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# Cake

Decoration & Sugarcraft

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STEP-BY-STEP



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HOW TO MAKE THIS

## Nautical Chevron CELEBRATION CAKE

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# WELCOME TO MAY



## Dear reader

This month waves farewell to spring and welcomes the summer wedding season as well as the beginning of National Smile Month (15th May-15th June) here in the UK – and boy do we have the cakes to make you smile!

As a thank you for subscribing, you have an exclusive spring bonus tutorial on page 10 – Baby Cakes. The perfect edible gift for a new mum or baby shower favour, simply change the colours and flavour to suit the occasion.

Armed with your **fabulous FREE chevron stencil\***, you can create our divine nautical cover cake by Zoe Burmester on **page 12**. Adapt by making just the chevron tier for a trendy birthday cake or make the whole design for a wedding or summer celebration.

I realise we haven't featured many traditional 'boy' birthday cakes so this month we have two! Karen Keaney gives us an awesome cowboy cake complete with sweet bandana on **page 22** or go for a simpler seafaring design with Sarah Sibley's pirate cupcakes on **page 18**.

If you fancy trying out something new, you'll love Sarah Lou Smith's marbled wedding cake in pretty cranberry hues on **page 28** and Carol Deacon's cute hamster complete with gelatine bubble wheel on **page 58**.

All of our step-by-steps are designed so that you can try a cake beyond your comfort zone and still achieve incredible results.

Keep calm, follow our steps, and carry on caking!

*Leanne*



*This month after attending a wired rose and carnation class at Sugar Daddy's in St Neots, I am obsessed with making and dusting lifelike roses. I can completely see how you all get hooked on this delicious craft. Please do email me and tell me your current cake obsessions and share your pictures x*

*\*Unfortunately we are unable to provide the stencil for overseas sales other than subscriptions.*

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# 75

## INGREDIENTS

May 2017

06



### COVER STAR!



### 12 Navy, Gold and Coral Chevron

Work masculine lines with soft pretty flowers, and apply a chevron stencil to help achieve this look.



#### THANKS GO TO:

Zoe Burmester, Sarah Sibley, Karen Keaney, Sarah Lou Smith, Lidia Iancu, Zoe Smith, Veronica Seta, Charlotte White, Carol Deacon, Rhu Strand, Laura Nolan.

### Essentials

#### 06 Market Place

Open for news and reviews, tips and trends and our fantastic monthly giveaways – over £1,200 of prizes to be won!

#### 10 Exclusive tutorial!

As a thank you to our subscribers, here is an adorable tutorial just for you! **Baby cakes.** The perfect gift for a baby shower favour or for a new Mum to welcome her little one to the world.

#### 26 Slice of social

Come join the conversation on social media, as we talk all things cake and showcase your work!

#### 35 Made With Fondant and Love

A white wedding design from Katy Sue that steals the show using moulds. It's all about the texture!

#### 42 Wedding kitchen

This month's top picks for your special day, whether you are creating your own favours or just love to shop!

#### 44 Renshaw review

Being in awe of our contributors skills, we jumped at the chance of attending a course at the new world class Renshaw Academy. Find out what happened when our editor and marketing executive went along...

#### 47 Get the look with Culpitt: Meringue kisses

These colourful meringues would be perfectly at home at a child's unicorn themed party, a summer fete or even part of a wedding dessert table.

#### 63 Rhubarb and custard

Make the most of beautiful English rhubarb being in season by adding it to your cakes.

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#### 71 Cake decoration headlines at Foodies Festival...

If you love delicious baking and cake craft as much as we do, be sure to add this growing festival – Foodies Festival - to your diary!



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**75 Healthy cake baker**

If you've had a manic week at work, unwind and make this rustic, artisan looking loaf.

**81 Next month**

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**82 Last crumbs**

We talk all things cake, to owner of Sensational Sugar Art by Sarah Lou, Sarah Lou Smith, including how she got started in the industry and her bespoke creations.

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**18 Pirate treasure**

If you are looking for cupcakes to display on a stand or to give as party favours, try these pirate themed treats.

**22 Yee-haw cowboy!**

Perfect for boys and girls, this cowboy cake comes complete with edible bandana and cowboy hat!

**28 Marbled delight**

Take a look at this on trend marble cake, you can try any colour to marble from bold to pastel.



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**32 Climbing Clematis**

Begin your quest to perfect your sugar flowers, starting with this ornate Clematis.

**36 Twin Peaks owl cake**

With the return of cult television series Twin Peaks, we pay tribute with this celebration cake.



**48 Japanese girl**

Take a look at this beautiful Oriental scene; a girl watching outside a window, lost in the beauty and quiet of a Japanese garden.

**BONUS  
JUST FOR SUBSCRIBERS...**



As a thank you for subscribing, please find your exclusive project on page 10.



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**52 A House of York Wedding Cake**

Charlotte White uses the marriage of Edward IV and Elizabeth Woodville, and the period in history known as The Wars of the Roses, as her inspiration for this wonderful creation.

**58 Hamster and ball**

Gelatin balls can be used for so many designs - hours of fun to be had!



**64 Milly's unicorn**

Try your hand at this fabulous unicorn for Milly to play with.

# Market Place

Open for ideas, giveaways, competitions, product news, inspiration and more...



## Creative Storage

The Grab N Go is perfect for storing all your tools. Stow pans in the deep storage section within the lid and customise the utility boxes included for carrying delicate objects like food colouring. Take your treasured ingredients, decorating tools and cupcake cases with you wherever you go. Available in teal, magenta and in various sizes. Exclusively made in the USA, we have a Grab N Go to giveaway to one lucky reader! Find out more at [www.creativeoptionsuk.com](http://www.creativeoptionsuk.com)



WORTH £50!



## The Essentials...

Wedding season is upon us, and what more could you want to kick-start the celebrations other than a free 2.5kg pack of Renshaw Celebration Ready to Roll Icing. We have thirty to giveaway! [www.renshawbaking.com](http://www.renshawbaking.com)



2.5kg

TOTAL VALUE WORTH £360!



## Botanical Bliss

KIT BOX are delighted to be sharing their collection of Wild Flower cutters. All of the ten new designs are created with botanical accuracy from actual wild flowers and leaves. We are lucky enough to be able to give four sets of the stainless steel cutters away! Each set includes a meadow buttercup, a ramson and leaf, a red campion and leaves and a wild dog rose petal, calyx and leaf. The entire Wild flower collection can be browsed at [www.kitbox.co.uk](http://www.kitbox.co.uk)



TOTAL VALUE WORTH £130!

**KIT BOX**

## Create a Rapid Rose

Award winning artist, Natalie Porter of Immaculate Confections is giving away five of her Rapid Rose Kits which include the Rapid Rose plus a free digital tutorial, five cutters, water pen, and 5x buds in two different sizes for large and extra-large roses. Visit her shop [www.immaculateconfections.co.uk](http://www.immaculateconfections.co.uk)

TOTAL VALUE WORTH £100!

*Immaculate Confections*  
AWARD WINNING CAKES BY NATALIE PORTER



## Spring Bundle

One lucky reader will enjoy this fabulous Springtime bundle from Rainbow Dust. Perfect for all sugarcraft this package includes:

- ✓ Colour Flo (Rose and Spring Green)
- ✓ Click-Twist Brush (Spring Green)
- ✓ Food Art Pens (Spring Green and Peach)
- ✓ Edible Glitter (Pastel Peach and Rose)
- ✓ Edible Confetti (Pink Butterflies)
- ✓ Metallic Paint (Peach and Spring Green)
- ✓ ProGel (Lime, Sunflower, Strawberry and Cream)
- ✓ Plain & Simple (Peach Delight, Primrose and Spring Green)
- ✓ Edible Silk (Lemon Fizzzz, Peach Paradise and Laser Lemon)
- ✓ Colour Melts (Orange and Yellow)
- ✓ Rainbow Jewels (Pink Roses)

10 runners up will receive a pack of Pink Butterflies Edible Confetti.



**TOTAL VALUE WORTH £100!**



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



## Make it easy with moulds...

The Katy Sue Designs Baby Clothes Washing Line mould produces a range of cute baby clothes with raised detailing such as pockets, buttons and stitching. Also included in the mould are socks, baby booties and of course the traditional wooden peg. We have eight to giveaway! View more products at [www.katysuedesigns.com](http://www.katysuedesigns.com)



*Katy Sue Designs*  
LIMITED

**TOTAL VALUE WORTH £115!**



**HOW TO WIN!**

Entering our giveaways for a chance to win is simple: Visit [www.cakedecorationmagazine.co.uk](http://www.cakedecorationmagazine.co.uk). Closing date for entries is 9th May 2017. Good Luck!

## The Ultimate Cake Lace Collection

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[www.thecakedecoratingcompany.co.uk/brands/cake-lace-brand](http://www.thecakedecoratingcompany.co.uk/brands/cake-lace-brand)

TOTAL VALUE WORTH **£115!**



THE CAKE DECORATING CO.



## Easiest Carnations Ever!

These cutters have been designed to make the easiest and quickest sugar carnations ever! These beautiful and elegant flowers add a romantic touch to cakes and cupcakes. Six sizes of carnations can be made from this set from a small 30mm all the way through to a large 70mm carnation. The technique for each of these sizes is exactly the same. What could be simpler yet more impressive than beautiful carnations that have been made quickly and easily? Great for beginners but also a real time saving tool for professional cake decorators!

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

TOTAL VALUE WORTH **£105!**



## Quality stencils

These quality stencils from Lindy Smith create a modern wedding feel and are absolutely perfect for complimentary cupcakes. We have 10 sets to give away! [www.lindyscakes.co.uk](http://www.lindyscakes.co.uk)

TOTAL VALUE WORTH **£111!**



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

## You will need

### EDIBLES:

- white Covering Paste, Renshaw
- Rainbow Jewels blue pearls, Rainbow Dust Colours
- white edible dragees
- Food Art pen in sky blue, Rainbow Dust Colours
- ProGel in sky blue, Rainbow Dust Colours
- 20 x 15cm (8 x 6in) round cake
- royal icing, Renshaw
- edible Silk: starlight comet white, Rainbow Dust Colours
- edible glue, Rainbow Dust Colours

### EQUIPMENT:

- six petal flower cutter
- 28cm (11in) round cake drum board
- piping bag
- flower embossing stick
- large dusting brush
- Dresden tool
- tweezers
- 15mm sky blue ribbon
- glue stick
- smoother
- edger

# BLUE PEARL *Flower Cake*

**1** Split and fill your cake, making sure you spread a thin layer of buttercream around the sides and top before covering your cake with white covering paste (this paste has added extra stretch for covering deeper cakes). Use a smoother and edger to help smooth the paste on the top, sides and board then trim the excess paste with a sharp knife. Any blemishes or marks can be easily smoothed out by using a piece of sugarpaste dipped into icing sugar, then carefully smooth over the marks in a circular motion until they disappear.

**2** Emboss all over your cake and board using a flower embossing stick, then with a large dusting brush and starlight comet white, brush all over your cake and board.

**3** Colour a small amount of sugarpaste with sky blue ProGel, adding only a tiny amount. Knead this in well, making sure the colour is even.


**4** Brush around the base of your cake with edible glue, then mould a pea size amount of the sky blue sugarpaste into the palm of your hand and place this on top. Repeat this process all the way around the base of your cake.

**5** Knead and roll out white flower/modelling paste, then cut out eleven shapes, using a six petal flower cutter. Place seven into a former, and four shapes to be left flat then leave overnight to firm.

**6** Once dry, use the thicker end of a sky blue food art pen to draw around, onto the outer line of each flower shape. Change to the finer end of the pen to draw a line through the centre of each petal, onto all of the flowers. Then draw fine lines, either side of this line, diagonally, onto all of the flower shapes.

**7** Pipe a small dot of royal icing into the centre of each flower, then ease a blue pearl out of the packaging using a Dresden tool and place on top of the royal icing using tweezers. Press down gently. Place white dragees around this, using royal icing to secure them. Repeat for all flowers and leave to dry.

**8** Pipe royal icing behind each flower to secure them in place onto your cake.

**9** Finally secure a ribbon around your cake drum board, using a glue stick, to finish. 

# BABY Cakes

The perfect edible gift for a new mum or baby shower favour, simply change the colours and flavour to suit the occasion...



CAKE ARTIST:  
*Laura Nolan*

## *You will need*

### EDIBLES:

- 12 vanilla cupcakes baked in purple or coordinating cases (The Cakebox Company)
- 1 portion of buttercream (250g unsalted butter, 500g icing sugar)
- sugarpaste
- food paste colour: purple (Rainbow Dust ProGel)
- edible pearls (mauve/purple and white)
- edible glue (Rainbow Dust)
- icing sugar

### EQUIPMENT:

- work board
- rolling pin
- synthetic paintbrush (for gluing)
- serrated circle cutter (approximately 6.5cm diameter)
- no.3 icing nozzle (PME)
- 2D icing nozzle (JEM)
- baby shoes and bow mould (FPC Sugarcraft)
- cookie cutter texture set baby bodysuit (Autumn Carpenter)
- piping bag
- palette knife



**1** Place a small amount of food paste colour into the white sugar paste and work it through until you have the required colour. If you need to darken the colour, simply add more paste and work through again until the desired shade is achieved.



**2** Roll out the sugar paste until around 2-3mm thick with a non-stick rolling pin.



**3** Place the serrated cutter on top of the sugarpaste and push through to cut out a disc.



**4** Dust the work board with icing sugar and place the disc on top. Place your index finger into the top of the PME no.3 nozzle, and working 1-2mm from the edge of the serrations, push the nozzle down firmly onto the work board. Remove the nozzle cleanly to leave a small, circular hole in the disc. Repeat this process for each of the serrations on the disc.



**5** Roll out sugarpaste to a thickness of around 2mm and place your texture sheet on top. Roll over with a rolling pin, then lift the texture sheet away (the texture sheet surface can be reversed depending upon the desired effect). →

## *Top Tip*

Coordinate your colours and flavours e.g. blueberry/purple, lemon/yellow or raspberry/pink.



**6** Align the cutter over the sugarpaste ensuring the image from the texture sheet is correctly positioned under the cutter. Press the cutter firmly into the sugarpaste, lift, and carefully remove the cut-out.



**7** Working from the centre, glue the cut-out to the disc using a small amount of edible glue. Then, working in alternate perforated edge holes, apply a small amount of edible glue using the paintbrush and position an edible pearl into the hole. Place disc to one side and allow to dry.



**8** Work the sugarpaste into the mould using your thumb and index finger, making sure the paste is pressed down fully into the mould. Ensure the mould cavity is filled with sugar paste, and then remove excess using your thumb to leave a smooth, even surface gently release the sugar paste from the mould.



**9** Working from the centre, glue the baby shoes on to the disc using a small amount of edible glue. Using sugarpaste that matches the colour of the base disc, create a bow using the mould, following the principles detailed in the previous step. Use edible glue to fix the bow to the bootie.



**10** Repeat the process detailed earlier to position edible pearls into the edge perforations of the disc.



**11** Using a small amount of the buttercream, cover the cupcakes to create a flat, even surface.



**12** Pipe a rose swirl design onto the cupcakes using the GEM 2D nozzle fitted into a piping bag. Use edible glue to fix the bow to the bootie.

**13** Ensuring the decorated discs have dried fully, place them on top of the cupcakes.



### Top Tip

For an even and flat surface, angle the palette knife and work away from yourself  
See step 11

# NAUTICAL *Chevron Cake*

I love the contrast of sharp masculine lines with soft pretty flowers, and your special gift,\* chevron stencil, attached to this issue is perfect for achieving this look. The gold rope lends a nautical and contemporary feel.



CAKE ARTIST:

*Zoe Burmester*

DARCY OLIVER CAKES

## *You will need*

### EDIBLES:

- 15 x 12cm tall (6 x 4.5in) round cake, filled and ganached
- 20 x 14cm tall (8 x 5.5in) round cake, filled and ganached
- 2.6kg sugarpaste: bride white (Massa Ticino)
- gel colours: navy blue, chocolate extra, lemon yellow (Magic Colours Pro Gel)
- airbrush colours: black, blue, violet (Magic Colours)
- lustre dust: royal gold (Magic Colours)
- metallic airbrush colour: yellow, pink (Magic Colours)
- vodka or rejuvenator spirit
- CMC or Tylose powder
- dust: navy (Rainbow Dust, Plain and Simple)
- edible glue
- 6 sheets A4 wafer paper: white

### EQUIPMENT:

- 25cm (10in) round cake drum
- 85cm gold satin ribbon
- self-healing mat
- scalpel
- ruler
- rolling pin
- smoothers
- large powder brush (food use only)
- clay extruder
- assorted brushes
- airbrush machine
- chevron stencil (FREE with this issue)
- 2 x 24 gauge wire (cut into thirds)
- small bunch black seed head stamens
- black floral tape
- scissors
- 5cm (2in) round craft punch
- steamer (PME) or kettle
- small round circle cutter
- mini posy pick



### PREPARATION:

**1** Cover cakes in white sugarpaste, use smoother for nice sharp edges. Leave to dry. Colour 600g to a deep navy. Take 300g of the navy sugarpaste and add ½ tsp of CMC powder to strengthen. Cover and set aside. Use the remaining navy to cover cake board. Attach gold ribbon and leave overnight to dry.



**3** Brush a little cooled boiled water onto the bottom three quarters of the 15cm (6in) cake. Use your rolling pin to roll up the panel and unroll it onto the sides of the cake, making sure you start at the bottom and the top of the cake is left white (about 3cm 1.5 inches). Use your fingers to gently blend in the seam where the two ends meet.



**2** Take the CMC strengthened navy paste and roll and cut out a panel measuring 8cm (3in) tall by 50cm (20in) long. Set to one side for about thirty minutes to stiffen slightly.



**4** Dust the navy panel with navy petal dust to intensify the colour and to create a soft powdery texture.

## *Top Tip*

Remove any cornflour from your panel, by rubbing in a little shortening (Trex) then very gently wipe off and allow to dry.

**5** Take 100g white sugarpaste and add a few drops of chocolate and lemon yellow pro gels to create a gold colour. Use your clay extruder with the small rope fitting to make lengths of rope then twist to achieve the rope effect. →

USE YOUR **FREE STENCIL!**



### *Top Tip*

If you don't have an airbrush machine you can still achieve this design, by either using navy royal icing over the stencil, or mixing dusts and vodka to create an edible paint to brush over the stencil.

*\*Unfortunately we are unable to provide the stencil for overseas sales other than subscriptions.*

## USE YOUR **FREE STENCIL!**



**6** Brush the top edge of the blue panel with a little water and stick the rope all the way around the edge.



**7** Make another small length of rope, twist and then tie into a knot shape. Check you are happy with the size against the cake, then leave to dry.



**8** Mix up the royal gold dust with a little vodka to create a paint, and then carefully paint the rope and the knot.



**9** Once dry, attach the knot to the right hand side of the front of the cake with a little edible glue.



### APPLY THE STENCIL

**10** First mix up a navy colour with black, blue and violet airbrush colours. Mix them in a little vessel and test the colour on a spare bit of fondant until you are happy with the colour mix.



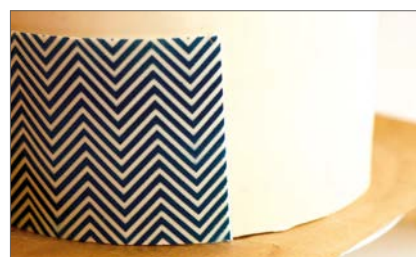
**11** Take 500g of white sugarpaste and knead in 1tsp of CMC powder to strengthen it. Roll out a panel slightly larger than the stencil. Use your smoother to press the stencil well into the paste.



**12** Use your airbrush to spray on top of the stencil making sure you spray vertically down to avoid lifting the stencil with the air.



**13** Leave to dry for a couple of minutes and then carefully lift away the stencil. Repeat the whole process another three times.



**14** Once the panels are fully dry, cut out the chevron rectangle and apply carefully to the 20cm (8in) cake, one panel at a time. Adhere with a little cooled, boiled water. Keep your leftover piece of the last panel for the flower.



**15** Now repeat the process for making the rope and knot as you did for the smaller cake. Set to one side.

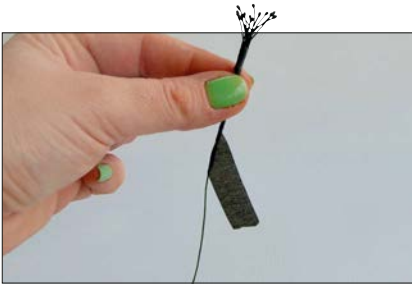


### SMALL WAFER FLOWERS

**16** Mix the pink and yellow to make a coral colour and lightly spray three sheets of wafer paper. Spray two sheets with the pink.



**17** Prepare the stamen centres by taking a small bunch of black seed heads, folding them in half and twisting a wire to secure them in the middle.



**18** Use some black florist tape to firmly secure the heads to the wire and to cover the rest of the wire. Repeat the process another two times.



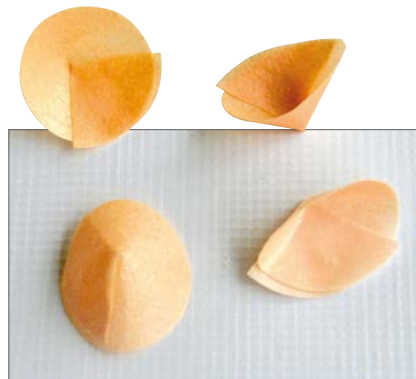
**19** Cut a thin strip of pink wafer paper and use your scissors to create a fringe down one side.



**20** Roll the fringed wafer paper around the stamen centre, using a little water to hold it in place as you roll it up. Squeeze it tight at the base to adhere it well to the wire. Use your fingers to fluff out the fringe to give a little movement. Repeat with the other two centres.



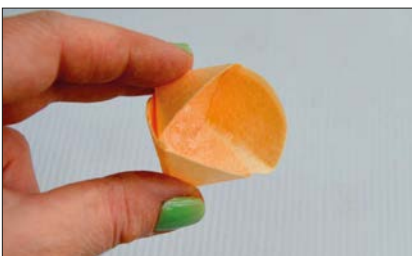
**21** Now punch out nine 5cm (2in) circles from the peach wafer paper. With your scissors, cut into the circle, stopping half way. Dab a tiny amount of water on one of the cut edges and slide one over the other to create a shallow cone shape.



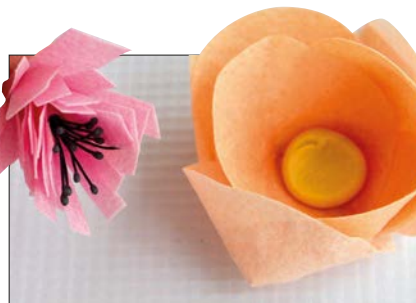
**22** Repeat with all of the circles, until you have nine little cones or Chinese hats.



**23** Now build up the petals in groups of three. Take one cone, brush a little water on the inside, and press in another cone so that it overlaps half of the cone centre.



**24** Take the third cone and overlap it in the gap. You will now have created a curved cup shape.



**25** Repeat the procedure but this time stick the new cone petals to the underneath of your main cup. With each layer you will make the flower slightly larger.



**26** Once the flower is complete and has been left to dry for a few minutes, roll a small piece of gold fondant to create a centre.

**27** Push the stamen centre through the middle of the flower into the fondant which should hold it in place. Repeat until you have three flowers. →

### Top Tip

When sticking wafer paper to itself, do not use too much water as it will simply disintegrate. If your paper is cracking, steam it gently over a kettle to rehydrate it slightly.



## USE YOUR **FREE STENCIL!**



### MAKING THE LARGE WAFER FLOWER

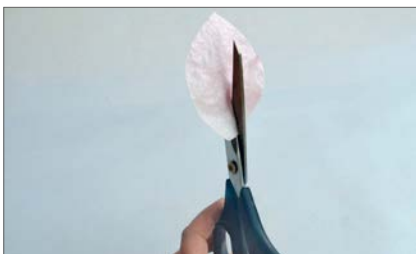
**28** Cut out five rectangles of pink wafer paper the same size.



**29** Hold the rectangles together and freehand, cut a large petal shape.



**30** Repeat this process with five smaller pieces and cut out a smaller petal shape. You should now have ten petals in total.



**31** Take the larger petals and cut a small incision into the base of the petal.



**32** Fold one edge over the other to create a curve in the base of the petal and adhere with a little water. Repeat with all five petals.



**33** Take a small piece of gold sugarpaste, roll into a fat disc and one by one press the petals into it to create the flower. Stick the petals down to the paste using a little piping gel or edible glue.



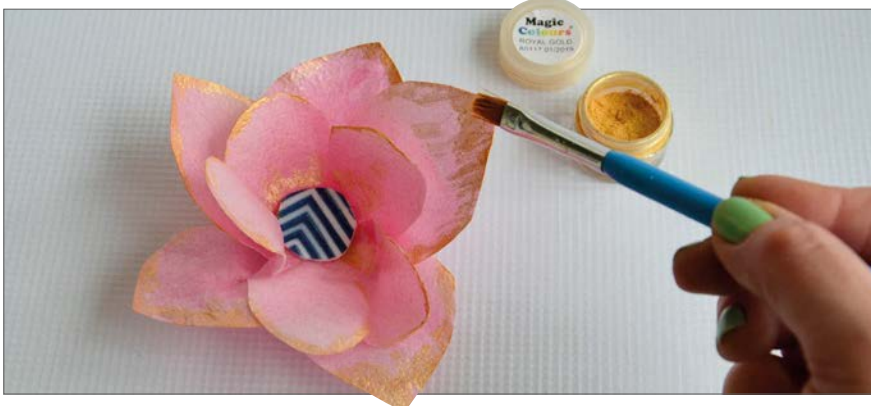
**34** Leave a few minutes to dry and then repeat with the inner circle of small flowers (there is no need to curve the inner petals).



**35** Once the flower is dry, steam it gently over a steamer or kettle to manipulate the petals to curve outwards. Go gently and do not get it too wet!



**36** Take your leftover piece of chevron paste and cut out a little circle centre using a cutter.



**37** Stick into the centre of the flower with a dab of edible glue. Now mix up some more royal gold dust and vodka and paint the edges of the flower for accent.



**38** Cut some freehand leaf shapes from any leftover wafer paper you have. Paint them in the same royal gold colour.




**39** Take your three small flowers and arrange them in a curve to a height you want, and attach together with floral tape.



**40** Once you are happy with the position and angle, attach some leaves at random angles to the back of the flowers with a little water. Place the stem into a posy pick.



**41** Roll a small ball of white fondant and use this to stick the large pink flower to the cake. Insert the tri-flower stem in, behind the large pink flower. 



Check out our sister title **Making Cards** magazine to see this stencil used in different ways in card making. The stencil is also free with the May issue of **Making Cards**, out Friday 21st April!  
[www.makingcardsmagazine.co.uk](http://www.makingcardsmagazine.co.uk)

# PIRATE *Treasure*

Avast ye (pirate for pay attention)! We love these adorable faces and treasure hunt toppers for birthday parties. Display on a cupcake stand as a birthday cake, on the table with place names added or give as a party favour at the end of a nautical get together with a bag o' swag! Young buccaneers will love these dairy free delights!



CAKE ARTIST:  
**Sarah Sibley**  
BAKE WITH SARAH

## *You will need*

### EDIBLES:

- cupcakes
- buttercream
- sugarpaste: skintone, red, black, white (Renshaw)
- modelling/flower paste: white (Renshaw)
- edible glue
- edible colour dust: chocolate, summer yellow (Magic Colours)
- vodka/rejuvenator fluid
- edible pen: black (Magic Colours)

### EQUIPMENT:

- cutting mat
- rolling pin
- large round cutter
- small skull and crossbones cutter
- scalpel
- small paint brush
- flat bladed Knife
- small circle cutter/open tube tip
- small ball tool
- shell tool
- Dresden tool
- flat tool
- baking paper
- piping bag
- 2D piping tip

## *Sarah's dairy free vanilla cupcakes*

### FOR THE CAKES:

- 100g Dairy Free Spread (I use Vitalite)
- 75ml rapeseed oil
- 175g caster sugar
- 10ml (2tsp) vanilla extract
- 3 x medium eggs
- 175g self-raising flour

### FOR THE FROSTING:

- 250g Stork baking block (softened)
- 10ml (2tsp) vanilla extract
- 500g fondant icing sugar

**MAKES:** 12 large

### HOW TO:

- 1 Preheat the oven to 160° C/ 140° fan/gas mark 3.
- 2 Line a muffin tin with twelve large muffin sized cupcake cases.

**3** Cream together the dairy free spread, oil and sugar until pale and creamy.

**4** Add the beaten eggs and vanilla and beat until smooth.

**5** Finally, add the flour and mix thoroughly until combined.

**6** Carefully spoon the batter into the cases.

**7** Bake for around thirty minutes or until the sponge springs back when pressed lightly.

**8** Remove from the tin and leave to cool on a wire rack.

**9** Beat the Stork baking block and vanilla together until smooth.

**10** Then add the icing sugar and mix together until creamy and lump free.

**11** Once the cakes are cool pipe a swirl of frosting onto each cupcake and serve or decorate.



**1** Using a knife, create a dome of buttercream on the cupcake and cover with a circle of skin tone sugarpaste slightly bigger than the cupcake.



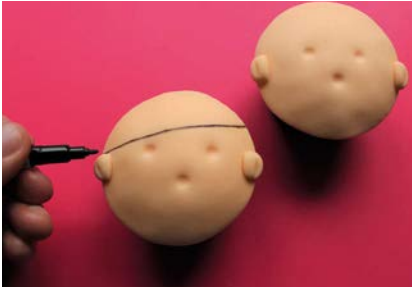
**2** Use a ball tool to mark where the eyes and nose should go, then cut a ball of paste in half and attach with glue for ears.

## *Top Tip*

For pirate girls add lashes and red lips!



*Remember this simple polka dot technique*



**3** With an edible pen, draw a line starting above one ear and going across, above one eye for an eye patch string.



**4** Using a cutter or an open tube, cut out circles of white paste and press them down on top of rolled out red paste.



**5** Place a sheet of baking paper over the top of the red paste and spots and carefully roll over the top of it. →



## DAIRY FREE CUPCAKE FUN



**6** Use the same large circle cutter you used to cut the faces out, to cut spotty circles and then cut them in half using a pizza cutter.



**7** Stick the spotty semi-circles onto the faces above the eyes at a slight angle, trimming further if necessary.



**8** Use a flat tool or knife to create different mouth shapes.



**9** Create the facial features and bandana knot from paste, making them all a little different to add character.



**10** Glue them in place and then add stubble and scars using an edible pen.



**11** Create a map shape from card and use it as a template to cut maps out of thinly rolled modelling paste with a scalpel.



**12** Using a little brown and yellow dust mixed with vodka, create a wash to discolour the maps and paint it on with a brush.



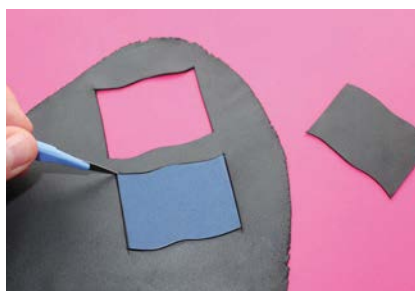
**13** When the maps are dry, add details with an edible pen.



**14** Create a buttercream dome on the cupcake and then dip it into a bowl of light brown sugar until completely covered.




**15** Scrape the sugar from the centre of the cupcake and pipe a small blob of buttercream there to stick the dry map to.



**16** Create a flag shape from card and use it as a template to cut flags out of thinly rolled paste with a scalpel.



**17** Cut skull and crossbones out of thinly rolled white modelling paste and stick onto the centre of the flags. Pipe a buttercream swirl onto the cupcake and place the flag on top, positioning it so it looks like it's moving. 



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# YEE-HAW *Cowboy!*

Learn how to make this cool cowboy cake complete with edible bandana and cowboy hat! It's suitable for boys and girls of all ages!



CAKE ARTIST:

*Karen Keaney*

ROSES & BOWS CAKERY

## *You will need*

### EDIBLES:

- 1 x 23cm (9in) cake covered in white sugarpaste (Satin Ice)
- 1 x 30cm (12in) cake board
- 300g RKT (Rice Krispie treats recipe 165g Rice Krispies and 135g marshmallows melted together)
- 1kg dark modelling chocolate (Vera Miklas)
- 250g white sugarpaste (Satin Ice)
- 200g red sugarpaste (Satin Ice)
- 75g royal icing
- 100g chocolate ganache
- petal dusts: black and gold (Magic Colours)
- airbrush colour: black (Magic Colours)
- gel colour: black (Magic Colours)
- alcohol
- edible glue
- silver dragees

### EQUIPMENT:

- rolling pin
- off set spatula
- paintbrushes
- Dresden tool
- carving knife
- parchment paper
- leather impression mat
- stitching tool
- ribbon cutter (FMM)
- sharp knife
- set of oval cutters
- star cutter
- spare 20cm (8in) cake drum
- decorative stencil
- airbrush
- ribbon



**1** Cover the cake board in white sugarpaste and make lines all over the board in the same direction, to create the wood grain.



**2** Mix a little brown petal dust with alcohol to create a wash and paint this all over the board, try not to be too uniform with the colour.



**3** Mould the RKT into a half oval shape as shown and put into the fridge to set.



**4** Once the board is dry, place the cake on top. Mix some black petal dust with alcohol to make a thick paint and paint irregular shapes all over the cake to represent a cowhide print.



**5** Once the RKT has set firm you can start to carve the hat shape by carving a channel out of the centre.



**6** Beat up each end by carving them at a slant. →



# BIRTHDAY RODEO



## WILD WEST

### *Top Tip*

Change the colour of the bandana to pink or purple for a girl!



## NOVELTY CAKE



**7** Cover the RKT with a coat of ganache and place in the fridge to set.



**8** To make the belt, roll out a long strip of dark modelling chocolate, long enough to go around the cake. Push the leather impression mat into the chocolate.



**9** Use the ribbon cutter to cut out a long strip from the modelling chocolate.



**10** Use the stitching tool to create stitches down both sides of the belt.



**11** Attach the belt around the bottom of the cake using edible glue.



**12** To create the belt end, roll out a shorter strip of modelling chocolate and use the leather mat again and the ribbon cutter to cut out an even strip. Cut the end in a point.



**13** Use the stitching tool to create stitches on the belt end and a Dresden tool to poke holes in the belt.



**14** Use edible glue to attach the belt end as shown.



**15** To make the buckle, roll out some modelling chocolate to approximately 5mm thickness and use the oval cutter to cut out an oval.



**16** Use a smaller oval cutter to make an impression on the buckle by pushing it half way into the chocolate.



**17** Roll out some more modelling chocolate and cut out a star.



**18** Use edible glue to stick the star to the centre of the buckle and attach dragees to each point of the star.



**19** Use the gold petal dust mixed with alcohol to paint the buckle. Leave to one side to dry.



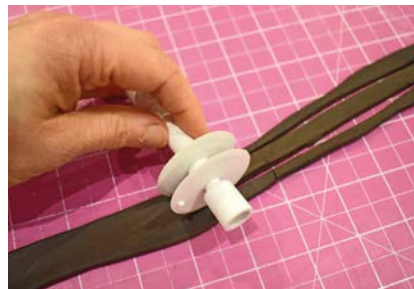
**20** Roll out a piece of modelling chocolate approximately 25cm (10in) in diameter and 4mm thick. Push the leather impression mat into the chocolate.



**21** Use a spare cake board to cut out a 20cm (8in) circle of chocolate modelling paste.



**22** Roll out some modelling chocolate and cover the top of the hat with it, trim off the excess.



**23** Use some black gel to colour 75g of modelling chocolate. Roll out the modelling chocolate to a length that will go around the base of the hat. Use the ribbon cutter to cut a thin strip.



**24** Attach the strip using edible glue as shown, keeping the join to the back.



**25** Fold up the sides of the hat as shown and use edible glue to stick them in place.



**26** For the bandana, roll out some red sugarpaste and place the stencil on top. Use an offset palette knife to spread some royal icing across the stencil.



**27** Carefully remove the stencil and trim the sugarpaste into a triangle shape.




**28** Using edible glue, attach the belt buckle and the bandana as shown.



**29** Use a little royal icing to attach the hat to the cake.



**30** Using black, airbrush the edges of the belt, buckle, board, hat and bandana. Attach the ribbon to the board. 

# Slice of Social

Come join the conversation and show off your cakes, let's talk cake!



Essex  
Wedding  
Awards

Winner  
2016



Joanna McGuire  
Bunty's Wedding Cakes



Chloe Hamer  
Chloe's Cakes

The theme I was given for this cake was lilac, silver and butterflies and it was one of the first wedding cakes I attempted! It was actually a really fun cake to make, I loved playing around with marbling the colours for the butterflies and I think it gave me the bug to try more sugar flowers!



Denise Stone  
Little Cake Company



Karen Davies Sugarcraft LTD  
We are hopelessly in love with this cake! Made by Karen Davies for her daughter, Alice's wedding.



Stella Hui-Allen  
The Baking Mummy & co.  
Stella's contribution piece to the Around the World in Sugar: Wedding Traditions. Her piece was inspired by the traditional Chinese Bride's costume, Qun-Kwa. Wafer paper cherry blossoms resembling the headpiece, and hand painted Phoenix and dragon that symbolises the bride and groom.



Daniel Guiriba  
Daniel Bakes



Monica Di Donato

From beginner to expert, we love to see the fantastic creations our readers have made. If you'd like us to feature your work on these pages please post pictures of your cakes to either our Facebook or Twitter pages.

# MARBLED *Delight*

This year I have been asked for more marbled wedding cakes than ever before which is great because I love this finish! You could use any colour to marble, from very bold to subtle pastel shades.



CAKE ARTIST:

*Sarah Lou Smith*

SENSATIONAL SUGAR ART

## *You will need*

### EDIBLES:

- 23cm (9in) round x 10cm (4in) deep cake (mine was a vanilla)
- 15cm (6in) round x 10cm (4in) deep cake
- your choice of cake filling
- your chosen crumb coat (I used white chocolate ganache)
- royal icing
- 1kg sugarpaste
- 100g flower paste
- edible gel colour: claret (ProGel)
- edible colour dust: claret (Rainbow Dust)
- piping gel

### EQUIPMENT:

- cake cards 23cm (9in) and 15cm (6in)
- dowels
- cake drums 25cm (10in) and 30cm (12in)
- non-slip mat to roll paste out onto, or a board with a non-slip mat underneath
- rolling pin
- cornflour/icing sugar to dust the board with
- knife
- smoothers
- acrylic smoothers (I used Shereen's)
- dusting brush
- ball tool
- small rose cutter
- claret ribbon for the boards
- cocktail stick



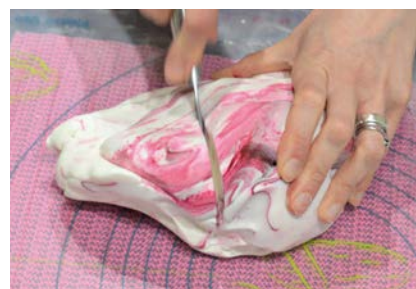
**1** I have used two boards for this cake, the smaller 25cm (10inch) board is iced in white and the larger base board is covered in the marbles effect icing and will be covered after the marble paste has been mixed for the cake.



**2** To marble, begin by kneading the white paste until it is pliable. Add a teaspoon full of the ProGel claret colour and fold the paste over. Knead colour in a little.



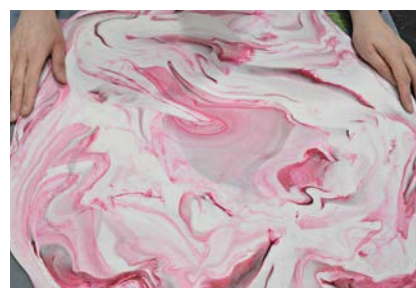
**3** Using a sharp knife cut the paste in half, you will see the colour starting to mix inside the cut parts. Knead the paste again to draw the colour through the paste.



**4** Continue to cut and knead the paste until you are happy with the marbling effect.



**5** Roll out the paste onto a cornflour covered mat until around 3mm in thickness.



**6** Once it is rolled out large enough to cover the cake, flip the paste over. Once flipped over you will find that the marble effect on the underside is finer in detail. →





**7** You will need to torte, fill, level and crumb coat your cakes, then attach them to their cake cards. Wet the 23cm (9in) cake with a water spray bottle of either filtered water or cooled boiled water. Add the marbled icing and smooth using your hands and smoothers. Cut off any excess, and put it into a plastic bag as you will use this to cover the 30cm (12in) cake board.



**8** Sharpen the edges using plastic smoothers. I lift the side smoother upwards and push the top smoother out so that the two meet to create a sharp edge. Then use the acrylic smoothers and keep going around the top and sides of the cake until you achieve a sharp clean edge. Lightly knead leftover marbled paste and roll out to decorate the larger of the two base boards. Leave to set. Once both boards are dry, attach them together using royal icing. Make sure that the smaller white iced board is central on the larger board.



**9** Using white sugarpaste, follow the same method to ice and create sharp edges on the 15cm (6in) cake.

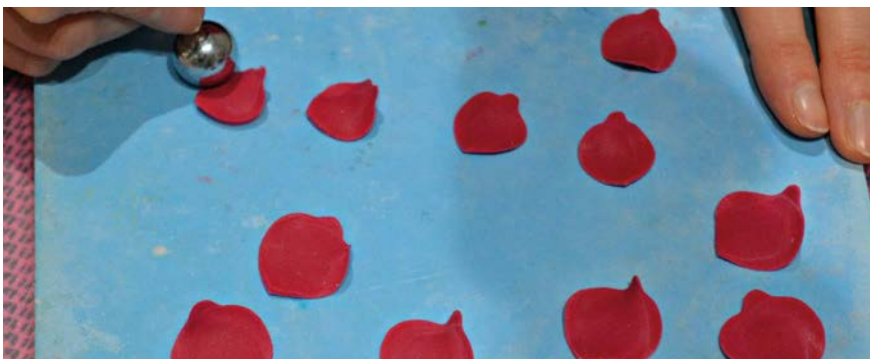


**TO MAKE THE ROSES**

**10** Colour up some flower paste using the ProGel claret colouring and make nine rose bud centres by rolling out a ball shape, then press on one side as you roll to create a cone shape for the centre of each rose. Leave to dry.



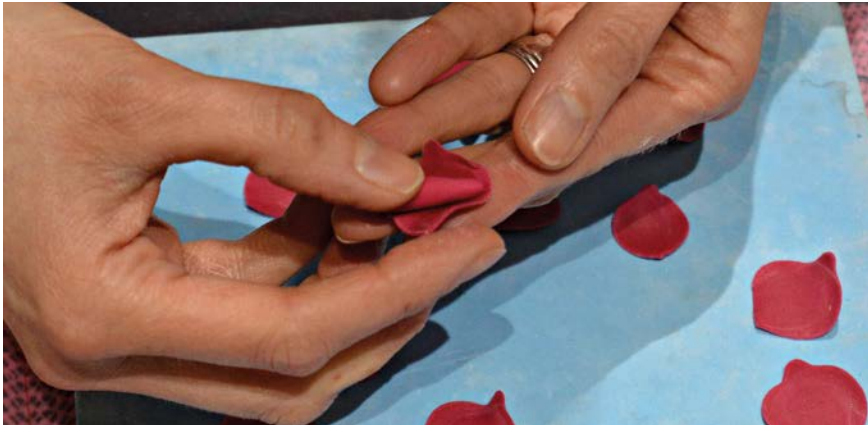
**11** You will need to cut three of the smallest petals, nine of the medium petals and three large petals to begin with. You will build up the flowers in rows of three and five petals.



**12** Put the cut petals onto a foam mat and using a ball tool, go around the side of the petal to create shape, then place on foam former and cover with a plastic bag to stop them from drying out. Repeat this for all nine roses. The central rose I added extra of the largest petals, going up in number for each row of seven and nine petals. You will also need to cut three extra medium petals and shape them to add onto the cake and board.



**13** Add a little water to the base of all of the petals, then take a middle sized petal, hold it sideways and place one of the bud centres just below the side of the petal and wrap the petal around it to cover it.



**14** Add the first row of small petals, three in total. The first place over the join on the bud. Leave both ends of the petal unstuck, then add the next petal under one end and press it down, then add the last petal tucked underneath the side of the other two petals and press them to stick. Repeat this same process with the next layer of medium petals, again adding three. For the third row of petals use the medium petals and add five petals, then for the last row add three of the larger petals. For the central rose, I have added additional larger petals to create a large rose. Continue to build up the rows, using five, seven and nine petals per row. Make all nine roses in the same way and leave them to dry.



**15** Once all of the roses are dry, use a soft brush and some edible dusting powder, carefully dipped into the dusting powder and knock off most of the powder onto a clean piece of kitchen roll, and then add the dust to the centre of the rose and at the base on the petals. You are aiming to add a darker tone to the area of the rose where the sun would be less likely to catch it.



**16** Attach the 23cm (9in) cake to the base board and secure using royal icing. Add in five dowels to support the next tier of the cake then using royal icing again, add the top cake. Using royal icing, attach the roses to the top of the cake in a circle and add the largest rose to the centre.



**17** Attach the separate rose petals, I added one to the top of the cake, one to the top of the base cake and one to the board. Attach using royal icing or piping gel.



**18** Measure out and attach the ribbon to the base and second board using a non-toxic glue stick, then add the ribbon to the base of the 15cm (6in) cake. I glued the ends of the ribbon together and added a little piping gel at the back to attach it to the cake.




**19** To make the bow cut out a piece of ribbon approximately 20cm (8in), then add glue to each end and fold them into the middle and press down to stick.



**20** Cut a small 2.5cm (1in) piece of ribbon and glue this around the centre of the bow. Attach this to the ribbon on the cake.



**21** Using a cocktail stick, add a small dot of piping gel to the petals to look like a droplet of water. 

# CLIMBING *Clematis*

I first discovered Clematis during a trip to Holland and totally fell in love with it. There are so many different varieties, and so prolific. I bought a couple, grew them, groomed them, copied their petals and leaves with my silicone then put them into sugarpaste and this is the result of my trial and error.



CAKE ARTIST:  
*Lidia Iancu*

## *You will need*

### EDIBLES:

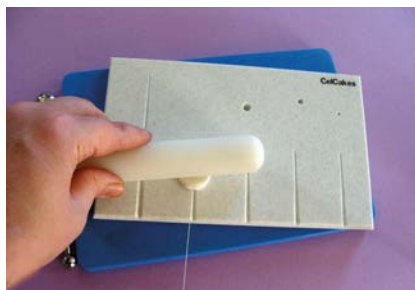
- For this project I have used again Satin Ice gum paste. I live in an extreme climate, so I need to have a product to back me up
- edible glue
- white vegetable fat
- a small corn-flour bag
- petal dusts (I use EdableArt mostly), plus edible alcohol to dilute dusts

### EQUIPMENT:

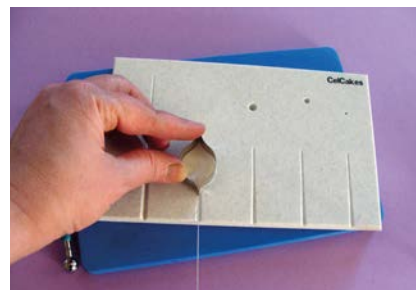
- non-stick board
- CelCake board
- foam pad
- non-stick rolling pin
- Dresden tool
- X-acto knife
- metal ball tool
- scissors
- pliers
- light green and white wire gauge 28 and 26
- clematis petal and leaf set cutters
- flat paint brushes
- I like to be original, so I make my own petal and leaf veiners from natural petals and leaves. In the picture below there are two different Clematis veiners, that we have produced ourselves. We have used the two types of SILLI food-grade silicone (plastic and liquid one).

### PREPERATION

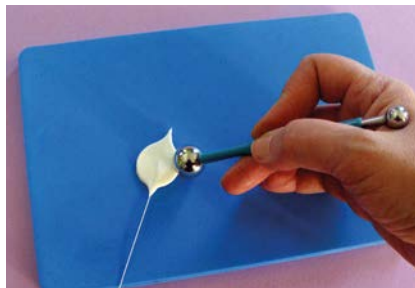
Before you start working on the petals you should first make up your mind about the type of Clematis to do: the simple ones, double ones, hairy ones, etc. There are so many types, that even if you do invent one almost nobody would know.



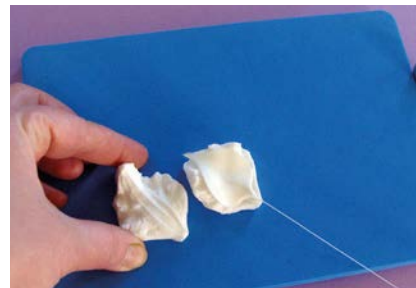
**1** Roll a small ball of white paste between fingers, dip tip of 28 gauge wire (for the smaller and thinner petals and 26 gauge for bigger ones) into a little edible glue then stick into ball of flower paste. Place onto the non-stick board, roll and thin with a small roller.



**2** Cut the excess paste off with the petal cutter. Make sure your wire is inserted one third of the way in for the small petals and half for the long ones.



**3** Move the wired petal onto the mat, then using the ball tool thin the edges slightly.



**4** Place your petal into the mold, press lightly and set aside. →

## *Top Tip*

Make as many as you desire for your spray and consider the length. The longer the spray, the better it is for playing with its shape. It looks so pretty to have a flower branch coming down and around a cake.



## SUGAR FLOWERS



**5** Repeat three more times for a Clematis Montana (four petals) or as many times as you need for the type of flower you choose to make. For a double Clematis flower you will need at least four small plus four bigger petals.



**6** The use of the silicone moulds made with natural petals gives the sugar artist a great advantage, one of being as close to nature as one can get.



**7** For buds, use 28 gauge for smaller ones then 26 and up to 24 gauge for bigger buds. Cut wire into five equal pieces. Grease fingers with a little vegetable fat. Roll small pea of violet between fingers until warm and pliable. Dip hook end of wire into edible glue, then into the ball of paste. Roll it down slightly, thin the tip and the bottom of the pea-size ball paste down the wire. Shape as shown in picture. With an X-acto knife slightly make a cross indentation into your formed bud.



**8** Knead a pea size ball of green paste, until warm and pliable. Now roll it into a drop shape on your palm. Insert the tip of the wire into edible glue, then into your pea of paste. Place on board, then roll it as thin as you can. Cut your shape then thin the edges and set aside.



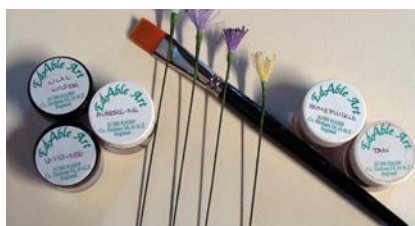
**9** Once the leaves are done, start dusting them. I like to use a broad brush for the leaves. In the picture I use two shades of green (rainforest and spring green). Once you are done, start steaming the petals and leaves. This should be done quickly, or the heat will affect your work for the worse.



**10** In order to make the stamens of the Clematis, make an open hook with a pair of pliers.




**11** I roll some white thread around my index finger, then pass the hooked wire through it, close it tightly and secure it by rolling a small piece of floral tape around the wire. Use a pair of scissors to cut all in half.



**12** Colour the ends of the thread into darker shades, comb it open and set it to dry. Repeat as many times as needed. As you can see, I make different shades of stamens because this is how you'll find it in nature.



**13** Dust the petals keeping in mind the creation of 'movement'. You can achieve the 'movement', by using different shades of colour and intensity: darker in the middle and lighter tones towards exterior and for the bigger leaves.

**14** Steam all petals and leaves then let them dry, away from sun, heat or moisture. Attach the petals around the pistils. 

### Top Tip

Pay attention to how a real Clematis hangs or climbs in nature. This will help a lot with reproducing it on your cake.





# WHITE *Wedding*

## *You will need*

### EDIBLES:

- 23 different sized cakes of your choice covered in ivory sugarpaste - I used 20cm (8in), 15cm (6in) and 10cm (4in)
- a 30cm (12in) round cake drum covered in sugarpaste
- ivory sugarpaste or flower paste for decorations
- edible glue
- royal icing in a small bag with the end sniped off
- cornflour

### EQUIPMENT:

- Ivory ribbon 12mm
- dowels
- paint brush
- double sided tape

### Katy Sue Design Moulds:

- flowers
- little flowers
- beaded pearl border
- ornamental drops
- rose medley
- wood panel design mat

**1** Cover your cake board and cakes with sugarpaste. Dowel the bottom two tiers and use royal icing to stick the cakes to the display drum and then on top of each other. Attach ribbon to drum.

**2** Dust the wood effect mat with cornflour. Roll out enough sugarpaste to go around your bottom tier. Do not worry if you need to do this in smaller pieces and line up together on the cake.


**3** Place the paste on top of the wood mat and press firmly all over to imprint the design. Move the mat along, line up carefully and repeat; and so on.

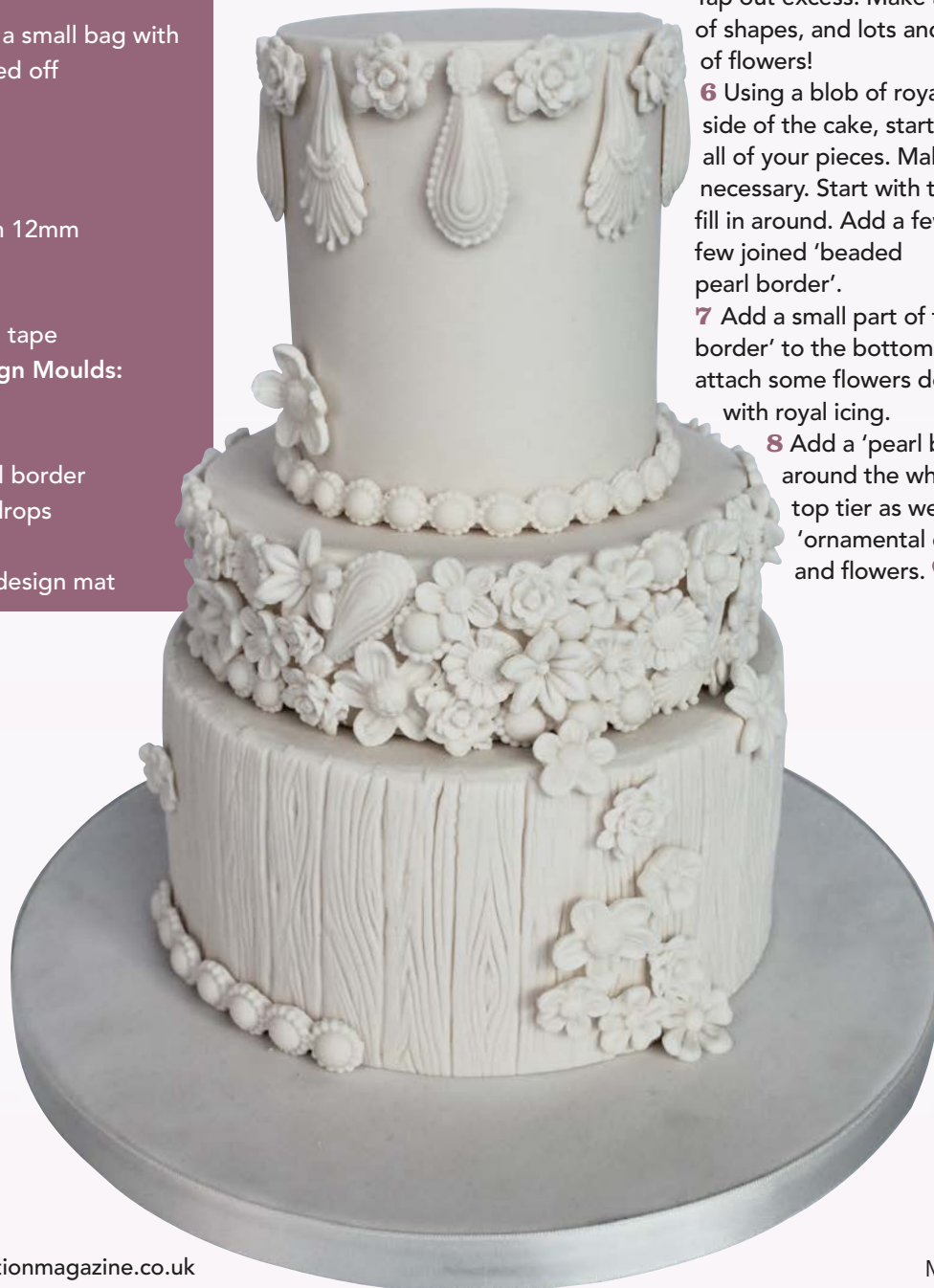
**4** Use a pizza wheel to straighten the bottom edge. Glue the back and place on the cake. Use a sharp knife to trim the top.

**5** Dust all the flower moulds, the 'beaded pearl border', the 'rose medley' and 'ornamental drops'. Tap out excess. Make an assortment of shapes, and lots and lots of flowers!

**6** Using a blob of royal icing on the side of the cake, start attaching all of your pieces. Make more as necessary. Start with the drops and fill in around. Add a few single and a few joined 'beaded pearl border'.

**7** Add a small part of the 'pearl border' to the bottom cake and attach some flowers down the side with royal icing.

**8** Add a 'pearl border' around the whole of the top tier as well as some 'ornamental drops' and flowers. 



# TWIN PEAKS

## Owl Cake

With the long anticipated return of the cult series this May, we had to have a celebration cake as tribute. If you are not a fan, you can adapt this clever design for endless novelty Canadian, mountain climbing and outdoors cakes and if you are a fan, we know you will love this interpretation of the 'Welcome to Twin Peaks' sign. Just add "Some damn fine coffee, and hot!" to complete your fan-tastic cake.



CAKE ARTIST:  
*Zoe Smith*  
BLUEBIRD CAKES

### You will need

#### EDIBLES:

- cakes: 18 x 15cm (7 x 6in), 15 x 5cm (6 x 2in) cake or dummy, 10 x 10cm (4 x 4in) cake all sliced filled and prepared for covering
- 1600g of fondant
- 320g modelling paste, white
- 120g modelling paste, black
- colour paste: eucalyptus, dark brown, Christmas green (Sugarflair)
- 100g royal icing
- Trex

#### EQUIPMENT:

- edible glue
- craft knife
- dowels
- small pointed scissors
- small pointed tool (Innovative Sugarworks)
- cocktail sticks
- polystyrene 3in egg
- medium chevron onlay (Marvellous Molds)
- circle cutters ranging from 10 to 15cm
- small rolling pin
- cake smoother
- edible white paint (Rainbow Dust)

#### PREPARATION

Colour 700g of fondant eucalyptus and cover the 18cm (7in) cake. Cover the 10cm (4in) cake in 400g of white fondant, set both tiers aside to firm.



#### FOR THE MIDDLE TIER

**1** Take 100g of white fondant and cover the top of the 16cm (6in) tier. Use various sized circular cutters to create the rings of the wood.

**2** Add dark brown colour paste to the remaining white fondant. In sections (so that the icing doesn't dry out), attach the fondant to the tier. Use the small pointed tool to create wood effect markings. Set aside to dry. Paint a little dark brown colour mixed with water into the imprinted rings.



#### FOR THE TOP TIER

**3** When top tier is firm, roll out 80g of black modelling paste to 1mm thick and place over the chevron mould. Smooth over the zigzags first with fingers, then roll over with a small rolling pin until it cuts through the icing and you can see the zigzags clearly from underneath. With a craft knife pick out alternate pieces of paste, then very lightly paint with edible glue. Press the mould against the cake and rub over with a cake smoother. Then carefully pull the mould away. Repeat until the tier is covered. →





**FOR THE BASE TIER**

**4** Mix 40g of white and 40g of black modelling paste and roll it to 1mm. Trace out the mountain range, cut out and glue with a small amount of edible glue to the cake. Take 4g of white modelling paste and roll again to 1mm thick and trace the snow caps, cut out and glue to the mountains. Colour 60g of modelling paste with eucalyptus and Christmas green colouring paste and black modelling paste. Roll it out to 1mm and trace out the tree silhouettes then cut out and glue to the cake. Dowel the base tier (and middle tier if you are using a real cake) then secure tiers together with royal icing.

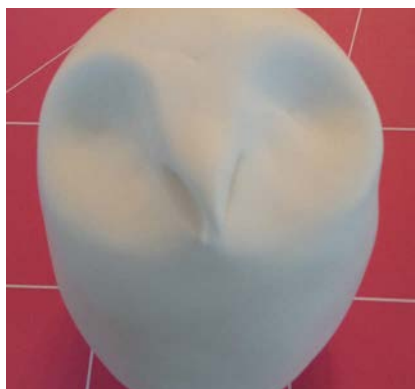


**FOR THE OWL**

**5** Take the polystyrene egg and paint on a fine layer of edible glue. Cover with 150g of modelling paste and flatten the smaller end so that it can stand.



**6** With your thumbs, make two large eye sockets and where they join pinch the paste to make a beak shape.



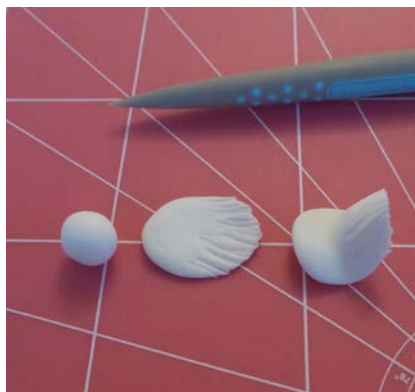
**7** With a small pair of scissors, snip under the beak and then smooth the paste underneath.



**8** With your small pointed tool, pull out the icing in small lines, working from the outside in, then define from the beak to the eye line.



**9** Texture the whole body with small even marks and pinch the beak gently along the centre and add nostrils.



**10** To make the ears, take 4g of white modelling paste and split into two balls. Smooth out each ball, making one side thinner and gently score. Then curve the ear and bend it upwards.



**11** Glue the ears to the head and add texture to match the body. Set aside to firm.



**12** To colour the body, tint small amounts of modelling paste shades of brown and add a little Trex. Add the paste to the body and head and texture it with the pointed tool. Make sure you always add to both sides in the same place to keep the owl symmetrical.



**FOR THE WINGS**

**13** Take 25g of brown modelling paste for the wings, split into two, roll each into a ball and then smooth into teardrops. Score some long feathers onto the bottom half of the wings.



**14** Make the smaller feathers by making small marks with the pointed tool in semi circles. Add detailing.



**FOR THE EYES**

**15** Take 1g of black and 1g of beige/light brown modelling paste. Split the black into two balls and using a medium ball tool, make eye sockets.



**16** Roll the beige into two balls and flatten slightly. Glue into the black sockets and add small balls of black for the pupils. Glue the head onto the body.



**17** Use a little water and dark brown food colouring to paint the beak. Add highlights to the eyes with edible white paint.



**FOR THE CLAWS**


**18** Split 10g of brown paste into six small balls, roll into points and curl. Set aside to firm then insert a cocktail stick into the base of the owl and secure it into the top tier of the cake. Glue the claws.



**FOR THE TAIL**

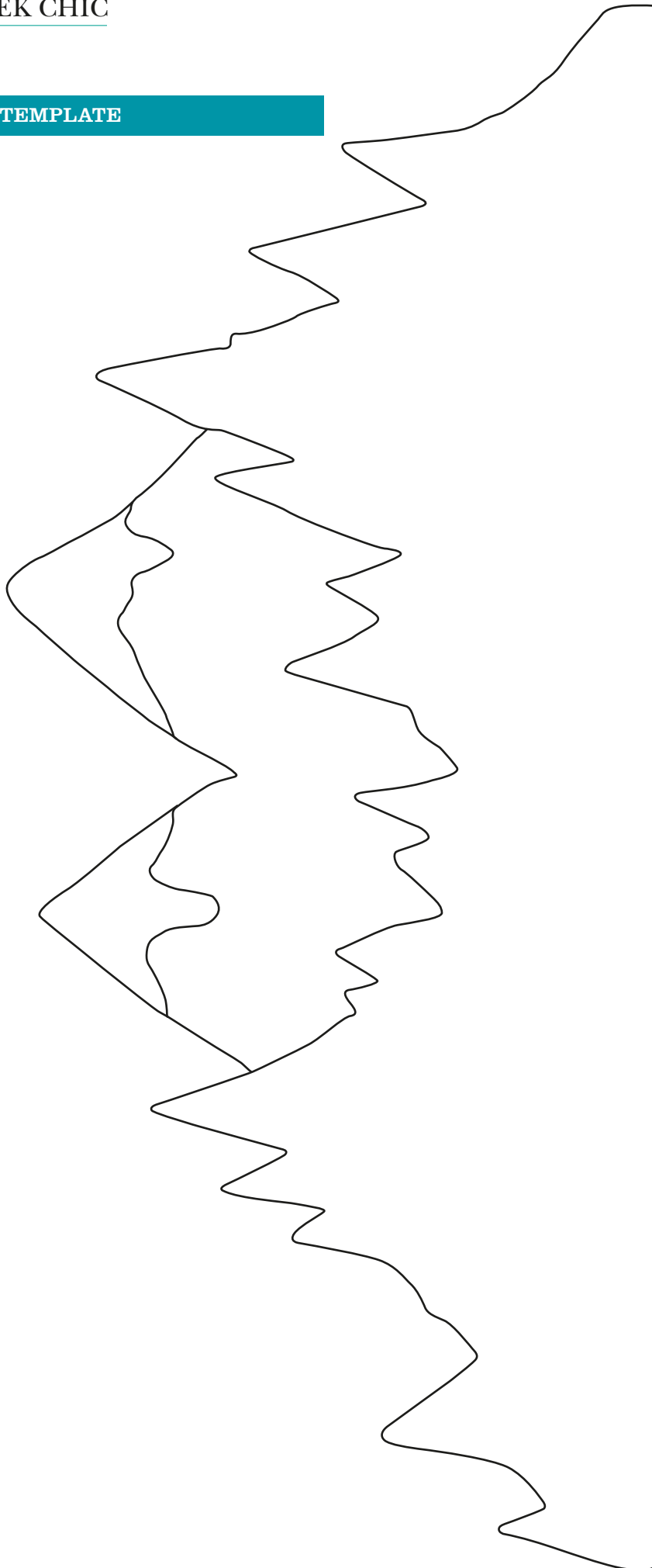
**19** Take 30g of beige modelling paste and flatten into a rail then score markings using a pointed tool. Glue onto the back of the body.

**BREAK IT DOWN**

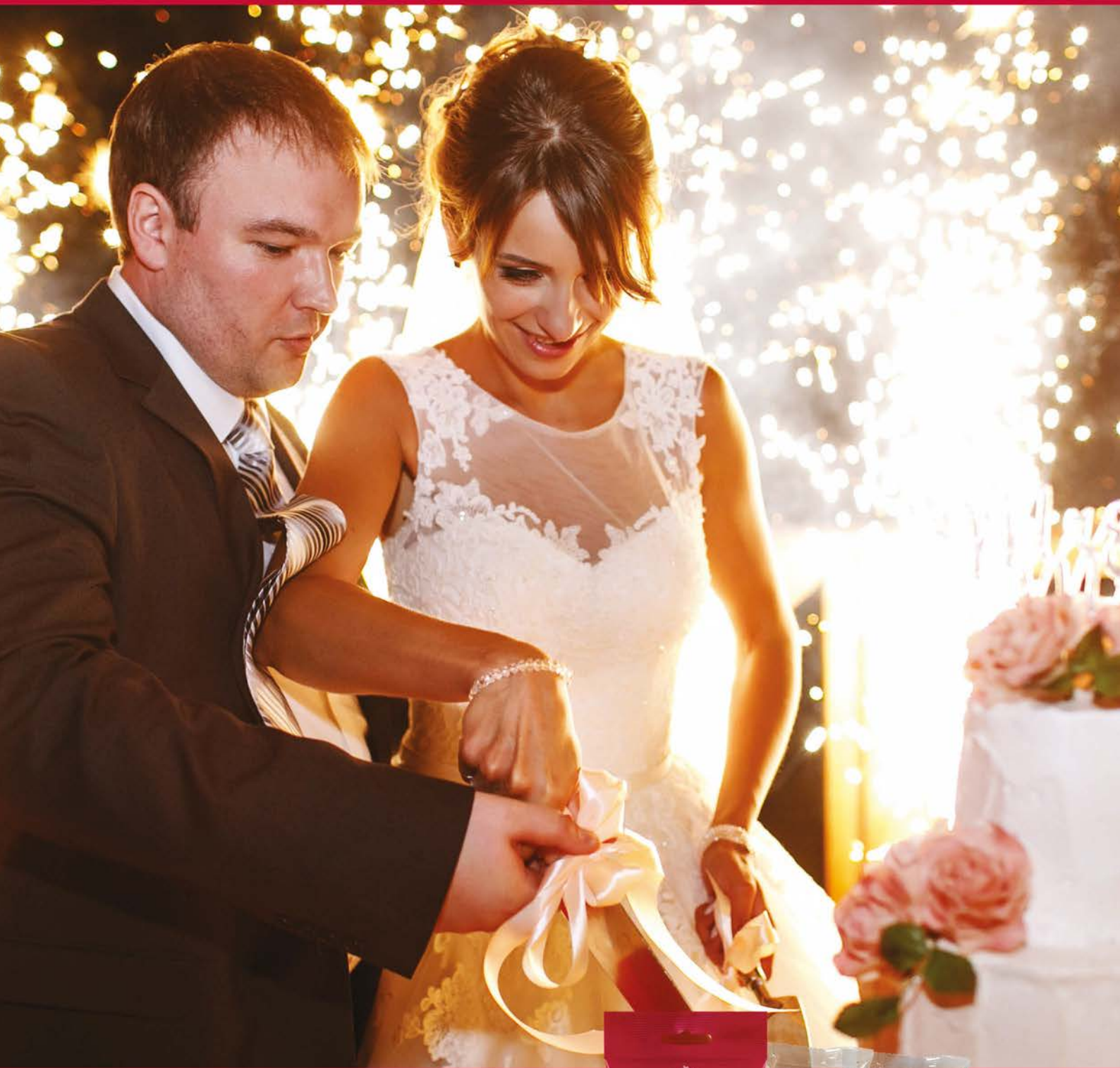
Essentially, you have four fabulous cake tutorials in one with this design. For an alternative finish you can make just the chic chevron tier, the trunk effect tier, the mountains or just the owl! Add your own flourishes for a completely fresh take on Zoe's style. Have fun! 



TEMPLATE



The icing on the cake on a special day



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Join the conversation



# Wedding kitchen

This month's pick of finishing touches for your special day, whether you are looking at creating your own favours or cake topper inspiration, or just love to shop!



## Silver treats

Use silver mini heart dragees as part of your cake decoration or as cute wedding favours! Available for £19.99 from [www.neviti.com](http://www.neviti.com).



## Cupcake inspiration

Make up to 24 cupcakes and decorate with these cake toppers, ideal for a wedding. Available from £3.40 from [www.silikomart.com](http://www.silikomart.com).



## I now pronounce you...

A personalised 'Mr & Mrs' cake topper will set your wedding cake apart and be the talk of the day. The topper costs £23 available from [www.notonthehighstreet.com](http://www.notonthehighstreet.com).



## Floral fancies

For a boho themed wedding, use these beautiful floral tubs to contain treats on your sweet table or favours as part of the place setting. A pack of eight costs £2.99 available from [www.partydelights.co.uk](http://www.partydelights.co.uk).

## Storage solutions

The Grab N Go is perfect for your projects. You can stow your pans in the deep storage section within the lid. Customise the utility boxes included for carrying delicate objects like food colouring. Take your treasured ingredients, decorating tools and cupcake cases with you wherever you go. Available in teal and magenta in various sizes. Exclusively made in the USA. Find out more at [www.creativeoptionsuk.com](http://www.creativeoptionsuk.com).



## Smooth and sleek

Using this Royal Icing can provide a sleek wedding cake with a whiter appearance and perfectly smooth. It can be used to coat, pipe and more. A 500g tub costs £11.85 from [www.thecakedecoratingcompany.co.uk](http://www.thecakedecoratingcompany.co.uk).





### *A slice of the day*

Send your guests home with a slice of cake from your special day in these adorable boxes with plenty of room inside. A pack of ten costs £4.99 from [www.partydelights.co.uk](http://www.partydelights.co.uk).



### *Beautiful blooms*

Adorn your stylish wedding cake with beautiful blooms, this medium white vintage rose could feature on its own or in a cluster. A single rose costs £4.25 or a pack of five costs £20.18 from [www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk).



### *Cookie cake*

Looking for favour ideas? How about wedding cake shaped cookies for each guest to enjoy? This metal cookie cutter costs £1.60 from [www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk).

### *Personalise place names*

Create quirky name places on your table settings by creating a personalised signpost atop a cupcake! They'll certainly be a wonderful topic of conversation around the table! This Culpitt signpost/label cutter is £9.95 available from [www.craftcompany.co.uk](http://www.craftcompany.co.uk).



### *All in white*

Ready to use white icing for your sophisticated all white cake. Just roll out and smooth over. A 1kg pack costs £4.99 from [www.lakeland.co.uk](http://www.lakeland.co.uk).



### *Stunning roses*

For a quick and simple way of creating stunning fondant roses, use this silicone mould. Complete with intricate detailing, the mould retains its shape over time and is dishwasher safe. Available from [www.kitchencraft.co.uk](http://www.kitchencraft.co.uk).



### *Finishing touch*

Perfect for the DIY bride, these heart design wedding favour boxes will provide an elegant finishing touch to a place setting. A pack of eight costs £1.99 from [www.thecakedecoratingcompany.co.uk](http://www.thecakedecoratingcompany.co.uk).



### *Rustic bunting*

For a rustic wedding, adorn your wedding cake with this 'just married' cake bunting. It costs £7.50 from [www.notonthehighstreet.com](http://www.notonthehighstreet.com).

# BACK TO THE CLASSROOM, *A CAKE-OFF!*

*EDITOR - LEEANNE*



*V*

*MARKETING EXECUTIVE- CLOWANCE*



**Here at Cake HQ we are in awe of our contributors' skills so when an invitation to review a course at the new world class Renshaw Academy came in, both myself and marketing executive Clo jumped at the chance to improve our skills.**

Have you ever wondered what the value is in attending a workshop for a specific cake? I have, and I have to say this one day workshop with Zoe of Zoe's Fancy Cakes, has completely reinvigorated my hunger to learn and reminded me of the beauty in seeing other crafter's work.

You spend the day learning one teacher's techniques to create a specific look and as you look around the class, you see a dozen different cakes take shape. Each one, a reflection of its maker from the icing colours used to how open the roses are and then the hand painting style distinguishes each cake as a unique design. Clo and myself were a little nervous as to whether we were skilled enough to keep up. We needn't have worried as the academy has assistants on hand to help as well as your tutor and the incredible kitchen is super well organised and equipped.

If you want to treat yourself to a course, I would highly recommend visiting the school created by one of the biggest brands in the business and all the expertise that comes with being such a name. The location is next to train links as well as car, with ample parking, fabulous clean and trendy facilities and a wonderful lunch! You can shop 'til you drop too.

To my mind, a visit to Renshaw Academy is like booking yourself into a cake spa! We came away inspired, refreshed in our confidence and with honed skills ready to tackle bigger projects. My only reluctance was that we had to go home after only one day...



*Dear Cake team,*

Thank you so much for choosing me as the winner of the competition you held on Facebook...I was over the moon when I found out I won!

Yesterday's course (Thursday 23rd February) at the Renshaw Academy was brilliant. The academy itself is a lovely place and really nice to work in. I'd love to have a work area like it in my home!

Zoe Hopkinson, of Zoe's Fancy Cakes, is an exceptional tutor and I would highly recommend for anyone to go onto one of her sugarcraft courses as it was a brilliant experience and you go away having learnt a lot.

I have never made sweet peas before, nor have I ever hand painted on a cake so this was the perfect course. Zoe's way of teaching is excellent in that she does it in stages with demonstrations first and then lets you have ago. Whilst you are doing the stage that has been demonstrated, Zoe then comes around to check if you are getting on okay and to see if there are any areas that you need help with. If you are stuck then Zoe will help show you what to do and she also gives suggestions on how to improve...

I thoroughly enjoyed the sweet pea course and I am very happy with the final cake I came home with. I learnt so much including how to make the petals look delicate by thinning them with a balling tool and how to get different shades of colour when painting the flowers on the cake.

I hope you like my photos.

Thank you again,

*Yasmin White*





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## MERINGUE *Kisses*



Sophisticated and fun, these colourful meringues are equally at home in a child's rainbow unicorn themed party, a summer fête or a wedding dessert table. What's more, they are really easy to make too!

### *You will need*

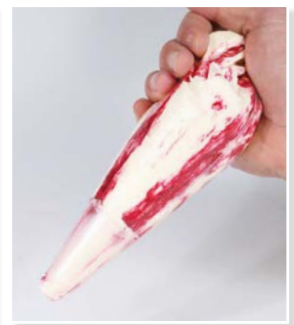
This recipe makes approx. 30 meringue kisses.

- whites of 2 medium eggs
- 100g caster sugar
- Colour Splash food colouring gels (colours of your choice)
- silicone parchment roll 5cm x 30cm
- Cake Star disposable piping bags - pack of 12
- FMM polycarbonate savoy tube - round - No.10
- synthetic paint brush - 1/8



**Top Tip:** Before starting make sure all your equipment is clean and grease free for perfect meringues!

- 1 Line a baking tray with parchment. Place egg whites into a bowl and beat until stiff and smooth. Add half of the caster sugar and continue beating until shiny with firm peaks. Add remainder of sugar a tablespoon at a time and beat until silky and firm in texture (do not over-beat). Flavourings may be added at this stage if wished.
- 2 Place the nozzle inside a piping bag and fold the top of the bag down. Use the paintbrush to paint your chosen Colour Splash Gel colour(s) in stripes down the inside of the bag, continuing down the inside of the nozzle. You should find this easier if the bag is suspended



inside a mug, tall grater or similar. Place meringue into the bag, and pipe small rounds onto the baking parchment, leaving a small 'curl' on the top.

**Top Tip:** If you want a solid colour, this should be mixed gently into the meringue using a metal spoon. A metal spoon will avoid losing too much air from the mixture.

3 Bake at 120°C for one and a half hours, then turn off oven and leave to completely dry out for a further 30 minutes.

### **Use and adapt the kisses as needed**

- flavour the meringue
- fill with cream and sandwich together
- cover the cream centre with sprinkles
- serve on top of a dessert or cake.
- dip the bases into chocolate and cover with sprinkles.
- serve with strawberries or raspberries
- 4 Give as a present inside a jar decorated with ribbon and a gift tag!



# JAPANESE *Girl*

When thinking of this project I wanted it to have the elegance of an Oriental scene. A girl watching outside a window, lost in the beauty and tranquility of a Japanese garden.

Photography: Marco Seta



CAKE ARTIST:  
*Veronica Seta*

## You will need

### EDIBLES:

- 1 x filled red velvet cake, 20 x 15 cm
- 500g buttercream
- 2kg white fondant paste
- royal icing
- icing sugar for sugar lace
- gel colour: navy (Colour Splash)
- dusting colours: foliage green, yellow autumn, pink, plum, forest green, aubergine, African violet, azalea, cornflower, white (Sugarflair)
- 100g modelling paste
- 500g gum paste
- royal icing
- glaze
- edible glue
- edible metallic silver spray
- semolina

### EQUIPMENT:

- 1 x round board 20 x 0.5 cm
- 1 x round board 30 x 3 cm
- CelPad
- Japanese maple veiner (Italian Sugar Art)
- sakura flowers and leaves cutters
- Asiatic lily veiner (FlowerCutterSet)
- lily leaves cutters (Roberta Serafini Sugar Flowers)
- sweet pea calyx cutter (FlowerCutterSet)
- paint brushes (PME)
- Dresden tool
- ball tool
- cutter tool
- rolling pin
- friller tool
- pastry cutter
- non slip mat
- 28, 26, 24 and 20 gauge floral wires (Culpitt)
- floral tape: pale green, brown and burgundy (Hamilworth)
- tinfoil
- lace mats



**1** Mould the lily's style, stigma and ovary inserting a 24 gauge floral wire and bending it a little. Pinch the ovary with the tweezers. Dust the ovary foliage green, the style with mixed plum and white and the stigma yellow autumn.



**2** Make a T-shape at the edge of your 26 gauge floral wire to make the filament.



**3** Mould the filament's anther, using pictures for reference.



**4** Twist a very small amount of gum paste around the floral wire and attach the anther. Mix some semolina with aubergine dust, spread a little bit of edible glue on the anther and dip it in the coloured semolina.



**5** Dust the filament with foliage green.



**6** Fix six filaments around the lily's ovary with pale green flower tape. →





**7** Make a sausage with white gum paste and roll over with a small rolling pin on a Celboard. Cut the lily petal following the shape of the veiner and insert a moistened 24 gauge floral wire. Place on a CelPad and roll edges with a ball tool. Press petal in veiner and prepare five petals this way.



**8** Make a sausage with white gum paste and roll over with a small rolling pin on a Celboard. Cut the lily leaves with three cutter sizes. Insert a moistened 26 gauge floral wire, place on CelPad and roll edges with a ball tool. Press leaves in the veiner. Prepare three leaves and dry on a piece of tinfoil.



**9** Dust the leaves foliage green, then forest green and the foliage green again. Spray with glaze.

*Top Tip*  
Think about placement of light and dark for realistic leaves



**10** Dust the lily petals base and edges lemon yellow. Colour the centres mixing African violet and white. Give colour depth with a little azalea and shade a cornflower coloured line through the petal. Dilute a touch of aubergine dust in a few drops of alcohol. Add little spots with a small paintbrush at the base of each petal. Fix the petals to the style and filaments with pale green floral tape. Tape the leaves to the flower.



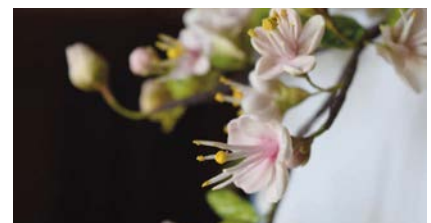
**11** Twist a very small amount of gum paste around a 30 gauge floral wire. Dip in a little edible glue and attach a very small ball of gum paste. Roll a very small amount of gumpaste on a non-slip mat to get five thin pistils. Fix the pistils to the stamen.



**12** Roll out a small amount of pale pink coloured gum paste very thin and cut several sakura flowers of different sizes. Cut their calyx with a sweat pea calyx cutter.



**13** Roll out a small amount of gum paste and cut the sakura leaves, impressing them in a Japanese maple veiner. Insert a 30 gauge floral wire and once dried, dust mixing foliage green and yellow autumn.



**14** Insert stamens and pistils centre of sakura flowers. Dust half pistils and base of flowers mixing azalea and white and stamen edges yellow autumn. Dip pistils in edible glue then semolina coloured yellow autumn. Cover wire with pale green floral tape. Fix calyx to sakura flowers and colour base with plum dust. Cover wire with pale green floral tape.



**15** Twist some strips of absorbent paper around a 20 gauge floral wire and then cover with brown floral tape. Add the sakura flowers and the small leaves prepared in steps 13-14 to the branch. You will need several flowers and leaves to have a beautiful sakura branch.



**16** Make a sausage shape with white gum paste. Roll over with a small rolling pin on a Celboard. Cut the Japanese maple leaves following the shape of veiner and the cutter to get different sizes. Insert a moistened 26 gauge floral wire and roll edges with the ball tool. Press the leaves in the veiner. Let them dry on the tinfoil.



**17** Dust the leaves mixing foliage green and yellow autumn. Give colour depth dusting forest green on the edges and through the centre. Dust their edges with a bit of aubergine. Cover the wire with burgundy floral tape and spray some glaze on the leaves.



**18** Press a small ball of white modelling paste in a decorative mould, smooth with your fingers and cut out the excess paste. Cut small parts of the decorative elements.



**19** Prepare the sugar lace. Mix 100g sugar for lace with 80g of water. Spread on a lace mat with a confectioner's spreader lengthwise, crosswise and diagonally. Remove excess sugar. Let it dry for at least ten hours. Peel the sugar from the mat very gently avoiding breakage. Prepare three strips and spray metallic silver.



**20** Prepare, as in step 19, two more strips of cake lace in a different design. Place your cake on a board and cover with navy fondant. Cover a 30cm board with the fondant of the same colour. Stick the lace strips around the 30cm board. Stick Japanese girl on the front and frame it with the decorative elements moulded in step 18. Paint the frame using a very thin paintbrush and metallic silver spray.




**21** With a bit of edible glue, stick the oriental lace strips on the sides of the central frame.



**22** Place all the flowers and the maple leaves on the top of the one tier cake.



**23** Spray some glaze on the whole composition to give some lustre to the cake and fix colours. 

# A HOUSE OF YORK

## *Wedding Cake*

Edward IV (1442 – 1483) & Elizabeth Woodville (1437 – 1492)

The marriage of Edward IV and Elizabeth Woodville was one of the most successful in our history but it was never sanctioned and it was never celebrated.



CAKE ARTIST:  
*Charlotte White*  
RESTORATION CAKE

### *You will need*

#### EDIBLES:

- 10cm (4in), 15cm (6in), 20cm (8in), and 25cm (10in) cake tiers, mounted on a matching sized cake drum, covered in white sugarpaste, and doweled for stacking
- 250g royal icing sugar
- 500g white sugar florist paste
- edible glue
- 100g green sugar florist paste
- foliage green petal dust:brown

#### EQUIPMENT:

- 3 x large 28mm cel buds
- 6 x small 16mm cel buds
- cocktail sticks
- 3 x 20 gauge white florist wires
- 6 x 24 gauge white florist wires (each cut in half)
- small set of wire cutters
- non-stick board
- non-stick rolling pin
- 9cm, 10cm and 11cm five-petal cutters from Cake Lace large rose cutters set
- 6cm and 7cm five-petal cutters from Cake Lace small rose cutters set
- foam mat
- ball tool
- cel stick
- small paintbrush
- rose leaf plunger cutter
- green florist tape
- 3 x flower picks
- baking paper
- scribe tool
- foam mat
- disposable piping bags
- no.3 PME piping nozzle
- white satin ribbon

Dynastic diplomacy, intensified by the necessity of a new King in a contested crown, should have seen Edward married to a Princess from a stronger royal family with money and a good army, not to a widow from a newly titled noble house. As the eldest son of the House of York, King Edward IV's marriage was of critical importance.

This period in our history has become known as The Wars of the Roses, though at the time it was called The Cousins' War. Rival family factions with claims to the throne of England adopted the emblem of a rose to show which side they were on; red for the House of Lancaster, and white for the House of York.

I make no secret of my own historical allegiance, based on my reading and upbringing. I am a Yorkist and proud.

What is even more fascinating about Edward IV and Elizabeth Woodville is that their lineage continues into our Royal Family to this very day! Yes, even though the Lancastrians triumphed at The Battle of Bosworth field in 1485, because the new King Henry VII legitimised his own claim by marrying the eldest daughter of Edward and Elizabeth, every single King or Queen of England from their son, Henry VIII, can be

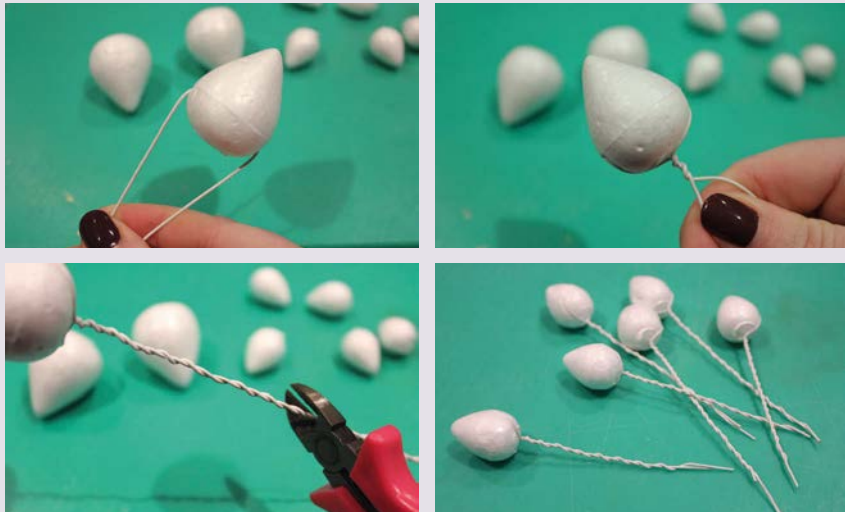
traced back to this one incredible marriage.

Though the Tudor line died out in England with Elizabeth I, the Scottish Stuarts were descendants of this marriage through Margaret Tudor (Henry VIII's sister), as were the Hanoverian Kings over one hundred years later. We can see the longevity of this line continue through our Queen, through Prince Charles, Prince William, and little Prince George.

Because the marriage was not authorised by the powerful nobility that surrounded Edward IV, it took place in secret and in a far more modest setting than history would warrant it. I would love to be there to throw white rose petals and present my own humble offering in cake (don't get too hung up on the fact that the practice of wedding cakes started much later in the seventeenth century, this is my little fantasy). I have combined the white roses of the House of York with the Sun in Splendour, Edward's emblem, and a wave pattern created for Elizabeth's own family name, the Rivers. So often I have worked with symbols and motifs that identify a happy couple in the present day and it has been a pleasure to create something entirely new for a happy event so far in the past. →

*“I have made two of my arrangements with the smaller roses together and one arrangement with the smaller roses either side of the large rose.”*





**1** Wired sugar roses like these can be made far in advance, a valuable time-management device for any cake designer. Begin by pushing a cocktail stick horizontally through the middle of each cel bud. This makes it much easier to thread a wire through. Thread a full length of 20 gauge wire through each large cel bud, and a half-length of 24 gauge wire through each small cel bud. Each cel bud should be at the half-way point of your wire so that you can pull both ends of the wire together at the base of the bud and twist into a single stem.



**2** Knead and roll out enough white sugar florist paste (SFP) to cut a single petal using your five-petal cutter, trimming with a sharp knife. For each rose, use your smallest cutter for this petal (3x large roses using 9cm cutter, 6x small roses using 6cm cutter). Frill this first petal using a ball tool pressed half on the edge of the petal and half on a foam mat, dragging the ball firmly around the petal. The edges will start to 'frill', becoming thinner and appearing more organic.



**3** Paint a thin coating of edible glue on the top half of your wired cel bud. For each rose, hold your first petal horizontally with its point facing left, wrapping the petal clockwise around the cel bud. Check from the top that you have created a tight coil.



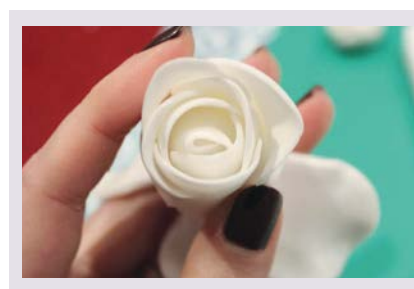
**4** To create your first layer of petals, cut out the full shape from your five-petal cutter, using the same size as you used for the centre. Transfer to your foam mat and frill the edges of each petal as you did in step 2.



**5** Paint a little edible glue in the middle of your five-petals and up the sides of each individual petal. For this layer only, you will also need to glue inside two of the petals going half way up each one. Think of the shape as having a head, arms and legs. The petals that need gluing are the arms.



**6** Shake the petals into your hand and push the wire of your bud down through the middle of the petals. Wrap the first glued arm piece around the bud, followed by the second arm opposite. Bring the remaining three petals up around to create another layer around this one.



**7** Roll out some more white SFP and cut your next full layer of petals. Continue to use the 9cm cutter for your larger roses but size up to a 7cm cutter for your smaller roses. Frill the petals and glue half way up the edge of each one, pushing the wire down through the middle as before. Bring each petal around the rose in turn, overlapping each previous one. Repeat this step with your 9cm cutter for your large roses. Allow to dry.



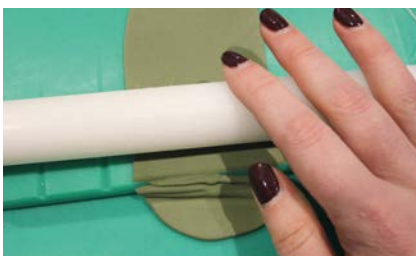
**8** From this point on, you will be curling the petals so they appear to be unfurling away from the rose. Use your 7cm cutter once more for the smaller roses and size up to a 10cm cutter for the three larger roses. To create this effect, curl the top edges of each petal around a cel stick. Turn the petals over so that the curled edges are facing downwards and glue half way up the edges of each petal. Shape the piece into your hand and push the wire down through the centre, bringing each petal up and overlapping the one before until you have completed another full layer of petals. Allow this layer to dry, with the rose standing upside down so that the petals do not fall away from the flower. Your smaller roses are now complete.



**9** Add one final layer to your larger roses, sizing up to an 11cm cutter and repeating the process in step 8. Allow to dry completely.



**10** Roll out some green SFP and cut a calyx for each rose. Use a larger cutter for the large roses and a smaller one for the small roses. A little edible glue on the centre and up each section will enable the calyx to stick to the bottom of your roses when the wire is pushed through. Allow to dry upside down.



**11** Roll out a small amount of green SFP on a cel board, concentrating on covering a section with a medium-sized vein.



**12** Use a rose leaf plunger cutter to cut out and vein a leaf running along the veined section of your cel board.



**13** When you remove the leaf shape, it should have a raised vein running up its back.



**14** Dip a half-length of 24 gauge wire in edible glue and insert this into the vein. Repeat until you have six leaves.



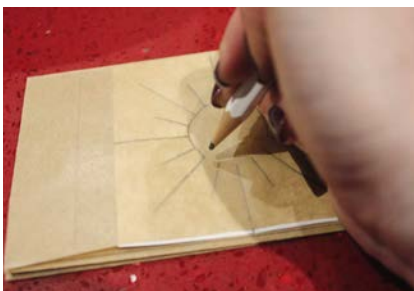
**15** Let the leaves dry with movement on a foam drying mat before dusting with foliage green petal dust to intensify the colour and a little brown petal dust, paying special attention to the jagged edges of the leaves. Steam briefly to set the colour and wrap each wire with green florist tape when dry. →



**16** I finished my roses in three groupings of three – one large, two small, and two leaves. Begin by wrapping a small length of green floristry tape around the top of each rose stem. Floristry tape is not sticky but it sticks to itself if you pull it taut and wrap, twisting the stem as you pull the tape tightly. Hold your large rose and position a leaf, taping the wires together to bind. Position the two smaller roses, one at a time, binding the wires of the small roses to the large rose with tape. Finish the arrangement with a final leaf.



**17** Begin preparing your cake tiers by covering in white sugarpaste and allowing to dry overnight. This time allows the sugarpaste to 'crust over' and will prevent any damage to the surface of the cake as you mark for piping. Cut collars of baking paper to fit around each tier of your cake and fold into equal portions as follows: 10cm tier = four portions, 15cm tier = two portions, 20cm tier = eight portions, 25cm tier = four portions.



**18** While the collars are still folded, trace the design that you wish to use centrally in the top portion on your paper. For this design, you will need to trace the Sun in Splendour on the 10cm and 20cm tier collars, and the waves design on the 16cm and 25cm tier collars. I have included templates for you.



**19** Once you have the designs traced, with the collars still folded in their equal portions and resting on a foam mat, poke through the design using a scribe tool. This is the most wonderful time-saving trick that will result in perfectly marked and evenly spaced details for you along the full length of the collar.



**20** Fix your collars around each cake tier with a little cellotape. Use your scribe tool to carefully poke the designs through onto the icing.



**21** Mix up 250g royal icing sugar to a smooth and easy flowing consistency. I use the packet mixes that only require added water and a good ten minutes in the mixer. Fit a disposable piping bag with a no.3 PME round piping nozzle. Load the piping bag with enough icing to hold comfortably in your palm and cover the leftover icing with a damp tea towel to prevent it drying out. When the icing in this piping bag runs out, fill another and continue.



**22** To pipe the sun design, begin by piping the straight lines. You will get a smoother final finish if you take a damp paintbrush to tidy up the points at which the straight piped lines meet what will be the piped circle. Then carefully pipe the circle. Any join mark between the beginning and end points of the circle can be smoothed with your damp paintbrush. Repeat around the entirety of the 10cm and 20cm tiers.




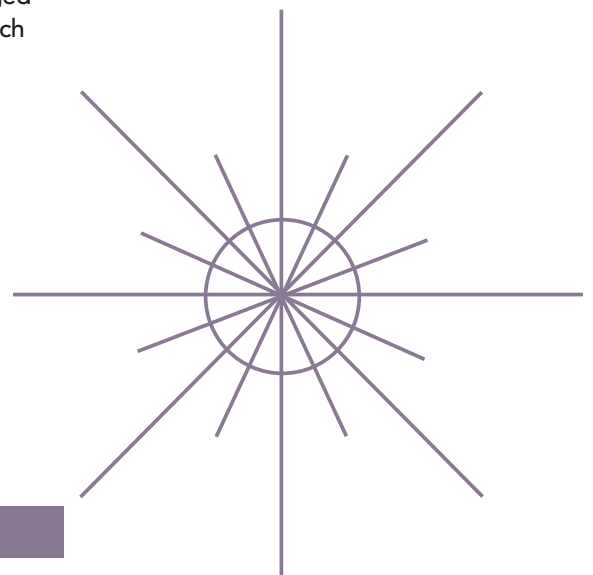
**23** To pipe the waves design, follow the lines that you have scribed onto the cake and allow your piping nozzle to follow the lines, applying a steady, even pressure. My top tip with this design is to look for areas where the lines cross and allow yourself a natural piping break there. It can be tricky to pipe lengthy horizontal lines like these. Repeat around the entirety of the 15cm and 25cm tiers. Set your piping bag aside with a cocktail stick in the nozzle to keep the icing from drying out. Allow all piping to dry completely before stacking the tiers into one beautifully tall structure. Line the tiers up so that the Sun in Splendour is prominent at the front of the first and third tier. I have arranged my wave tiers so that the fourth tier has a symmetrical centre point at which two separate wave portions meet and the second tier looks at one wave portion straight on.



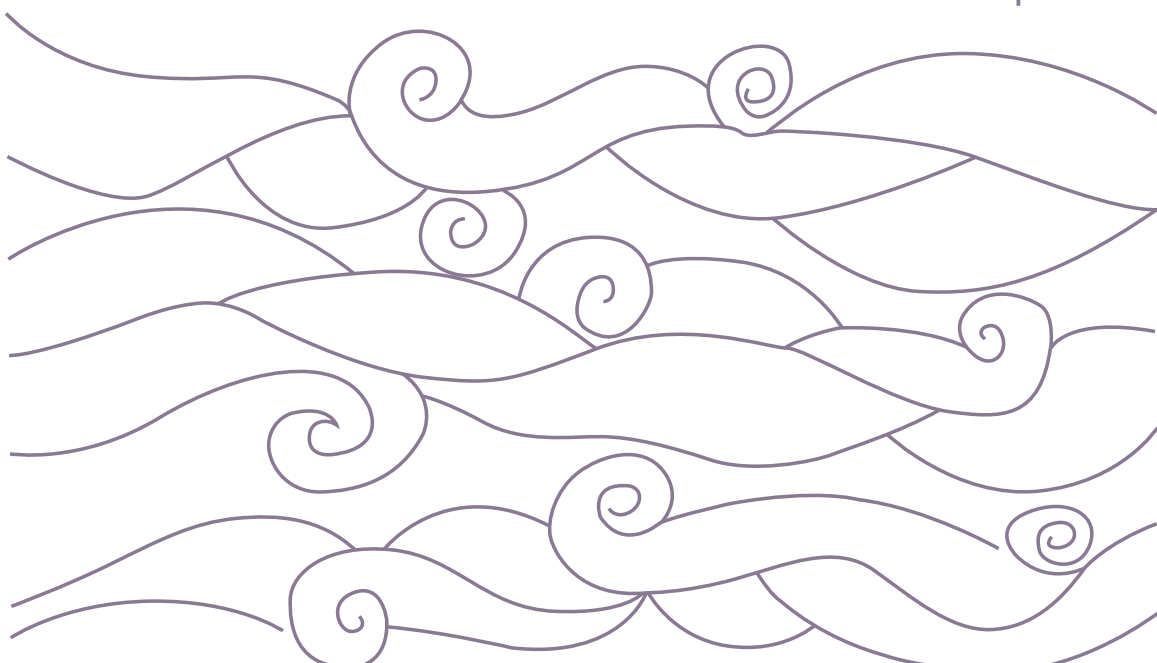
**24** Push a food-safe flower pick into your cake, one at the base of each of your first three tiers. The flower pick will safely house the wires of your roses, a little royal icing piped into the plastic hole before the stem is inserted will keep your arrangement secure. Arrange your roses on the cake, fettling the flowers as necessary to make a nice visual balance.



**25** Finish the cake with a white satin ribbon wrapped around the base of each tier, secured with a little royal icing. Saving this job until last makes inserting and arranging your flowers much easier. Start and end each length of ribbon behind the flowers for a seamless finish. 



TEMPLATES



# HAMSTER *and Ball*

You are going to love making gelatin balls! Make at least two hamster balls to allow for damage and breakages, the amounts given below should make three.

This technique is messy and sticky and you will need to make the hamster ball at least a day in advance to allow for drying time.



CAKE ARTIST:  
*Carol Deacon*

## *You will need*

### EDIBLES:

- a prepared iced cake
- 12 gelatin leaves
- water
- vegetable oil or cake release spray
- 120g (4oz) golden brown sugarpaste
- 30g (1oz) white sugarpaste
- 10g (1/3oz) pink sugarpaste
- a tiny bit of black sugarpaste
- food colour paste: black

### EQUIPMENT:

- 3 balloons
- a small heatproof bowl
- kitchen paper
- small glasses
- small sharp scissors
- tweezers
- bone tool (optional)
- small paintbrush
- cheese grater
- ribbon for base

The balloons need to be coated with vegetable oil or cake release spray before dipping them into the liquid gelatin. There is an element of trial and error here. Too much oil and the gelatin merely slips off the balloon. Too little and the gelatine will stick to the balloon and the ball will implode when the balloon is removed so allow yourself plenty of time and make spares. The good thing is that once made the balls will last for weeks.



**1** Place the gelatin leaves in a bowl of cold water and leave to soak for ten minutes. When the leaves have softened, lift them out of the water and squeeze to remove the excess water. Place them into a heatproof bowl and add three tablespoons of the soaking water. Then either set the bowl over a saucepan of simmering water or microwave in thirty second increments until the gelatin has dissolved.



**2** Blow the balloons up to roughly the size of a large orange. Lightly spray or wipe them with vegetable oil or release spray and remove the excess with kitchen paper.



**3** Holding a balloon by its neck, dip it into the gelatin mixture. Tilt the bowl and roll the balloon in the mix to ensure that apart from the knot, it is completely covered. →

## *Top Tip*

Use ribbon around the base that is taller than the edge of the board. It will help hold the sawdust around the base of the cake in place.



## CUTE AND FUN



**4** Stand the coated balloon in a glass to dry for at least ten minutes, until it feels brittle. Dip the balloon into the mixture a second time. If the gelatin in the bowl has started to set, reheat it to liquefy it again. Leave the balloon to stand in the glass overnight.



**5** Once set, cut the knot off the balloon. The balloon should immediately deflate enabling you to remove the balloon with tweezers.



**6** Cut around the neck of the ball to create a hole roughly 4cm (1½ in) in diameter, big enough to slot over the hamster. It is difficult to cut a neat hole in the base because the gelatin is brittle so simply hide any jagged edges with the sawdust once the ball is in place on the cake.



**7** To make the hamster, roll 30g (1oz) golden brown sugarpaste into an oval and stand upright. Pinch a little tail into the base at the back. Add a white sugarpaste oval for the hamster's tummy.



**8** Make a 15g (½ oz) brown cone shape for the head. Press on the top to create a forehead. Squeeze the lower part of the face into a point to create a nose. Poke two hollows with a bone tool or the end of a paintbrush for the eyes.



**9** Stick the head into place. Divide 5g (⅛oz) brown sugarpaste in half and make two oval shapes for the legs. Make a tiny flat pink oval shape and cut in half for the feet. Cut four lines into each foot and stick the feet and legs against the body.




**10** For the ears, make a tiny brown disk and stick a smaller pink disk on top. Cut in half and stick onto the head. Add two tiny black balls for the eyes and a tiny pink ball for the nose. Stick two tiny white sugarpaste dots on the eyes for the highlights and paint a 'W' for a mouth and eyelashes with black food colour.



**11** Make two small brown cone shapes for the arms and stick against the body. Make two tiny pink oval shapes for the paws and make four tiny cuts into each one. Stick on top of the arms.



**12** To make the sawdust, partially knead the leftover (30g) white and 45g brown sugarpaste together to make a marbled effect then gently grate it against a cheese grater. Stick the hamster onto the cake, place the ball over the top and scatter 'sawdust' around the base. 

### ALTERNATIVE FINISH

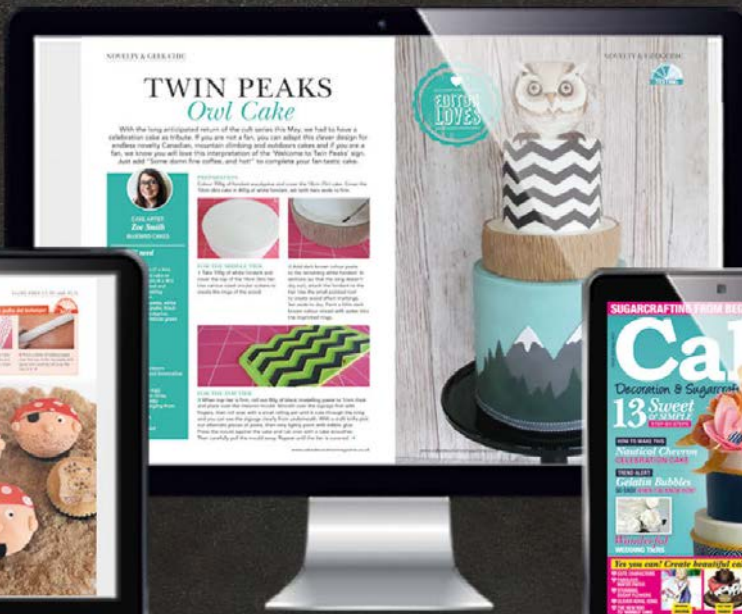
Just think of all the Christmas cake ideas you could make with this gelatin technique – snow globe fun beckons!

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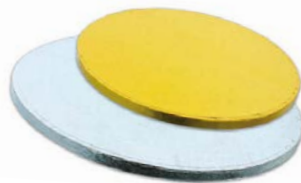
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# *Rhubarb and Custard*

Beautiful English rhubarb is now in season, so make the most of its availability by adding it to your cakes and bakes. Decorate with classic rhubarb and custard colours in fondant, ganache or buttercream for a delicious finish or up the style stakes with rhubarb pink macarons and meringues!



# MILLY'S *Unicorn*

Milly went to the garden party with her mummy and daddy and found this fab hobby unicorn to play with... standing around 18cm high, she has an internal armature and hand crafted face.



CAKE ARTIST:  
*Rhu Strand*  
PIMP MY CAKE

## You will need

### EDIBLES:

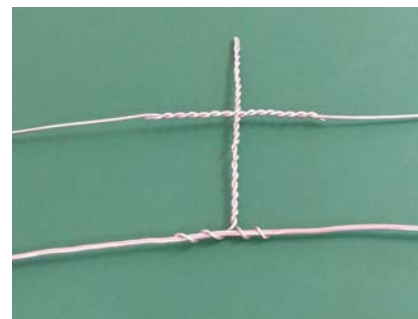
- modelling paste: 40g lilac, 40g white, 20g blonde or preferred hair colour and 40g skin tone
- sugarpaste: green to cover the board
- modelling paste: small amounts of rose, fushia, red, black, brown
- rose dusting powder for face
- edible glue

### EQUIPMENT:

- 1.65mm aluminium armature wire, 14cm (5½in) x 1 plus 16cm (6¼in) x 2
- 2mm aluminium armature wire, 19cm (7½in) x 1
- 2 x 12mm (½in) screws
- superglue, optional
- 15cm (6in) cake drum
- scalpel
- Dresden tool
- boning tool
- stitching tool
- small ball tools
- FMM scribe tool or similar pointed tool
- wooden cuticle stick
- 14cm dowel or bamboo skewer
- small circular pipping nozzles
- eggshell foam
- paint brushes



**1** Bend the 14cm long 1.65mm aluminium armature wire in half and pinch the end to make a sharp fold (top of head.) Twist to 4cm (1½in). Bend excess head wire out to the sides to make shoulders. Mark the 16cm long 1.65mm wires at 8cm, place mark at the head then twist with the 11cm end out along the shoulder. Twist shoulder and arm together and bend the other free end down. Repeat for the other arm.



**2** Twist the bent body wire together for 4.5cm (1¾in) to the hips. Centre the 2mm wire onto the body and wrap wire around the legs.



**3** Bend at hips to a total width of 2cm (¾in) and at the shoulders to a distance of 3cm (1in). Mark the leg at 6cm (2¼in).



**4** Make a loop at the end of the 'legs' and bend to a right angle with pliers. Cover the board and fix the figure to the board with the screw and tease the paste back over the screw heads.

## Top Tip

Pop the unicorn into some spare paste to keep it upright whilst drying and working on it



**5** Pose the figure; bend her lower legs forward, knees are the half-way point on the legs, and her thighs back so that she is crouching slightly. Keep the torso straight. →



*Top Tip*

Remember these are not suitable for eating due to the wire armature – make sure you tell the people you are making them for





**6** Roll two 3g sausages to 2.5cm (1in), slice into the back of the shoe and wrap around the wire – please note that I made my shoes too small at this point, I redid them later in the project to 2.5cm.



**7** Roll two 2g tapered legs to just below the knee and slice open with a sharp scalpel. Try to keep them cut clean and unmarked as this will help with closing around the wire. Wrap each leg around the wire and smooth the cut over to hide the join.



**8** With the white, cut two rectangles and ruffle the edge then wrap around the ankle. Roll a tiny sausage and flatten, cut in half and place on top of shoe. Wrap around the edges with a thin string of red and across the ankle for a strap.



**9** Roll two 15g carrot shapes in lilac about 6cm long. Cut a slice into each leg and wrap around leg armature so the seam is on the inside of the leg. Add stitching detail down the side. Lighten a small piece of lilac and cut a strip to go around the join between the leg and trouser.



**10** Divide 16g of white into two sausage pieces and press together around the body and over the shoulders. Mould and shape the paste into the body, paying attention to being slightly broader at the shoulders.



**11** Roll a small marble size piece of skin tone into a cylinder and pop onto the body for the neck then hide the join with a ruffle. Cut a 2 x 2.5cm (1 x 3/4in) rectangle, add stitching detail and a small heart then glue to the front of the body.



**12** With 18g of flesh paste, roll a ball shape. Use the boning tool to create the eye sockets. Continue the eye socket gently down the sides of the face with the boning tool, to make her temples.



**13** Use the Dresden tool on its side to mark in the cheeks. This will form the start of the nose as well. Flatten the underside of the nose by gently pushing in with the Dresden tool.



**14** Use an embossing tool to 'draw' under the lower lip, almost making another mouth shape then smooth this 'trough' out – leaving the lower lip. Press each side of the chin with the Dresden tool to enhance the chin.



**15** Use a pointed tool and insert to gently make the nostrils.



**16** 'Draw' down from the centre of the nose to upper lip with a ball tool.



**17** Mark in the upper lip with a small ball tool making an 'm' shape.



**18** Dot gently into the each end of the mouth. Using the cuticle stick with the flat side, insert into the eye socket.



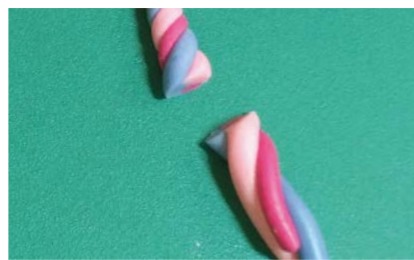
**19** Enhance the cheeks with the veiner tool. Roll small tear drops and press into side of head with the Dresden tool for the ears.



**20** Roll a very thin piece of white, and use to make the teeth. Repeat with brown and insert into the eye sockets, and add eyebrows with the same colour. Dust cheeks with rose dusting powder then wet a fine brush with vodka and paint the lips with the rose.



**21** Roll 10g of white paste into a taper, bend and insert the skewer or dowel.



**22** Roll three fine tapered sausages and twist together from the thin end to make the horn then cut to length.



**23** Tear drop two pieces of white and flatten with the Dresden tool, glue to head for ears. Add the eyes in black, from finely rolled paste. Cut two pink cheeks and two nostrils using the circular piping nozzles. Roll tear drop pieces in different colours and add for the mane.

**Top Tip**

When posing your figures, don't bend limbs into unachievable positions, look at your own body and check for realism.



**24** Mark the arms at 5.5cm and bend around at this point. Fix the unicorn dowel into the hands. Secure by wrapping the wire back around either the arm wire or the dowel.



**25** Roll two 7g of flesh into a taper of 6cm, flatten the tapered end, cut out an 'L' shape to make the thumb, mark three lines for the fingers then mark in the nails and knuckles.



**26** In the same manner as the legs, slice open from the palm of the hand. Place over the wire then wrap hands around the dowel to cover the wire and reseal the cavity on the inner arm.




**27** Divide 18g of the hair into two, leave a bit for the fringe and make an extended tear drop shape.



**28** Remove from the head and texture both sides, cutting into the ends of the bunches.



**29** Glue to the head, add wisps for the fringe, and stray hair then make ribbons and bows for the hair. 

# STYLIZED FAIRY TALES


Linasari Sunyoto, with the help of Jamila Jankipersadsing, has created a collaboration that will whisk you into a world of fairy tale and wonder. With the aim to get your imagination soaring, this collaboration with cake artists from around the world is one that is certainly magical.

**The Stylized Fairy Tales Collaboration are twenty cake artists from all over the world. The collaboration is organised by Linasari Sunyoto with the help of Jamila Jankipersadsing. Linasari says it was created because "we always hear about so many famous fairy tale stories and we have all loved them since we were kids. It is a great theme if we can express the story with our own style and our imagination - especially if we can tell the story with edible and sugar media. We also wanted to celebrate 'Tell a Fairy Tale Day' which was on 26th February."**

An exciting aspect of this collaboration is that many different styles such as steampunk, gothic and even classic styles can be used to express the fairy tale story, based purely on imagination. Linasari continues, "It wasn't an easy task to transfer fairy tale into edible media. Instead of creating the usual style, we wanted it to be unique."

The results were amazing and each cake artist create a beautiful piece based on their own interpretation."

Everything went smoothly and everyone is happy with the result. Check out this collaboration on Facebook for an abundance of

fairy tale cake inspiration, perfect for getting your competition ideas flowing! Watch this space for GBCD 



↑ Linasari Sunyoto  
Sweetlin  
[www.facebook.com/SweetLin8](http://www.facebook.com/SweetLin8)



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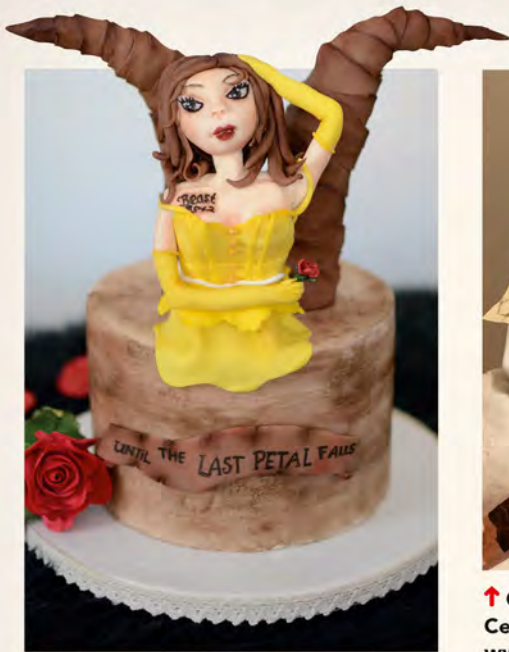


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# CAKE DECORATION HEADLINES AT FOODIES FESTIVAL...

If you love delicious baking and cake craft as much as we do, be sure to add this growing festival to your diary!

*Photography: Jez Brown Photography*



I am beyond thrilled to tell you all about Foodies Festival, which will be coming to a town near you this summer! I am especially excited because this year there will be even more cake! The newly relaunched Cakes & Desserts Theatre will be a veritable hive of sweet treats and talent, from the delightful Candice Brown - winner of The Great British Bake Off - to local extraordinary Cake Designers and every discipline in between.

You will be able to find full details of our chefs on the Foodies Festival

website but what I can tell you is that you can expect top baking tips, cake decorating hacks, chocolate, puddings and a taste of what we cook up on stage. As your hostess in the theatre, I will be on hand to get you fed and to take any of your questions for our fabulous chefs.

If you should find that you have had your fill of sweet treats you could always stop by the Chefs Theatre to see Michelin starred chefs cooking up delicious recipes, or enjoy a glass of Pimm's from the Giant Pimm's teapot while listening to the amazing live music on stage. You could even work

off that first sitting of cake in the brand new yoga classes in the Healthy Living Area before coming back to the Cakes & Desserts Theatre for more cake! Life is all about moderation, right?

These 3-day weekend shows are so much fun and I can personally promise you a wonderful day out (or days out, if you get a weekend ticket!) filled with food, inspiration, drinks, music and sunshine. I've spoken to a weatherman and he assures me that it is sunshine all the way!

I hope to see you there. In the meantime, here's a recipe for you to enjoy.

### *You will need*

#### EDIBLES:

##### CHOCOLATE MUD CAKE

- 330g dark chocolate
- 330g unsalted butter
- 3tbsp instant coffee
- 240ml water
- 180g plain flour
- 180g self-raising flour
- 60g cocoa powder
- 1tsp bicarbonate of soda
- pinch of salt
- 700g caster sugar
- 6 large eggs
- 4tbsp vegetable oil
- 170ml buttermilk
- makes one 8" cake baked across 3x 8" sandwich cake tins

##### PARMA VIOLET BUTTERCREAM

- 500g unsalted butter (room temperature)
- 750g icing sugar
- 1tsp violet food flavouring ([www.foodieflavours.com](http://www.foodieflavours.com))
- 1-2tbsp milk
- Violet paste food colouring ([www.squires-shop.com](http://www.squires-shop.com))

#### EQUIPMENT:

- Cake stand
- Large palette knife
- Side scraper
- disposable piping bag
- edible viola flowers ([www.finefoodspecialist.co.uk](http://www.finefoodspecialist.co.uk))

##### CHOCOLATE MUD CAKE

**1** Melt the chocolate and the butter in a small saucepan with the instant coffee granules and water. Keep the temperature low and turn off the heat when only a few small lumps remain – these will melt in the heat of the mixture and turning the heat off early prevents burning.

**2** Weigh the flours, cocoa, bicarbonate of soda and sugar into a bowl with a pinch of salt. Make a small well in the centre and set aside.

**3** Beat the eggs, oil and buttermilk together in a jug before tipping this mixture into the dry ingredients and stirring it into a thick paste.

**4** Pour the melted chocolate and butter mixture on top of this paste and bring everything together with a wooden spoon until you have one glossy mixture in the bowl.

**5** The cake mixture will need to be poured into three lined sandwich tins. This then goes into the oven for 45-50 minutes or until a skewer comes out clean. Allow the cakes to cool completely in their tins before attempting to remove them.

##### PARMA VIOLET BUTTERCREAM

**1** Beat the butter until whipped and creamy using the paddle attachment of a freestanding mixer.

**2** Add the icing sugar and beat until fully incorporated. A tea towel draped over the top of your mixer and held securely in place should prevent the inevitable icing sugar cloud!

**3** Beat on medium speed for five minutes to incorporate plenty of air into the buttercream. This will lighten it beautifully in texture and colour.

**4** Add the violet flavouring to taste. I found that a teaspoon was sufficient to get a strong flavour without going too far into perfume territory. Add enough milk to make a smooth spreadable consistency.

**5** Use a cocktail stick to add colour to the buttercream. Once you are happy with the shade, beat on medium speed for a further two minutes to finish.

##### DECORATION

**1** Begin by trimming away any risen peaks from your cake layers. They should be even and perfectly straight and flat. If you have time to chill the cakes for an hour beforehand, this will be easier!

**2** A tiny dot of buttercream on your cake stand will hold the first layer of cake in place. Spread the first layer with violet buttercream and lay the next layer on top. Repeat until you have built your cake.

**3** Spread a generous helping of violet buttercream around the sides and over the top of your cake. This can be tidied up with a side scraper pressed gently against the side of the cake – rotate the cake stand so that the cake spins slowly and the excess buttercream is removed by the scraper. You should be left with nice straight sides.

**4** Clean your scraper and lay it horizontally at the top edge of your cake. Pull the scraper slowly in towards the centre and repeat all the way around the top edges until you have a perfectly crisp top edge.

**5** Load any remaining violet buttercream into a disposable piping bag and cut a small opening of around 5mm at the tip. Squeeze a series of tiny dots around the bottom edge of your cake.

**6** Cut a larger opening of around 1cm in the piping bag and pipe blobs around the top of your cake. Place a delicate edible viola on top of each blob and one in between each blob to finish the top beautifully. 

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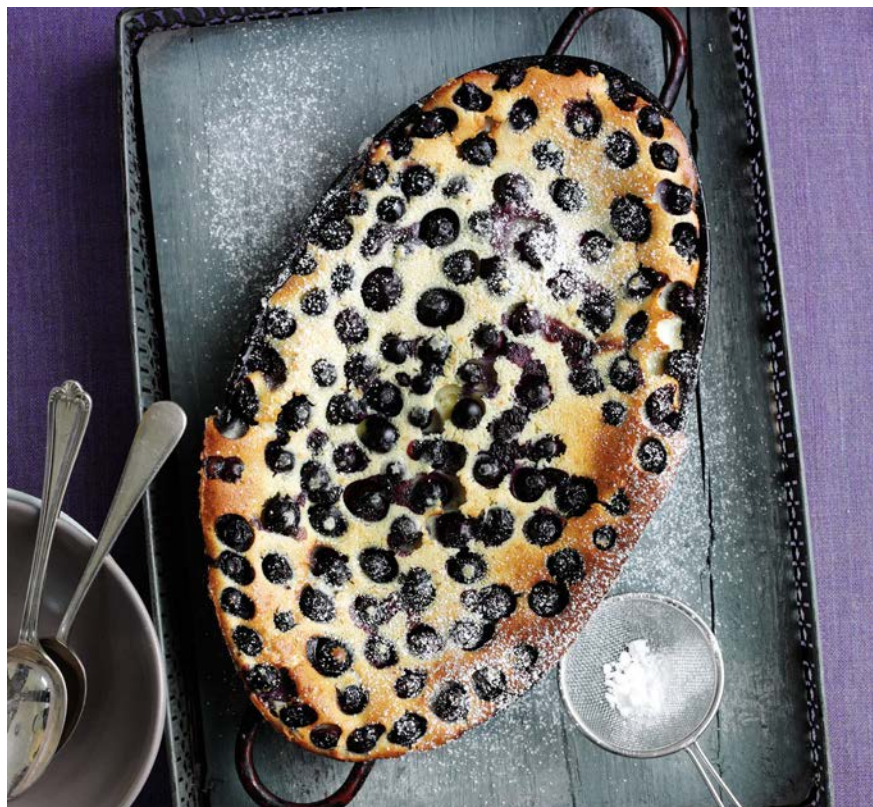


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# BLUEBERRY *Foccacia*

If you've had a manic week at work, unwind and make this rustic, artisan looking loaf. Kneading warm bread dough will soon get rid of those feelings of stress, there's only one rising, so it's much quicker than most breads and you'll fill the house with an amazing smell while it bakes. Then sit back and tuck into bread fresh from the oven with a mug of coffee or hot chocolate.





## Blueberry Focaccia

**Makes:** 1 large loaf

**Serves:** 6-8

**Prep:** 30 minutes

**Rising:** 45-60 minutes

**Cook:** 30-35 minutes

### INGREDIENTS

- 1 orange, rind only, pared away in strips with a vegetable peeler
- 1 lemon, rind only, pared away in strips with a vegetable peeler
- 75g (3oz) caster sugar
- 500g (1lb 2oz) strong white bread flour
- 1 tsp salt
- 1 tsp ground cinnamon
- 40g (1½oz) butter, diced
- 3 tsp fast action dried yeast
- 1 egg, beaten
- 250-300ml (8-10 fl oz) warm milk and water mixed
- 150g (5oz) blueberries
- Extra flour and semolina (optional) for shaping

**1** Finely chop the fruit rinds and mix with half the sugar.

**2** Add the flour, salt, cinnamon and butter to a large bowl and rub in the butter with fingertips until it resembles fine crumbs. Stir in the

chopped fruit rinds and sugar mix then the yeast.

**3** Add the egg to the flour then gradually mix in enough warm milk and water to mix the flour to a soft dough, you may have a little liquid left. Knead for ten minutes on a lightly floured surface until the dough is smooth and elastic.

**4** Sprinkle the work surface with extra flour and semolina, if using, then gradually knead in the blueberries and remaining sugar, twisting and pulling the bread until they have all been mixed in and trying not to overwork so that the blueberries don't get too mashed up. Pull into an oval shaped loaf about 23cm (9in) long and put on to a floured baking sheet. Cover with oiled clingfilm and leave to rise in a warm place for about forty five - sixty minutes until the dough is well risen. While the bread rises, preheat the oven to 220°C/Gas Mark 7.

**5** Remove the clingfilm, sprinkle the bread with a little extra flour then bake for thirty-three five minutes until golden brown and the base of the loaf sounds hollow when tapped. Leave to cool on a wire rack and serve while still warm.

### COOK'S TIPS

If you have a fan oven, don't forget to reduce the temp down by 10-20°C or the bread will brown too quickly. Check on the bread during baking and turn it round if needed so that it browns evenly and if you think it is browning too quickly, loosely cover with foil.

When mixing the milk and water, add hot water to cold milk from the fridge then test with your little finger, the liquid should feel just warm. Too hot and the yeast will be killed, too cold and it will take ages to begin to work.

## Blueberry clafoutis

**SERVES:** 4

**Preparation time:** 15 minutes

**Cooking time:** 30-40 minutes

### INGREDIENTS

- 1tbsp butter and 2tbsp caster sugar to line the dish
- 200g (7oz) Chilean blueberries
- 100g (4oz) plain flour
- pinch salt
- 75g (3oz) caster sugar
- 1 lemon, grated rind only
- 3 medium eggs
- 1 egg yolk
- 1 tsp vanilla essence
- 150ml (¼ pint) milk
- 150 ml (¼ pint) double cream
- sifted icing sugar to decorate

**1** Preheat the oven to 180°C/ Gas Mark 4. Grease a 1.5 litre (2 ½ pint) ovenproof dish that is 5cm (2ins) deep with the butter, sprinkle with the sugar then add the blueberries.

**2** Mix the flour, salt, sugar and lemon rind together in a mixing bowl. Add the eggs, egg yolk and vanilla and whisk until smooth then gradually whisk in the milk and cream until a smooth batter.

**3** Pour over the blueberries so that the dish is half full then bake for thirty-fourty minutes until the pudding is golden brown, risen around the edges and just set in the centre. Dust generously with sifted icing sugar and serve immediately.

## Blueberry frangipane tarts

**SERVES:** 6

**Preparation time:** 30 minutes

**Chilling time:** 15 minutes

**Cooking time:** 35-40 minutes


### INGREDIENTS

- 400g (14oz) chilled sweet short crust pastry
- a little plain flour for dusting
- 100g (4oz) butter, at room temperature
- 100g (4oz) caster sugar
- 2 eggs, lightly beaten
- 100g (4oz) ground almonds
- few drops almond essence
- 125g (4½oz) blueberries
- 2 tbsp flaked almonds
- little sifted icing sugar to decorate, optional

**1** Lightly butter 6 x 10 cm (4in) loose bottomed fluted tart tins. Roll out pastry thinly on a surface lightly dusted with flour, arrange five tart tins on top, cut out the pastry a little larger than the tins then press into the tins and up the sides, trim the top of the pastry a little above the top of the tins. Reroll trimmings and make a sixth tart case. Prick the bases with a fork and chill for fifteen minutes.

**2** Preheat the oven to 190°C/Gas Mark 5. Line the tart cases with pieces of greaseproof or non-stick baking paper and fill with baking beans or use dried macaroni or other small pasta shapes. Bake for ten minutes, carefully remove the paper and beans and cook the empty tarts for five-six minutes until just beginning to brown around the edges.

**3** To make the filling, beat the butter and sugar together until light and fluffy, gradually beat in the eggs then stir in the ground almonds and almond essence. Divide between the tart cases, spread into an even layer then sprinkle with the blueberries and flaked almonds.

**4** Bake at 180°C/Gas Mark 4 for twenty-five minutes until golden. Leave to cool for twenty minutes or until ready to serve. Remove from the tart tins and dust with sifted icing sugar, if liked. 



Recipes from [www.seasonalberries.co.uk](http://www.seasonalberries.co.uk)  
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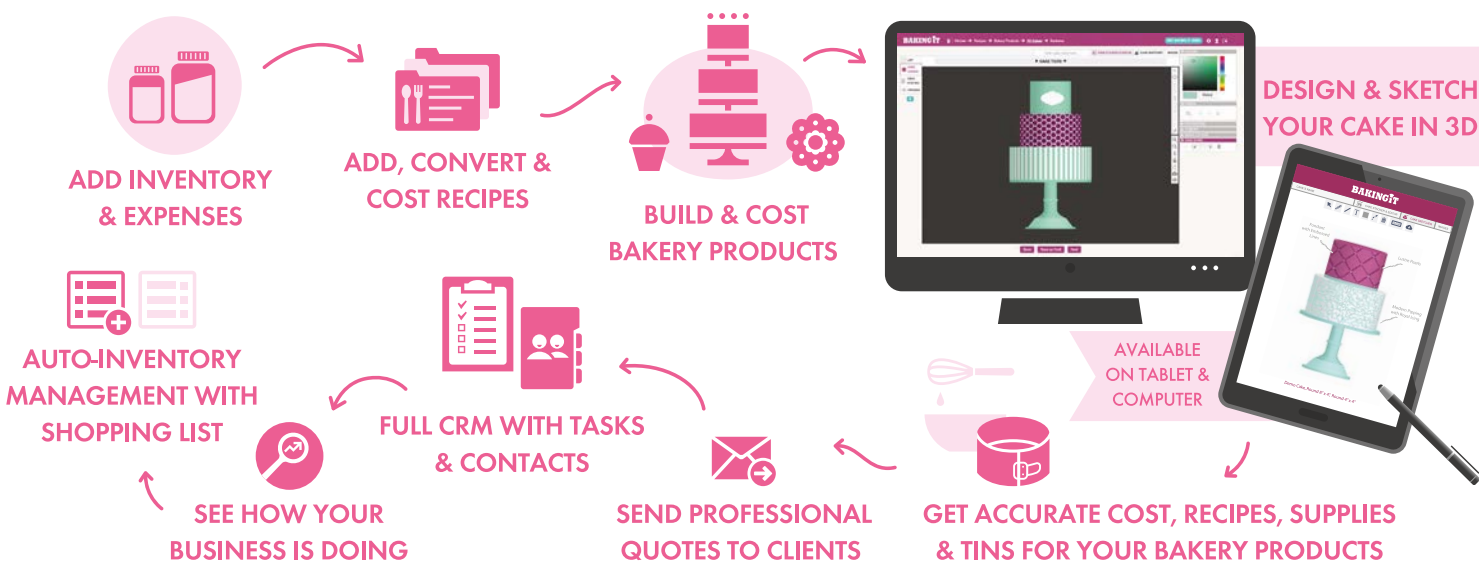


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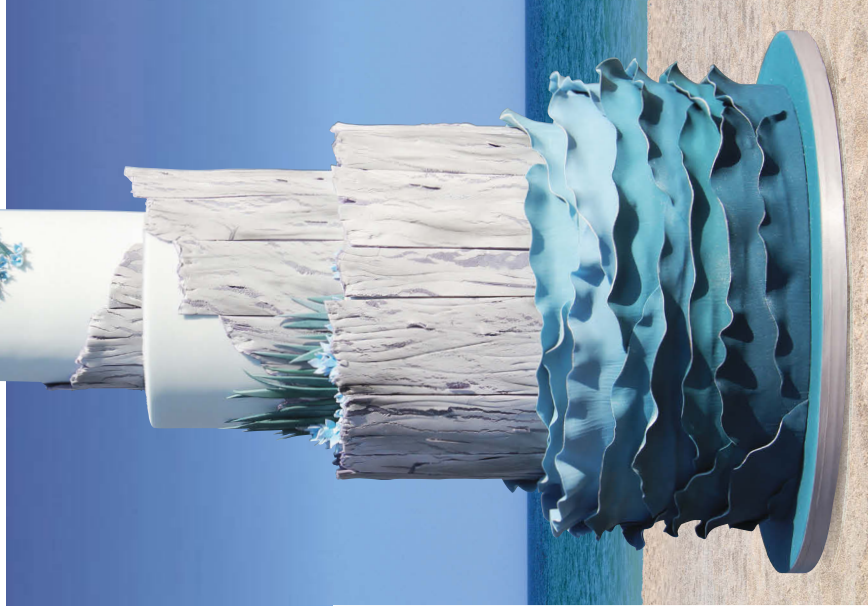
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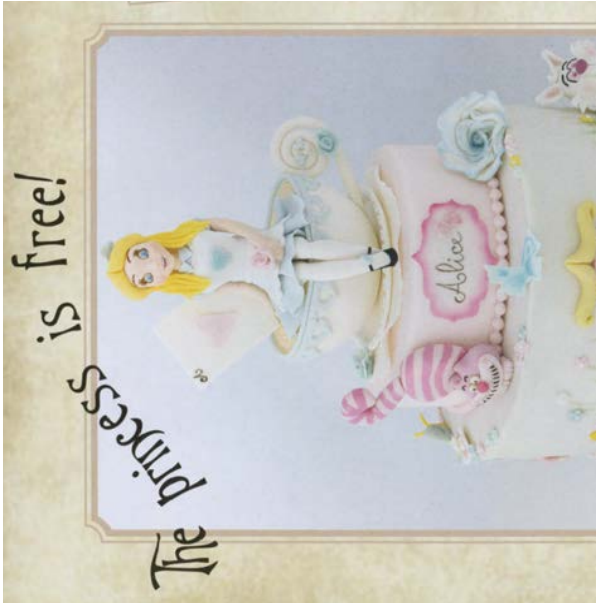
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# LAST CRUMBS...



This month we chat to owner of Sensational Sugar Art by Sarah Lou, Sarah Lou Smith...

## YOU HAVE MADE CAKES FOR MANY YEARS, WHAT INSPIRED YOU IN THE VERY BEGINNING?

It was all my hubby's fault! My very first cake was a birthday cake for my husband who is a large child and was at the time a big Wallace and Gromit fan. I thought instead of just baking a plain cake I would be brave and have a go at making the models of Wallace and Gromit sitting in a plane, so I bought some supermarket icing (I hadn't heard of Tylose or CMC back then!) and I made the cake into a scene from one of the films. I completely fell in love with working with sugarpaste and cake decorating.

## WHAT CAME FIRST FOR YOU, BAKING OR DECORATING?

The baking came first, I started baking at a really young age with my Nan and also my Mum. I can remember standing on a chair (I guess I would have been about four years old) by the kitchen table at my Nan's house breaking eggs into bowls, weighing out ingredients and mixing up the mixture for all sorts of cakes, biscuits and other treats. I still absolutely love baking and equally

enjoy the baking the part as much as the decorating.

## HAVE YOU TRAINED? IF SO, WITH WHO?

I am mainly self-taught by trial and error. I haven't had any formal training, although I have been really lucky to attend a few amazing classes by both Rhu Strand and Christina Ludlam.

More recently, as I host for tutors at my cake academy, I have been really lucky to sit in on classes by the super talented Rhianydd Webb, Kim Wiltjer and Sarah Jones so have picked up lots of new tips and ideas. I think in the world of sugarcraft you never stop learning and developing.

## WHAT ENCOURAGED YOU TO START YOUR OWN BUSINESS?

It started out as a hobby, but my hubby and close friends all said from my very first cake that I should set up my own business - some even bought me business start-up books as presents to encourage me! It wasn't until I started to get orders from friends of friends or work colleagues of friends that I decided that I needed

to register and set up as a business as a very part-time venture. I worked full time as an accountant then, but when I was made redundant from my job in 2015, I decided it was time to be brave and set up fully as a business and I love every minute of it and haven't looked back.

## YOUR DESIGNS ARE BESPOKE AND PERSONAL TO EACH CLIENT - CAN YOU NAME YOUR FAVOURITE EVER DESIGN?

Oh gosh, I love all the designs I make to be honest, my favourite wedding cake so far is my Whimsical White cake, which is a take on the traditional cake with a modern twist. I guess my favourite novelty cakes would be between my horse, wicker basket of freesias and the Harry Potter themed cakes I've made. Within the figures I've made, my acrobat Ava is my favourite - it's so hard to pick just one as my work is so varied!

## WHO DO YOU LOOK UP TO IN THE CAKE INDUSTRY?

There are so many incredible artists in the industry, I look up to so many of them for different aspects of their work. I guess the ones who inspire me the most are Sandra Griggs Smiley, Karen Keaney, Mania Mistiloglou, Isabel Tamargo, Mike McCarey, Serdar Yener and Faye Cahill... but I could honestly go on listing all day! The list really is endless as there are so many incredibly talented artists. 



For more information on Sarah Lou's cakes or about her classes, visit [www.sensationalsugarart.co.uk](http://www.sensationalsugarart.co.uk).



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