

# Party CAKES & Bakes

# 87

Cakes to  
CELEBRATE

**EASY**

Dessert Table ideas



**YOU CAN MAKE**

**BETSY BLOSSOM**

Simple step-by-step inside

**BRIMMING WITH FONDANT FUN AND GORGEOUS SUMMER RECIPES...**



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# LET'S PARTY!

Welcome to Party Cakes & Bakes, a summer celebration of delicious and incredible cake designs!



"Don't you just love these darling teacups and saucers for hand painting floral inspiration?"

## Inspire...

Our inspiration chapters cater for all your party cake needs this summer from baby cakes and sugar characters to floral, sweet fantasy and jaw dropping edible art.

We have compiled this guide as a planning resource for your novelty cakes and competition pieces this summer. You can recreate the looks within our mood boards or develop ideas, adding your own style.

## Bake...

We have a gorgeous selection of summer recipes for you to enjoy, from non-cook dessert ideas through to retro children's party cakes. We have shopping essentials, giveaways, news and competition updates so put the kettle on and enjoy this season's selection of fun fondant!

## Decorate...

Recreate, step-by-step, beautiful Betsy Blossom on our front cover and adapt her colouring and clothes for a unique celebration cake for any little girl.

For your chance to feature within these pages, email me with your cake images, questions and stories...

*Zeeanne* x



Inspire. Bake. Decorate.

# Contents

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**PARTY CAKE PEOPLE**

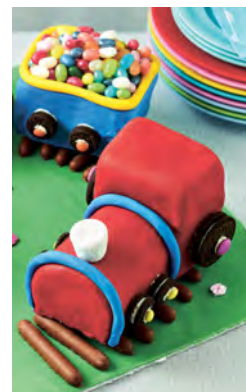
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decoration techniques and  
master designs for all party  
occasions? Want delicious  
recipes too so that your cakes  
taste as good as they look?  
Then consider subscribing  
with an incredible offer to Cake  
Decoration & Sugarcraft before  
they hit the shops.

# Baker's Dozen

Our roundup of exciting baking news, caketastic products and delicious giveaways...put the kettle on!

## SWEET LINE-UP...



The Claire Clark Academy is now open for students, professionals and enthusiastic home bakers with part day, one day, evening and weekend courses. Exciting areas of tuition include: chocolate, sugar work, bread, pastry work, modern desserts, classic desserts, plating desserts and more... Specific times of day will be focused on, such as the ever popular afternoon tea and the constantly growing trend for baking real bread. The doors will open to the first intake of college students in September 2017.

Claire has joined forces with her long term colleague, Andrea Ruff who will be teaching the full-time students with regular input from Claire. For us homebakers and cakers, they have also recruited the skills, expertise and shared passion of other celebrated chefs; Will Torrent, Barry Johnson, Mark Tilling, William Curley, Graham Horigold, Samantha Rain, Helen Vass, Matt Owens, Makiko Searle, Benoit Blin, Juliet Sear, Mike Zietek, Liam Grimes and the military team from BBC2 Crème de la Crème, Joanne Todd, Michelle Gillot, Ann Brown, James Campbell, Nelson Barros and Brooksy. These acclaimed chefs, will all be making appearances - to deliver specific workshops both to the students and across the public and professional programme. We can't get our names down quick enough!

Check out <http://www.mkcollege.ac.uk/subjects-we-offer/hospitality-and-catering/claire-clark-academy> for course listings and workshop details.



## GORGEOUS GIVEAWAYS...

We have 3 sets Renshaw Ready To Roll sugarpaste 250g in popular summer colours: Lincoln Green, Yellow and Bottle Green. Perfect for garden themed cakes!



### Models own...

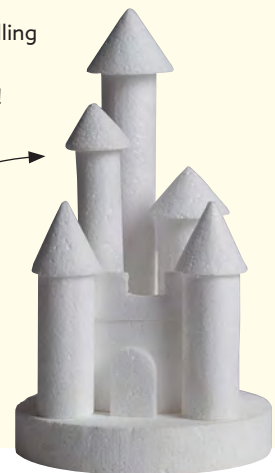
This is a great paste that doesn't dry out too quickly and can be rolled fine for flowers as well as model characters.

We have 10 packs of Renshaw White Flower & Modelling Paste 250g for you to sample!



### Castle cake that'll keep..

Do you make dummy cakes for display? We have a fabulous castle dummy from industry experts, Dummies Direct for one lucky reader to win.



## Bakers covet...

Apron's are a functional item essential for baking and decorating cakes to protect your clothes...but that doesn't mean they can't be fabulous! We are desperate for one of these ruffled retro half aprons to add a little wiggle glamour to our kitchen exploits. Called Tilly and just £15.00 the company also makes full and pvc pinnies with plenty of patterns to choose from.

Visit [www.raggedrose.com](http://www.raggedrose.com)



## PRESERVING BEAUTY...

Love naked cakes and prefer to decorate with buttercream or ganache? These sugared flowers look incredible on plain buttercream, coloured frostings and chocolate. Simply clean edible flowers grown for eating without pesticides, with a clean brush. Apply a thin layer of fresh egg white before dusting with fine white caster sugar then leave to set firm. Adorn cupcakes with single blooms or enrobe tall cakes after applying a drip effect with your candied petals mixed with freeze dried berries, meringue kisses and flashes of edible gold leaf



## Let a professional design your dream cake...

Every wanted to create a cake design but not known how to start? We want to create tutorials that you want to make, so send us your design sketches labelled with materials you want included and we will choose our top three to feature across the Cake Decoration & Sugarcraft and Cake Craft Guides, as made by our team of talented contributors. No idea is too big, too small, too simple or too fiddly...we want to see your cake dreams and make them come true!

Send your designs to us on Facebook, Twitter and to our editor by email [leeanne.cooper@warnersgroup.co.uk](mailto:leeanne.cooper@warnersgroup.co.uk)



## Make your own...

You can create edible leaf from Magic Colours metallic colours. We love the freedom of this as you may want a metallic blue or rose pink for your cake and it is a very inexpensive way to create edible leaf. Simply smooth your chosen Magic Colours Metallic shade onto tin foil with the back of a spoon in a circular motion. Leave to dry then lightly crinkle the foil for the leaf to come away, ready to apply with tweezers.



## Festival fun...

Don't miss the incredible Foodies Festivals taking place up and down the country with awesome live demo's in the Cake & Desserts theatre, hosted by Cake Decoration & Sugarcraft regular, Charlotte White of Restoration Cake. Catch up with the cool food crowd with delicious music and a healthy dose of well-being added to the mix.

Check the website for dates [foodiesfestivals.com](http://foodiesfestivals.com)

## Essential new kit...

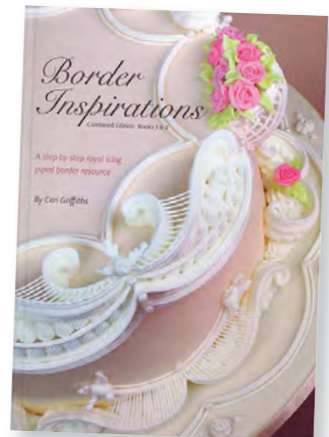
If you like FMM's Easiest Rose Ever, you will love their new Easiest Peony Ever! These cutters have been designed to make the easiest and quickest sugar peonies for cakes and cupcakes to give a romantic and sophisticated finish. **Perfect for summer celebrations and available from all good sugarcraft shops including [www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk) for £11.99**



## MUST READ...

International cake artist and tutor Ceri Griffiths makes royal icing accessible to beginners in step-by-step format in his new book, *Border Inspirations* - combined editions 1 & 2.

**Perfect your icing and piping skills, get your copy from [www.katysuedesigns.com](http://www.katysuedesigns.com) £14.99.**



## Rainbow drops

Add these meringue drops from [www.flowerandwhite.co.uk](http://www.flowerandwhite.co.uk) to all of your puds and drip cakes for a serious flavour and style boost. They are so delicious, it's hard not to eat them whilst decorating! Look out for the Rainbow Fruit for unicorn themes and White Chocolate and Raspberry to pimp your summer bakes! Ssssh, they make Pavlovas too, no one need know!



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**Offer ends 3rd August 2017.**



## Dear reader

Bring your cakes to life this month with **30 FREE** Edible Silk lustre dusts from Rainbow Dust.

Rainbow Dust Edible Silk is the simplest way to achieve a wonderfully lustrous and glamorous finish to icings and chocolate. Discover 30 bestselling colours that we have cherry picked just for you!

*Leeanne*

Leeanne Cooper, Editor



## Top Tip

Brush on your lustre dust once your sugarpaste is dry!



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*Includes: Iridescent Green Fusion, Iridescent Red Fusion, Metallic Dark Silver, Metallic Fire Cracker, Metallic Flame Frenzy, Metallic Ginger Glow, Metallic Gold Treasure, Metallic Light Silver, Metallic Moroccan Velvet, Metallic Sunny Savannah, Blush Pink, Pearl Crushed Pine, Pearl Pacific Blue, Pearl Peach Paradise, Pearl Vanilla Mist, Pearl White, Shimmer Blue, Shimmer Cappuccino, Shimmer Coffee, Shimmer Ivory, Shimmer Mocha, Shimmer Sapphire, Shimmer Silver, Starlight Atomic Tango, Starlight Blue Moon, Starlight Laser Lemon, Starlight Lunar Lilac, Starlight Pink Sky, Starlight Purple Planet, Starlight Sunglow*



# Betsy Blossom



**A fantastic dolly design, adapt Betsy's eye and hair colour or choice of outfit to suit your client and occasion.**



“ We experimented with the colour of Betsy's eyes and clothes on our front cover to illustrate how adaptable this design is. Please do send me pictures of your own Betsy Blossom. Ed x ”



Zoe Smith  
of Bluebird-Cakes

## How to:

### RKT recipe:

160g rice crispy cereal

200g white marshmallows

Heat the marshmallows in a microwave or bain-marie until melted then mix with rice crispy cereal.

### Edibles

**1 batch of RKT:** 60g for head 50g for body

**colour pastes:** chestnut, dark brown, liquorice, caramel/ivory, holly green for eyes, gooseberry and apple green (Sugarflair)

edible glue (SK)

**dust colours:** snow drift to highlight eyes, black magic for shading around eyes, rose for the cheeks (Rainbow Dust)

**edible tint:** brown for around eyes and in hair (Sugarflair)

**colour dust:** ash brown around the eyes (PME)

### Equipment

Dresden tool

food safe paintbrush

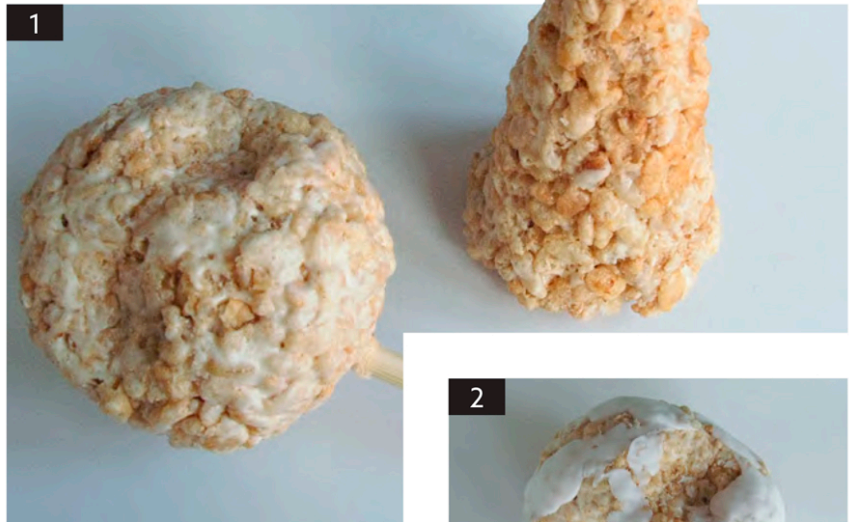
3.5cm circle cutter

4.5cm circle cutter

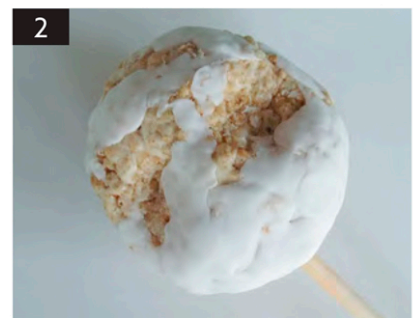
fine Celstick

bow mould (Frances McNaughton)

crochet border and knitted detail moulds (Karen Davies)



**1** Make a solid support structure from RKT around a dowel for the head, shaping two eye sockets. Then make a cone shape for the body and push a dowel through the centre to create a channel. Put to one side to set.

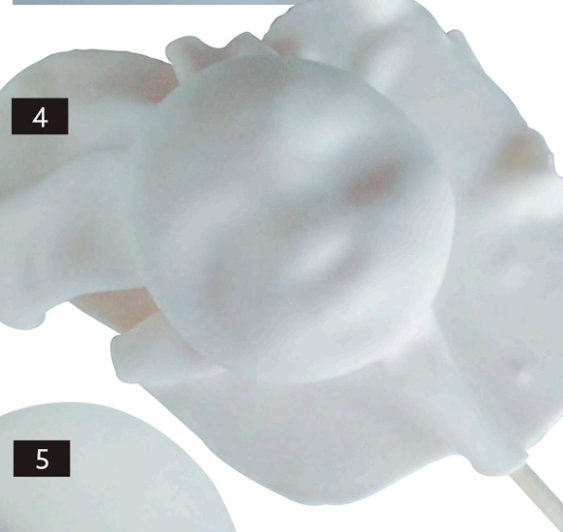


**2** Fill in any holes with some softened fondant to create a smooth surface.

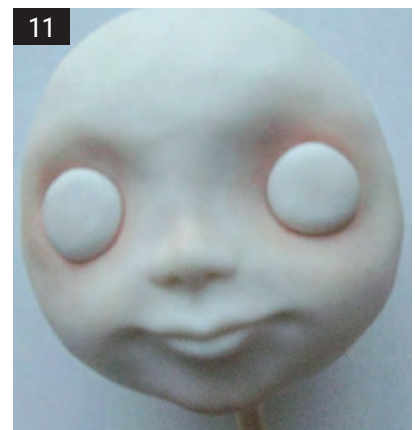
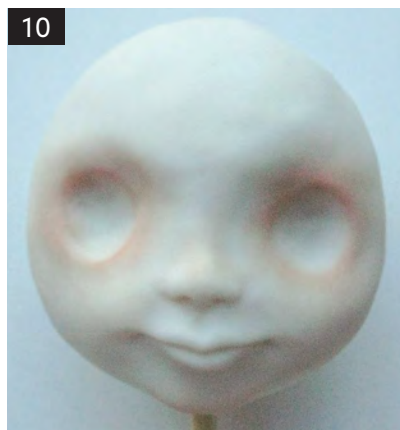


**3** Add two small balls of fondant, one for the nose and one rolled into a sausage shape for a mouth.

**4** Rub a thin layer of vegetable shortening over the head. Tint some fondant with your chosen flesh colour, roll thin and cover the head, trimming at the back.



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**5** Smooth the fondant over the face, working into the details.

**6** Make nostril indents and shape around the nose with a paint brush to create details. Put a small hollow under the nose to help give a cupid's bow.

**7** Draw a line through the mouth to make the lips and gently press into the line and push up to make the top lip. Then make a cleft in the chin.

**8** Work under the mouth with a flat brush to create the hollow under the bottom lip.

**9** Press either side of the mouth with the end of the paint brush to create a slight smile.

**10** Use a large ball tool to create eye sockets. Then use a soft brush to dust a warm brown around the eye.

**11** Flatten out two balls of white flower paste into domed discs for the eye balls.

**12** Dust pink onto the cheeks and a darker tone of brown around the eye ball.

**13** Colour the lips in a light glaze of liquid colour and water. I used a mix of chestnut and a touch of dark brown.

**14** Start to paint eyes using a liquid colour glaze again, starting with the lightest colour first.

**15** Build up the tonal colours, creating flecks on the iris.

**16** Paint on the pupils, line the eyes with a fine paint brush and add lashes - all in black liquid food colouring.

**17** Add white highlights to the eyeball and light brown bottom eyelashes. At this point I added a few freckles.

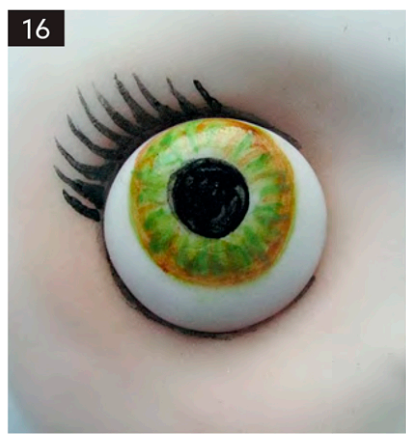
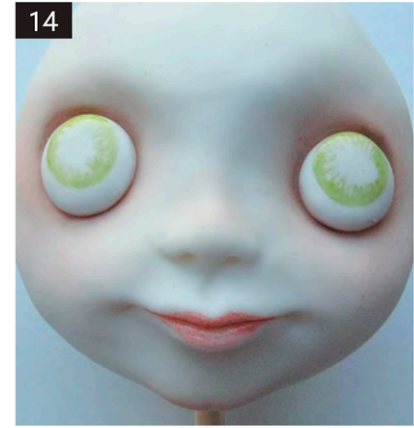
**18** Make a cone of flesh toned paste for the neck

**19** She doesn't have hair all over the back of her head so make sausages of hair coloured a fondant/flower paste mix. Flatten and score to create hair as a fringe and face framing sides.

**20** To make the hat make a circle of textured fondant that is large enough to cover the back of her head. I used a mould that wasn't large enough to cover in one go so made the circle in sections. Add a thinner section around the edge to give a finished look. Take two small balls of fondant and shape into ears then texture them and use edible glue to attach them to the head.



Betsy Blossom



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## Party Cake Topper

**21** Roll out a piece of flower paste using a textured rolling pin and cover the RKT body, trimming neatly at the back. Set aside to dry.

**22** After it has dried slide the body section onto the dowel.



**23** Make two sausage shapes out of flower paste and create a bend in the middle to make a knee. Press a line using a Dresden tool below the knee to give the impression it is jointed. Set aside to dry.



**24** Mould two cones for shoes and press a bone tool into the smaller end. Then draw a line around the base to create a sole.

**25** Frill a small amount of flower paste using the end of a paintbrush to make the lower part of the dress.





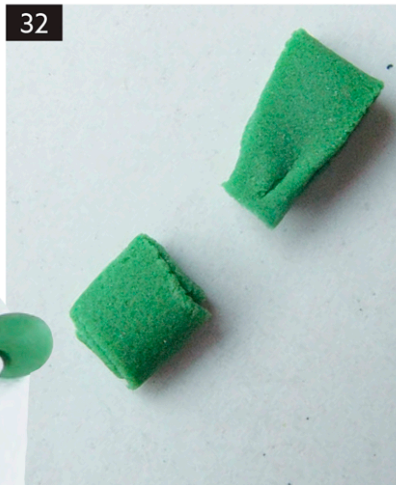
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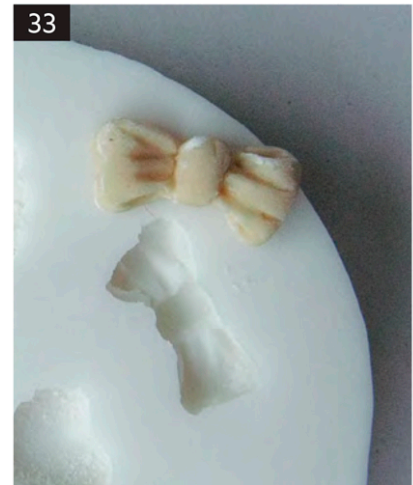
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31



32



33

26 Attach the frill with glue. Add a sash to cover the join, make a bow and glue it on.

27 Roll out two flesh coloured flower paste sausages for the arms and make wrist indentations.

28 Flatten the hand shape. Cut out a small triangle between the thumb and first finger.

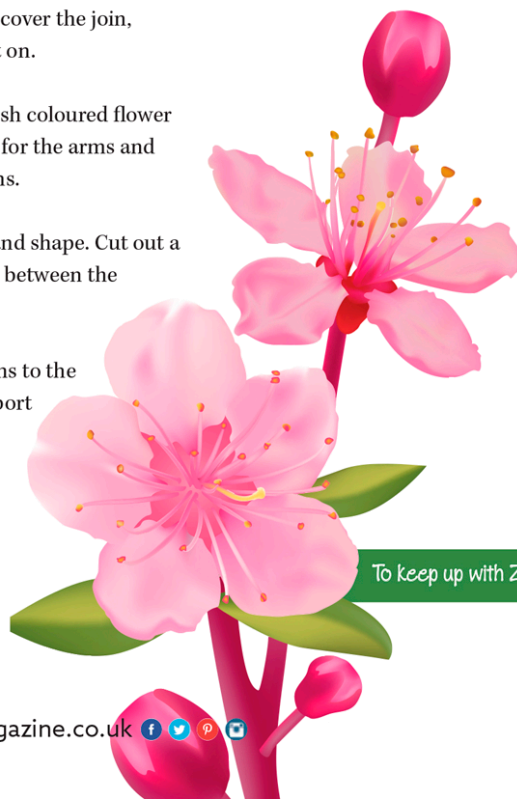
29 Attach the arms to the body and support with cotton wool and allow to dry.

30 Texture a 3.5cm circle of flower paste and cut in half for the sleeves. Dust the sleeves and the dress lightly with dusting powder to enhance the design.

32 Take another 3.5 cm circle of flower paste, cut in half and frill the edge using a fine Celstick. Take out a small section for the neck.

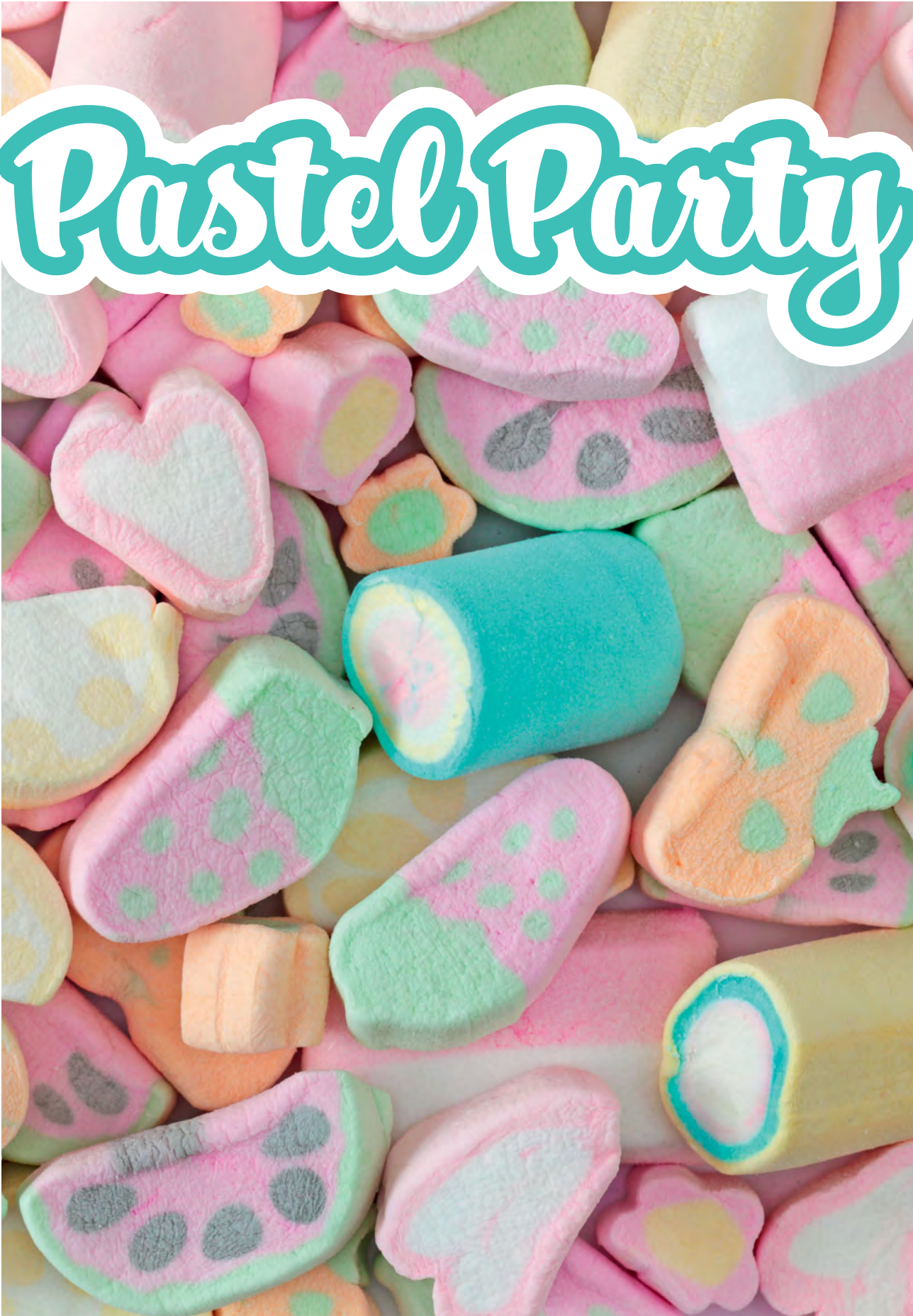
33 Make a fine roll of flower paste and flatten, then fold into a bow and attach at the neck.

34 Make two tiny bows from a mould or by hand and attach at the ankle joint.



To keep up with Zoe's inspirational designs find her at [www.bluebird-cakes.co.uk](http://www.bluebird-cakes.co.uk)

Last Page



Sweet candy colours will always be super popular. Mix up bubblegum pinks, mallow yellows and pretty mint green with kitsch unicorn sprinkles, wafer flowers, fondant flamingos, delicious macarons and stylish drip cake effects...yum!



Rhianydd Webb  
of Dragons and Daffodils



Karen Keane  
of Roses and Bows Cakery

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Natasha Collins  
of Nevie-Pie Cakes



Ceri Griffiths  
of Ceri.Dz Artistry & Design



Sally Owens

This top tier alone makes a fantastic birthday cake

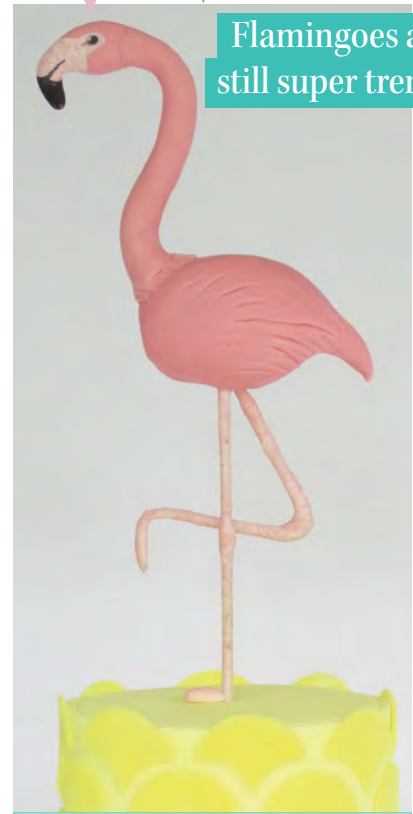


Tracey Rothwell  
of Little Cherry Cake Company

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Zoe Burmester  
of Darcey Oliver Cake Couture



Flamingoes are still super trendy!

Zoe Smith  
of Bluebird Cakes



Get creative with cake lace



Yoshiko Tsuda

Croquembouche style macarons  
are guaranteed to wow!



Violet Lin Tran  
of The Violet Cake Shop



Zoe Clark  
of Zoe Clark Cakes

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Natalie Porter  
of Immaculate Confections



Veronica Seta



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# Baby Cakes

“ From baby showers to smash cakes for first birthdays, you have to welcome a little one to the world with a beautiful cake...”



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Laura Dodimead  
of Life in Sugar

Perfect in any pastels, mint, primrose yellow, pink or baby blue



Laura Dodimead  
of Life in Sugar



Charlotte Watson



Centrepiece Cakes by Kerry



PARTY CAKES & BAKES  
If you are making a smash cake, make sure there are no choking risks and go easy on the colouring! Keep it simple with real buttercream and delicious light sponge.

Laura Dodimead  
of Life in Sugar

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From recreating a sweet landmark to an iconic logo or even a fast food feast made of fondant, edible art requires one special discipline: attention to detail! Do your research for: lifelike proportions and perspective to styling the cake board, the addition of matt or shine, light and shade and even flavour and scent!



Natalie Porter  
of Immaculate Confections



Laura Dodimead  
of Life in Sugar

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Elaine Minett  
of Ginger Cat Cakery



Zoe Burmester  
of Darcey Oliver Cake Couture



Cakeium



Calli Hopper  
of Calli Creations



Karen Keaney  
of Roses and Bows Cakery



Natalie Porter  
of Immaculate Confections



Laura Dodimead  
of Life in Sugar

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## INTRODUCING

The Creative Cake Academy 

# THE CREATIVE CAKE ACADEMY

**Offering workshops and tutorials to decorators of all skill levels who travel from all over the world, we wanted to find out more about The Creative Cake Academy and how it all began...**

For those new to the craft, tell us about The Creative Cake Academy?

The Creative Cake Academy offers a very modern approach to cake decoration and design, bustling with new ideas, all of which are firmly rooted in the trends of today and those still to come. We do not produce cakes for sale, but offer workshops to participants at all levels in the art of cake decoration from complete beginners to Michelin starred pastry chefs. Students are drawn to the Academy because of our eye-catching style and designs and always aim for something a little bit different and eye-catching.

How did the Academy come about?

The Company is headed up by Ann Myles who is passionate about art, design and innovative creativity. Ann's background has always been in the creative field, qualifying from Art School upon leaving school, but choosing an academic career for many years, only to be lured back to her first love – a desire to create beautiful things. A decision one day to bake a pretty tray of cupcakes, purely as a gift for a friend, became the iconic vintage cupcakes for which The Creative Cake Academy is so widely known for creating, and to this day are still sought after and copied all around the world. This led to commissions for writing features and articles for magazines and the start of The Creative Cake Academy.

Have you always been into baking and decorating?

To be honest, I have never been truly passionate about baking, but all about creating beautiful things. When I was growing up I could never pass an art shop without pressing my nose up against the window to look at the glorious colours of the crayons, pencils and paint – I just love colour, so creating a range of delicious flavoured cakes for the workshops is just the start of my true passion which is the design and decoration of them.

What inspired you into teaching/tutoring?

I have always loved training and teaching people to develop new skills, it is wonderful to see the smile and appreciation of the student at the end of the day when they just cannot believe that they created something so beautiful. Also what better way to spend a day than to meet new people from all walks of life.





**What sort of classes do you offer?**

The Creative Cake Academy offers a range of Masterclass workshops, each one designed to build a full professional and comprehensive training programme, which can be achieved in just six one day classes. Many of our students travel from overseas to complete an intensive one-week workshop comprising of everything they will need to go back home and set up a new business. Students can take one class or build up their skills by adding more workshops at a later time. We always recommend that everyone starts with 'The Celebration Cake Masterclass', this is the building block to create the most perfectly formed and baked sharp-edged cake, it looks amazing but not easy to achieve without the know-how. From here we build the skills to decorate the cakes in further workshops covering stenciling, hand painting, sugar flowers, royal icing and a design Masterclass to teach students how to use colour, shape and form to design from scratch something absolutely brand new and not just copy what is on the internet. This gives the student an edge when wanting to become professional or to develop existing businesses.

**What is the aim for your students?**

Our students have many diverse aims. Some just love baking for family and friends and want to perfect their skills, some want to learn how to create their own wedding cake or for a family member. We have regular

students who come twice a year who have baking businesses to help them to create new up to the minute designs that are beautiful but cost effective to add to their range, and at the opposite end of the scale we have many students who have attended Cordon Bleu cookery school in Paris with a keen desire to become pastry chefs but in France they do not teach the English style of decoration, which is loved all over the world, so this is where The Creative Cake Academy builds upon their skills.

**What do you find the most challenging part of the workshop?**

Originally the most challenging was learning how to bring along students from all levels to achieve the desired results when working together. This is always challenging when offering group workshops. We now tend to have smaller groups and one to one workshops so we work very closely with the students to ensure that they all achieve their goals by the end of the class.

**What is your favourite part of what you do?**

At the start of the workshops the students look at the designs of what they are to learn and very often feel it is way beyond their ability. The favourite part of my day is just looking at their faces at the end of the class when they are beaming from ear to ear, taking lots of photos before they leave (just in case the cake may get damaged on the way home!) and feeling truly confident that they can do it over and over again.

**What advice would you give to a small business just starting out in the creative industry?**

My advice to a new small business is to design a range of cakes that are innovative, eye-catching, bang on trend and to get their pricing right. There is not much value in creating the same cakes and designs that are being offered by much of their local competition, because they will always be subject to a 'price war'. By learning how to design innovative cakes, beautifully presented and photographed on their business and on social media pages, their work will get the right amount of attention – they just then need to make sure that their pricing is geared to make them a profit – otherwise what is the point of running a business!

**What is next for the academy?**

I feel that The Creative Cake Academy has it just right in all that we do and our offerings to students. We constantly look to update our workshops as required to incorporate brand new trends and will never 'rest on our laurels' so to speak. We will continue to be a cake decorating training business that supports everyone from complete beginners to ultimate professionals and to ensure we add value for every student that enters our premises.

To find out more and to register for workshops, visit  
**01451 851076 or 07780 454592**  
**info@creativecakeacademy.co.uk**  
**www.creativecakeacademy.co.uk**



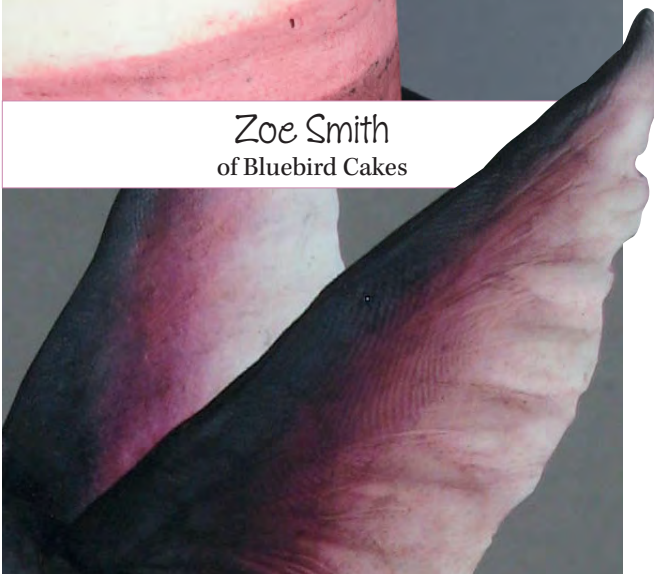
# Animal Magic



There will always be a demand for animal novelty cakes, from cute cartoon styles to realistic and lifelike proportions, first birthdays to cake competitions. What's your wildlife style?



Zoe Smith  
of Bluebird Cakes



Zoe Burmester  
of Darcey Oliver Cake Couture

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Daniel Dieguez



Natalie Porter  
of Immaculate Confections



The Cake Illusionist



Jacqui Kelly  
of Totally Sugar



Laura Dodimead  
of Life in Sugar



Natasha Collins  
of Nevie-Pie Cakes



Karen Keaney  
of Roses and Bows Cakery

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# Floral and Fairytale

We believe in the magic of cake! Everyone loves princesses, ponies, unicorns, flowers and fantasy castles so embrace all that sparkles to conjure up the cake of their dreams...



Photo by Jennifer Sinclair Photography

Rachel Hudson  
of Rachel Hudson Cakes



Aurelia Czarnecka  
of Aurelia's Cake



Zoe Burmester  
of Darcey Oliver Cake Couture

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Cecile Beaud



Laura Dodimead  
of Life in Sugar



Natalie Porter  
of Immaculate Confections



Tracey Rothwell  
of Little Cherry Cake Company



Photography By Kathryn

Debbie Gillespie  
of Debbie Gillespie Cake Design



Laura Dodimead  
of Life in Sugar

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Laura Dodimead  
of Life in Sugar



Clowance Lawton  
of Clo's Cakery



Rhianydd Webb  
of Dragons and Daffodils



Laura Dodimead  
of Life in Sugar



Zoe Burmester  
of Darcey Oliver Cake Couture



Natalie Porter  
of Immaculate Confections

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If you make spellbinding cakes and love to add a little fairytale magic to your sweet creations, share the magic!

Enter our Great British Cake Decorator 2017 competition, simply visit [www.greatbritishcakedecorator.co.uk](http://www.greatbritishcakedecorator.co.uk) to start your quest.

Laura Dodimead  
of Life in Sugar



THE GREAT BRITISH

# Cake Decorator

2017

In association with  
Cake Decoration & Sugarcraft Magazine

Competition opens 4th May 2017

This year's theme is *Fairytale*.

Open to all British cake decorators, this is your opportunity to show us what you (and your cakes) are made of!

For competition details & entry form visit:  
[www.greatbritishcakedecorator.co.uk](http://www.greatbritishcakedecorator.co.uk)

Sponsored by

RENSHAW  
ACADEMY



RAINBOW DUST  
COLOURS

RENSHAW  
THE PROFESSIONALS CHOICE  
ESTD 1898

Registration fee £5 per entry.

Cake illustrations by  
Sophie Thompson

# SUMMER

Add a slice of a tropical paradise to your parties this summer, through cake toppers, tableware and also the décor.

## Party Kitchen

### Fun flamingos

For an on trend theme, use these fun flamingo treat trays to display small bites. *A five pack costs £4.49.*



[www.partydelights.co.uk](http://www.partydelights.co.uk)

### Bring me sunshine!

Inject some sunshine into your bakes with yellow natural food colouring. Use it to add colour to icing, frosting or your cake mix. Ideal for ombre designs! *A 25g bottle costs £1.99.*



[www.lakeland.co.uk](http://www.lakeland.co.uk)

### Totally tropical

Serve little treats on a tropical themed plate, a look which is a key trend right now. Perfect for your summer BBQ. *A pack of eight costs £79.*



[www.partydelights.co.uk](http://www.partydelights.co.uk)

### Chocolatey treat

If you are not a fan of this spikey fruit's flavour, why not adorn cupcakes or treats with these chocolate alternatives?! Just add a pina colada and sunshine! *A box of four chocolate pineapples costs £9.99.*



[www.notonthehighstreet.com](http://www.notonthehighstreet.com)

### Great for guests

Send your guests home in style with these party bags in wonderful summer prints. *A pack of 20 costs £4.95.*



[www.notonthehighstreet.com](http://www.notonthehighstreet.com)

### Full of flavour

To add flavour to your summer party cakes, use these pina colada and mojito flavoured frosting. *Ready to use, this exotic duo costs £3.49.*



[www.lakeland.co.uk](http://www.lakeland.co.uk)

Pricing correct as of 22/05/17

### Ready to Roll!

Keep your bakes bright and bold by using yellow, turquoise or lime green Ready to Roll icing by Renshaw. *A single 250g pack costs £1.50, or it is available in a 12 pack for £16.20.*



[www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk)

### Birthday bunting

Adorn your bright birthday bake with a neon bunting topper – perfect for all ages! *It costs £7.50.*



[www.notonthehighstreet.com](http://www.notonthehighstreet.com)

### Cool as ice!

Cool off and look stylish while doing so, whilst sipping on your summer beverage of choice containing these fun ice blocks. *£1 for two.*



<https://gb.flyingtiger.com/>

### Say it in stripes

Write your own message on these striped cupcake toppers for a personal touch, or keep them plain for any occasions! *A pack of 10 costs £2.00.*



[www.partypieces.co.uk](http://www.partypieces.co.uk)

### So on trend

Keep your design simple yet stylish by adding this wooden cake topper, suitable for so many different occasions in an on trend calligraphy style of writing. Team with rose gold for ultimate 'wow' factor. *It costs £5.49.*



[www.partypieces.co.uk](http://www.partypieces.co.uk)

### Bright details

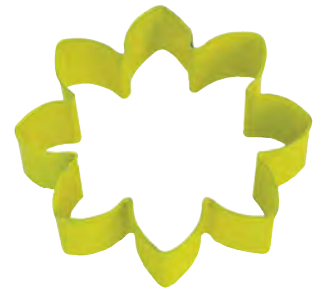
It is all about the finishing touches! Children will love to see this bright bunting edging their birthday cake. *A 1m length costs £1.00.*



[www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk)

### Flower power

Create tropical flower cookies to add to your sweet table using this cutter or cut out icing to add flower shapes to your bake. *The cookie cutter costs £1.50.*



[www.hobbycraft.co.uk](http://www.hobbycraft.co.uk)

### Beautiful bunting

A great way to personalise a design is with pretty bunting. *This set of cutters comes in three different sizes, costs £4.40.*



[www.cakecraftshop.co.uk](http://www.cakecraftshop.co.uk)

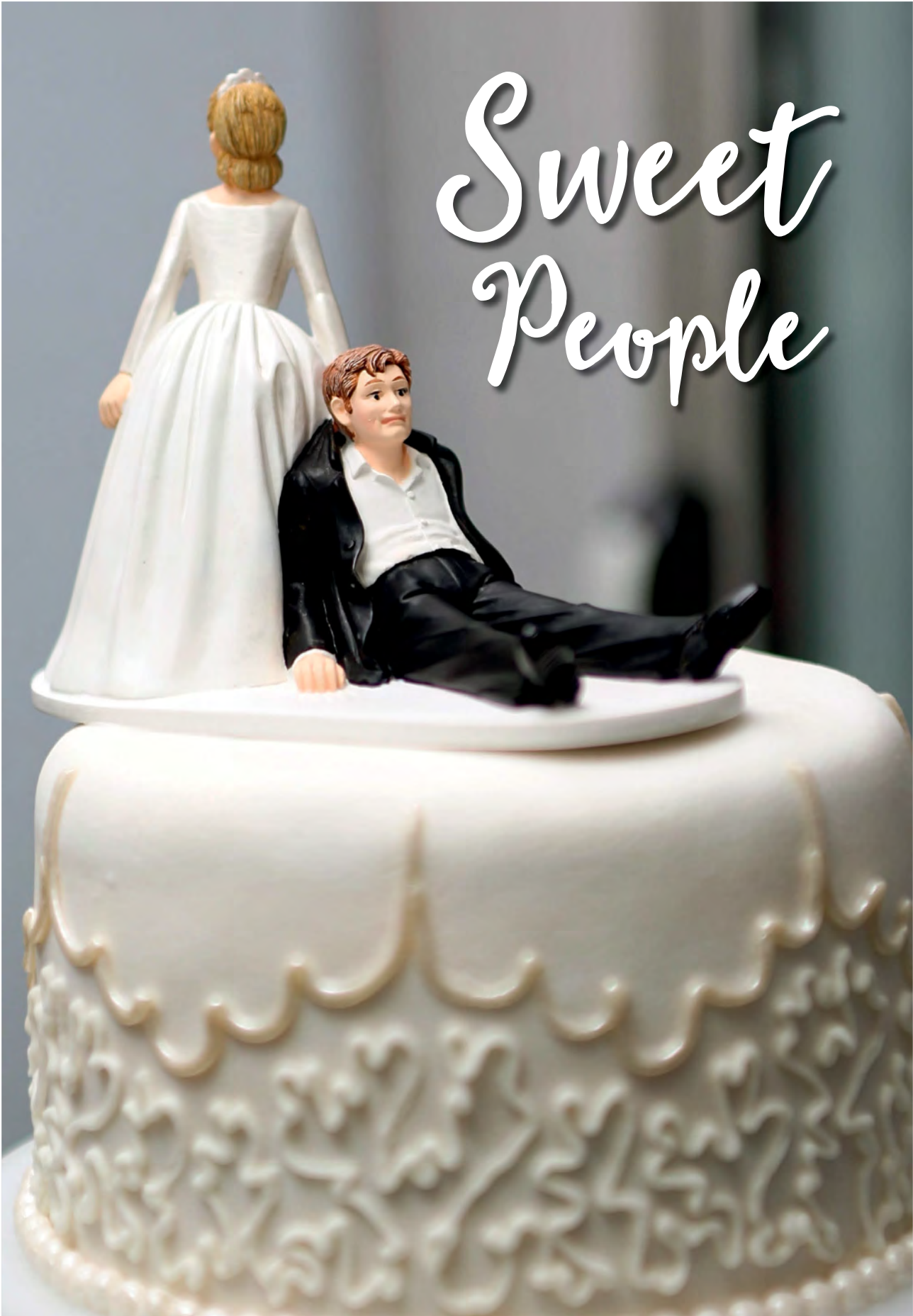
### Brighten your day

The perfect accessory to any picnic, BBQ or garden party, these fruit melamine plates are sure to brighten your days when the sun is hiding behind the clouds. *A set of four costs £32.*



<https://shop.nationaltheatre.org.uk/>

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Have you discovered your character modelling style?  
Refer to masterclasses in Cake Decoration & Sugarcraft to hone your skills and have some fun.  
Characters can be personalised to suit any season and occasion!



Cecile Beaud



Cecile Beaud



Laura Dodimead  
of Life in Sugar

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Laura Dodimead  
of Life in Sugar



Aurelia Czarnecka  
of Aurelia's Cake



Laura Dodimead  
of Life in Sugar



Zoe Burmester  
of Darcey Oliver Cake Couture

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Aurelia Czarnecka  
of Aurelia's Cake



Galit Zingman  
of Nemashim Cakes



Rhianydd Webb  
of Dragons and Daffodils



Amelia Nutting  
of Shuga Budz

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# #GEEK *Chic*



From cute Kawaii to gaming and fantasy characters, nerd is most definitely the new cool. With fan cakes in high demand, we recommend you embrace your inner geek and google before you doodle your designs...



Karen Keaney  
of Roses and Bows Cakery



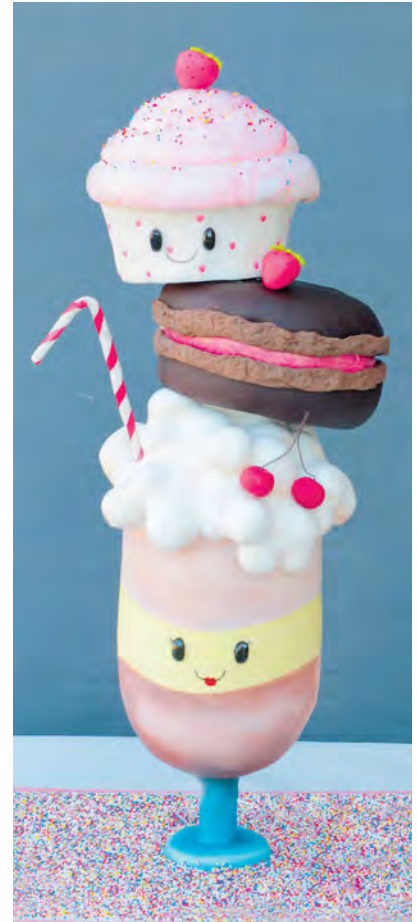
Tracey Rothwell  
of Little Cherry Cake Company

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Photo by Kathryn

Debbie Gillespie  
of Debbie Gillespie Cake Design



Amber Adamson  
of Top Tier Cakes



Zoe Burmester  
of Darcey Oliver Cake Couture



Aurelia Czarnecka  
of Aurelia's Cake



Natalie Porter  
of Immaculate Confections



Laura Dodimead  
of Life in Sugar



Lauren Craig  
of Lauren's Cakery

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## ICE CREAM CUPCAKES

MAKES 12

### For the cakes

12 flat-bottomed waffle ice-cream cones  
125g (1/2 cup, plus 1 tbsp)  
unsalted butter, softened  
125g (3/4 cup, minus 2 tsp)  
caster sugar (superfine)  
3 large eggs  
125g (1 cup, minus 1 tbsp) self-raising flour  
1 tsp baking powder  
1 tsp vanilla extract  
2 tbsp milk

### To decorate

150g (2/3 cup) unsalted butter, softened  
250g (1 3/4 cups) icing (powdered) sugar, sifted  
2 tsp vanilla extract  
6 chocolate flakes, cut in half  
multi-coloured sprinkles

### Method

- 1 Preheat the oven to 180°C/350°F/gas mark 4. Line a 12-hole muffin tin with the flat-bottomed ice-cream cones.
- 2 To make the cakes, place the butter and sugar in a large bowl and beat with an electric whisk until pale and fluffy.
- 3 Add the eggs, one at a time, beating well between each addition.
- 4 Sift over the flour and baking powder and fold in with a large metal spoon.
- 5 Finally, fold in the vanilla extract and milk.
- 6 Spoon the mixture into a piping bag fitted with a straight-ended nozzle and pipe the mixture into the ice-cream cones so that they are two-thirds full.
- 7 Smooth the tops with the back of a spoon.
- 8 Bake for 25–30 minutes, or until a skewer inserted into the middle of each cake comes out clean. Remove the cakes from the tin and leave to cool on a wire rack.
- 9 For the icing, beat the butter, icing sugar and vanilla extract with an electric whisk until pale and fluffy.
- 10 Spoon the icing into a piping bag fitted with a star nozzle and pipe icing onto the top of each cake in a swirl. Insert half a chocolate flake into the top of each and scatter with sprinkles.







## TRAIN CAKE

SERVES 12

### For the cake

225g (1 cup) unsalted butter, softened, plus extra for greasing

225g (1 cup, plus 1/2 tbsp) golden caster (superfine) sugar

4 large eggs

225g (1 3/4 cups) self-raising flour

40g (1/2 cup) cocoa powder

2 tsp baking powder

2 tsp vanilla extract

5-6 tbsp milk

For the buttercream

150g (2/3 cup) unsalted butter

235g (3/4 cup) icing (powdered) sugar

1 tbsp cocoa powder

1 tsp vanilla extract

1-2 tbsp milk

For the decoration

icing (powdered) sugar, for dusting

350g (12 1/4 oz) green ready-to-roll

fondant icing

20 chocolate fingers

1 small chocolate Swiss roll

250g (6 oz) each of red, blue, yellow and orange ready-to-roll fondant icing

16 mini chocolate cookies with white cream filling

20 coloured sugar-coated chocolate buttons

2 chocolate cookies with white cream filling

1 bag coloured sugar-coated round sweets

30g (1/2 cup) mini marshmallows

1 small bag jelly beans

1 marshmallow

sugared flowers

### Method

- 1 Preheat the oven to 180°C/350°F/gas mark 4. Lightly grease a 20cm (8in) square non-stick deep baking tin with butter and line it with baking paper.
- 2 Start by making the cake. Place the butter and sugar in a large bowl and beat with an electric whisk until pale and fluffy. Add the eggs, one at a time, beating well between each addition. Sift over the flour, cocoa powder and baking powder and fold in using a large metal spoon. Add the vanilla extract and enough milk for the mixture to be of a dropping consistency. If the mixture looks like it is splitting, add a spoonful of the flour mixture before adding the next egg; this should help stabilize the mixture. Spoon the mixture into the prepared tin and smooth the top with a spatula.
- 3 Bake for 40 minutes, or until well risen and springy to the touch and when a skewer inserted into the middle comes out clean. If it isn't clean, bake for a further 5-10 minutes.
- 4 Remove from the oven, peel off the baking paper and transfer to a wire rack to cool. Trim the edges with a serrated bread knife.
- 5 To make the buttercream, beat the butter, icing sugar, cocoa powder, vanilla extract and milk in a large bowl with an electric whisk until pale and fluffy.
- 6 Now make the decorations. Dust the work surface with icing sugar and roll out the green fondant icing to 5mm (1/4in) thick. Brush a square 35 x 35cm (14 x 14in) cake board with a little buttercream to help the fondant icing stick, then cover with the fondant icing.
- 7 Trim the edges with a sharp knife and cover with a line of chocolate fingers in a curve to make a train track.
- 8 Cut the cake into four 8 x 9cm (3 1/4 x 3 1/2in) blocks for the carriages and the back of the engine. Cut them in half horizontally, spread with buttercream, then sandwich back together.
- 9 Cut a 9cm (3 1/2in) piece of Swiss roll and attach it with buttercream, to one of the rectangles, stood on its end, to make the engine. Spread with an even layer of buttercream. 10 Roll out the red fondant icing on a clean surface lightly dusted with icing sugar and cover the engine with it. Roll out two 10cm (4in) thin sausage shapes of blue icing, brush with water (to help them stick) and press onto the front and back sides of the engine.
- 10 Spread a dab of buttercream on four of the mini chocolate cookies and place a coloured sugar-coated chocolate button in the middle of each. Brush with buttercream and press onto the sides of the engine for wheels.
- 11 Repeat with the larger chocolate cookies and place these on either side of the back of the engine. Add the large marshmallow to the front of the engine.
- 12 To make the first carriage, roll out the yellow fondant icing to 5mm (1/4in) thick. Spread the outside of the carriage with buttercream and cover with the fondant icing.
- 13 Roll out a 10cm (4in) thin sausage of red icing and use it to decorate the top of the rectangle. Attach it with a dab of water.
- 14 Brush four small chocolate cookies with buttercream, press a coloured sugar-coated chocolate button into the middle of each and attach to the side of the carriage with buttercream.
- 15 Fill the top with coloured sugar-coated sweets.
- 16 Repeat with the remaining two carriages, using orange and blue fondant icing. Decorate the tops with a thin sausage of a different-coloured fondant icing secured with water. Fill the carriages with mini marshmallows and jelly beans, or whichever sweets you prefer.
- 17 Place the engine at the front of the train track, then position the carriages behind it. Decorate around the train with sugared flowers and serve.



Ideally, make the cake a day in advance as it will be easier to ice. Alternatively, place the cooked cake in the freezer for 30 minutes so that less crumb will come off when you are icing it. Once iced, this cake will keep for 2-3 days, so it is a good one if you need to make a birthday cake in advance. Kids will love it!

Mug Cakes, Cupcakes & More from Cath Kidston (Quadrille, £15).  
Photography © Dan Jones.



## Rustic Party Cake Baker

### LEMON AND WILD BLUEBERRY SWIRL CAKE

If you go to a bakery in Denmark and ask for a snail, you will get a Danish with a swirl of cinnamon filling. I can't get enough of poppy seeds in any form of pastry, so I make poppy seed swirls instead. This is perfect in my world.

#### SERVES 8

##### For the cake

175g (6oz) butter, softened  
175g (6oz) caster sugar,  
plus extra for sprinkling  
3 free range eggs  
200g (7oz) self-raising flour  
25g (1oz) ground almonds  
grated zest of 1 unwaxed lemon  
4 tbsp Bonne Maman  
Wild Blueberry Conserve

#### Method

- 1 Preheat the oven to 180°C (fan oven 160°C), gas mark 4. Line a 900 g (2lb) loaf tin or a 20cm (8in) round cake tin with non-stick baking parchment.
- 2 Place all the ingredients except the conserve into a mixing bowl, and using a hand-held electric whisk, blend the ingredients together until smooth. Alternatively, beat with a wooden spoon for two minutes.
- 3 Spoon into the prepared tin and level with the back of a spoon. Place the wild blueberry conserve into a paper piping bag and snip off the end. Pipe a swirl of the conserve on the top of the cake.
- 4 Bake on the centre shelf in a pre-heated oven for forty to fifty minutes until a skewer pushed through the centre, comes out clean. Sprinkle with a little extra caster sugar. Cool in the tin for ten minutes then turn out and leave to cool completely on a wire rack.



The cooled cake will freeze for up to one month. To use, thaw overnight at room temperature.

If you do not want to pipe the conserve onto the cake mixture, just drop it from the end of a teaspoon.



Recipe from: *Bonne Maman – The Seasonal Cookbook* (Simon & Schuster), available through Amazon, WH Smith and Waterstones @ £14.99.  
Recipe development by Moyra Fraser.

## SUPERSTAR JELLIES

SERVES 6

### Ingredients

150g (5oz) raspberries  
 100ml (3 ½ fl.oz) berry juice drink  
 25g (1oz) icing sugar  
 1 sachet Dr. Oetker vege-gel  
 125ml (4 ½ fl.oz) whole milk  
 50g (2oz) Dr. Oetker white chocolate chips  
 2.5ml (1/2 tsp) Dr. Oetker Madagascan vanilla extract  
 Dr. Oetker sky blue gel food colour  
 175ml (6fl.oz) white grape juice drink  
 Dr. Oetker giant chocolate stars, to decorate

### Method

- 1 Arrange 6 x 150ml (1/4pt) heatproof clear beakers, tumblers or dessert dishes on a tray. Put the raspberries, berry juice and icing sugar in a blender or food processor and blitz for a few seconds until well blended. Push through a nylon sieve to remove the seeds.
- 2 Pour 300ml (1/2pt) cold water into a bowl and sprinkle over the vege-gel powder. Stir until dissolved.
- 3 Pour one third into a saucepan and heat through, stirring, until just boiling. Remove from the heat and stir in the raspberry mixture. Divide equally between the beakers. Leave aside to cool – they will set quickly as it cools – then chill the jellies for thirty minutes.
- 4 Meanwhile, pour the milk into a saucepan and add the chocolate chips and vanilla extract. Heat gently, stirring occasionally, until hot and thoroughly melted. Remove from the heat and put to one side.
- 5 Once the raspberry jelly has set, pour half the remaining vege-gel into a saucepan and heat as above. Mix into the chocolate milk and then divide between the six beakers and leave to cool and chill as before.
- 6 For the final layer, squeeze forty drops blue gel food colour into a jug and blend with a little of the grape juice until dissolved. Stir in the remaining juice.
- 7 Once the chocolate layer is set, repeat the preparation of the remaining vege-gel, and mix into the blue grape juice. Pour into the beakers and leave to cool. Chill the jellies for at least one hour before serving. Top with chocolate stars to decorate.





# AN UNKITCHENABLE WITH DINKYDOODLER DAWN BUTLER



started out, building my Facebook page I used to look at other cake designers and feel sick with cake envy thinking, 'why can't I do that?' Then I changed my perspective and thought, actually 'why can't I do that?' No one is stopping me, so now I stay true to my passion and just concentrate on what I want to do!

You work closely with The Cake Decorating Company, do you have any exciting product launches for us to look forward to? The Cake Decorating Company are my main distributor so they always get hold of my products first (without their unwavering support my products wouldn't have the worldwide reach that they do). I know that they will be itching to get their hands on some new products that I have coming out soon. At this stage I can't say too much but I've managed to design a clever idea for sugar shoes which will completely redefine the way they are made!

**Where did the name Dinkydoodle come from?**  
Lots of people think the brand is known as Dinkydoodle because the airbrush is small and you can doodle with it but actually, the name has been around a lot longer than that...it's my nickname. My Mum has called me that since I was a baby so it's a good job I didn't grow up to be 6ft tall!

**What would your advice be to aspiring cake entrepreneurs?**  
GO FOT IT! Only ever regret the things that you didn't do. If you have a great idea and passion for it, never give up, but research is key: make sure it doesn't conflict with designs already out there, research the manufacturers that might be interested in helping you develop it and while you need passion you also need to be realistic about what can be achieved, so take advice. I've had to listen to lots of advice when I thought I knew better, and learn when to accept it, or be bold and push on. One investor told me that in order to make any money from CakeFrame I would have to sell a certain amount a month just to break even and that this was unlikely to happen. I came out of that meeting so disheartened but turned to my friend and we both shrugged our shoulders and decided to go ahead anyway. CakeFrame now sells worldwide not only to cake supply stores but to high street stores and even major supermarkets too!

**You have achieved much success but what still remains on your cake bucket list?**  
So kind of you to say so, but I'm adding things to my cake bucket list all the time - although I do have to be careful what I wish for! Last year I casually opened my mouth in an interview, and told the interviewer that for my next challenge I'd like to make Prince William a flying helicopter in cake! My mum always said, be careful what you wish for so... hmmm, how about a walking, roaring dinosaur for the next Jurassic park film, or maybe a car cake that you can actually sit in and drive for the Fast and Furious film release?! Anyone reading this that can help with that one, please get in touch!

**Which is the biggest challenge, winning in cake competitions or winning in the cake market?**  
Wow what a question! Winning the cake competition for me was like climbing Mount Everest - something I NEVER thought I would achieve but as much as this was a mammoth task, it was easier than succeeding in the cake market. Whether you make cakes from home, are trying to make a living from filming online tutorials, or are designing and developing products there is so much competition out there. Thankfully I thrive on a challenge and competition only makes me work harder for what I want to achieve. When I first

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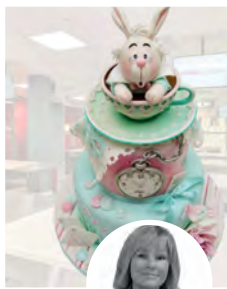
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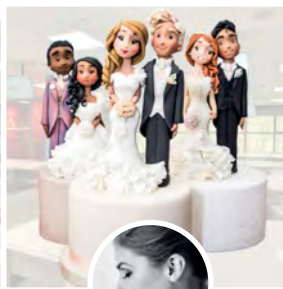
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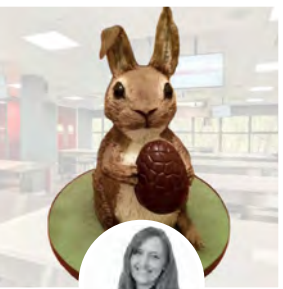
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