm and freeze for up to 3 months.

tips

Glaze icing is an alternative to Royal Icing decoration. It sets firm and remains glossy. It can also be piped and flooded using the same consistency icing, removing the need to thin down the icing for flooding.

No. 2 piping tips are ideal for use but a No.3 will work well too.

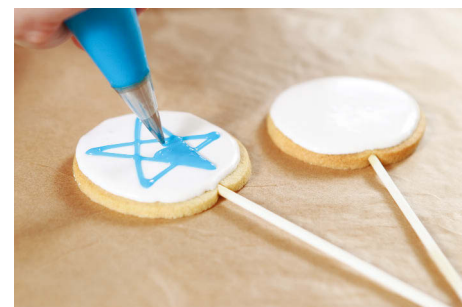
If you prefer your white icing a more opaque colour then add a teaspoon of superwhite/icing whitener when mixing together the glaze icing.

- Cut out the biscuits using a circular cookie cutter. Take a lolly stick and gently insert it into the side of each biscuit until it sits approximately halfway into them. Set the biscuits on sticks on to the baking tray and bake in the oven for 10-12 minutes until lightly golden around the edges.
- Allow to cool on the trays for five minutes before transferring to a wire rack to cool completely.
- To decorate beat together the ingredients for the glaze icing until well combined.
- Divide into portions depending on your colour scheme – allow $\frac{2}{3}$ of the glaze icing for the white base and the remaining $\frac{1}{3}$ for the coloured decoration. Colour using a little gel paste food colouring.
- Check the consistency of the icing. Lift a little out on a spoon or spatula and drizzle it back in creating a trail across the top. The trail should take 10-12 seconds to disappear. If the



trail is taking longer then add a little water a drop at a time and retest. If the trail disappears too quickly add a little icing sugar to thicken.

- Place each colour in a disposable piping bag fitted with a No.2 piping nozzle.
- Take the white icing and pipe a circle outline around the edge of biscuit.
- Using the same icing/piping bag fill in the outline with white icing, working backwards and forwards in sections until completely filled.
- Run the tip of a cocktail stick through the icing to work out any air bubbles that would create dimples as the icing dries and set to one side to dry, ideally overnight.
- When the white icing bases have set add the decoration. With coloured glaze icing pipe the outline of a star and fill, run the tip of a cocktail stick through as before. Add small dots around the stars for decoration.
- Allow to set fully and serve.



Piñata Cake

A piñata is a container usually made of papier-mâché, pottery, or cloth. It is decorated, and filled with small toys or candy, or both, and then broken as part of a ceremony or celebration. Piñatas are commonly associated with Mexico. Our piñata is totally edible and great fun whatever the occasion.

Ingredients

Cake

375g butter, softened
375g caster sugar
6 eggs, large
2 tsp vanilla extract
375g self-raising flour
2 tbsps milk

Buttercream

300g butter, softened
600g icing sugar, sifted
150g white chocolate, melted
2 tbsps double cream

To Fill/ Decorate

300g Smarties/small chocolate beans
Sprinkles

Oven Temp: 160°C (fan)/180°C/
Gas Mark 4

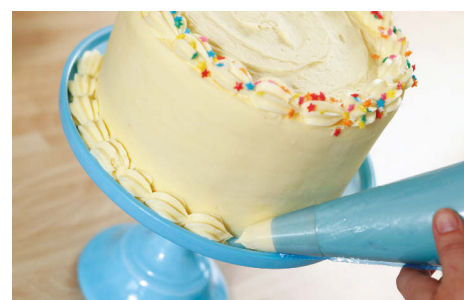
Makes: 1 x 8in piñata cake

tip

Fill your piñata cake with your favourite sweets or treats!

Method

- Grease and line the bases of 3 x 8in cake tins. Preheat the oven to 160°C(fan)/180°C/Gas Mark 4.
- Cream together the butter and caster sugar until light and fluffy. Add the vanilla extract and beat well.
- Add the eggs one at a time beating well after each addition. Sift in the flour and fold in until well blended.
- Stir in the milk.
- Divide the cake mixture between the three tins and bake in the oven for 30-35 minutes until golden on top and springy to the touch. Transfer to a wire rack to cool completely.
- Prepare the buttercream beating together the butter and icing sugar until light and fluffy. Add the melted white chocolate and double cream and beat well to combine.
- Level the tops of the 3 cakes if necessary using a sharp serrated knife. Cut out the centres of 2 of the cakes with a round cookie cutter to create 2 rings. Set the first ring on to a serving plate or cake board and sandwich together with the next ring using a layer of buttercream.
- Fill the centre of the ring with Smarties. Coat the top of the ring with buttercream and place the full round cake into position.
- Coat the top and sides of the cake fully with the remaining buttercream. Pipe rosettes of buttercream around the base and the top of the cake.
- Decorate with sprinkles and serve.



Vanilla Ice Cream



Ingredients

6 egg yolks, large
150g caster sugar
1½ tsp cornflour
450ml double cream
450ml milk
1 tsp vanilla bean paste or
the seeds scraped from 1
vanilla pod.

Makes: Approximately
one litre of vanilla
ice cream



tips

Electric ice cream makers come in all shapes and sizes – and budgets! The most common, and affordable are machines that have pre-freezable bowls. Ensure that the bowl is frozen for a minimum of 12 hours before making the ice-cream.

Ice cream can also be made without a machine and the custard is beaten every ten minutes for the first hour of freezing to break up an ice crystals that are forming. It is not necessary to have an ice cream maker as this recipe is ideal for making by hand because the ratio of cream and milk helps to prevent ice crystals from forming as it freezes.

All sorts of extras can be added to a vanilla ice-cream from chocolate chips to nuts, fruits and caramel sauces. Simply add these in at the end of churning before storing in the freezer.

Remove the ice-cream from the freezer for 15 minutes to soften a little before serving.

Method

- Pre-freeze the bowl of the ice-cream maker, if using, as directed in your machine's instructions for at least 12 hours.
- In a large bowl beat together the egg yolks and caster sugar until pale and thick. Add the cornflour and beat again well.
- Place the double cream, milk and vanilla in large saucepan. Heat gently until just below boiling point. Remove from the heat and whisk a little at a time into the egg yolk and sugar mixture until it has all been added.
- Return to the saucepan and heat over a gentle heat stirring constantly until the custard comes to the boil. Simmer whilst stirring for two minutes.
- Take it off the heat and transfer it straightaway to a clean bowl. Cover with clingfilm, laying the film on to the surface of the custard to prevent a skin from forming. Allow to cool to room temperature.
- Once the custard is at room temperature it's time to turn it into ice cream! Add the custard to the frozen bowl of an ice cream maker and turn on to churn until the custard resembles a soft scoop ice cream. Transfer to a storage container and freeze for four hours before serving.
- To make the ice-cream by hand, transfer the custard to a large, freezable container and freeze for one hour, during this time take the ice cream out of the freezer every ten minutes and beat the mixture well to break up any ice crystals before returning to the freezer. Freeze for a further four hours before serving.

Mixing and Marbling Sugar Pastes

It's quick and easy to mix coloured sugar pastes to create new shades and beautiful marbled effects.

Getting Prepared

Make sure the sugarpaste is at room temperature before you begin, so that it is pliable.

Mixing Colours

- Use the chart below to select the colour you would like to make.
- Divide the total weight of sugar paste you need into the correct proportions for your shade and weigh out the ingredients. e.g. if you need 600g of sugar paste to cover your cake and would like to make buttercup, you will need 400g of white and 200g of yellow.
- Cut the sugar paste into 50g lumps and knead them all together. You can do this in smaller batches if you prefer, so in this instance you could knead one 50g yellow piece with two 50g white pieces each time, then combine the 4 sections at the end.

For a wider choice of colours refer to the 'Mixing and Marbling How To' guide on Culpitt.com.

Pastel Yellow Yellow : White 1 : 10	Buttercup Yellow : White 1 : 2	Yellow	Mustard Chocolate* Yellow : Yellow 1 : 40	Sand Chocolate* Yellow : Yellow 1 : 10	Fudge Chocolate* Yellow : Yellow 1 : 3	Mocha Chocolate* Yellow : Yellow 1 : 1	Terracotta Yellow : Chocolate* 10 : 1	Orange	Coral Orange : Red 1 : 1	Sunflower Orange : Yellow 1 : 1	Golden Yellow Yellow : Orange 10 : 1
Aubergine Black : Red 1 : 3	Plum Black : Red 1 : 10	Paprika Chocolate* Red : Red 1 : 2	Raspberry Black : Red 1 : 30	Spice Chocolate* Red : Red 1 : 10	Red	Flamingo Red : White 1 : 2	Rose Red : White 1 : 5	Petal Pink Red : White 1 : 20	Light Pink	Peach Red : Yellow : White 1 : 2 : 12	Nude Red : Yellow : White 1 : 2 : 48
Blackcurrant Deep Blue : Red 1 : 2	Grape Deep Blue : Red 1 : 5	Purple	Mauve Purple : Red 10 : 1	Heather Purple : White 1 : 2	Lavender Purple : White 1 : 3	Lilac Purple : White 1 : 10	Blush Pink : White 1 : 2	Soft Pink Pink : White 1 : 5	Bubblegum Purple : Hot Pink 1 : 10	Dusky Pink Purple : Hot Pink 1 : 2	Hot Pink
Midnight Blue Blue : Black 3 : 1	Teal Blue : Black 20 : 1	Sea Blue Blue : Black 50 : 1	Jade Green : Blue 1 : 20	Duck Egg Yellow : Light Blue 1 : 30	Sky Blue : White 1 : 10	Spearmint Blue : White 1 : 3	Light Blue	Aqua Blue : White 1 : 1	Blue	Deep Blue	Peppermint Green : Light Blue 1 : 20

* Chocolate flavour

Marbled Colours

- 1 Select at least two contrasting colours. You will get more dramatic effects if you use three or four colours.
- 2 Weigh out the sugar paste in the proportions you would like on the cake e.g if you want a reddish cake with orange, yellow and white veins you would use mostly red with some yellow and white.
- 3 Roll each of the pieces of sugar paste out into a long sausage. Cut into 30cm lengths. Lay two lengths adjacent to each other in alternating colours.
- 4 Squash the sausage together. Roll, then fold and roll again. Continue repeating this until you get the effect you are looking for. Typically this would be about four sets of rolling and folding. Do not overwork or the colours will mix too far into each other.
- 5 When you are happy with the effect, roll out until the sheet is as large as you need. Then you can use your hand, in a circular motion, on the top of the sugar paste to give a swirly effect.



**Rollable Fondant Icing
& Flower Gum Paste**
75+ Colours to choose from



Simply Heaven

Highest Quality And Best Prices
Wholesale & Retail
Free UK Delivery
www.simplyheavenpaste.co.uk

FPC Sugarcraft
- exquisitely detailed silicone moulds -



www.fpcsugarcraft.co.uk Tel: 0117 9853249

SUGAR CITY

Home of DPM Co's wonderful moulds, veiners, platinum flowerpaste, colours, cutters, tools, gums & glaze

VISIT OUR ON LINE SHOP www.sugarcity.co.uk

Speedy mail order service UK and abroad
Trade enquiries: **DPM Co 01424 201505**
Email: lin.dpmco@gmail.com

78 Battle Road • St Leonards-On-Sea
East Sussex TN37 7AG
Tel: **01424 432448** • Fax: **01424 421359**
E: enquiries@sugarcity.co.uk W: www.sugarcity.co.uk

Birmingham

DIY ICING CENTRE
Everything for the cake decorator

Happy Anniversary - 31 Years!

8 Edwards Road
Erdington
Birmingham
B24 9EP
Tel 0121 384 8236



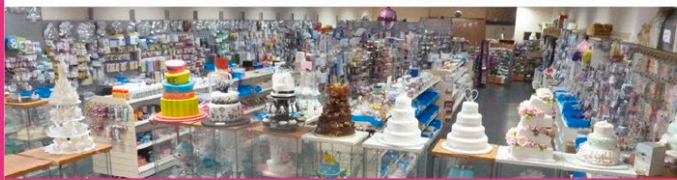
www.diy-icing.co.uk

Cheshire

Cameo Cakecraft
SUGARCRAFT SUPERMARKET

Unit 4, Park Entrance Business Centre, Vittoria Street,
Birkenhead Merseyside CH41 4EZ
T: **0151 647 1697**

Largest sugarcraft shop on the Wirral



www.cameo-cakes.com

Bilston

All About Cakes

46 High Street, Bilston, Wolverhampton WV14 0EP
T: 01902 497498 E: info@allaboutcakesbilston.co.uk

Please call in to see us

Our Sugarcraft school offers classes from beginner to advanced.

Tins for hire, Sugarflair and Rainbow Colours, FMM, Karen Davies, Jem, PME, Squires, Pillars, Tinkertech, Great Impressions, FPC and many many more.

We are always here to give you help and advice.

Have a look at our online shop for offers
www.allaboutcakesbilston.co.uk

Cambridgeshire

Authentic Cakes

An Aladdin's cave of cakemaking, decorating & equipment
Classes available on request
Tin / stand hire
Wedding / celebration cake specialist
www.authenticcakes.co.uk
FREE local parking available
01223 246840
124 Wulfstan Way • Cambridge

Cambridgeshire Sugarcraft Supplies



GET 10% DISCOUNT if you quote code CC15
Unit 7 Falcon Way, Eagle Business Park, Yaxley, Peterborough PE7 3GR. Tel: 01733 245451
Come along and see what great products and cake making ideas we have in store for you!
See our website
www.cambridgeshiresugarcraftsupplies.co.uk

Sugar Daddy's
Sugarcraft Shop



1 Fishers Yard, Market Square,
St Neots, Cambs PE19 2AF
Tel/Fax 01480 471200
Website: www.sugar-daddys.co.uk

Cake Decorating Equipment

Cakes n Crafts



Free delivery on orders over £30

10% off your first order
quoting MAG10

Tel: 01323 406565
www.lovecakesncrafts.co.uk

See page 10 for our
latest subs offer.



Amazing Floral Sugar

WATERDALE CENTRE, DONCASTER
Cakes & Sugarcraft Shop
www.amazing-floral-sugar.co.uk
The Waterdale Centre, 21 Queensgate, Doncaster DN1 3JN
T: 01302 323338

Cake Decorating Equipment

www.cake-links.com

Try a new Cake Skill
Make your own Edible Lace
We stock Claire Bowman Mats & lace icing. Try it today!



Cake Lace

Edible Lace

£5 off Spend £25* and we'll give you £5 off your order, use code **CC07CL** at the checkout! (*excluding P&P - online only)

UK delivery from £3.99, fast dispatch,
Order before 1pm week days for fast delivery
95 Bargates, Christchurch, BH23 1QQ. 01202 496249

www.cake-links.com

Derbyshire

CRAZY ABOUT CAKECRAFT
For all your sugarcraft equipment
Contact:

1 New Beetwell Street
Chesterfield • Derbyshire S40 1QR
01246 234853
www.crazyaboutcakecraft.co.uk

Dudley

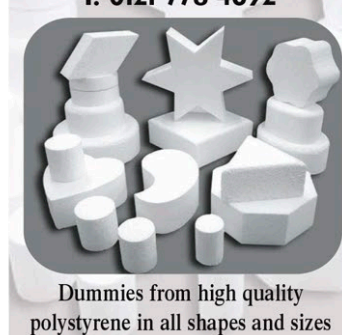
Rose Macefield
CAKE ARTIST

Cake decorating supplies, beginners cake decorating courses, one-one tuition and monthly workshops

For all your cake decorating needs and friendly advice please give us a call:
01902 238100 / 07917 176453
www.rosemaefieldcakecraft.com
Unit 3, Castle Street, Roseville, Coseley,
West Midlands WV14 9DP

Dummies

Dummies Direct
www.dummiesdirect.co.uk
T: 0121 778 4692



Dummies from high quality polystyrene in all shapes and sizes

Courses

Cakes of Good Taste
MASTER CAKE MAKERS
A SUGARCRAFT & SWEET TREATS BUSINESS

WHAT NEW SKILL WOULD YOU LIKE TO LEARN?

Specialist Sugarcraft Shop
51 High Road, Bushey Heath,
Hertfordshire WD23 1EE

Free next day local deliveries for orders of £30.00 (excludes cake and balloon orders) and **10% discount on orders over £100.00**

Please phone or email for details - this offer is not currently on our website

T: 0208 950 0077
www.cakesofgoodtaste.co.uk
Open 9.30am to 5.00pm
Mon to Sat



Courses

Sugar Design

T: 01353 776085 M: 07932 070706
E: courses@sugardesign.co.uk

Sugar Design offers sugar craft courses at all levels from beginners to advanced. We specialise in the creation of lifelike sugar flowers but hold courses in all aspects of cake decorating including the basics, cupcakes and royal icing.

For a list of current courses, have a look at
<http://www.sugardesign.co.uk/courses/>

Online video tutorials are now available taking you directly into the classroom



Cutters

FRAMAR CUTTERS LTD



Manufacturers of Fine Quality Metal Cutters suitable for Sugarcraft and Cold Porcelain
Over 300 designs

For a brochure or more details please
Tel 01202 659760 or Fax 01202 659133
Email: framarcutters@hotmail.co.uk
19b Moor Road • Broadstone • Dorset BH18 8AZ
or check out our website ~ www.framarcutters.co.uk
Suppliers to the trade only
We are expanding our customer base - contact us now for details of our range

Devon

ICING ON THE TOP & CROSS PATCH

Well worth a visit

Specialists in sugarcraft equipment and decorations. Tin and stand hire. Classes

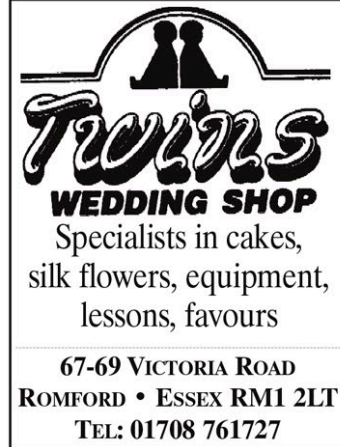
7 Ladysmith Road • Lipson • Plymouth
01752 252836

Essex

Twins WEDDING SHOP

Specialists in cakes, silk flowers, equipment, lessons, favours

67-69 VICTORIA ROAD
ROMFORD • ESSEX RM1 2LT
TEL: 01708 761727



Leicestershire

Sugar & Ice

LEICESTERSHIRE'S LARGEST CAKE DECORATING SPECIALIST

Tin/stand hire • edible photo plaques • sugarcraft classes equipment sales
Wedding & Celebration Cakes - made to order

NEW BIGGER PREMISES NOW AT COALVILLE

24 Hotel St, Coalville LE67 3EP
01530 817210

3-5 Cyril St, Leicester LE3 2FF
0116 263 0846
[@sugarandiceleic](https://www.facebook.com/sugarandiceleic)



MISSED AN ISSUE? To complete your collection go to www.cake-craft.com

£5.20 in p&p per back issue copy (UK only), Europe £7.70 inc p&p, RoW £8.70 inc p&p



Sugar Artistry

Order online
Stephen Benison
Sugar Artistry Ltd
Make your cakes "Fabulous"
New hat kit to accompany the Fabulous
Handbags & shoes. Lace mould collection,
Fabric flowers & creative cutters for
innovative cake design.
Follow us on:
facebook &
twitter.
www.sugar-artistry.co.uk
stephen_benison@hotmail.com
tel/fax 01225 768649

Magic Moments
For all your
sugarcraft and
cake decorating
requirements.
Call in for some
friendly service
& advice.
449-451 Ashley Road
Parkstone
Poole BH14 0AX
Tel: 01202 716286
www.magicmomentsugarcraft.co.uk

Windsor

Pipedreams
• Cake Decorating Supplies & Accessories
• Park free and easily at our shop
• We serve the Slough, Windsor and Maidenhead area
• In-house Classes and Tin and Stand Hire
• 01753 865682
• pipedreaming@btinternet.com
• www.pipedreams-sugarcraft.co.uk

Order direct from

www.cake-craft.com/guides

Surrey

Cortell & Barratt
Serving the world of cake for over 30 years
Complete range of sugarcraft / cake decorating materials and equipment
Demonstrations, shop courses and classes available
Cake stand & tin hire
Celebration cakes made to order
Large selection of wedding favours
We offer a large selection of sugar flowers to trade and retail customers at very competitive prices.
40 HIGH STREET • EWELL VILLAGE
EPSOM • SURREY KT17 1RW
Tel/Fax: 020 8393 0032
www.cakesrus.co.uk
TRADE DISCOUNT • MAIL ORDER SERVICE

Surrey

A Piece of Cake
SPECIALIST CAKE DECORATING SUPPLIERS
18 UPPER HIGH STREET
THAME
OXON
OX9 3EX
01844 213428
email - sales@sugaricing.com
website - www.sugaricing.com
Pick up the phone and call us or visit our website to see the vast range of equipment we can supply, including :-
Our own, world famous, ready made Flower Paste, Cake Lace Mixes, Mats and Moulds,
The full range of TinkerTech Cutters,
The Alan Dunn designed range of cutters from Framar,
Great Impression and Marcel Veldbloem Veiners,
Dust and Paste colourings and so much more
Jenny, Norma and their knowledgeable staff are always ready to help

23 EXCLUSIVE step-by-step projects for all skill levels

The world's leading sugarcraft magazine
www.cake-craft.com

Cake CRAFT & DECORATION
OVER £750 WORTH OF PRIZES TO BE WON!

Birthday cake BONANZA!
Perfect cakes for those special days

Summer SUNDAY
A sweet surprise

Afternoon Tea
Delicately painted china and traditional lace cupcakes

Plus...



Supporting your local cake shop
Cake Craft and Decoration
shop and save coupon

We're making it easier for you to never miss a copy of Cake Craft and Decoration. To ensure you don't miss out on next month's amazing project fill out the details required and hand this coupon to your local Cake Craft and Decoration stockist.

Title..... Initial
Surname.....
Address.....
.....
Postcode
Tel.....
Signature
Date.....

ON SALE
NOW!



JUST £4.95

Cake Craft Guide Issue 23 £4.95

party cakes

A Cake Craft PUBLICATION

Fantasy Issue

130 wickedly
weird
cake ideas

EXCLUSIVE
step-by-step
TUTORIALS

Create your
best ever
fantasy cake!

We talk to:
✦ Rudy
Martinez
✦ Cheryl
Harper
Wilson

An enchanting
journey awaits...



Full of
MAGICAL IDEAS
AND EXCLUSIVE
TUTORIALS

AN ENCHANTING
JOURNEY OF CAKE
AND FANTASY
awaits...



Available from **WHSmith** and all good newsagents or
order direct at www.cake-craft.com

SUBSCRIBE & SAVE OVER 15%*
ON THE COVER PRICE

Go to www.cake-craft.com

Call: 01778 395162

Email: subscriptions@warnersgroup.co.uk

*Overseas rates: 4 issues Europe + Eire £24.50, Rest of World £27.00

BACK ISSUES

COMPLETE YOUR COLLECTION OF

Cake CRAFT & DECORATION



May 2015



June 2015



July 2015

£3.95 inc p&p per back issue copy (UK only), Europe £4.95 inc p&p, RoW £5.95 inc p&p.

COMPLETE YOUR COLLECTION OF



Issue 20



Issue 21



Issue 22

£4.95 inc p&p per back issue copy (UK only), Europe £5.95 inc p&p, RoW £6.95 inc p&p.

For digital and paper back issues go to www.cake-craft.com

Previous issues are also available on our website

WANT TO KEEP YOUR BACK ISSUES IN
GREAT CONDITION?



Go to www.cake-craft.com

and for just £5.95 + p&p
you can treat yourself to a
Cake Craft & Decoration
12 issue binder

Don't miss all the latest Cake Craft news



Join us on...



www.facebook.com/cakecraftanddecoration

- All the news and gossip in the Cake Craft world.
- Find out what we're planning for our next great issue.
- Keep up to date with any special offers.
- Share your fantastic cake creations with us and our followers.

We look forward to seeing you there!



Cake Craft & Decoration is also on
Twitter at twitter.com/CakeMagEditor and
Pinterest at www.pinterest.com/cakecraftmag



NEXT MONTH'S SLICE OF

The world's leading
sugarcraft magazine

Cake

CRAFT &
DECORATION

September 2015
Issue 202
ON SALE
4th August 2015

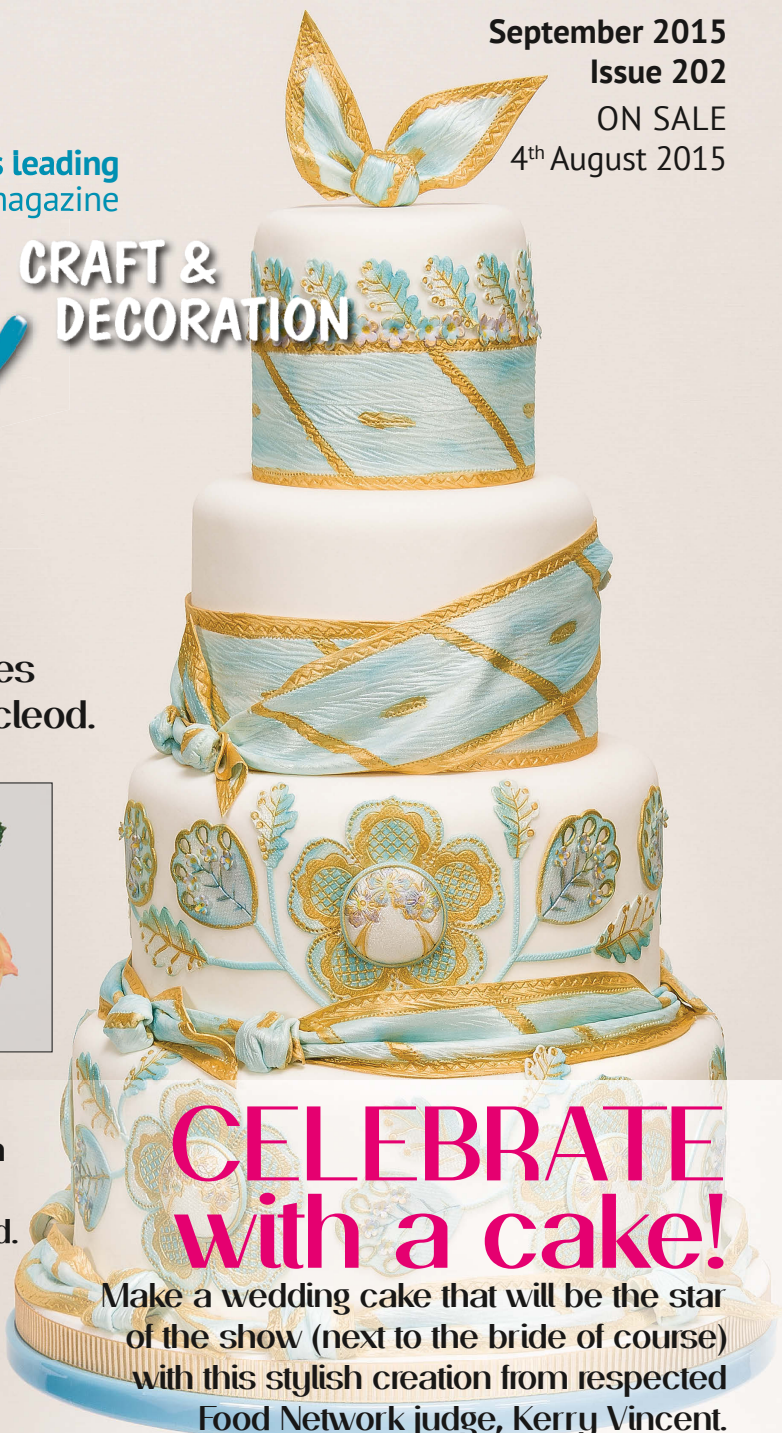


LEARN
painting techniques
with Amanda Macleod.



CREATE
a detailed specimen
sugar rose with
expert Ulla Netzband.

AMAZE
with this gravity
defying cake!



CELEBRATE
with a cake!

Make a wedding cake that will be the star
of the show (next to the bride of course)
with this stylish creation from respected
Food Network judge, Kerry Vincent.

PLUS YOUR REGULAR FAVOURITES
Market Place | Over To You | Gallery | Sugar Skills School

THE SEPTEMBER ISSUE IS ON SALE FROM 4th AUGUST 2015

WHSmith

TESCO

Sainsbury's

M
MORRISONS

ASDA

AND leading newsagents &
sugarcraft supplies shops.

Editor:
Julie Askew
Cake Craft & Decoration
PO Box 3693, Nuneaton, Warwickshire CV10 8YQ
Tel/Fax: 024 7673 8846
Email: editor@cake-craft.com

Assistant Editor: Glynnie Wilson
Graphic Designer: Jacqueline South

Advertising & Business Development Manager:
Melanie Underwood
Sweet Media Solutions Ltd
Tel: 01690 710455
Email: melanie@cake-craft.com

Advertisement Copy:
Melanie Underwood
Tel: 01690 710455
Email: melanie@cake-craft.com

**Subscription Enquiries, Back Issues,
Binders and Cake Craft Guides:**
Cake Craft & Decoration Magazine,
Anglo American Media Ltd, West Street, Bourne,
Lincolnshire PE10 9PH
Tel: 01778 395162
Email: subscriptions@warnersgroup.co.uk
Website: www.cake-craft.com

Annual Subscription Rates:
UK £44.40 including postage
Europe and Eire £57.00 including airmail postage
USA \$108.00 Canada Can \$122.00
Rest of the World £73.00 including airmail postage
For US and Canada call toll free 1 877 363-1310
or visit www.expressmag.com

Newsagent and Distribution Enquiries:
Paul Yeardley
Warners Group Publications Plc,
West Street, Bourne, Lincolnshire PE10 9PH
Tel: 01778 395046
Email: pauly@warnersgroup.co.uk

UK Sugarcraft Shop Sales:
Natalie Cole
Warners Group Publications Plc,
West Street, Bourne, Lincolnshire PE10 9PH
Tel: 01778 395046
Email: tradeaccountorders@warnersgroup.co.uk

American Cake Shop Distribution:
Cake Craft Shoppe Tel: 281-491-3920
www.cakecraftshoppe.com

Cake Craft and Decoration is published by
Anglo American Media Ltd. Registered Office:
The Maltings, West Street, Bourne, Lincolnshire PE10 9PH

Publisher: Lucie Dawson
lucie.dawson@warnersgroup.co.uk

Reproduction by Colin Reed Graphics, Bristol

Printed by: Warners Midlands plc
Martin Harris 01778 391000

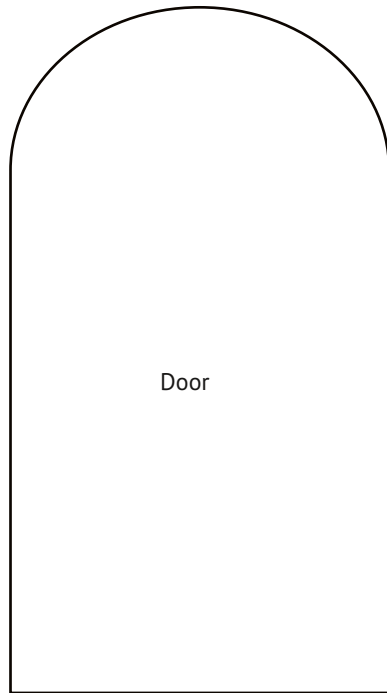
Magazine established April 1994 ISSN 1473-0383

We take great care to ensure accuracy but cannot accept any liability for mistakes or misprints. All prices quoted are the manufacturers recommended retail prices at the time of going to press - variations may occur with independent retail outlets. No responsibility can be accepted for any action arising from information in this magazine. No part of this publication may be reproduced without written permission. We regret that we may be unable to reply personally to all correspondence received. Anglo American Media Ltd © 2015.

Cake Craft & Decoration, ISSN 1473-0383, is published monthly (12 times a year) by Anglo American Media Ltd.

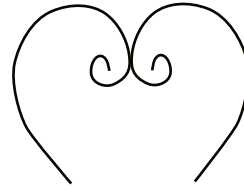
American and Canadian Copies:

Cake Craft & Decoration by Anglo American Media Ltd c/o USACAN Media Corp. at 1234 Distribution Way Building H-1, Suite 104, Plattsburgh, NY 12901. Periodicals Postage paid at Plattsburgh, NY. POSTMASTER: send address changes to Cake Craft & Decoration c/o Express Mag, POBox 2769, Plattsburgh, NY 12901-0239

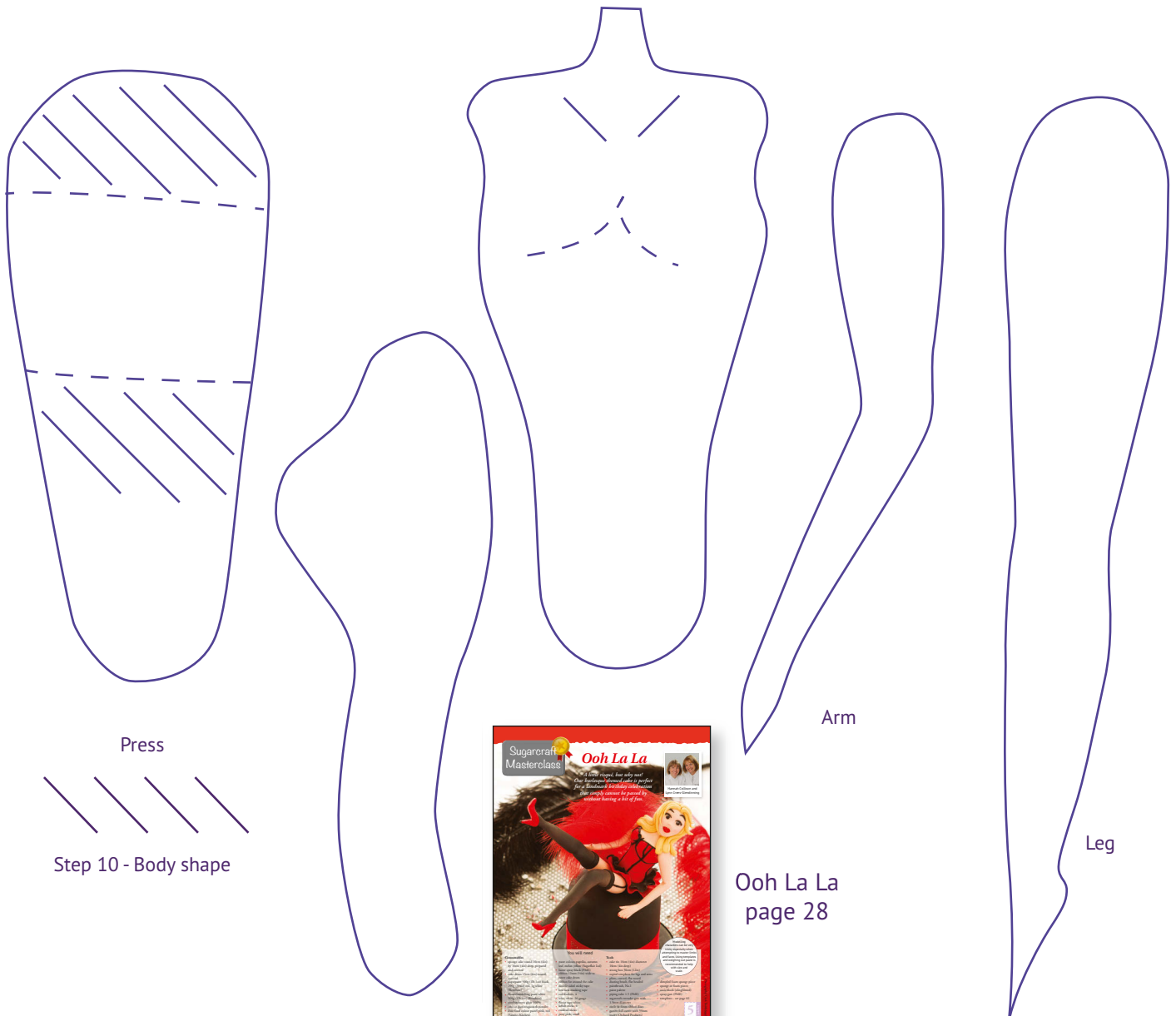


Door

Parisian Cake Rooms
page 6



Chair Back



Press

Step 10 - Body shape

Arm

Leg



Ooh La La
page 28



Take a look at our brand new website
www.windsorcakecraft.co.uk

OPEN Telephone Orders
Welcome Mon - Fri
7DAYS 01925 444590

Free postage for orders over £60

Windsor Cake Craft

The Largest Cake Decorating Store In Europe



WINDSOR
CAKE ACADEMY

www.windsorcakecraft.co.uk

- A wide range of different classes to suit all skill levels
- Fully equipped state of the art classroom
- Day, night and weekend classes available!
- Learn only the best skills from our academy and guest tutors.



www.windsorcakecraft.co.uk

211 Europa Boulevard, Gemini Business Park, Warrington. WA5 7TN
Tel : 01925 444590





Cake
CRAFT &
DECORATION

15%

OFF EVERYTHING⁺
INCLUDING BULK ITEMS!

using code **CDLOZ** Offer expires 06/08/2015

Featured on this cake...



**Patchwork Cutters - Mix
N' Match**
(PWK-0528)
£7.50



**Rainbow Edible Silk Dust -
Cappuccino Shimmer**
(RBW-0132)
£2.25



**Beau Products Sugarpaste - Duck
Egg Blue - 500g**
(BEA-0098)
£3.75



PME - CMC Powder
(PME-0251)
£1.99

Prices accurate at time of publication.



**Renshaw Sugarpaste - Ivory
Covering Paste - 2.5kg**
(REN-0118)
£7.39



Make this cake

Free tutorial available online, plus many more...



Telephone Orders

Monday - Friday: 09:00 - 17:00

0191 4177377

Shop Opening Hours

Monday - Saturday: 09:00 - 17:00
Sunday: 10:00 - 16:00

0191 4179697

Find us at

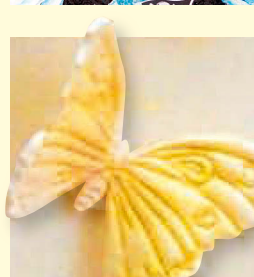
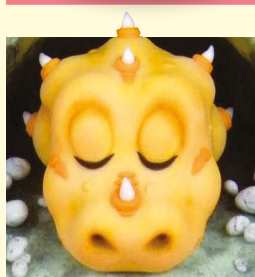
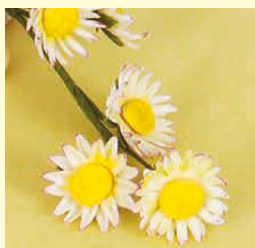
30 - 31 Phoenix Road,
Washington, NE38 0AD.
Just off the A1 Junction 65

10

OF THE BEST birthday cake projects

As featured in previous
issues of

Cake CRAFT &
DECORATION





What better way to celebrate a 21st birthday than with a super-sized, beautifully decorated birthday cake.



Working with us on the design were cake designers Cassie Brown, Emma Jayne, Jacqui Kelly and Rose Macefield.

Once the basic idea had been agreed the real work began taking over 200 hours of dedicated time to complete the masterpiece. It took another 9 hours to set up and add those vital final details and finishing touches.

During the creation of this fantastic show stopping cake we used:

- Over 56kg of paste donated by Renshaw.
- A varied selection of polystyrene dummies kindly supplied by Dummies Direct.
- Extravagant gold and other airbrush colours provided by Shesto.
- A wide selection of drums and boards from Doric Cake Crafts.
- Plus tin foil, florists wire, royal icing, edible gold sparkles, gel, rice paper, over 1500 Swarovski crystals and much more.

In case you missed us at the Excel show this stunning 21st birthday cake will be at the season finale at the NEC on 6 to 8 November.

We hope to see you there.



Welcome to our birthday celebration supplement.

We've pulled together our ten favourite birthday cake projects as featured in previous issues of Cake Craft and Decoration magazine. The choice was very difficult as we have featured so many fabulous designs over the last 21 years. We've got scary pirates, tranquil fishing, delightful flowers and the stunning designs of Beatrix Potter.

For each project you'll find step-by-step instructions for creating the main element of the design plus a list of ingredients and tools you will need for completing the whole project.

All the issues featured here are available as digital editions for just £3.99 each from subscribeme.to/cake-craft



3 Vintage Perfection
Rosalind Miller



4 Perfect Accessories
Alan Tetreault



6 Here be Dragons
Elaine Thomas



8 Catch of the Day
Jane Barraclough



10 Beatrix Potter
Jayne Hood and Janet Webb



14 Ahoy There Mateys
Lisa Slatter



16 Daisy, Daisy
Carol Haycox



18 Decorating with Style
Nadene Hurst



20 Life in the Fast Lane
Dawn Butler



22 Perfectly Wonky
Rosalind Miller

Vintage Perfection

To complete the whole project YOU WILL NEED



Rosalind Miller

- Cake covered in ivory sugarpaste 15cm (6in)
- Round cake drum 20cm (8in)
- Round cake board 15cm (6in)
- Round sponge cake deep 15cm (6in)
- Buttercream 500g (1lb)
- Sugarpaste ivory 1kg (2lb 2oz)

- Marzipan 1kg (2lb 2oz)
- Flower paste cream
- Tylose powder
- Paste food colour - claret, autumn leaf (Sugarflair)
- Gold metallic dust (Squires)
- Pearl dust vanilla mist (Rainbow Dust)
- Oyster pearl sugar dragees
- Ivory grosgrain ribbon 16mm deep x 150cm long
- Dimple foam
- Firm foam pad
- Ball tool *
- Knife and scribe tool *
- Flower and fruit set (for butterfly) *
- Ejector/plunger *
- Button mould *
- Bead cutter No. 3 teardrop *
- Cutter primrose *
- Five petal rose cutter 50mm *
- Five petal rose cutter 65mm *
- Daphne cutter *
- Blossom cutters (set of 3) *
- Small non-stick rolling pin
- Dust brush small
- Glue brush
- Edible glue



* www.fmm sugarcraft.com



As featured in September 2012 issue of
Cake Craft & Decoration

If you want to complete the whole project,
you can buy your copy now in digital
format at subscribeme.to/cake-craft

Butterflies



1 Roll out some pale and darker pink flower pastes very thinly and leave to dry (about 10 minutes).

Press the butterfly cutter into the paste and rub the cutter on your board to make sure it cuts cleanly.



2 Hold the bottom edge of the cutter on the board, lift the other top end and release onto the board.

The butterfly should come out cleanly (if it doesn't then your paste is still too sticky, so leave it to dry for a little longer).



3 Cut out 5 butterflies and leave to dry in a folded piece of cardboard.

Perfect Accessories

To complete the whole project YOU WILL NEED

- Oval cakes 8 x 25, 10 x 15cm
(3 x 10, 4 x 6in)

Alan Tetreault



- Sugarpaste pink 2kg (4lb 4oz)
- Round cake drum 35.5cm (14in)
- Flower paste 200g (8oz)
- Mexican paste 500g (1lb)
- White vegetable fat (Trex)
- Twinkle dust - raspberry, snow white
- Lustre dust - cranberry (VeeBee)
- Dust super pearl
- Pearl dust - olive green, pastel blue sterling

- Lustre dust - gold highlighter or super gold (VeeBee)
- Gold shimmer stars x 3 tubes (Wilton)
- Gel colors - super black, blue, green
- Smoothers
- Foam pad & ball tool
- Thin piece of foam
- Clay or sugar gun with half-moon disc inserted
- Knife & scribe tool
- Tool 12 (JEM)
- Bead mould 8mm (First Impressions)
- Daisy mould (First Impressions)
- Lots of roses mould (Sunflower SugarArt)
- Crystal shasta daisy cutter set (Global Sugar Art)
- Gem petal cutter set (Global Sugar Art)
- Paintbrushes soft round and flat
- Gum glue & alcohol
 - White thread
- Curly beard embossing sheet-set E (Makin's)
 - Fabulous shoe, hat and classic handbag kits (Sugar Artistry)
 - Fantasy flower cutter set (Sugar Artistry)



As featured in March 2013 issue of
Cake Craft & Decoration

If you want to complete the whole project,
you can buy your copy now in digital
format at subscribeme.to/cake-craft



Top Tips

Preparation

- Prepare the cake & board.
- Cover the oval cakes with light pink sugarpaste.
- Stack the cakes on the 14in round drum which has been previously covered in dark pink sugarpaste and embossed with the curly beard impression mat.

Gold Stars

- For all the gold star finishes, begin by painting the surface with gold highlighter or super gold lustre dust mixed with edible alcohol and allow to dry.
- Lightly brush the surface with gum glue and dry until tacky.
- Apply the gold shimmering stars with a dry brush to the tacky surface.

Twinkle Dust

- For the twinkle dust finish paint the surface with cranberry lustre dust mixed with alcohol.
- Allow to dry then lightly brush with gum glue and dry until tacky.
- Mix equal parts of raspberry and snow white twinkle dust and apply to the tacky surface with a dry brush.

Working with colour

- Cover the top cake or drum with a white piece of paper to fit neatly around the cake. This will protect your sugarpaste from being stained while attaching the bands.
- Likewise cover your sponge pad with kitchen towels to prevent the coloured dust from staining the sponge. I dust the flowers before they are dried because they are very brittle once dried.

1 Use the second largest gem petal cutter and thin white flower paste for the leaves.

Add veins with a knife tool, paint gold with a gold highlighter and alcohol mixture.

Cut daisies from light green flower paste with the smallest crystal flowers cutter. Roll tool 12 on each petal then dust with olive sterling pearl dust.

Invert the flower and paint the edges gold. Lay the daisy right side up in a former to dry then add a small dragee and paint it gold.



2 Use light blue flower paste to mould a few flowers in the daisy set mould.

When dry, dust with pastel blue sterling pearl dust and paint the centres gold.



3 Mould lots of tiny red flower paste roses in the roses mould.



4 Roll paste balls for the centres, flatten and paint gold, applying gold shimmering edible stars.

Roll the paste thinly and cut two large, one medium and one small piece for the large blue flower.

Dust the petals with pastel blue sterling pearl dust then place on a sponge pad and soften the edges with a ball tool.



5 Layer the petals and glue the centres with water.

Glue the gold centre into the flower.



6 Lift the petals and tuck in foam pieces with tweezers.

Tape card stock to the back of a forming cup for the larger flower.

Dry overnight then remove the foam.

Repeat for the smaller flowers with olive sterling pearl dust, one medium and two small petals.



Here be Dragons!

To complete the whole project YOU WILL NEED



Elaine Thomas

- Sponge cake round 20 x 7.5cm (8 x 3in)
- Cake drum round 25cm (10in)
- Cake board/card 20cm (8in)
- Buttercream 250g (8oz)
- Sugarpaste - light green 500g (1lb), light orange 30g (1oz), light blue 30g (1oz)
- Modelling paste - green 125g (4oz), white, black, orange, 15g (½oz)

- Royal icing 30g (1oz)
- Paste colour - rose (Wilton)
- Paste colour - melon, autumn leaf, party green, liquorice black, tangerine (Sugarflair)
- Dusting powder - yellow, spring green, black, pink, orange
- Castle stencil (JEM)
- Spreader
- Small drinking straw
- Star nozzle
- Kitchen roll
- Sugar glue
- Icing sugar
- Knives: bread, palette, craft
- Smoothers
- Rolling pin large, small
- Dust brushes medium, small
- Glue brush
- Bone tool
- Veining tool
- Ribbon gold 85cm (33in)
- Double-sided sticky tape
- Scissors
- Template



As featured in May 2012 issue of
Cake Craft & Decoration

If you want to complete the whole project,
you can buy your copy now in digital
format at subscribeme.to/cake-craft





1 Carve a small wedge of the cake into a teardrop and cover in buttercream.



2 Add two curved sausages of light orange sugarpaste across the widest part of the cake to create sockets for the eyes.

Roll two flattened balls for the cheeks and teardrops for the nose and neck.



3 Cover the dragon's head with light orange sugarpaste, gently push it around the padding to bring out the detail.

Trim away the excess paste.

Fold the edge under the cake and score a mouth with a veiner.



4 With light orange sugarpaste, flatten two 1.5cm (½in) ovals and stick into the eye sockets.

Use black modelling paste to roll two tapered sausages 2.5cm (1in) long and stick below the eyes for eyelashes.

Use a bone tool to press in two nostrils.



5 With orange modelling paste roll seven pea sized balls.

Place five around the head, one on the forehead and one above the nose.

Indent the balls with the ball tool and frame them with small tapered sausages.

Roll small teardrops and balls for the dragon's cheeks.



6 Make scales with light orange sugarpaste, rolling several small balls.

Flatten and randomly stick around the head.

With a drinking straw press the pointed end into the paste to leave an oval impression.



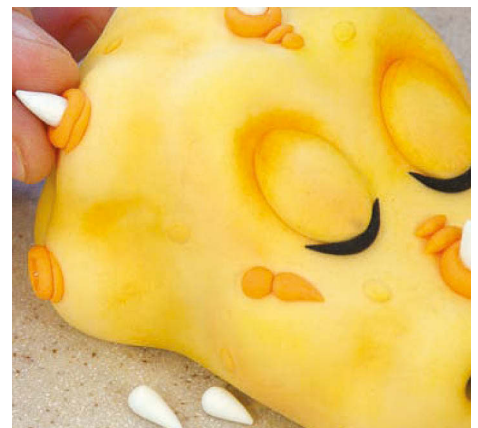
7 With dusting powders dust around the head with yellow, the nostrils with black and the cheeks with pink.

Paint the mouth with tangerine paste colour mixed with a drop of water.



Top Tip

If you would like to give your dragon's skin a little more texture, place a small droplet of water on it, wait a few minutes and then wipe away with kitchen roll, to leave a welt in the sugarpaste.



8 With white modelling paste roll seven teardrops 1cm (¾in) long.

Glue the round base of the teardrops into the indents made in the orange bases earlier.

Bend the tips back and give them a light dusting of yellow.

Catch of the Day!



Jane Barraclough

To complete the whole project YOU WILL NEED

- Round cakes of 10, 15, 20cm (4, 6, 8in)
- Marshmallow cereal bars x 2
- Cake drum 30cm (12in)
- Lustre dust - pearl white, frosty holly (Sugarflair)
- Liquid black colour
- Strip cutters
- Basketweave embosser (Patchwork Cutters)
- Rolling pins
- New clean scourer
- Craft knife
- Celpins (CelCakes)
- Small square cutters
- Cutting wheel (PME)
- Stitch tool
- Ball/shell tool (JEM)
- Dresden tool (JEM)
- Small scissors
- Scriber
- Piping nozzle
- Pliers/tweezers
- Metallic silver wire
- Wire 22 gauge
- Floral tape - black, green, white
- Clay gun
- Spaghetti or sugar sticks for support
- Cool boiled water or sugar glue
- Brushes
- Alcohol
- Ribbon to finish board

Renshaw Professional Ready to Roll Icing:

- Pastel green 450g (1lb)
- White 100g (4oz) for the board
- White 50g (2oz) for models
- Lincoln green 100g (4oz)
- Teddy bear brown 100g (4oz)
- Grey 70g (3oz)
- Bottle green 70g (3oz)
- Chocolate brown 70g (3oz)
- Flesh 70g (3oz)
- Red 50g (2oz)
- Baby blue 50g (2oz) for the model
- Baby blue 50g (2oz) for the board
- Atlantic blue 70g (3oz)
- Small amount of black

Top Tips

Change the hairstyle to make this work for either a man or a woman

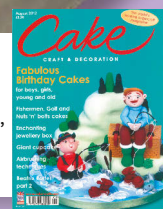
The fisherman can either sit on the basket or on the riverbank

Remove the wire glasses etc before eating the model



As featured in August 2012 issue of
Cake Craft & Decoration

If you want to complete the whole project,
you can buy your copy now in digital
format at subscribeme.to/cake-craft





1 Roll a 25g sausage of Lincoln green and cut in half.

Roll your finger around the middle, bend it over and pinch a heel.

Mark around the sole and top with the cutting wheel.



2 Flatten 2 x 3g white balls and mark up the sides with a stitch tool.

Press into it with the ball tool and stick onto the wellies.

Stick to the front of the basket.



3 Brush glue or water into the socks, roll a 35g brown sausage and fold in half.

Sit each leg into the socks then sit the folded end onto the basket.

Mark seams and creases with a stitch tool and a dresden tool.



4 Mark with a scourer and mark around the bottom with a cutting wheel.

Make the neck in the same way as for the socks with 3g of blue.

Cut a 10g blue sausage in half and roll around the middle to shape. Open the cut end with a celpin.

Texture with a scourer and bend, then stick to the shoulders and bring round to the front of the body.



5 Stick a small flesh ball into the neck and insert a support through the body into the basket.

Sit a 25g flesh ball onto the support and mark a smile with a piping nozzle.

Open the mouth and mark the nose, eyes and ends of the smile with a celpin.



6 Add the nose and a ball of white into the eyes and stick a small ball of black on top for the pupils.

Outline with black liquid colour and highlight with pearl white and alcohol.

Stick a small white sausage into the mouth.

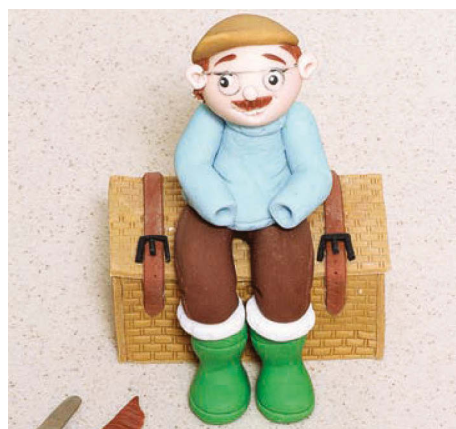


7 Cut a length of wire about 10cm (4in) long and wrap around a celpin or paintbrush handle.

Repeat to make a second circle.

Bend the ends to make the arms and bend slightly so it will curve around the head.

Push the ends into the head.



8 Stick 2 small brown tapered sausages over the eyes and make a moustache in same way.

Flatten a 5g teddy bear brown ball, pin one edge into a flat cone shape, hollow out with a ball tool and stick onto the head.



9 Cut hands from 2 flattened flesh cones as shown and mark the knuckles and nails with a craft knife and piping nozzle, then stick into the sleeves.

The wonderful world of Beatrix Potter

To complete the whole project YOU WILL NEED

- Covered cake elongated octagonal 292 x 203mm (11½ x 8in)
- Covered cake drum (homemade) elongated octagonal 495 x 406mm (19½ x 16in)
- Modelling paste
- Flower paste – white & small piece of red
- Paste food colours - spruce green, gooseberry, dark brown, autumn leaf, baby blue, pink, claret, liquorice, ruby, melon, egg yellow (Sugarflair)
- Paste food colour - wisteria (SK)
- Dust colours - foilage, forest green, red, super white (Sugarflair)
- Circle cutters 1.4, 2.3, 7.6cm (½, 7/8, 3in)
- Veiner leaf nasturtium (optional)
- Sponge food grade
- Dry spaghetti
- Confectioners glaze
- Wire white 28g
- White cotton
- Piping nozzles 2, 16 (PME)
- Rose petal cutter small
- Florist tape green
- Palette knife
- Paintbrushes
- Alcohol clear
- Edible glue
- Scriber
- Cocktail sticks
- Dishcloth woven new
- Scissors
- Sponge pad
- Lolly stick half
- Sugar gun
- Knife small sharp
- Ruler
- Ball tool
- Dresden tool
- Celstick (CelCakes)
- Bone tool
- Cutting wheel (PME)
- Non-stick board
- Small non-stick rolling pin
- White vegetable fat
- Cornflour



Jayne Hood was the winner of our Cake Craft & Decoration Beatrix Potter competition with this delightful design.

Janet Webb brought it to life for her.



As featured in July and August 2012
issues of Cake Craft & Decoration

If you want to complete the whole project,
you can buy your copy now in digital
format at subscribeme.to/cake-craft

Copyright: © Frederick Warne & Co, 2011

© Frederick Warne & Co. is the owner of all rights, copyrights and trademarks in the Beatrix Potter character names and illustrations. Please note that this cake and any of the characters can only be made for your own use and not for any commercial purpose.

Tom Kitten



1 Roll a white modelling paste 20g ($\frac{3}{4}$ oz) ball into an oval.

Flatten slightly and level bottom edge.

Mark the jacket line about a third down with a dresden tool and cut the bottom third section in two for the trousers.

Smooth the cut area.

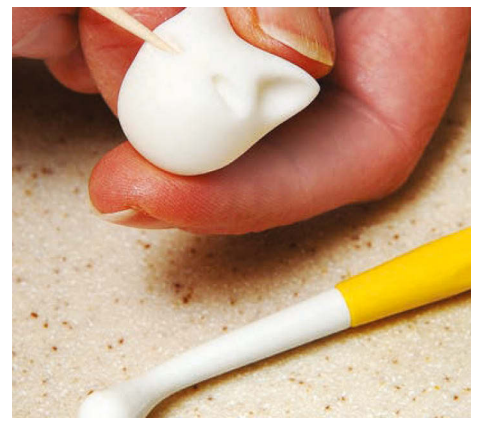


2 Hollow the trouser bottoms slightly to encourage a round shape.

Mark the crease lines for the clothing.

Make a hole in the back of the figure just above the cut ready for the tail.

Insert a cocktail stick in the top of the body and leave to dry laid down on sponge.



3 Roll a 5g ($\frac{1}{4}$ oz) ball, pinch out ears and hollow with a bone tool.

Push out the nose area and impress ovals for eyes.

Mark in the nose with a small knife and use a piping tube to mark cheeks and mouth.

Ease out a small neck and scribe fur. Dry on cocktail stick.



4 Roll two cones and slightly squash the wide end.

Mark in four toes and attach under the trousers.

Roll a sausage from flower paste (pointed at both ends), glue into the body and twist the tail down to rest on the ground.

Support in a standing position until dry.



5 Roll two small cones and mark in five fingers. Keep these covered.

Roll two pointed cones just under 2.5cm (1in) long for the sleeves.

Bend at the elbow, mark the crease lines and hollow out the narrow end.

Insert the paws then attach to the body and support if necessary.



6 Lightly paint the feet, paws, tail and head brown but leave the nose and neck areas white.

Add darker lines and mark the muzzle and mouth with dark brown lines.

Add a pink nose, green paste eyes and paint the pupils black.

Paint the body blue with a touch of pink, leaving some white showing through.

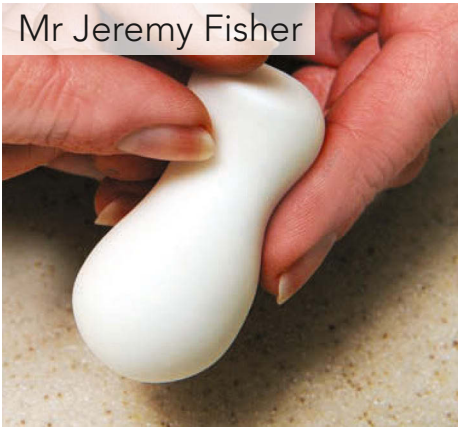


7 Make a white 2.3cm ($\frac{7}{8}$ in) circle, cut the front and frill then glue in position before adding the head, then roll a ball of lemon paste, pinch out around the edge to form a brim and hollow.

Neaten the brim with a circle cutter.

Trim the crown with pale blue strip, attach and add tiny buttons.

Mr Jeremy Fisher



1 Roll 25g (1oz) white modelling paste into a ball, then roll your finger across the ball to form a rounded head and body.

Pinch out the front of the head to shape the mouth area.

Mark in the mouth and hollow out the eye sockets. Indent down the centre of the head and mark the nostrils with a cocktail stick.



2 Redefine the neck area and push in slightly at the base of the body ready for the back legs.

Leave to dry laid down on a sponge.

Paint the head with autumn leaf and over-paint with dark brown lines.

Paint inside the mouth with pale pink and add the eyes.



3 Cut the cravat from white modelling paste, gather the top edge and glue in position.

Colour paste light ruby for the waistcoat and cut out.

Secure around the body tucking underneath.

Add 3 buttons and paint on a pattern using ruby paste colour.

The Tailor of Gloucester

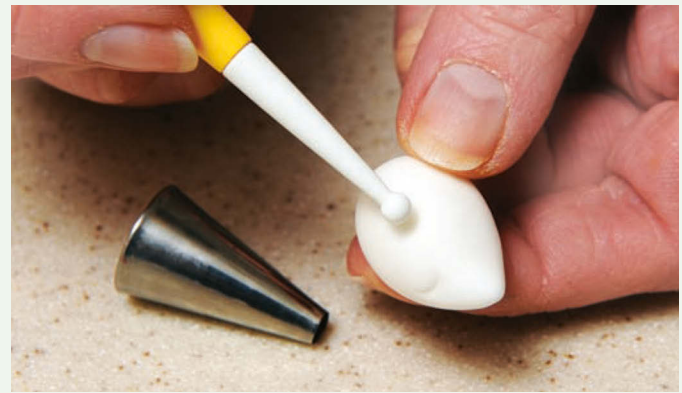


1 Mould 20g (¾oz) white modelling paste into a gentle cone and bend over the narrow end slightly.

Mark in the back legs, indent the feet with a dresden tool and scribe the fur.

Insert a cocktail stick in the top and leave to dry.

Make the feet in paprika and attach under the body.



2 Roll a 5g (¼oz) ball into a short cone.

Mark in the cheeks, nose and mouth and an indent for the eyes.

Roll two teardrops and flatten, then pinch the base and insert into ear holes.

Place on a cocktail stick and scribe the fur.

Add tiny black eyes, and a pink nose and attach the head.



3 Make hands from paprika flower paste.

Roll two white 2cm (¾in) long cones for the arms.

Hollow out the narrow end and insert the hand, attaching to the body.

Support until firm.

Leave the chest area white and paint fur with diluted autumn leaf, dark brown and black paste colours.

Leave the inside of the ears pale.



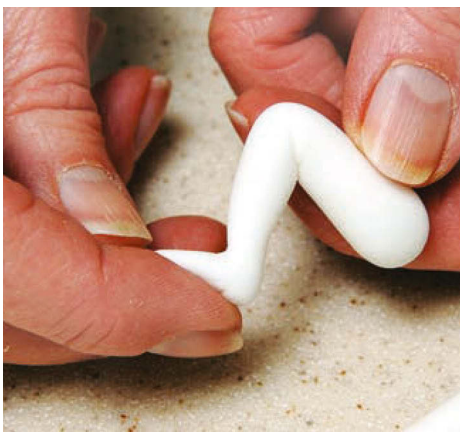
4 Roll a tapered tail from white flower paste and fix under the body.

Paint lightly with diluted dark brown paste colour.

Glue the needle into the right hand.

Roll a long thin sausage from claret coloured flower paste for thread with a smoother.

Attach in position when placing the model on the board.



4 Roll two white 5.5cm (2in) cones. 1cm (½in) up from the point, indent for the ankle and flatten for the shoe.

Bend up the shoe and mark crisscross lines for soles. Indent creases at the knee and bend the leg before attaching to the body.

Support in position.

Paint the legs to match the head and paint the shoes black.



5 Colour modelling paste ruby with a touch of spruce green for the under-jacket.

As only a little shows cut out two strips 5mm (¼in) wide and secure to the front of the body on each side.

Colour paste light grey and cut out the jacket.

Attach leaving a little under-jacket showing.



6 Roll two white cones, gently flatten the wide ends and cut four fingers. Keep these covered.

Roll two light grey cones, hollow out the point and insert the hands.

Mark in the elbow, shape and attach to the body. When dry paint the hands.

Mr Fox



1 Roll 15g (½oz) white modelling paste into a cone.

Curve the back slightly and push dry spaghetti all the way through the body.

Push in lightly at the base for the legs to fit and make a hole in the back of the cone ready for the tail.

Leave to dry.



2 Roll 6g (¼oz) into a cone and indent the sides with a dresden tool for the snout.

Mark a mouth line, indent oval eyes and mark in the eyebrows.

For the ears, make two holes in the top of the head.

Squash two teardrops flat, pinch the narrow end and secure into holes, then add texture.



3 Colour modelling paste spruce green and wrap a 2.5cm (1in) deep strip around the base of the body for the trousers.

Re-mark the tail hole.

Attach the head to the body and glue into the tree stump.

Cut out a white cravat, gather the top edge and attach.

Cut out and attach the waistcoat.

Add buttons and paint with chestnut brown.



4 Roll two 2cm (¾in) cones, indent and bend the narrow end for the ankle.

Shape the foot and cut 4 toes.

Roll two 5.5cm (2in) tapered green cones.

Shape a knee, hollow out the bottom end and insert the foot. Mark creases with a dresden tool.

Attach to the body and glue to the stump.



5 Roll a double-ended, pointed sausage, texture and attach into the back of the body. Bring the tail round to the front.

Paint fur on the head, feet and tail with diluted dark brown, chestnut and black paste colours.

Add a black nose and eyes and when dry add highlights and glaze.

Make the jacket from green paste and cut an opening for the tail.

Attach to the model, add buttons and flaps for pockets.

Roll two white cones for the paws, shape and cut the fingers.

Roll two 3cm (1¼in) cones, shape and insert the paws. Attach to the body.

Ahoy There Mateys!

Lisa Slatter



To complete the whole project YOU WILL NEED

- Sugarpaste white 2.5kg
- Square cake drum 38cm (15in)
- Large rolling pin
- Small rolling pin
- Smoother polisher
- Crimper serrated closed wavy line 1cm (½in)
- Edible lustre spray black, gold
- Glitter flakes - black, red, blue, green, white
- Edible glaze spray
- Spray gun attachment

- Round cake 15cm (6in)
- Paste food colour - creamy peach, red, green, sky blue, lemon yellow, brown, black
- Baking cases - blue polka dots, party fun, green polka dots, red polka dots
- Cupcake baking tin
- Cupcakes x 12
- Dusting powder pink
- Selection of paintbrushes
- Piping tube 2110 (1M)
- Piping tube ST18
- Featherweight bag 40.5cm (16in)

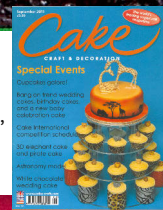
- Bulbous cone tool
- Ball tool
- Flower/leaf veining too
- Craft knife
- Mini cutting wheel
- Decorators icing white
- Round and wavy edged cutters (full set)
- Oval/fluted oval cutter large
- Pirate flags (from baking case and flags set)
- Royal icing tiny amount
- Sugar pearls blue



Photography: Clark Smith-Stanley

As featured in September 2011 issue of
Cake Craft & Decoration

If you want to complete the whole project,
you can buy your copy now in digital
format at subscribeme.to/cake-craft

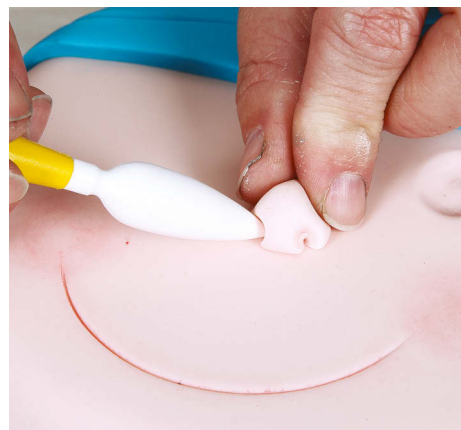




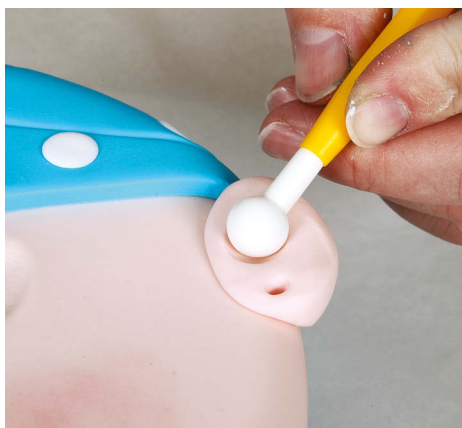
1 Roll out a sky blue coloured sugarpaste and cut a straight edge to one side with a mini cutting wheel.
Moisten the cake surface with water.
Lay the icing on top with the cut edge to the front.
Smooth into place and trim flush to the base.



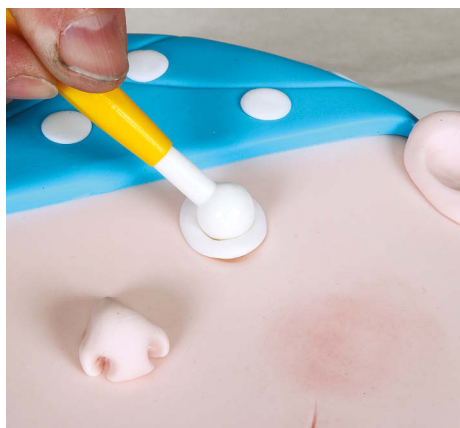
2 Cut out polka dots from white sugarpaste with the end of a No. 18 piping tube.
Stick the polka dots onto the surface of the hat.
Emboss a few crease lines across the surface of the icing with a flower/leaf veining tool.



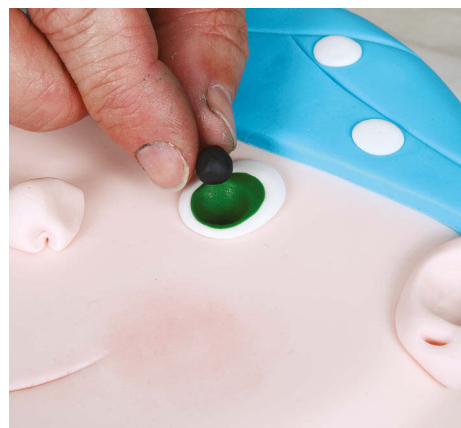
3 Dust cheeks and lips with pink petal dust, then take a marble sized ball of creamy peach sugarpaste and stick over the nose indent.
Pinch the top surface vertically then push a bulbous cone tool into the end on either side to make the nostrils.



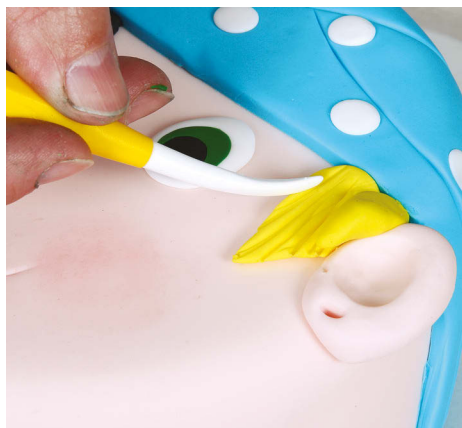
4 To make the ears, take a marble sized ball of creamy peach sugarpaste and cut it in half.
Re-shape each half into two oval shapes then stick one on either side of the head.
Indent the centre of the ear and the ear lobe with a ball tool.



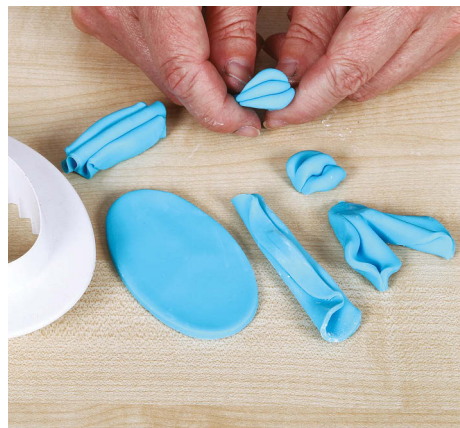
5 To make the eyes, roll a small ball of white sugarpaste and drop into the eye socket.
With fingers, push and smooth the icing in place, filling the whole embossed area.
Push the large end of a ball tool into the white area to make another indentation.



6 Fill the indentation made in the white sugarpaste with a little green icing, smooth into place as before.
Make another indentation in the green icing, with the small end of a ball tool.
Fill this with black sugarpaste and smooth into place as before.



7 Make an eye patch from black sugarpaste and stick to the face just beneath the brim of the hat with water.
To create the hair, roll small teardrop shaped pieces of yellow sugarpaste and stick in place around the ears and at the base of the hat.
Pull a flower/leaf veining tool across the surface to texture and blend the pieces together.



8 From sky blue sugarpaste cut two ovals and to create the tails, concertina the first oval, bend in half and pinch the fold together.
For the knot, concertina the second oval, again bend in half, but this time pinch the raw edges together underneath and trim away the excess.
Stick to the hat.



9 To make the earrings, cut two circles from yellow sugarpaste with a smaller circle cut from the centre of each.
Cut a square out of one side with a craft knife and attach to the base of each ear and paint gold.
Use a very fine paintbrush to paint around the edge of the eye and the eyebrow, in dark brown.
Add small dots to the chin for stubble.

Daisy, Daisy...



To complete the whole project YOU WILL NEED



Carol Haycox

- Round cake 20cm (8in)
- Round drum board 28cm (11in)
- Sugarpaste white 1.5k (3½lb)
- Flower paste
- CMC powder
- Paste colour - gooseberry green, Christmas green, lilac, autumn leaf, yellow, pink
- Edible glue

- Dust colour - white satin, yellow
- Large dusting brush
- Small round brush
- Mini palette knife
- Wire green 26 gauge
- Bone tool *
- Knife and scribe tool *
- Ball tool *
- Multi-ribbon wheel *
- Firm foam former *
- Daisy cutters (set of three) *
- Mini jasmine calyx cutter *
- Bead cutter two (4mm) *
- Daisy chain cutter *
- Lettering script tappitt *
- Geometric set *
- Spaghetti



* www.fmmsugarcraft.com

Photography: Clark Smith-Stanley

As featured in July 2012 issue of
Cake Craft & Decoration

If you want to complete the whole project,
you can buy your copy now in digital
format at subscribeme.to/cake-craft





1 To make the daisies take a tiny ball of yellow flower paste and place onto 26g wire. Secure with edible glue and then flatten the top slightly. Place aside and allow to dry.



2 Roll a piece of white flower paste and use the largest daisy cutter to cut out two daisies. Place on the firm foam former and use the flute and vein tool to indent each petal from the top to the centre.



3 Blob a little glue in the middle of the daisy. Take the yellow centre, thread the wire through the middle and secure to the centre.



4 Roll a piece of green flower paste, cut out a jasmine calyx, and thread the wire through the centre. Secure the calyx to the underside of the daisy with edible glue, leave to dry.



5 Roll out a strip of white modelling paste, and use the straight daisy chain cutter to cut out the chain. Separate them with a craft knife.

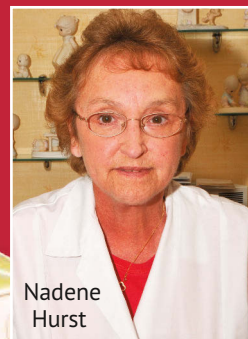


6 Dust the centres with yellow dust, and the outer petals with the white satin dust. Place each daisy randomly around the side of the cake and secure with edible glue.



Decorating with Style

To complete the whole project YOU WILL NEED



Nadene
Hurst

- Cake round 18cm (7in)
- Marzipan 750g (1½lb)
- Cake boards round 25cm (10in) x 2
- Cake card round 18cm (7in)
- Royal icing 1kg (2lb)
- Colours liquid - peach, orange, brown, green
- Piping tube No. 1, 2
- Cranked palette knife
- Stencil card



Top Tip

Runouts: Run-out icing should resemble thick pouring cream. Place in a piping bag without a tube, and cut a tiny hole in the end.

Do not beat the run-out mixture as this will incorporate air and result in air bubbles in the run-out.

If you cut only a small hole in the piping bag, about the size of a No.2 tube, any air bubbles will pop as they are forced out.

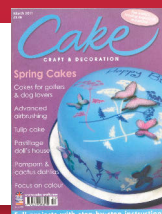
An electric oven turned down to the lowest heat, about 80°C serves well as a drying cabinet and eliminates the need for placing under direct heat first. You may need to leave the oven door open slightly.

Always use freshly beaten icing for run-outs or they may not dry successfully.

Stencils: The stencil can be washed after use and saved for another time. Place a weight on top of it whilst drying to keep it flat.

As featured in March 2011 issue of
Cake Craft & Decoration

If you want to complete the whole project, you can buy your copy now in digital format at
subscribeme.to/cake-craft



Runouts



1 Place the pattern under run-out film and outline with a No.1 tube, use the same colour as the cake coating.

Prepare the run-out mixture by adding water and stirring thoroughly.

You will need one large flower and fourteen separate leaves.



2 Fill each section in the relevant colour, but where two sections meet, allow one to skin over under direct heat before filling in the next one.

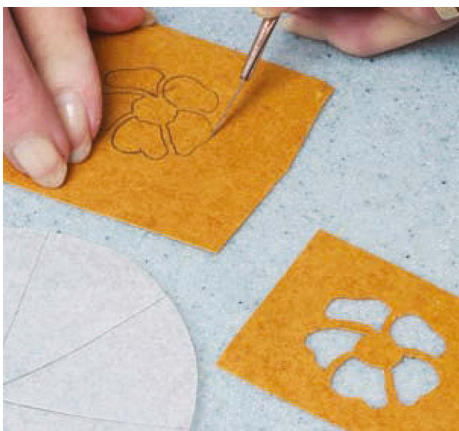


3 Place the runouts under direct heat, such as a reading lamp, to create a shine.

Leave to dry in a warm place overnight.

Release them from the film by sliding a thin, long bladed palette knife underneath.

Stencils



1 Make a template by folding an 11cm (4½in) circle of paper into eight sections.

Place on top of the cake.

Make a stencil with oiled stencil card.

Trace the design and cut out the sections with a scalpel.



2 Opposite six of the dividing lines stencil a flower, positioning the stencil on the edge of the cake.

Paddle a small amount of full peak icing and, with a cranked palette knife, spread it thinly across the stencil.

Use one sweep across for the best result.



3 Carefully lift the stencil away; hold it firmly at one end.

Pipe tiny green bulbs in the centre of each flower.

Finishing



1 Divide the board into eight using a 20cm (8in) circle.

Attach a run-out leaf between each flower.



2 Attach leaves between the stenciled flowers that overhang the edge of the cake.

Finish with a matching ribbon round the edge of the board.



3 Attach the large flower to the top of the cake in the space provided.

Life in the Fast Lane

To complete the whole project YOU WILL NEED



Dawn Butler

- Round drum boards 40 & 45cm (16 & 18in)
- 4 rectangle thin cake cards 30 x 40cm (12 x 16in)
- Square sponge cake 1 double layer 30cm (12in)
- Chocolate ganache 700g (1lb 8oz)
- Sugarpaste 2.5kg (5lb 8oz) white (or coloured sugarpaste if you are not using an airbrush)
- Sugarpaste black 10g (Renshaw)
- Flower paste 500g (1lb)
- Airbrush colour/paint red (Dinkydoodle)
- Airbrush colour/paint black (Dinkydoodle)
- Metallic edible paint silver (Rainbow Dust)
- Edible varnish clear shell and shine spray (Dinkydoodle)
- Spaghetti strands
- Mould making silicone 200g (Silicone Plastique)
- Large rolling pin
- Airbrush optional (Dinkydoodle)
- Dresden tool
- Ball tool
- Good quality paintbrushes
- Sharp knife
- Cocktail sticks
- Scissors or craft knife
- Toy car wheel to make a mould from

Top Tip

An airbrush will save you lots of time and money when decorating cakes. You don't need to be an expert to start using it and with very little practice you will be able to achieve good results.



Photography: Clark Smith-Stanley

As featured in June 2013 issue of
Cake Craft & Decoration

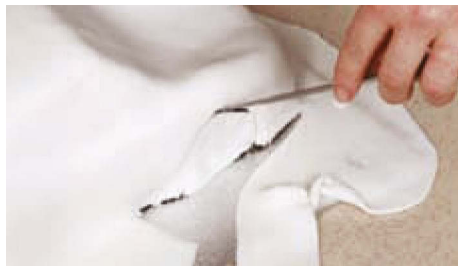
If you want to complete the whole project,
you can buy your copy now in digital
format at subscribeme.to/cake-craft





1 Roll out the white sugarpaste (or red if you are not using an airbrush) to a thickness of a £1 coin and large enough to cover the cake.

Once covered, smooth the surface using your fingers and palms of your hands, paying particular attention to the defined shapes from the ganache.



2 Trim the sugarpaste and cut around the wheel arches.

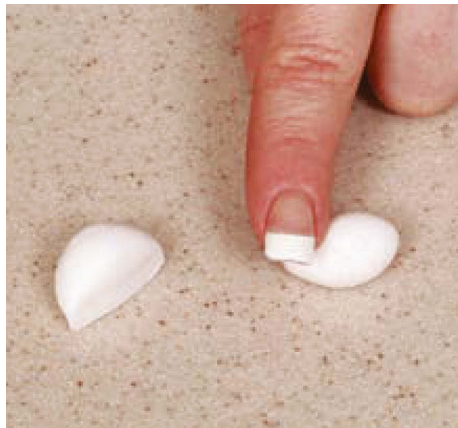


Use a dresden tool to mark out the body panels of the car (wings, doors, bonnet) mark out the windscreen, side and rear windows.



3 Paint your cake in your chosen colour, a racy red or British Racing Green.

The best way to ensure a good even cover is to use a turntable when airbrushing and apply several thin even coats.



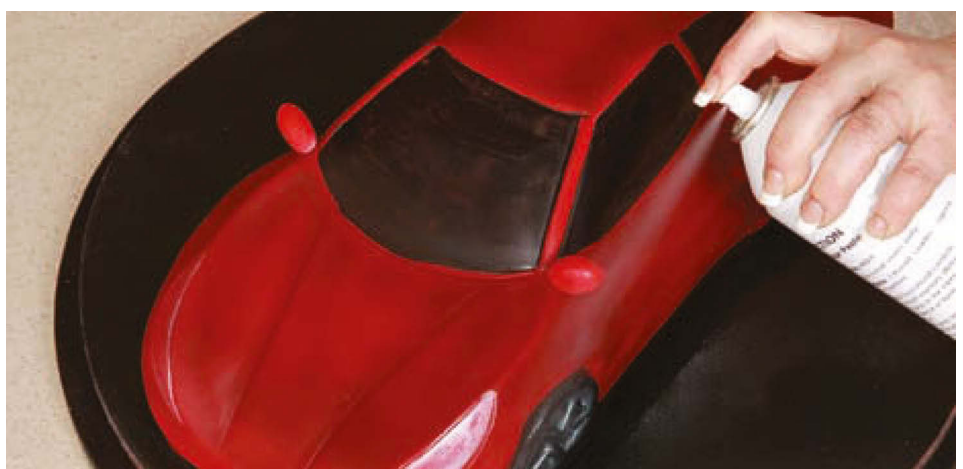
4 To make the wing mirrors, take a marble sized ball of sugarpaste and cut it in half.

Shape into a teardrop shape (leave the flat cut edge untouched).



5 Place onto a piece of spaghetti, and spray to match the car.

Make holes for the wing mirrors and once they are dry add them to the car.



6 Once you've finished spraying the cake it can take pride of place on the covered board.

Add the finishing touches such as painting the windows with black airbrush paint and edible silver paint.

Add details such as the headlights.

Spray with edible varnish spray.

It is essential to do this in several light layers to avoid the varnish running or dripping.

Whilst the varnish is wet carefully attach the exhausts to the rear of the car using the wet varnish as a glue.

Perfectly Wonky



Rosalind Miller



As featured in
January 2013 issue of
Cake Craft & Decoration

If you want to complete the
whole project, you can buy your
copy now in digital format at
subscribeme.to/cake-craft



Photography: Clark Smith-Stanley

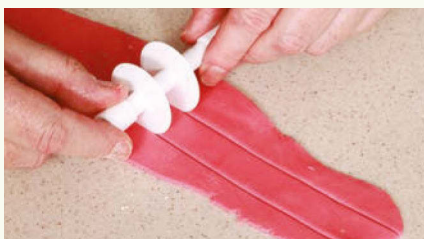
To complete the whole project YOU WILL NEED

- 2 x chocolate sponge cakes 15, 20, 25cm (6, 8, 10in) each 5cm (2in) deep
- Round cake drum 30cm (12in)
- Round cake boards 13, 18, 23cm (5, 7, 9in)
- Buttercream 1kg (2lb 4oz)
- Sugarpaste white 3kg (6lb 8oz)
- Marzipan 1kg (2lb 4oz)
- Flower paste
- Tylose powder
- Paste food colour - claret, gooseberry, melon (Sugarflair)
- Ribbon pink 16mm deep x 2m long
- Firm foam pad
- Ball tool *
- Knife and scriber tool *
- Bead cutter 9mm *
- Multi ribbon tool *
- Five petal rose cutter 65mm *
- Five petal rose cutter 75mm *
- Five petal rose cutter 90mm *
- Smoothers *
- Geometric cutter set *
- Small nonstick rolling pin
- Glue brush
- Edible glue

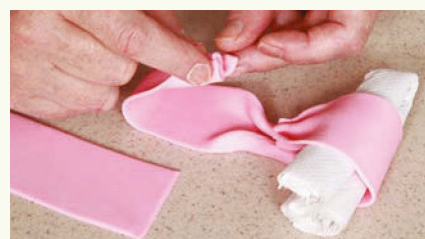


* www.fmmsugarcraft.com

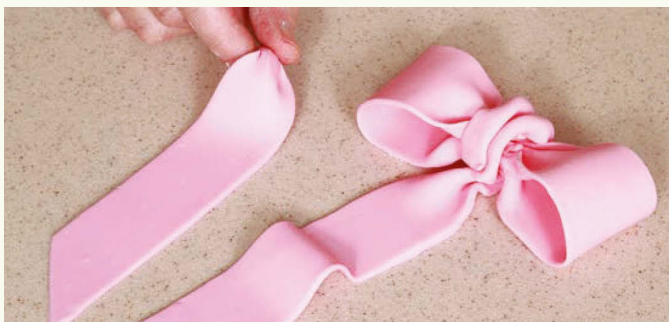
Ribbon



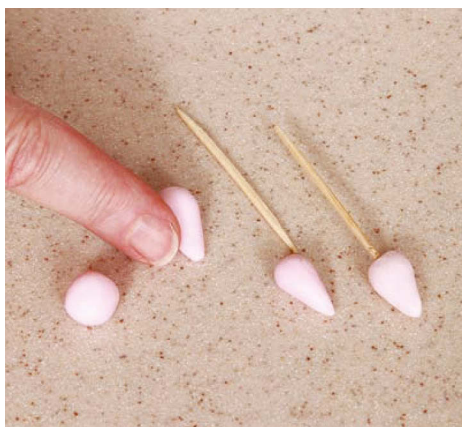
1 Use the multi-ribbon cutter to cut 1in wide stripes of each colour and attach to the cake tier with edible glue.



2 Cut a 2 x 6in strip of pale pink, pinch one end and glue in the centre.
Insert rolled up kitchen towel to keep the shape.



3 When the bow has dried, cut out the tails with the multi-ribbon cutter, pinch the top ends and glue to the underside of the bow and attach to the cake.



1 Make 3 modelling paste rose centre cones and insert a cocktail stick into each.



2 Cut three 50mm 5 petal shapes in dark pink, then, in a slightly lighter pink cut three 75mm 5 petal shapes. Finally, in an even lighter shade cut three 90mm 5 petal shapes.



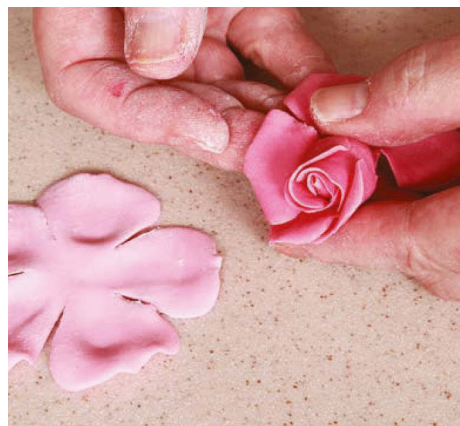
3 Place the petals on a firm foam pad and thin the edges with a ball tool.

Turn the shape over and cup the petals by drawing the ball tool towards the centre of the shape from the tip of each petal.



4 On the smallest shape, glue 2 alternate petals all over.

Glue the remaining three halfway up each side of the petal.



5 Hold the shape in your hand and thread the cocktail stick through the centre and between your fingers.

Wrap the first 'glued all over' petal right around the cone.



6 Wrap the second 'glued all over' petal around the first petal.

Make sure the top of the cone is covered.

Thread the cocktail stick through the centre and bring each petal up to overlap the next petal.

Manipulate the top edges of the petals to add some life to the roses.



*The Real Beauty
Is On The
Inside*



23 Colours To Choose From! Two pens are better than one!

With two different sized nibs, one at either end of the pen, it's an ideal solution for both thick line work and fine detail work!



VIBRANT
COLOURS

IMPROVED
FLOW

QUICK
DRYING
INK

DOUBLE
-SIDED
PEN



LIKE US, FOLLOW US!



NEW & IMPROVED RECIPE

Our Food Pens now contain a new recipe that has produced an ink with improved flow properties and has generally increased the vibrancy of the colour. The end result is your cake decorating creations will be even more impressive, with cleaner, more accurate lines and patterns. The best just got better!

Perfect for Cakes, Cookies, Sugar Flowers & More