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MONTHLY CAKE DECORATING MAGAZINE



# Cake Masters

MAGAZINE

Make  
these  
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Dinosaur Delight



Embroidered Beauty



Water Lily Showers



8 CAKE  
TUTORIALS

**INSIDE THIS ISSUE:**  
TOP TIPS  
EXPERT ADVICE  
COMPETITIONS  
CAKE TRENDS  
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ONE TIER WONDERS

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# My Top Picks



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# EDITOR'S LETTER

Happy New Year! Welcome to the January edition of Cake Masters Magazine! We are kicking off 2020 in style with our gorgeous One Tier Wonders issue. Take a look inside for themed cake tutorials and fabulous features.

We love this super cute Sloth Birthday Party cake by That's Cakeable from our front cover! The design is so fun with such charming details to finish it off. Also in this issue, we have a colourful Dinosaur Delight creation by Laura Loukaides Cakes in association with Renshaw. Learn to make the key elements including the dinosaur, leaves and textured cake board. We also have the simple but elegant Embroidered Beauty design by A Teaspoon of Love which has a really lovely texture to it.

This issue is jam-packed full of features! We have a beautiful selection of stories from the amazing charity, Icing Smiles, including a young girl who achieved her dream of joining the police and received an adorable llama cake to celebrate! We also have a motivating feature about 2020 goals and resolutions from our readers and a gallery of One Tier Wonder cakes. Lastly, we are very excited to introduce our new Industry Insider interview feature, starting in Scotland with the Cake Masters Magazine Awards 2019 Best Retailer, Cake Stuff!

Finally, you could win a bundle of THE SUGARPASTE™, THE FLOWER PASTE™ and THE MODELLING PASTE™ from The Cake Decorating Company! Solve the wordsearch on page 82 for your chance to win. Good luck!

Best wishes,

Rosie X

Rosie Mazumder, Editor  
[editor@cakemastersmagazine.com](mailto:editor@cakemastersmagazine.com)

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## Essential Information

Our **tutorials** are divided into simple steps with an image to accompany part of the process. We have **difficulty ratings** for the different levels of project. One piping bag is the easiest and four is the most advanced.



All **templates** for tutorials can be found on our website [www.cakemastersmagazine.com](http://www.cakemastersmagazine.com)

If you would like to be featured in Cake Masters Magazine, join our **contributors list** to be sent email updates of how you can get involved. Sign up via our website, under the 'Contact Us' tab.

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Welcome to the January edition of the magazine! Inside are lots of easy to follow tutorials and cakespiration.

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**Our Magazine**

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# WISHLIST

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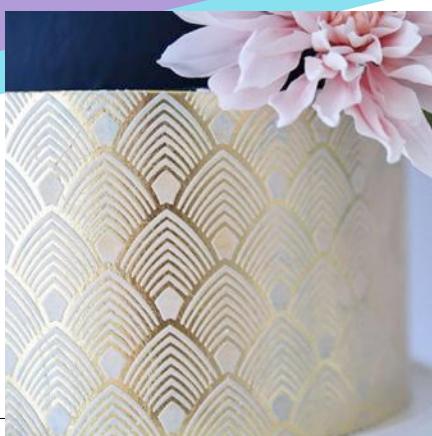
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# Sloth Birthday Party

- Jhanine Walker, That's Cakeable -



FRONT  
COVER



Jhanine Walker from Melbourne, Australia began her cake journey in 2008 when she made a family member's birthday cake. The result was atrocious but she fell in love with it all anyway. Making cakes for family and friends gradually grew into a small business. In 2011, she did an internship training under a range of amazing artists. She was a finalist in the ABIA awards for best

Victorian wedding cake designer and featured on Food Network's Planet Cake. Jhanine has been involved in making cakes for Lady Gaga, Tessa James, Greyhound buses and Grinders coffee as well as being published in magazines.

In 2018, she started creating tutorials and workshops which feature cakes she loves creating, particularly on her YouTube videos.

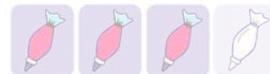
## Equipment Required

- 6x7" cake, covered in white
- Modelling chocolate: white, dark brown, light brown, ivory
- Fondant: light pink, light blue, light yellow, light green, black
- 1 cup green stiff consistency royal icing
- Vegetable shortening
- Sugar glue
- Piping gel
- Scribe tool
- Dresden tool
- X-acto knife
- Palette knife
- Small angled spatula
- Ball tool
- Small rolling pin

- Brushes
- Paint palette
- Water brush
- Wire cutter
- Small pliers
- Small star piping tip
- Toothpicks
- Alcohol/rose spirit
- 3 1.5" Styrofoam balls
- 22 gauge white florist wire
- 12 gauge aluminium craft wire
- Leaf cutters/veiner
- Blossom cutters/veiner
- Baking paper
- Petal dusts: brown, green, gold
- Dark brown gel colour

- 10x0.5" round MDF board
- 21x0.25" threaded rod
- 0.24" drill bit
- Hot glue gun
- Adjustable spanner
- 6" round cake card
- Aluminium tape/food safe Teflon tape
- 2 0.25" nuts
- 2 0.25" washers
- 2 0.25" locking washers
- 4 wooden cleats

### Difficulty Rating



#### Step 1.

Place the cake card in the centre of the MDF board and trace around. Mark a drilling point just outside the circle exactly halfway up.



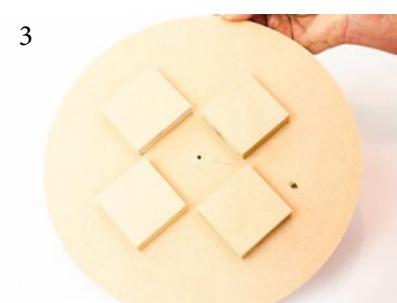
#### Step 2.

Drill a 0.25" hole into the board using the guide.



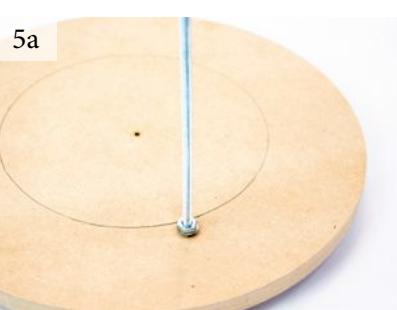
#### Step 3.

Use hot glue to attach the cleats to the bottom.



#### Step 4.

Bend the threaded rod 90-degrees approximately 13" up the rod.



#### Steps 5a-c.

Place a nut, washer and locking washer onto the rod and place through the hole in the board. Once through, place a locking washer, washer and nut over the bottom end on the underside. Tighten both nuts using the adjustable spanner and twist in opposite directions until completely tightened.

#### Step 6.

Cover the structure in food safe tape/foil or chocolate.

**Step 7.**

Place a small amount of royal icing on the base board in the centre of the circle and attach the cake making sure it is pushed up as closely as possible to the threaded rod.

**Step 8.**

Using gold dust mixed with alcohol to make edible paint, paint random vertical dashes around the outside of the cake. Keeping the brush in an upward direction makes this a lot easier.

**Step 9a.**

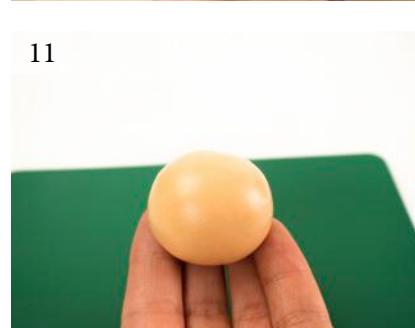
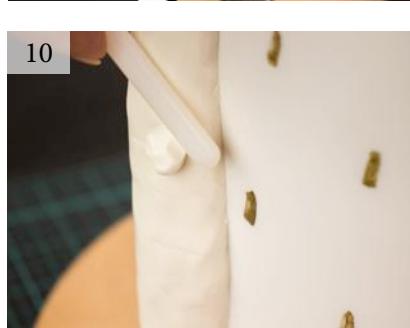
Roll out a long, thin piece of white modelling chocolate the height of the threaded rod and attach using piping gel.

**Step 9b.**

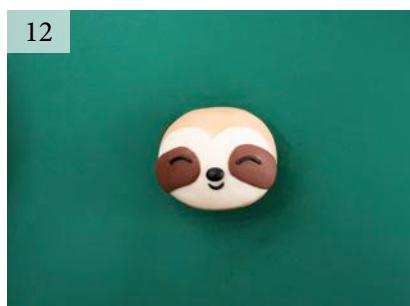
Continue adding layers of modelling chocolate strips until the desired shape and thickness.

**Step 10.**

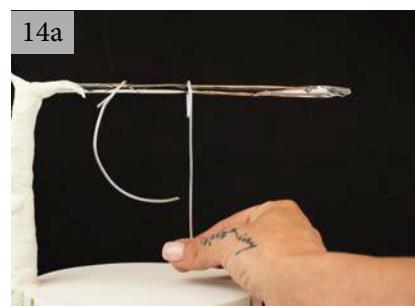
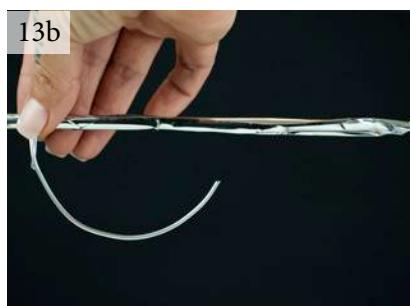
Attach small balls of modelling chocolate in random spots over the trunk then using the scribe tool, dresden tool or palette knife, blend and flatten to create knots. Using the dresden tool, continue around creating dots, dashes and small gashes in a horizontal fashion for birch texture.

**Step 11.**

For the head, roll 30g of light brown modelling chocolate into a smooth ball.

**Step 12.**

To make the centre part of the face, roll approximately 8g of ivory modelling chocolate very thinly and cut a rounded heart/bean shape with the X-acto knife. Attach with a small amount of sugar glue. Make two equal sized teardrops of dark brown modelling chocolate and flatten with your finger. Attach to either side of the head with a small amount of water or sugar glue. To create the eyes and mouth, roll black fondant into a very thin snake and cut into thirds. Arch slightly and attach one upside down for each eye and one facing upwards for the mouth. Roll a tiny ball for the nose and attach.

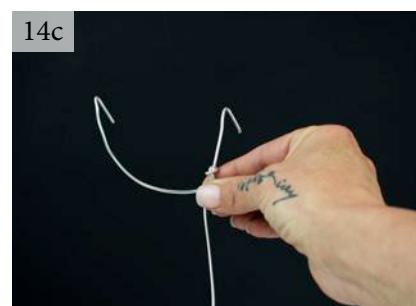
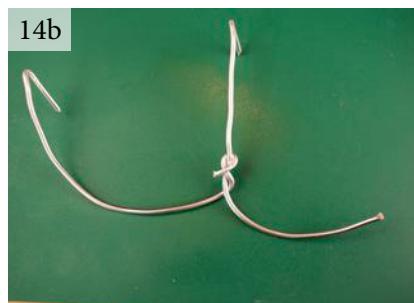
**Steps 13a & b.**

To create the armature structure for the body, cut a 7" length of craft wire and create a hook on the end big enough to hang onto the horizontal section of the threaded rod. Create a slight arch in the remaining wire.

**Steps 14a-c.**

Cut an 8" length of craft wire and create another hook large enough to hang on to the horizontal section of the threaded

rod. Lay the unhooked end approximately halfway down the straight length and twist together to secure. Arch the bottom section of the straight wire to the right.



#### Steps 15a & b.

Wrap the entire armature in food safe tape/foil or chocolate. Hang onto the horizontal section of the threaded rod to check the hooks are facing the same way and you are happy with the size.

#### Step 16.

To create the body, take approximately 70g of light brown modelling chocolate and roll into a large teardrop. Using your pinkie, make a small indent in the teardrop where it begins to round to separate the leg from the belly. Make another indent close to the top to create a neck or resting place for the head.

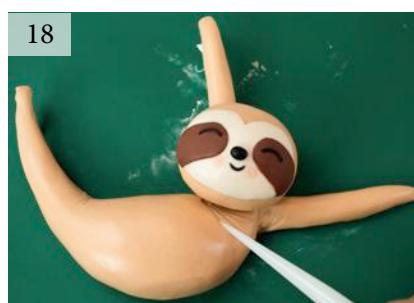
#### Steps 17a-e.

Lay the entire body over the centre arched section of the prepared armature pressing the wire into the back slightly and blending the modelling chocolate over the back of the wire so it attaches. Cut excess from the top of the body. To make the arms and other leg, roll approximately 10g of light brown modelling chocolate into long thin teardrops. Attach arms to each remaining armature wire blending into the body with the scribe tool. Put the other leg piece aside.



#### Step 18.

Using the ball tool, make an indent at the top of the body to attach the head. Attach the head into the indent with a small amount of water and a firm press. Using the scribe or dresden tool, create neck creases.



#### Step 19.

Position and attach the sloth to the horizontal section of threaded rod by closing the armature hooks over the rod. Take the remaining teardrop of light brown fondant, flatten an end with your finger and attach to the body with a small amount of water curling the end over the threaded rod.

**Step 20.**

Now the sloth is attached, build up the horizontal branch using white modelling chocolate in the same way the trunk was created.

**Step 21.**

Dilute brown gel paste in a little alcohol or rose spirit and paint the dots, dashes, gashes and knots on the entire tree.

**Steps 22a-c.**

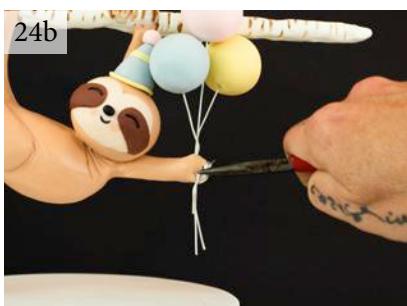
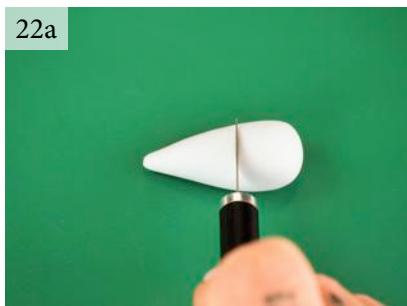
To make the party hat, roll a small blunt cone of light blue fondant. Cut off the base to make flat. Roll out a small thin snake of light yellow fondant and cut a length that will fit around the centre of the cone. Attach with a small amount of sugar glue. Attach the cone to the head with sugar glue. Attach another length of light yellow fondant to the base of the cone now sitting atop the head. Roll a small ball of light pink fondant and with a small open star piping tip, texture as a pompom. Attach to the top of the hat with a dot of sugar glue.

**Steps 23a-d.**

To create balloons, roll enough 3mm thick light yellow fondant to cover a 1.5" Styrofoam ball. Coat in a light covering of piping gel, place the fondant in your palm and centre the ball on top of the fondant. Work the fondant around the ball smoothing out seams as best as you can. Don't worry if it isn't perfect, this will be remedied in a moment. Pinch excess fondant off the ball and roll between your palms to completely smooth. Once dried for an hour, take a length of 22 gauge wire, make a small hook at an end, dip in sugar glue and push into the bottom of the balloon. Repeat with the two other colours.

**Steps 24a-c.**

Arrange the balloons in a formation you like and twist the wires around themselves to secure. To attach the balloons to the hand, cut a small piece of modelling chocolate away from the hand to expose a small piece of the armature wire and put a small hook in with pliers. Place balloons in the hook and using pliers again, tighten the hook. You can wrap one of the florist wires around the armature hook for added support. To finish the hand, attach a small piece of light brown modelling chocolate over the wires.

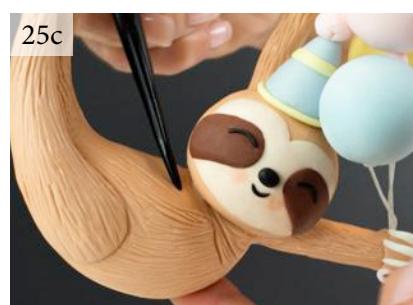


**Steps 25a-c.**

To make claws, roll white modelling chocolate into 12 tiny cones. Attach three claws to each hand using a little sugar glue. Place a tiny amount of light brown modelling chocolate over the base of the claws on each hand. To complete the sloth, use the dresden tool to scribe small lines into the arms, legs and body to create fur texture.

**Steps 26a-f.**

To create the edible flocking for the grass effect, spread the royal icing onto baking paper. Allow to mostly dry then crumble with your hand/fingers to coarse consistency. Spread the crumbs onto a flat surface and continually chop with the palette knife until finer. To attach to the top of the cake, spread a small amount of slightly thinned out royal icing to the entire surface and gently sprinkle over the top of the cake. Lightly remove excess with your hands until only a light coat of flocking remains. To create bushes, mould light green fondant into desired shapes, lightly coat in thinned royal icing and cover in the flocking. Attach to the cake with royal icing.

**Steps 27a-c.**

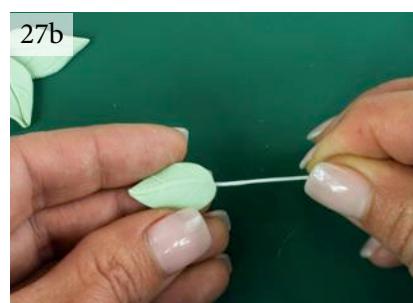
To make leaves, roll light green fondant and cut the desired amount of leaves with the leaf cutter. Place in the veiner and press. Insert small lengths of leftover floral wire from the balloons into the base of each leaf with a small amount of sugar glue. Dust the leaves with green and attach to the tree by poking the wires into the modelling chocolate with pliers.

**Steps 28a & b.**

To create blossoms, roll out the desired colour fondant and cut several blossoms with the blossom cutter. Place into the veiner and add a tiny ball of contrasting fondant in the centre. Press the veiner together then remove the blossom. Attach to the cake using a small amount of royal icing.

**Steps 29a-e.**

To create the mini birthday cake, roll out light brown modelling chocolate to 4mm thick and cut three circles. Roll white modelling chocolate to 1mm thick and repeat. Using a couple of toothpicks, texture the sides of the light brown tiers with tiny holes. Stack the tiers and fillings together using sugar glue. Roll light pink fondant very thinly, then make a light mark as a guide to the size of the top of the mini cake. Outside of



the guideline using the X-acto knife, create squiggled lines to mimic drips. Attach the drip layer to the top of the cake with a small amount of sugar glue. To create the candle, take two very thin snakes of fondant/modelling chocolate in contrasting colours, lay next to one another and twist each end in opposite directions to create a swirl.

**Step 29.**

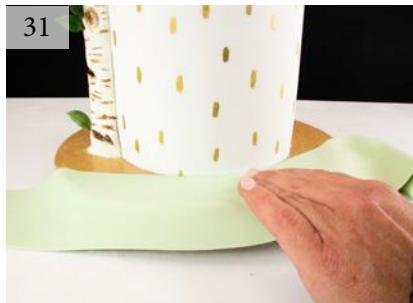
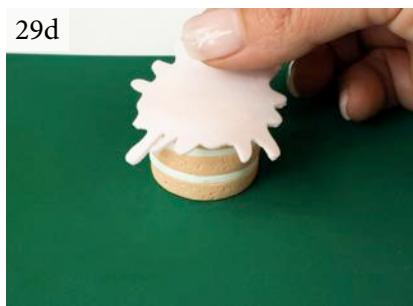
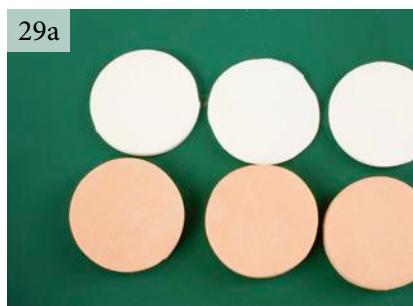
Cut to the desired size and attach a tiny cone of light yellow fondant to the top to act as the flame. Make a small hole in the top of the cake with a toothpick, dab a tiny amount of sugar glue into the hole and insert the candle. To attach to the cake, use a small amount of royal icing.

**Steps 30a-c.**

To create gold confetti streamers, roll light yellow fondant into a thin snake. Cut into smaller lengths and wrap around a toothpick. Remove from the toothpicks and allow to dry. Place the streamers into a small container with edible gold dust, attach the cap or place your hand over the top and gently shake to coat. Attach to the top of the cake with sugar glue.

**Step 31.**

To finish the board, cover the exposed board in a light coating of piping gel. Roll out a strip of light green fondant wide enough to cover the space between the cake and the edge of the board and long enough to wrap around the entire circumference of the board with some overhang. Cut a straight edge along one side of the fondant strip and line up the straight edge against the side of the cake on the board. Cover the entire board this way and cut off excess at the back and around the sides. Cover the board in the edible flocking as with the top of the cake. Add fondant grass and more blossoms. Place a ribbon on the edge of the board and the project is complete.



THAT'S  
**CAKEABLE**

For more information about Jhanine  
and her work, visit:  
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# Dinosaur Delight

- Laura Loukaides, Laura Loukaides Cakes -

In association with

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Laura Loukaides is a self-taught, multi Gold award-winning cake artist from Hertfordshire, UK. She made her first cake in 2012 for her 19th birthday and hasn't looked back since! Laura's realistically sculpted cakes and tutorials have been featured in many international newspapers, magazines and blogs including Cake Masters Magazine, Cake Style and Daily Mail Online.



**NEW MARSHMALLOW FLAVOUR**  
Available from sugarcraft stores!

#### Difficulty Rating



## Equipment Required

- 6x4" round cake
- 10" round cake drum
- Renshaw Extra: Marshmallow, Baby Blue, Pink
- Renshaw Ready to Roll: Pastel Green, Pastel Yellow, Skin Tone, Grey
- Renshaw White Modelling Paste
- Rainbow Dust Powder Colour: Chocolate, Spring Green, Holly Green, Pink Candy, Strawberry
- Rainbow Dust Black Food Art Pen
- Black sugar pearls
- Dresden tool
- Fondant smoother
- Aluminium foil
- Foam flower former
- Edible glue
- Rolling pins: large, small
- Paintbrushes
- Large fluffy paintbrush
- Paint palette
- Small sharp knife
- Cocktail stick
- Clear alcohol
- Kitchen paper



### Step 1.

Brush the cake drum with a layer of water or edible glue and set aside. Roll out 250g of Renshaw Skin Tone icing and lay over the cake drum. Trim excess with the knife.



### Step 2.

Take a piece of aluminium foil the same size as the board and lightly scrunch into a soft ball. Open the ball carefully and press down on to the surface. Lay the foil over the cake drum and use the smoother to emboss using medium pressure.



### Step 3.

Dilute a very small amount of the Chocolate Powder Colour with clear alcohol. Add enough liquid to form a thin and watery paint. Paint over the board using the fluffy brush. Lightly dabbing a fluffy brush over the board will create additional texture. Set aside to dry.



### Step 4.

Take 350g of Marshmallow Extra and add 170g of Baby Blue Extra for a light blue.



### Step 5.

Once the cake has been crumb coated, roll out the blue icing and drape over the cake making sure to secure the top edge before smoothing. Buff out any ridges

using the smoother and trim excess. As Renshaw Extra is quite stretchy, there will be excess. This can be stored in an airtight container or bag for future use. Add a few dots of buttercream to the centre of the cake board and transfer the cake.

#### Step 6.

Take small plum sized pieces of Marshmallow Extra and Grey icing and marble together.

#### Step 7.

Form uneven medium sized rocks and smaller rounder pebbles as shown. Take a small piece of foil and add texture as shown. Don't add too much texture or you risk losing the marbled appearance.

#### Step 8.

Once happy with the texture, leave to dry on the foam flower former until firm.

#### Step 9.

Take 250g of Pastel Green icing, divide in half and leave one half to the side. Take a golf ball sized piece of Pastel Yellow icing and mix into the second half of the Pastel Green. This will create two slightly different shades of green for the leaves.

#### Step 10.

Roll out one of the green shades to around 1.5mm thick. Cut out various leaf shapes freehand and set aside. Repeat using the slightly darker shade.

#### Step 11.

Use the dresden tool to add basic leaf veins as shown.

#### Step 12.

Lightly dust the edges of the lighter leaves using Spring Green Powder Colour and the darker leaves using Holly Green Powder Colour. Buff the colour into a piece of kitchen paper before applying to the leaves to avoid a build-up of powder.

#### Step 13.

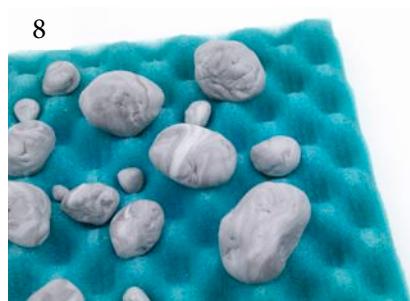
Arrange around the cake as shown with either water or edible glue keeping a few of the smaller leaves to one side for later.

#### Step 14.

Take 180g of white Modelling Paste, knead and set aside a small ball for later. Add some Pink Extra slightly larger than a golf ball to the larger portion and knead to form a pale pink. This will be the base colour for the dinosaur.

#### Step 15.

Take a ball of the paste and form into the shape of the body as shown. Indent where the legs will sit. For the head, roll



a piece of paste into a ball and indent the sides to form big cheeks.

#### Step 16.

Add a small piece of paste to the front of the head. Mark the mouth and nostrils with the dresden tool. Push in black sugar pearls for the eyes securing with a tiny amount of edible glue. Draw on eyelashes and eyebrows with the edible pen.



#### Step 17.

For the bony frill, roll out a small portion of the pink paste, cut and texture as shown. Use the small rolling pin to thin the bottom edge before securing to the back of the head.



#### Step 18.

Add the head to the body securing with a central cocktail stick. Roll short tapered logs for the arms and shorter tapered logs for the legs. Form the feet by pulling up and smoothing the paste at the base of the legs. Add creases using the dresden tool. Roll a longer tapered cone for the tail.



#### Step 19.

Mix Pink Candy and Strawberry Powder Colour. Buff the excess from the brush on a piece of kitchen paper and dust the creases and edges of the dinosaur.

#### Step 20.

Add three holes where the horns will sit with the dresden tool. Using the leftover piece of white Modelling Paste, form three double ended cones and apply inside the holes using edible glue. Form five smaller balls of white paste and add to the bony frill as shown. Allow to dry.



#### Step 21.

Transfer the dinosaur to the cake securing with edible glue. Arrange the rocks, pebbles and any leftover leaves around the cake. You can also add additional sparkle with some gold lustre if preferred.

**LAURA  
LOUKAIDES  
CAKES**

For more information about Laura  
and her work, visit:

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

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# 2020 GOALS!

We reached out to our readers to find out what their cake goals for 2020 are.  
Have a look through some of these inspiring and motivating resolutions.



## Uniquely Yours Cake Designs

My goal for the next year is to expand my business by creating a space exclusively for my work rather than just a spot in my kitchen. With the use of a portable building designed to suit my decorating needs, I will be able to offer more of the items my clients are looking for. I plan to offer online instruction in cake decorating from my new space to my community as well to

complement my currently offered in home instruction. I want to continue learning my craft by taking classes in figure making among other things and expanding upon my skills already acquired. Cake decorating is my passion and I want to learn new skills from others in my field as well as sharing my skills with everyone who would like to learn.



## Madame Dibou les gâteaux

1. Accept more help! I can't do everything alone anymore. In January, I'll have my first full time employee starting to work with me. It's a big step for my business but sharing knowledge and working as a team will be a giant addition for my cake company!  
2. Be green! In 2020, I want to use less plastic and work on new package designs that will be 100% recyclable or

compostable.  
3. Get big! How can I work with more customers? I need a larger commercial fridge that will require the shop to be redesigned a little bit. I want to keep a nice and cute space for customers when they come to pick up their orders so we'll have to rethink the kitchen and remember our Tetris skills!

## Sharon's Creative Explosion Cakes



My 2020 goal is to improve my cake sculpting skills. I love to create realistic people and my goal for 2020 is to develop in this area so I can sculpt a person fast with accuracy in cake.

## Lizandra Reilova

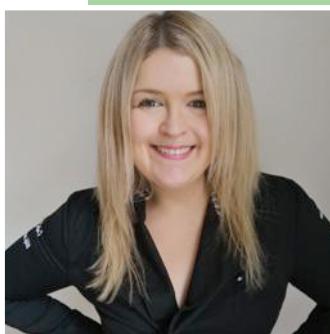


2020 has to be my year of action! I'm taking a leap of faith at my 45 years of age and jumping on a plane to the UK in February for the first time in my life! I'm going to a one on one master wedding cake class with the amazing Suzanne Thorp (The Frostery) and then with Rebecca Allen-Pugh (Apple Tree Cake Design). I want to spend the rest of my life doing what I love, so 2020 will be my learning year.

## Nonnie's Creative Cakes



My goal for 2020 is to build my skills in a variety of mediums with sugarpaste flowers being at the top of my list. The art of sugar flowers is simply the most beautiful thing I have seen. I am amazed how real they can look. I want to learn so many other skills as well and I will never stop learning.



## Butter Sugar Flour



My 2020 goal is to start teaching sugar flowers. Ten years ago, I enjoyed making cakes of all kinds. In the past few years, I've gravitated towards sugar flowers and I would love to share my passion with other cake artists.

## Cake Pirate

My goals for 2020 are pretty easy. It will all be about quality, not quantity. Maybe I will do less classes and only a few collaborations but when I do something, I want it to be amazing. I want to grow; to grow my painting and sculpting skills, try out new materials and give myself time to tinker about

how to create new textures, looks and styles. To get onto a new level and dream on my dream of maybe one day being nominated for my art. But first, I want to keep on having fun and loving this wonderful passion I am privileged to call mine. And make the people who believe in me proud.

## Caking and Baking



My 2020 resolution is to push myself out of my comfort zone a little more and take on more challenging commissions. My goals for this year are to improve on my modelling and novelty cakes.

## Creative Cakes



My 2020 goal is to make even more extravagant 3D sculptured cakes. I love a challenge, especially making cake look like something else.

# Embroidery Beauty

- Manali Chitalia, A Teaspoon of Love -





A Teaspoon of Love is the product of a food lover with a sweet tooth. Manali's passion for baking was deeply influenced by her love for delicious, beautiful and intricate desserts. The journey started off when she was gifted an oven for

Christmas and little did she know that it would reach out to so many people. Designer by day and baker by night, her style is minimal and subtle with a playful element. She enjoys experimenting and learning new techniques.

## Equipment Required

- 5" round cake
- Buttercream
- Printed kite images
- Parchment paper
- Ruler
- Edible marker
- Scissors
- Skewers/marking tool
- Mixing bowls
- Chefmaster Liqua-Gels: Golden Yellow, Red-Red, Royal Blue, Leaf Green
- Whisk
- Spatula
- Piping bags
- Wilton 1M piping tip

### Difficulty Rating



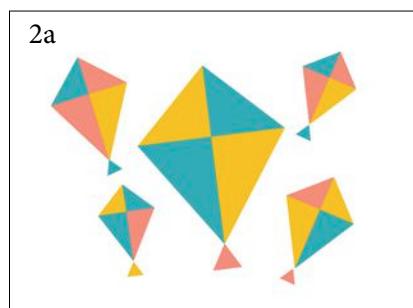
#### Step 1.

Stack and frost the cake and refrigerate.



#### Steps 2a-c.

The kite images can vary from 1-3.5". Having multiple sizes ensures it looks more organic and not staged. Place the parchment paper on top of the print. Trace the outline with the edible marker. Cut along the lines to create a stencil from the parchment paper.



#### Steps 3a & b.

Position the cut out on the cake and mark the outlines with a skewer or marking tool. You can draw the sections freehand. The outlines do not need to be completely accurate and straight. Place the cake back in the fridge to chill.



#### Steps 4a & b.

Divide approximately a cup each of the buttercream in three mixing bowls. Make coloured buttercream by adding the gel colours in the following quantities:

3 drops of yellow

4 drops of red

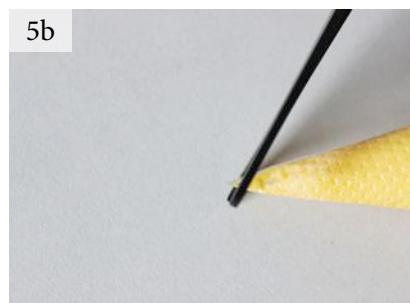
9 drops of blue and 1 drop of green

Whisk the buttercream to incorporate the colours.



**Steps 5a & b.**

Add the buttercream to tipless piping bags. Create an approximately 2mm cut at the tip. The cut has to be just enough to be able to pipe thin strands.



**Steps 6a-c.**

Start piping a section of the kite. Start with a kite which is not the main subject of the cake. This ensures you get into the flow before you reach the centre. Pipe in a continuous motion backward and forward between the borders marked on the cake. If there are gaps between strands, fill with a second layer of piping. It does not have to be perfect.



**Steps 7a-c.**

Fill all sections of the cake. Use the print as reference and pipe in the sections with the respective colours. Take your time, once you get the flow in the movement, it will be easier and faster. Refrigerate the cake again for 10-15 minutes.



**Step 8.**

In the meantime, prepare the piping bags with the 1M tip. You will need three bags and three tips.



**Steps 9a & b.**

Start from the back of the cake and create a swirl with the tip. You can start with any colour and follow with the other two. Use the same order to create the swirls across the entire circumference of the cake, thereby creating a rope border.



**For more information about Manali and her work, visit:**

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Instagram @a.teaspoon.of.love*



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# White Rabbit

- Sunn & Cheryl, The After Meal -





The After Meal started in 2016 in Penang, Malaysia. Known for their exceptional take on innovation, design and artistry, Sunn and Cheryl constantly explore their

creative freedom curating ideas into edible art. Here they show us the basics of a character cake and how simple it is to create one!

## Equipment Required

- 4.5" covered cake
- A4 paper
- Cutting mat
- Long ruler
- Weighing scales
- Pen/marker pen
- Blade
- Fondant scoring tool
- Brush
- Pink lustre dust
- Long nose pliers
- Skewers

### Difficulty Rating



#### Step 1.

The first step towards creating a character cake is to sketch out the concept/idea. Never be afraid to explore different shapes and sizes.



#### Steps 2a & b.

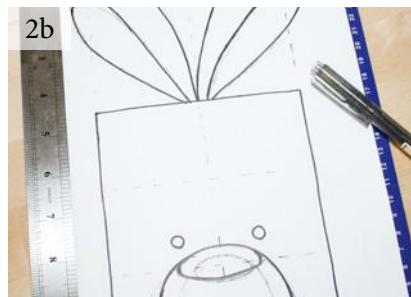
To ensure the detailing is accurate, measure the width and height of the cake and sketch it out onto a piece of paper to create a blueprint.



#### Snout

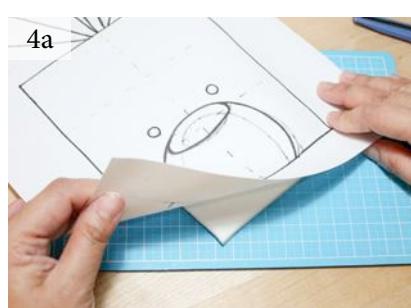
#### Step 3.

Roll out a small piece of 5mm thick white fondant.



#### Steps 4a & b.

Place the blueprint over the fondant and gently score with the shaping tool.



#### Step 5.

With the blade, cut along the scored line.



#### Step 6.

Gently round the edges without altering the shape with your fingers or shaping tool.

#### Step 7.

Gently press the snout against the cake for full contact.

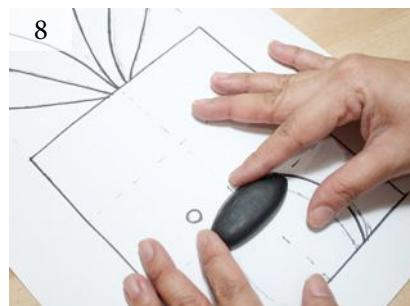
#### Nose & Eyes

#### Step 8.

Shape a small piece of 5mm thick black fondant into an oval. Check the size against the blueprint.

#### Steps 9a & b.

For a perfect pair of eyes, use the scales to create two equal black fondant balls and gently pat down.



#### Steps 10a & b.

Brush a little water on the back of the nose and firmly press against the white fondant snout. Be gentle with the application as you don't want the colour to bleed.



#### Step 11.

Refer to the blueprint for eye positioning and gently attach the eyes. Be creative in how you want to position the eyes for different expressions.



#### Ears

#### Step 12.

According to the colour of the cake, mix an identical colour for the fondant and roll out to 8mm thick.

#### Steps 13a & b.

Using the blueprint, score the outline of the ears and cut using the blade. You can go off course and be creative, we decided on lopsided ears.

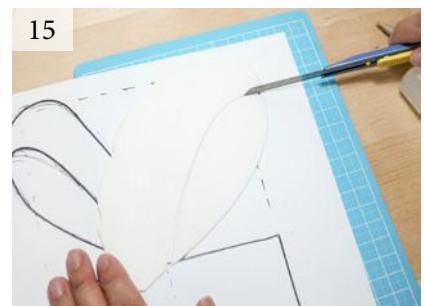


**Step 14.**

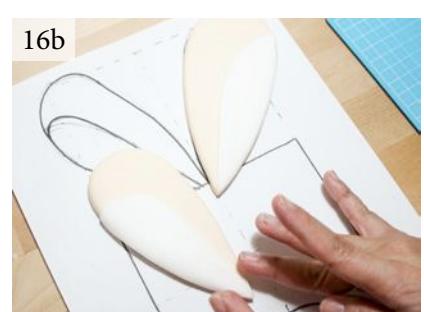
Gently round the edges of the ears.

**Step 15.**

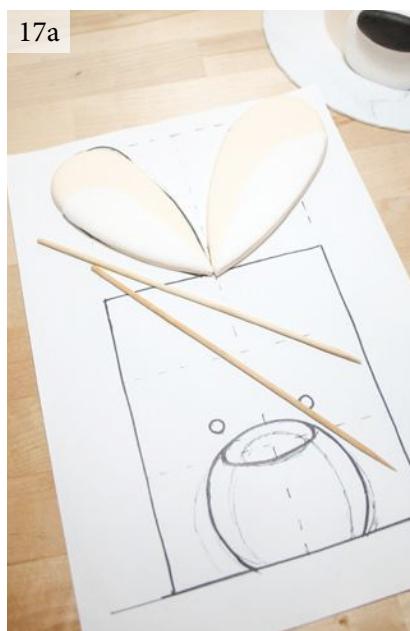
Roll a new piece of 1-2mm thick white fondant for the inner ear. Place over the blueprint and gently cut with the blade. The fondant is thin enough to see the lines on the blueprint, saving scoring.

**Steps 16a & b.**

Apply water to the back of the inner ears and gently apply on the ears. Smooth and round off the edges.

**Steps 17a & b.**

For a firm construction of the ears, with a skewer, slowly and gently insert/twist in starting from the base. You will need to do this when the fondant is still soft to avoid cracking or breaking the ears. Once done, leave to dry.

**Step 18.**

To assemble, slowly insert the bamboo skewers into the cake. Positioning is crucial at this stage. Use the pliers or any suitable tool to insert the skewers.

**Finishing Touches****Steps 19a & b.**

With pink petal dust, gently brush the cheeks for blush and the inner ears for shading.

The most important step of all... Check your work and if happy with the final outcome, pat yourself on the back and take loads of pictures! Have fun!



For more information about Sunn & Cheryl and their work, visit:

[Facebook @theaftermeal](#)  
[Instagram @theaftermeal](#)



# Mins with... PRACHI DHABAL DEB



## **Early Beginnings**

**Q:** When did your cake journey begin?  
**A:** Cakes and baking had been one of my latent dreams ever since childhood, though I had not professionally thought of it earlier. Like many fellow bakers and cake artists, I too had a different career path to start with and had been a financial analyst in one of the MNCs in India. About eight years ago, I started to indulge more into creative fields like painting and baking and found my childhood dream hit the right tone to continue further. In 2012, I started my journey as a baker and over time, I got more and more into the cake artistry and cake decoration, specialising in royal icing art.

## **Lifetime Tools**

**Q:** What three tools can you not live without.  
**A:** My hands, piping nozzles and superfine brushes.

## **Farourite Creation**

**Q:** What has been your favourite creation to date and why?  
**A:** I have some cakes I like more than the others for either their colours, design or delicateness. However, I am particularly fond of one of my royal icing structures I attempted last year. Royal icing is mostly considered to be a fragile and delicate medium and

I wanted to explore if I could create something robust and expansive. I attempted this 42" tall structure completely using royal icing and it turned out to be a success. Even if this may not be the quintessential royal icing delicate work, I was pleased with the overall opulence and extravagance of this creation.

## **Specialising**

**Q:** What made you specialise in royal icing?  
**A:** When I started my cake journey, I tried all mediums and worked with almost everything. But after I chanced upon a book by Eddie Spence, and later I got an opportunity to attend one of his classes, I never looked back.

## **Inspiration**

**Q:** What inspires your designs?  
**A:** I love nature, landscapes, architecture, embroideries and various art and craft work. So I take up cues from these elements to inspire me on the designs.

## **Mottos / Mantras**

**Q:** What mottos/mantras do you live by?  
**A:** Patience, practice and perseverance are the three 'P's that have been my motto and I truly believe in them.

## **Product Launch**

**Q:** Tell us what it was like to launch your own product?  
**A:** It was a wonderful and proud feeling for me when the product was launched. When months of hard work and trials result in a humble recipe to become a commercial product successfully, reaching out nationally and internationally, it really is a satisfying feeling.

## **Cake Heroes**

**Q:** Who are your cake heroes and why?  
**A:** For me, Eddie Spence is the reason I am a royal icer in the first place. I owe my royal icing knowledge to him. Chef Nicholas Lodge, Ron Ben-Israel and Alan Dunn are also amongst some of the greats I have followed ever since I started my cake artistry journey.

## **Future Plans**

**Q:** What plans do you have for 2020?  
**A:** I want to explore the mystical world of royal icing further and hone my skills in multiple techniques. Additionally, I have plans of travelling and conducting classes as well.

## **Find out more about Prachi and her work:**

Facebook @cakedecorindia  
Instagram @cakedecorindia\_royalicing\_art





We are honoured to be featuring Icing Smiles, an amazing organisation creating happy memories and making a positive difference to some of the bravest children in the world!

We're so excited to feature the incredible initiative of Icing Smiles. Icing Smiles is a non-profit organisation that provides custom celebration cakes and other treats to families impacted by the critical illness of a child. The charity's goal is to create a custom cake for the ill child, or their sibling, that provides a temporary escape from worry and a positive memory during a difficult time.

Tracy Quisenberry, founder of Icing Smiles, brings together her long-held passion for service to families affected by childhood illness with her newly discovered ability to turn cake batter and icing into smiles and joy. Her work on behalf of critically ill children and their families began as a college student at Penn State. She signed up for Penn State's dance marathon benefitting the children's cancer centre at Hershey Medical Center. Her heart was captured by the children who came to encourage with their bravery and positive attitude. After college, she continued to serve these same children as a volunteer Wishgranter for the Make-A-Wish Foundation.

With her second pregnancy, her son was born prematurely. He continued to have significant health concerns throughout his first three years of life. Tracy experienced the enormous challenge of maintaining a 'normal' life for her healthy daughter while caring for her sick son.

It is so much  
more than  
just a cake.

Her position at Marriott was soon sacrificed as she and her family decided it was necessary for her to be home to focus on her son's care. In 2010, she discovered the magic capability of a unique cake to transport her young son to a sugary world of fantasy and imagination. She started baking for friends and soon founded Icing Smiles to create these types of memories for children whose worlds are rocked by illness. Icing Smiles has since produced over 18,500 custom cakes for children who have a life-threatening

medical condition that is considered progressive, degenerative or malignant and are within two years of their most recent treatment. The organisation, headquartered in Maryland, also serves children who require frequent or extended hospitalisations and siblings of qualified medical children, including siblings of those who have earned their wings within the last two years. Icing Smiles understands that the simple things, like a birthday cake, are luxuries to a family battling illness. They know that each cake served is more than just a cake, these baked treats are a chance to smile and celebrate. That's why they say, "It is so much more than a cake." Icing Smiles serves kids in all 50 states through a network of over 10,500 volunteer bakers and more than 50 volunteer administrative staff, operating almost entirely on volunteer resources and working with over 200 partner organisations.

Here are some heartfelt stories of sugar angels gifting some memorable cakes to the bravest children around the world.

## Child: Emma Sugar Angel: Deb Rogers

Emma was diagnosed with an under-developed heart in utero and was born with a combination of rare heart defects called pulmonary atresia with intact ventricular septum (PAIVS) and hypoplastic right heart syndrome (HRHS), effectively only giving her half a working heart. This is a tremendous feat to overcome but Emma is strong, courageous and resilient. At only three days old, Emma underwent her first heart surgery and was placed on full life support (ECMO) after going into severe cardiac arrest. A heart transplant was her only chance to survive. Emma and her family celebrated her second birthday with a beautiful cake from Sugar Angel Deb Rogers at Sensational Cakes and More. They also celebrated a full year at home after spending the first 11 months of Emma's life in the hospital. After three months of waiting,

Emma received her miracle heart transplant the day before Valentine's Day. Although the procedure was successful, she spent the next 323 days in the hospital post-transplant due to severe complications. She became dependent on a breathing

tube and ventilator and returned home with ongoing kidney failure. Emma overcame the odds and began to recover at home. She continues to get bigger and stronger every day, working hard to catch up on milestones. Her survival is a miracle and an inspiration.



## Child: Abigail Sugar Angel: Mitchie Curran



Abigail is a beautiful, courageous young girl fighting cancer. Her wish was to become a police officer so she can fight the bad guys in her body. Her wish came true when the Freeport Police Department in Texas swore her in at six years old. The celebration continued when Abigail and her family were brought to Las Vegas, NV for her seventh birthday. She received an official escort by Nevada Highway Patrol from the airport to their Southern Command Post where she was greeted by superheroes, local celebs and more of the law enforcement agency. Abigail was gifted a beautiful gravity-defying llama cake for her birthday from Mitchie Curran, a self-taught cake and sugar artist from Atlantic City, NJ. Mitchie has over 25 years of baking experience making her much-loved hobby into a successful business. Her Bakery, Mitchie's Munchies, is a fully

licensed cottage maker; the first in the city of North Las Vegas. They focus on creative custom cakes making anything from beautiful wedding cakes to lifelike replica cakes. Sugar Angels like Mitchie spread smiles and joy with their delicious cakes. Abigail absolutely loved her llama! Her smile was contagious to everyone at the party, and her wish came true in the most wonderful fashion.



## Child: Emily Sugar Angel: Angela Saban

At two and a half years old, Adam was eager to become a big brother to Emily, who sadly began having seizures soon after her birth. She was



admitted to the neonatal ICU for 97 days and Adam gave her as much love and attention as he could. Emily was eventually discharged under only palliative care. Although Adam wanted to play with her, he recognised that Emily was very sick. Instead, he took care of her. Singing songs to her and laying with her helped her feel like she was not alone. He also helped Emily's specialists and nurses and took pleasure in learning special things he could do to help Emily feel better. After a little over a year, Emily passed away. Nonetheless, Adam's

devotion to her remains robust. He is still eager to share stories about Emily with friends and family and often talks to her as if she were still right beside him. Altogether, Adam is undoubtedly an amazing older brother. After a challenging year, it is time to celebrate Adam's fifth birthday. He deserves to enjoy every bite of this dinosaur cake made by Angela Saban of Angel Cakes Bakery. Adam's family was at a loss for words to describe this cake; saying 'cool' hardly did the cake justice. Likewise, 'amazing' is not enough to describe Adam's compassion for Emily.

## Child: Willow Sugar Angel: Mary Ann Quitugua

Inspirational, smiley, sassy little sister Willow is diagnosed with mucolipidosis II (I-cell disease), a very rare genetic mutation that affects less than 100 children worldwide. I-cell disease hinders physical growth in children around the age of two, leaving them small despite their age. The mutation also causes heart and respiratory complications which means many long and difficult hospital stays. Willow spent most of

her first year of life in the hospital while her family moved from Montana to Washington for better children's medical care. She spreads love and is an inspiration of how to live in the moment of each day feeling grateful. Willow is a true fighter and despite her challenges, she continues to overcome the odds and celebrated her third birthday with a beautiful teapot cake created by Mary Ann Quitugua.



## Child: Cambria Tate (Cami) Sugar Angel: Susan Carberry

At two and a half years old, Cambria Tate (Cami) was diagnosed with acute flaccid myelitis (AFM). Her parents vividly remember the onset of the illness. As Cami recovered from a respiratory infection, she suddenly was unable to support herself when standing. Her parents rushed her to the hospital where they received the tragic diagnosis of AFM. AFM is a condition that results in devastating weakness due to damage in the central nervous system. Since 2014, the number of AFM cases in the US has increased with little evidence for a specific cause. AFM often follows a cold or other viral infection. Shortly after her diagnosis, Cami was placed in a medically induced coma while

doctors worked tirelessly to monitor her treatment. Since AFM prevalence has only recently increased, research is still in process about treatments and outcomes. Through months in the paediatric ICU, Cami repeatedly faced death. Early on, she battled one of the most severe effects of AFM: respiratory failure. The damage to her spinal cord was so severe, doctors thought she would be quadriplegic and ventilator-dependent for life. Surviving the onset of AFM is miraculous but recovery is a further uncertain process. Two years later, Cami continues to work toward full recovery. Already surpassing expectations, she can breathe independently and has regained some

use of her limbs. Her family continues to trust in God's plan for her recovery and cherish every moment with their sweet little girl. They celebrate this year with a bee-autiful cake from Icing Smiles. The Sugar Angel responsible for the charming bumblebee cake is Susan Carberry of The Cake Cottage in Murrietta, CA. Cami was delighted by the cake!



# Ask the Expert



Chef Nicholas Lodge

**Chef Nicholas Lodge is an internationally known sugar flower artist. He teaches around the world and judges at sugar arts competitions worldwide.**

## Flower Paste

**Q:** Why do you recommend Renshaw flower paste?

**A:** I love the Renshaw Flower and Modelling Paste as it is a ready to use product straight out the box that dries really well even in damp or humid environments. It's great for all sorts of applications not just flowers!

## Metallic Paints

**Q:** Does anything need to be added to Rainbow Dust metallic paints? Some products require alcohol, is this the case?

**A:** Nothing additional is needed. Just give the bottle a stir or shake as it is a thick syrup consistency that has excellent coverage.

## Steaming Sugar Flowers

**Q:** Why do people steam sugar flowers?

**A:** Steaming is used for three purposes. First, when using especially dark colour dusts, the flowers are steamed to enhance the depth of colour. Steaming will eliminate the dry chalky look. Second, when using pearl or lustre dust on flowers like lily of the valley,

## Cake Conundrums and Decorating Dilemmas!

stephanotis, gardenias, the flowers are steamed to give a natural waxy look. Lastly, when dusting stripes or defining areas of contrast or colours on foliage, steaming the leaves sets the dust so when you brush or spray with glaze, the colours will not blend or bleed together.

### Inserting Wires

**Q:** Can you explain why it's not okay to insert wires in cakes, even if coated?

**A:** You should never insert a wire into a cake. Although the wires are covered with paper, this does not mean you can insert directly into a cake. Floral wires are steel, not stainless steel, so just like a steel knife or cookie cutter, if you wash it and don't dry it properly, it will go rusty. The same thing would happen if inserting into a moist cake. That is why we use straws, posy picks, etc. to create a food safe barrier between the wires and cake.

### UK vs USA

**Q:** Is there a difference in regulations between the UK and US about inserting things in cakes?

**A:** We both abide by the same rules, especially in competitions. I am the head judge for many major USA cake shows and it is expected for a competitor to show us, the judges, the correct procedure even on a dummy cake.

### Wires in Leaves

**Q:** What is the best way to insert a wire into a leaf without it poking through the paste?

**A:** It takes a little practice but by holding the leaf firmly, the wire is

forced into the middle of the paste. Alternatively, place the leaf on the edge of a foam flower pad and insert the wire into the leaf by holding your finger on the top to guide the wire in.

### Attaching Decorations

**Q:** When attaching decorations to a cake, I use royal icing – what is the best consistency?

**A:** If using royal icing, it should be at a medium consistency. I prefer using edible glue, piping gel or if working with heavier items, combine a little rolled fondant or sugarpaste mixed with a little piping gel or water to make a stiff paste. This works very well for heavier items used on the sides of a cake.

### Painting

**Q:** What is the best way to paint with metallic paints?

**A:** When painting with metallic paints, use a flat paintbrush for quicker more even coverage and only brush in one direction.



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# It's Time to Travel

- Sweet Velvet Cake by Cristina Do Carmo Cake Designer -



Cristina Do Carmo from Sweet Velvet Cake is a cake designer specialising in original and unique designs made to astonish.

## Equipment Required

- Fondant
- Gel colours: brown, ivory
- Sweet Stamp Uppercase and Lowercase
- Piping tips: #12, #6
- Ateco 6 Wheel Cutter
- Rectangle cutters
- Paintbrushes
- Quilting tool
- Edible gold paint
- Edible glue

## Difficulty Rating



**Steps 1a & b.**

Cover the cake with brown fondant. Mark 'It's Time to Travel' with the Sweet Stamp letters at the top.

**Steps 2a & b.**

Cut two long strips 3cm wide to cover the edges of the cake.

**Step 3.**

Mark the seams on the strips using the quilting tool.

**Step 4.**

Glue around the top and bottom edges of the cake with water.

**Step 5.**

Cut the pieces for the suitcase with the rectangle cutters and mark with the piping tips.

**Step 6.**

Glue and apply as shown.

**Step 7.**

Cut two short strips 3cm wide and mark the seams as before.

Step 8.

Glue to the suitcase as shown. Cut rivets using a piping tube and place on the previously applied strips.



Steps 9a-c.

Cut the handle of the suitcase with the rectangle cutters and glue to the cake. Place the handle and let dry with absorbent paper.



Steps 10a-c.

Paint the wording, hardware and rivets of the suitcase in edible gold paint.



For more information about Cristina  
and her work, visit:  
*Instagram @sweetvelvetcake*



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# Water Lily Showers

- Sasha Nary, Sasha Cakes Chicago -



Sasha is a self-taught baker, cake decorator and creator of Sasha Cakes Chicago where she has built a loyal following around the world and consistently shares inspiring designs and techniques for cakes and desserts decorating. She is

originally from Ukraine and has resided in Chicago, IL for the past 19 years with her husband and three kids. Aside from content, tutorial and collaborative projects, Sasha offers group and individual classes to the local community.

## Equipment Required

- 6" round four layered cake
- Turquoise buttercream or fondant
- Offset spatula
- Cake scrapers
- Drip bottle
- 90g white chocolate wafers
- 30g whipping cream
- Sprinkles
- Dragees
- 8" cake drum/board
- Gel colours: mauve, dark pink
- Isomalt
- Silicone mats

## Difficulty Rating



**Step 1.**

Prepare a well chilled cake with the turquoise buttercream or fondant.

**Step 2.**

Combine the white chocolate wafers and whipping cream in a microwave safe container. Microwave uncovered for 30 second increments mixing well after each until melted and combined. Add eight drops of dark pink gel colour and two drops of mauve gel colour and stir until fully dissolved and combined well. Pour into a drip bottle.

**Step 3.**

Test the drips on the back of the cake. Pour small drops from the edge. The drip should fairly easily run down the side of the cake. Now the drip is ready, apply slowly increasing amounts of drip on one side as shown. Place the cake in the fridge for 15 minutes. Remove and apply the cake board over the top lightly pressing and making sure it has adhered to the drip. Holding the top cake board, remove the cake from the stand and flip upside down. Place back on the stand.

**Step 4.**

Using the spatula, slide the top cake board from the top of the cake. Smooth the buttercream with a scraper and place back in the fridge for 15 minutes. While the cake is cooling, warm up the drip bottle in the microwave for 15-20 seconds. Remove the cake from the fridge and apply the drip as before on the opposite side. While it is setting, prepare sprinkles and dragees on a large plate.

**Steps 5a & b.**

Prepare isomalt as per the instructions and pour onto a silicone mat in petal shapes. Wearing gloves, press another silicone mat over to flatten and cool. Shape into a slightly curved shape. Paint with mauve gel colour. Attach to each other with melted isomalt to form a flower. Pipe buttercream on top of the cake and place the isomalt lily over.

**Step 6.**

Apply sprinkles on the opposite sides to the drips in an angled/triangle design.



**For more information about Sasha**

**and her work, visit:**

**Instagram @sashacakeschicago**



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Frosted Fox Cake Shop      The Master's Baker      Sweet Heather Anne  
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# THE KING OF HORROR

We spoke to Stephanie Would about the awesome King of Horror collab from Cake International 2019. Read on to find out more...

#### **Tell us about your collaboration**

30 international artists took part in the feature coming from around the world. Inspiration was taken from a selection of Stephen King books. I contacted Stephen King and his team for copyright release and let artists choose their own pieces.

#### **What inspired you to do this theme?**

I was inspired to do this theme because I am a huge Stephen King fan. His books/films are amazing. It's something a little different from what you see in a normal Cake International feature.

#### **Tell us about a few of the pieces that have been made**

We had a life-sized Pennywise made by Elza and her team, a group of other student artists who are brand new to the cake world. They came together on a weekend to build Pennywise. Beside Pennywise, we had a life-sized Georgie from It. Made by myself, his face was all disfigured and rotting as in the book. We had a pig made by Karen Mitchell that squealed when you walked past it. Jane Lashbrook made Gage from Pet Sematary coming out of his grave. Adelina Baicu came from Italy with a Stephen King figure based on Stephen when he was in university. The detail was amazing and the beard itself took over eight hours. We had a life-sized John Coffey made by Nicola Bradshaw. He was in the electric chair and Nicola made another chair for people to have photos taken in.

#### **Can you choose one piece in the collaboration and tell us about the techniques used to make it?**

Pennywise used a few different techniques. If you look at his face, you can see it's textured and made to look like the white is flaking off. This was done using royal icing to create an uneven look then painted with Sugarflair Superwhite powder. The texture worked really well for this. The collar was made from wafer paper that was steamed and folded to create the ruffled look. Piping gel and red food colour gel was used to create the wet look around the mouth and blood dripping down.

#### **How many members are in your collaboration?**

30 artists coming from the UK, Spain, Portugal, Italy and America.

#### **How did you decide on this group of people?**

Some people in the feature have been idols of mine for a long time and this feature was an ideal time to ask to work with them. Others I have worked with previously and loved their work. I think we had such a good team of people that all got on really well and we all helped each other out.

#### **Did anything go wrong during the process?**

We had artists who dropped out during the process so we had some people step in at the last minute. We had four people drop out in the final week before the show. Pennywise had an accident in the van on the way to the show and had to be repaired

at Cake International. The girls did a fabulous job though and he was fully repaired. Wooden walls weren't ordered for the feature so we had to make our own when we were there.

#### **If you were to do it again, what would you do differently?**

There isn't much I would change as the things that happened were beyond my control. Artists who dropped out were replaced if they could be. And any issues that arose at the show, as a group, we worked around it and resolved it.

#### **If you were to do another collaboration, how should others get involved?**

If people are interested in joining us for a collaboration, they should get in touch with me via social media either on my own cake page @cakenationyorkshire or via SugarJunkies collaboration group.

**To find out more, visit:**  
*Facebook @thekingofhorror2019*





Sweet Mi - Cake design by Milene Habib



Aroma de Azúcar



Jennas Signature Bakes



Novel-T Cakes



Sherry Berry Cakes



Little Brown Fairy Cake



Sugar Street Studios



Cake Castle Marsh



Fabulously Fondant



Cake Castle Marsh



# PRODUCT REVIEW



## THE FLOWER PASTE™

This month, we had the chance to try THE FLOWER PASTE™, a brand new product from The Cake Decorating Company.



To test the paste, we decided to make a pink sugar rose. To start, we took a small portion of THE FLOWER PASTE™ and added a tiny drop of pink gel colour for a soft pink shade. The paste starts as Bright White letting you to create endless colours! As it has a smooth and slightly softer but firm texture, the gel colour blended in quickly and effortlessly without changing the consistency.



To begin forming the rose, we tapered a small ball to form a bud. We especially liked how easy THE FLOWER PASTE™ was to handle;



it wasn't sticky and held its shape really well. We set aside the bud and began rolling more paste for the petals. We were amazed at how thin it could be rolled without ripping. The texture remained smooth and was still firm enough to pick up and handle without stretching!



Once the paste was rolled out, we began cutting out petals and thinning the edges on a foam pad. The ball tool didn't cause any tearing, even with a heavy amount of pressure!

We continued forming the rose making each petal individually and tucking inside each other to form a more realistic style. We were very pleased with the slower drying time and were able to keep adjusting the petals for some time after they had been formed without any cracking or breaking.



The rose had maintained a remarkable shape after giving time to dry, allowing us to easily apply additional shading with pink petal dust without distortion.



Overall, we couldn't be more impressed with THE FLOWER PASTE™. It has all the essential properties needed to make beautiful sugar flowers and moulded elements. The texture is smooth, flexible but still firm, it colours brilliantly, can be rolled really thin, isn't sticky, doesn't dry out quickly and a little goes a long way! This paste isn't only amazing for making flowers, it would also be perfect for making buds, leaves and twigs, in a mould and much more. Very highly recommended!



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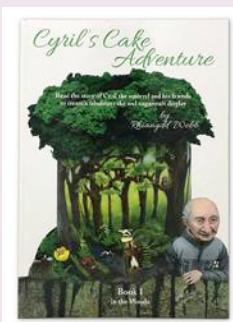
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# Book & Tutorial Reviews



**Cake Biz Success**  
Diana The Cake Biz Coach

If you need advice about building your business, achieving your cake dreams and reaching your goals, this is the book for you! With plenty of advice and top tips, Cake Biz Success will provide the structure you need to launch your cake business. Starting with realising your cake dream, finding your customer, pricing, all the way to legal stuff and potential challenges, it has everything!



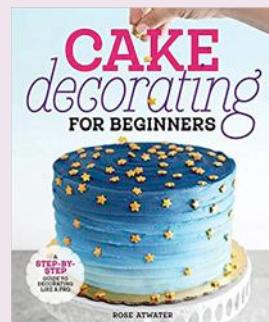
**Cyril's Cake Adventure**  
Rhianydd Webb

This unique book provides tons of essential techniques through the story of Cyril the Squirrel. It's cute, funny, but extremely educational. With skills ranging from buttercream, chocolate, flower techniques, covering with paste, modelling, painting and more... the list goes on! It's clearly written with images showing every aspect of the tutorials and the illustrations are truly beautiful.



**Favorite Cakes**  
Williams Sonoma Test Kitchen  
Weldon Owen

From making simple, great cakes, modern classics and speciality creations, this book has every cake recipe you need! You could create a really delightful ombré cake, cookies and cream cupcakes or a cool vanilla doughnut cake. Favorite Cakes has both baking and decorating elements so it has something for everyone.



**Cake Decorating for Beginners: A Step-by-Step Guide to Decorating Like a Pro**  
Rose Atwater  
Rockridge Press. Copyright © 2019 by Callisto Media

If you want to get started with cake decorating but don't know where to begin, this is the book for you. It's got chapters on Cake Prep Basics, Fondant Basics and more! With a useful beginning covering getting ready, equipment and top tips, it soon moves into tutorials with clear images and step text throughout.

## Found & Followed

There is an abundance of beautiful cakes around the world and we want some inspiration too! We scoured the web to the find these amazing cake designers that we just had to follow!

### BAKEASAURUS

This gorgeous sweeping whale design from Bakeasaurus really caught our eye! Her feed has so many brilliant one tier cake designs, it's just full of inspiration.

[@bake\\_a\\_saurus](#)



### CAKE DOSSIER

Isabel from Cake Dossier has a feed full of simple and colourful one tier cakes! Check out the nursery rhyme style, the swan design and cowboy cake.

[@cakedossier](#)



### KATE ALEXANDRA CAKES

Kate Alexandra Cakes created this set of beautiful one tier designs. With rust and gold colours, different textures and various heights - it is so eye-catching.

[@katealexandracakes](#)



### STUDIO SUGAR BY MELISSA

What amazing designs! We love the blue pattern, pink roses and stunning galaxy cakes.

[@studiosugarbymelissa](#)





# Chocolate Mud Cake & Dahlia

## FOR THE CAKE:

2 large eggs  
 1¾ cups plus 2 tbsp (370g) sugar  
 1 tsp (8g) salt  
 1⅔ cups (320ml) vegetable oil  
 2 tsp (10ml) vanilla extract  
 2⅔ cups plus 2 tsp (570ml) whole milk  
 3 tbsp (16g) unsweetened cocoa powder  
 1¾ cups plus 1 tsp (215g) pastry flour  
 2 tsp (8g) baking powder  
 2 tsp (8g) instant coffee  
 2⅔ cups plus cups plus 1 tsp (625ml) water

## FOR THE ROUND PETAL DAHLIA:

12 chocolate mud cupcakes  
 Blood red food colouring  
 Italian meringue buttercream in a piping bag fitted with petal tip #103  
 Yellow Italian meringue buttercream in a piping bag fitted with round tip #02  
 Dark green Italian meringue buttercream in a piping bag fitted with leaf tip #352

Preheat the oven to 350°F (176°C). Line the bottom and sides of a 6x6" (15x15cm) cake pan with parchment paper.

In a large mixing bowl, add the eggs, sugar and salt and beat together with a whisk (you don't need a stand or hand mixer for this recipe). Add the vegetable oil, vanilla and milk and whisk until everything is combined, about 30 seconds.

In a medium bowl, sift the cocoa powder, flour and baking powder and add to the wet ingredients mixing with a wooden spoon until fully incorporated.

In a small bowl, combine the instant coffee and water and stir to dissolve the coffee completely. Add the coffee mixture to the batter and mix well until all the ingredients are blended together.

Pour the batter into baking pans and bake for 35-40 minutes. If you're making cupcakes, pour the batter into a cupcake tin and bake for 25 minutes.

Hold the cupcake by the bottom in the

palm of your hand. Turn the same way you would a flower nail.

When starting the dahlia, to make a sturdy foundation, hold the red piping tip upside down with the thicker part of the tip outwards and pointy part inwards; this is the only time you'll hold the bag this way. Following the cupcake rim, pipe a circular buttercream line. The outside is thicker as the thicker part of the tip is upward. Make two or three layers; this helps to hold the bottom layer of the petals in a shallow bowl shape.



Arrange four layers of petals. The first row will slightly hang out of the foundation rim so looking down on the cupcake, the whole flower will be slightly bigger than the cupcake.

In the original position, hold the bag with the pointy part of the piping tip going upward and the larger part toward your side. Hold the cupcake and start piping a thin arch with the angle of the piping tip leaning on the cupcake surface.



While your dominant hand is piping up (slightly toward the right side), your non-dominant hand should be turning the cupcake counterclockwise.

This movement must be very gentle. While piping up and down the rest of the arch, turn the cupcake clockwise. Repeat the same piping pattern until the first row is covered. When the arch is going down, turn the cupcake

counterclockwise. Start piping onto the cupcakes in small, gentle movements.



The second row will start in the middle of the first row's two petals. While piping the top row, lift the pointy part of the tip to prevent from touching the bottom row.

Repeat the piping for the third and fourth rows. If there is not enough space for the last row, skip it. For the pollen, use the yellow buttercream. Pipe straight up and add small dots in the middle almost piling up a little dome shape. Add pollen in the centre of the petals.

If you want to add one or two leaves, use the green buttercream. Place the tip under the first piped layer and get close to the foundation. Slowly start piping back and forth to make the texture then release the tip.



*Stunning Buttercream Flowers*  
*Jiahn Kang*  
*Page Street Publishing*  
*Photography: Williamsburg Photo Studios*



# Beyhive Honey Cake

Empowdered Sugar  
Karen Cuneo & Grace Cuneo Lineman  
Turner Publishing  
Illustration: Decaffeinated Design



Serves 10-12

#### FOR THE CAKE:

- 1 cup sliced almonds, divided
- 2 cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 12 tbsp unsalted butter, softened
- ½ cup brown sugar
- 4 eggs
- ½ cup honey
- ½ cup plain full-fat yogurt

#### FOR THE GLAZE:

- 1 cup powdered sugar
- 2 tbsp honey
- 2 tbsp milk (dairy or non-dairy)

Preheat the oven to 350°F and grease a 12 cup bundt cake pan including the sides.

Evenly distribute three quarters of the almonds across the bottom of the pan and push up onto the sides slightly.

Sift the flour, baking soda and salt into a medium mixing bowl and set aside.

In a large mixing bowl, mix the butter and brown sugar together with an electric mixer on high speed until fluffy, about 3 minutes.

Mix in the eggs and honey until combined scraping down the sides of the bowl as needed.

Add the flour mixture about half a cup at a time and mix until combined after each addition.

Add the yogurt and remaining almonds and mix until combined.

Pour the batter into the bundt pan and bake for 40-45 minutes or until a toothpick comes out clean when inserted.

Allow to cool in the pan completely then place a cooling rack on top and

invert together to remove from the pan.

While the cake is cooling, sift the powdered sugar into a clean mixing bowl then whisk in the honey and milk until a thin glaze forms. If the glaze is too thick, add additional milk a teaspoon at a time.

Once the cake has cooled, transfer on its cooling rack to a baking sheet lined with parchment paper. Pour the glaze over the cake allowing it to drip down the sides.



# Stripy Swiss Roll

Serves 6-8

**FOR THE SWISS ROLL:**

90g xylitol sugar alternative (Total Sweet)  
3 large eggs  
120g plain flour  
1 tsp vanilla extract  
2 tsp cold water  
20g dark chocolate drops (or finely chopped 90% dark chocolate) melted together with  $\frac{1}{2}$  tsp coconut oil

**FOR THE FILLING:**

150g double cream  
10g xylitol  
Reduced sugar raspberry jam

Preheat the oven to 200°C/180°C fan.

Line a swiss roll pan or baking tray approximately 33x23cm.

Melt the chocolate and coconut oil together until smooth and leave to cool slightly. With a stand mixer, whisk the eggs and xylitol together for a good 10 minutes until pale and

voluminous adding the vanilla near the end and whisking in.

Sift in the flour in two parts folding carefully after each addition. Be gentle so the batter stays nice and fluffy!

Sprinkle over two teaspoons of cold water while folding in the second lot of flour. Pour three quarters of the vanilla batter into the lined tin. Gently fold approximately half of the melted chocolate into the batter remaining in the bowl.

Spoon the chocolate mix into a piping bag with a very small hole cut out of it. Pipe lines of chocolate mixture onto the vanilla batter to make a design of your choice and leave for a moment or two to settle into the white mix.

Bake for 10 minutes until springy to the touch.

Lay a tea towel and parchment on the worktop and turn out the hot sponge. Using a knife, score the sponge around

2" in from the short end. Roll up the sponge and leave to cool completely while still rolled up.

For the filling, whisk the cream and xylitol together until it becomes nice and thick and a spreading consistency. Refrigerate until ready to use.

Carefully unroll the cake. Spread a layer of raspberry jam carefully across the base of the cake leaving around 1" at the end so it doesn't all leak out when you roll it up!

Now spread a thick layer of the cream on top of the jam and also leave the end free of filling. Roll up the sponge again. Use the remaining melted chocolate to drizzle over the top.

Decorate with freeze-dried or fresh raspberries if you fancy. Refrigerate.

Take out of the fridge at least 15 mins before serving.



Stacey Hart  
Facebook @Staceydeeskitchen



# GET THE

Learn how you could make this cake! We've collected a variety of products that will give a similar look to the techniques and effects used on this cake. Match the numbers to find products that could help mould, shape, colour or dust each element of the cake!



- 1
- 2
- 3
- 4

1



Marvelous Molds Majestic Tiara Mould  
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2



FPC Sugarcraft Crown  
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3

Rainbow Dust Paint  
Metallic Dark Gold  
[www.rainbowdust.co.uk](http://www.rainbowdust.co.uk)



4

Champagne Gold Spectrum Flow Edible  
Brush Paint  
[www.thecakedecoratingcompany.co.uk](http://www.thecakedecoratingcompany.co.uk)



- 8
- 9
- 10
- 11
- 12
- 13
- 14
- 15
- 5
- 6

CAKE CREATED BY:  
MICHELLE CHAN  
SCRUMPTIOUS BY MICHELLE

# LOOK!

5



Filler Flowers Mould  
[www.karendaviessugarcraft.co.uk](http://www.karendaviessugarcraft.co.uk)

6



Renshaw White Flower and Modelling Paste  
[www.renshawbaking.com](http://www.renshawbaking.com)

7



Sweet Stamp Classic Set  
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8



Gold Edible Metallic Pearls  
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[www.cake-stuff.com](http://www.cake-stuff.com)

11



Rainbow Dust Pearl Blush Pink Lustre  
[www.rainbowdust.co.uk](http://www.rainbowdust.co.uk)

12



Hybrid Lustre Dust  
[www.roxyandrich.com](http://www.roxyandrich.com)

15



Stand It White Marbled Cake Board  
Facebook @Stand-It-492671661250036

# GUMBALL MACHINE

- Leila Shook, Shook Up Cakes -





Leila Shook is a stay at home mum and owner of Shook Up Cakes. She is well-known for her colourful and incredible gravity-defying cakes and currently resides in Surrey, B.C., Canada with her supporting husband and three vivacious redheads. What started out as a hobby back in 2011 quickly blossomed into a full time

obsession. Since then, Leila has been featured in a number of magazines, won competitions and has competed on Food Network. She is a passionate cake instructor at her local cake shop, Scoop-N-Save, where she lives out her cake dream by sharing her tips and tricks with others.

## Equipment Required

- 6" round 4" high cake
- Satin Ice fondant: red, grey
- Multi-coloured gumballs
- Gumball machine globe or regular plastic globe
- Sweet Sticks Edible Art Decorative Paints: Gun Metal Grey, Black
- CK Hollywood Red Disco Dust
- Innovative Sugarworks Sugar Shapers
- Wilton Pastry Wheel
- Latex-free gloves (optional)
- Embosser
- Fondant smoother
- Rolling pin and guides
- Circle cutters
- X-acto knife
- Plastic straw
- Ruler
- Food safe paintbrushes
- 5" cake board
- Piping gel
- Water
- Cling film
- Cornstarch or icing sugar

### Difficulty Rating



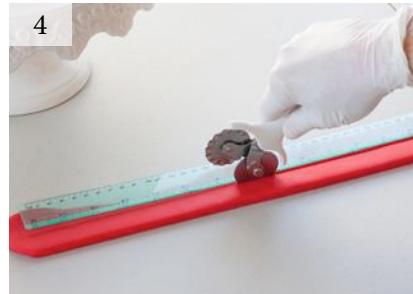
#### Step 1.

Carve the cake so it is more tapered at the top than the bottom. To achieve a classic gumball machine style, place the cake board on top of the cake as a guide and carve downwards to the base. Once happy, crumb coat and final coat with buttercream or ganache then place in the fridge to chill just enough so the icing is firm. Roll out red fondant and cover the cake. Smooth all sides with the smoother.



#### Step 2.

Cut out a window at the base of the cake to create the illusion of where the gumballs are to be 'dispensed'.



#### Step 3.

Roll out a thin piece of fondant and place over the top of the area just cut out. Use the X-acto knife and cut out the newly placed fondant. Use the Pointed Chisel Sugar Shaper to push and smooth the edges for a clean and seamless look.



#### Step 4.

Roll out a long piece of 0.5" thick red fondant and cut alongside the ruler with the pastry wheel to ensure an even strip.

**Step 5.**

Lightly brush some water around the base of the cake. Next, attach the strip from the back and wrap all the way around until both ends meet. Cut any excess off and smooth the edges together.

**Steps 6a & b.**

Using the Bone Chisel Sugar Shaper, push down onto the strip to create the tray for the gumballs. Use a gloved finger to push and smooth down if needed.

**Steps 7a & b.**

To create texture on the body, use the ruler to indent straight lines into the fondant. Take the Tri-Tip Chisel Sugar Shaper and follow the lines created using the ruler. Be sure to push firmly to accentuate.

**Steps 8a-c.**

To attach the Disco Dust onto the fondant, lightly brush some piping gel on the outer parts of the cake. Use a large brush as it will help place the Disco Dust more easily. Pour a small amount of Disco Dust onto the brush. Carefully start at the base of the cake and brush upwards to the top. Repeat until completely covered. **IMPORTANT:** CK Disco Dust is a non-toxic cake decoration but is considered a non-edible product by the FDA. Be sure to remove the fondant prior to serving your cake to guests.

**Steps 9a-c.**

For the metal plate on the front, roll out a thin piece of grey fondant. Using the ruler again, cut out a rectangle of fondant using the pastry wheel. Take the embosser and push down onto the fondant to create a unique texture.



Lightly brush some piping gel on the back and place just above the gumball hole. Push lightly as you don't want to ruin the embossed design.

**Steps 10a-c.**

Take a 1" circle cutter and push into the fondant to create the coin slot. Remove the cut out circle. Roll out a thin piece of fondant and cut out a circle with the 1" cutter. Place into the coin slot. Use the Pointed Chisel Sugar Shaper and push into the edges for a clean and seamless look.

**Steps 11a-e.**

Cut out a slightly larger piece of fondant using a 1.5" circle cutter for the coin

mechanism. Lightly wet the back and attach just below the coin slot. To create the handle, roll and cut out a 0.25" thick piece of grey fondant using the pastry wheel and ruler. Carefully cut the fondant in half using the X-acto knife about 0.5" wide. Use the straw to cut out a small circle for the centre of the handle. Attach each piece with a little water and place onto the cake.

#### Step 12.

Use the grey paint on the grey fondant to give it a realistic metal look.

#### Step 13.

Attach the globe by gently pushing into the cake. Once attached, pour in the colourful gumballs.

*If using a regular plastic globe:*

#### Steps 14a-c.

Trace the top part of the globe onto the cake board and cut out. This will prevent the fondant from falling within the top hole. Place the cake board on top of the hole and stick to the globe with some piping gel. Roll out 1" thick red fondant and place cling film over the top. Place a circle cutter on top and push down. Using this technique allows you to create a nice rounded 'bubbled' piece of fondant perfect for a gumball machine cap. Lightly brush some water on the top of the globe and attach the cap. Gently push down the outer edges so the cap is flush against the globe. Next, use your fingers and push around the centre of the cap to create the lock on top.

#### Steps 15a & b.

To attach the Disco Dust, lightly brush some piping gel onto the cap. Pour a little Disco Dust onto a large brush. Again, carefully start at the base of the cap and brush upwards to the top. Repeat until completely covered. Paint some black paint on the window of where the gumballs are dispensed to give depth. Lastly, place a gumball in the tray!



For more information about Leila  
and her work, visit:  
[Facebook @shookupcakes](https://www.facebook.com/shookupcakes)  
[Instagram @shookupcakes](https://www.instagram.com/shookupcakes)

# ONE TIER

We asked our readers to send in their one tier cakes and they didn't disappoint!  
Check out this beautiful gallery of cakes.



# WONDERS!



Le sucre au four



Vera Craft Studio

Madame Dibou les gâteaux



Cakes with Character



The Crafty Kitchen



Shook Up Cakes

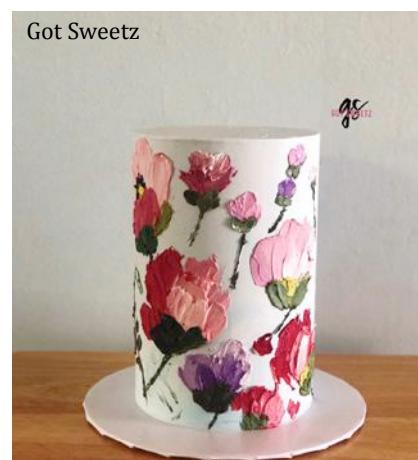


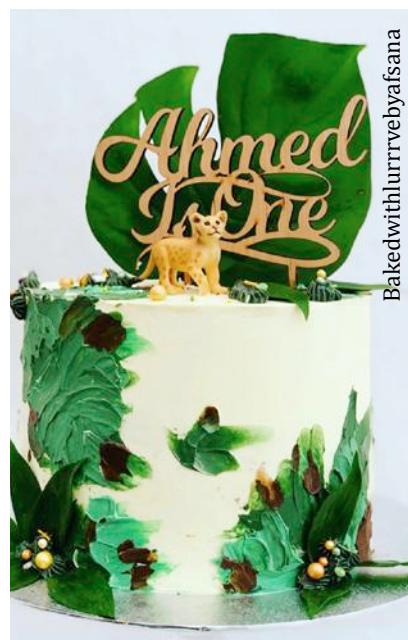
Little Barn Cakes





Nettie's Cake Creations





# MARVELOUS CAKERS PRESENTS **COMIC STRIP CAKERS**

## COLLABORATION

We spoke to Fee Kakes and Kathy Cooper about the fun Comic Strip Cakers collab! Find out more below...

### Tell us about your collaboration

The Comic Strip Cakers collaboration came about as an idea for Marvel comic fans within the cake community to pay tribute in celebration of Marvel Comics' 80th birthday. It was put together by Fee Kakes of sCrumbtious Kakes and Kathy Cooper of Kathy Cooper A Slice of Art as part of The Cake Collective, a collective cake group set up by Vicki du Plessis that encourages cake artists of all levels to challenge themselves by participating in various collaborations. The idea was to do our own interpretation of our own favourite Marvel characters and to have fun with it.

### What inspired you to do this theme?

We were inspired because Fee and a number of other Cake Collective artists are HUGE Marvel fans and Kathy is a SUPER Deadpool fan. There was a huge response from The Cake Collective members to take part. It seemed feasible that we could create a brilliant tribute as we initially had 80 plus cake artists wanting to take part. It also followed on from our Cameoed Stan Lee collaboration that featured at London's Cake International on Tour competition in 2019 achieving a Gold.

### Tell us about a few of the pieces that have been made

We have had some amazing pieces of work and could talk about all

Studio8 Cakes



Rebecca McDonald cake design



of them, however, there are some real stand-out pieces that deserve a mention. Jacqui Kelly's Iron Man/Tony Stark was a brilliant twist on the character depicting Iron Man taking off his Tony Stark mask. Geraldine Cheng-Chiu's detail projected the size and awesomeness of her Hulkbuster character. The teeth and protruding tongue on Paul Williams' Venom were truly chilling. The crisp images on the cookies by Sam Swart and Silviya Jankowski show the standard of cookie decorating today. We cannot stop looking at Kathy's Deadpool as she captured his character brilliantly. And the raw strength and detail coming from both of Maggie Chan's pieces are just EPIC.

#### **How did you decide on this group of people?**

As part of The Cake Collective, we encourage cake artists of all levels to take part so an invitation was issued to all members, along with some filtered questions to ensure we had Marvel fans in the collaboration rather than people who wanted to do any superhero. It was surprising to see just how many people did not know the origins of some popular comic superheroes today.

#### **Did anything go wrong during the process?**

We had a number of people drop out of the collaboration for various reasons and despite the deadlines applied at various stages, we were still let down by more. Having spoken to other administrators of collaborations, this is one of the most common problems to arise. Life happens to us all but also, we do need to work on time management even more so. The Cake Collective have come up with a strategy to help overcome this issue.

#### **If you were to do it again, what would you do differently?**

Moving forward, The Cake Collective as a whole have initiated strategies to overcome the issues previously mentioned for up and coming collaborations for 2020 onwards. Also starting work on the collaborations page would happen a lot sooner than before to give time for technical issues.

#### **If you were to do another collaboration, how should others get involved?**

The Cake Collective already has a number of collaborations they are currently working on and are also developing ideas for future themes. The Cake Collective welcomes all cake artists and currently has 1600 members from all over the world. If anyone wishes to join the Facebook group, they can by going to [www.facebook.com/groups/thecakecollective](http://www.facebook.com/groups/thecakecollective)

**To find out more and see the full collaboration, please visit:  
Facebook @ComicStripCakers**



Bicky Piccy



Kathy Cooper A slice of Art



Heidis little cakery



Jacqui Kelly Edible Art



Happy Occasions Cakes



Sam Swart

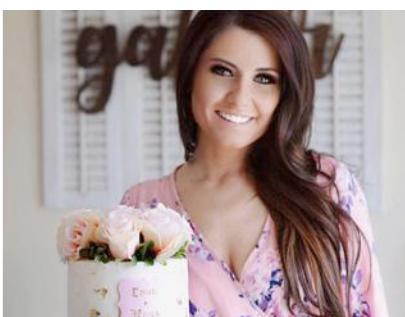


Sarah Carr's Speciality Cakes



# Unicorn Candy Land

- Cassie Tingley, Love + Flour Bakery -



Cassie from Love + Flour Bakery in Colorado, as seen on Fox21 and in The Gazette, is a self-taught cake designer. She is a master at sculpting buttercream and creating custom fondant items. Cassie walks us through how to make her most popular cake giving us a seamless presentation so all of us can make this cake too!

## Equipment Required

- Fondant
- Stainless steel scraper
- Smoother
- Paintbrushes
- Edible glue
- Cloud cutter
- Star cutters
- Flower cutter
- Small heart cutter
- Circle cutters: 4", 5"
- Fondant roller
- Modelling tools
- Wilton Countless Celebrations Cake Pan Set
- Cupcake mould
- Candy/sweet mould
- Unicorn horn and ear mould
- Edible black marker
- Edible gold paint
- Wilton Icing Colors: Rose, Sky Blue, Violet, Orange, Lemon Yellow, Kelly Green, Moss Green
- Gel colours: black, brown
- Food safe precision knife
- Leveller
- Rubber spatulas
- 3 8" round pans
- Buttercream
- White chocolate chips
- Heavy whipping cream
- Sprinkles
- Icing whitener
- Wilton Candy Melts Dipping Tools
- Piping bag
- Wilton 1A piping tip
- Turntable

## Difficulty Rating



**Steps 1a & b.**

Roll a silver dollar sized amount of white into a ball. Use pressure to create cheeks. For the body, take more fondant than before, create a teardrop and flatten.

**Step 2.**

Take a dime sized amount of white for each arm and leg. Roll slightly so the tops are smaller than the bases. Allow to set on a flat surface. Apply to either side of the body and bring forward. For the legs, pull up slightly where the feet will be to create a flat, circular base. Take two small balls of fondant and press with your finger. Attach to the base of each foot.

**Step 3.**

Create the horn by pushing fondant into the mould and removing. Use a tool to make it rounded. For the ears, push fondant into the mould and remove. Shape as you prefer. Create smaller ears to put inside the ears already created. Place on top and push in a bit. Create holes on the top for the horn and both sides of the head for the ears. Let dry.

**Step 4.**

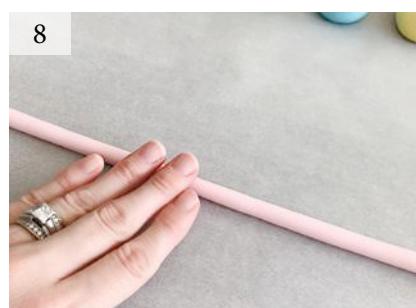
For the hair, roll out fondant. Roll up the ends to give a hair effect.

**Step 5.**

Use the edible marker to mark eyes and eyelashes then black gel and a thin paintbrush to fill in. Create a smile.

**Step 6.**

Place the heart cutter on the middle front of the body and paint in pink. Paint the feet, inner ears and horn with gold.

**Step 7.**

Create six balls of white. For the rainbow, add a small amount of gel colour to each and knead until the colour is solid.

**Step 8.**

Take a quarter sized amount from each and roll into a round strand. Use the first as a guide for the rest. Line up, add water between each and make into a rainbow shape. Cut the ends off ensuring each side is even and let dry for 24 hours.

**Step 9.**

With thick fondant, cut clouds and let dry.

**Step 10.**

Fill and crumb coat the cake and place in the fridge for 10-15 minutes.

**Step 11.**

Fill the piping bag with pink buttercream and begin piping from the bottom.

**Step 12.**

Apply all the way around and on top of the cake. Use the metal scraper to smooth. Keep the scraper upright and never lean, allow the turntable and scraper to take away buttercream that may be too thick. Step away from the cake and ensure it is symmetrical. Level the top and place in the fridge for 30 minutes.

**Step 13.**

Remove and place back on the turntable. Make the chocolate drip using white chocolate chips in a larger bowl. Place in the microwave for 20-30 second bursts until you can mix together very smoothly.

**Step 14.**

Pour a cup of heavy whipping cream into a smaller bowl and microwave for 30 seconds. Begin mixing the melted chocolate chips and whipping cream. The chocolate will attempt to harden, add a bit more cream and put back in the microwave for 15-20 seconds to combine.

**Step 15.**

If you add too much cream, the drip will be too thin. It should run off a spoon easily but not be watery. Add 4-6 drops of icing whitener and combine into the mixture so it is a perfect white. Take the drip tool and make sure that it feels very warm but not uncomfortably hot. If it is too hot, the chocolate needs 8-10 minutes to cool before applying.

**Step 16.**

Begin at the top edge of the cake and hover the tip right above. The longer you apply pressure, the longer the chocolate drip strand will be. Apply some pressure and continue around the cake.

**Steps 17a & b.**

Drizzle the chocolate in a zig zag pattern across the top of the cake and add the sprinkles. Place the unicorn on the cake. Put a stick behind and apply fondant with water to ensure it stays.

**Step 18.**

Roll out white and cut three larger stars and four smaller. Paint a small amount of water or edible glue onto the rainbow where you'd like each star and place. Set aside to dry. Place toothpicks into the clouds and push into the cake. Once dry, add the rainbow to the cake.

**Steps 19a & b.**

Take a ball of white fondant, use brown gel to create a deep brown and roll out. Ensure a perfect circle using a circle cutter and a smaller cutter to create the hole directly in the centre. Using water

or edible glue, paint the entire doughnut and place sprinkles. Seal in a Ziploc bag and do not allow to dry as you need it pliable to form on the front of the cake.

#### Step 20.

Take leftover brown fondant, roll out and cut an upside down triangle. Create a waffle cone effect by running a tool from the top corner to the bottom in diagonal but straight lines. Repeat but the opposite way. Seal in a Ziploc bag.



#### Steps 21a & b.

Pick two colours and cut out three circles of each. Roll out again and cut three for the base of the ice cream cone. Using water or edible glue, attach the tops to the bases following the curve of the circle and remember to keep close together. Paint water on all circles and apply sprinkles. Seal in a Ziploc bag.



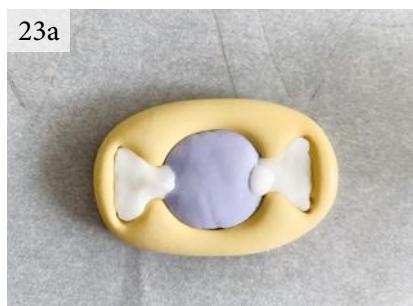
#### Steps 22a-c.

Press brown into the base of the cupcake mould, remove and seal in a Ziploc bag. Repeat with another colour in the top of the cupcake mould and seal in a Ziploc bag.



#### Steps 23a & b.

Choose two colours and place one in the circle of the candy mould and white on each side ensuring the white overlaps a bit onto the colour so the sides do not fall off. Make two and seal in a Ziploc bag.



#### Step 24a & b.

Take the doughnut, ice cream cones, candies and cupcakes and begin placing. Place the doughnut at the centre of the front and candies on either side touching the doughnut a bit. Begin to fill in the gaps with sprinkles. 1" from each candy, apply the base of the ice cream cone and the ice cream on top. Repeat for the other side. 1" from the ice cream cone, apply the cupcake base and the cupcake frosting on top. Fill in the entire remaining base with sprinkles.



**For more information about Cassie and her work, visit:**  
**Facebook @ctingleybakery**  
**Instagram @Loveflour\_bakery**



# INCREDIBLE INDIA

We spoke to Tina Scott Parashar about the Incredible Indian Welcome at Cake International 2019!

## Tell us a little bit about your background

I have been a part of the cake community for the past seven years. I have previously won two Golds at Cake International and placed 2nd in the International category. I have also won Gold in other competitions worldwide. I was recognised as one of the Top 10 cake artists in India for two years consecutively by Cake Masters Magazine. I have also judged several cake competitions both in India and globally. I am a judge for the Indian Cake Awards. I have previously lived in India and South Africa and am currently based in Dubai.

## Tell us about what you made

Our display shows a traditional Indian welcome with all the colour and vibrancy associated with India. I made the lady in the red saree (Indian attire) in the namaste pose. Namaste is a customary Indian greeting which means 'I bow to the divine in you'. The idea was to make my display very ornamental and rich in colour to convey the beauty of my culture. I wanted the saree to be very intricate and detailed and showcase this beautiful attire in all its glory (pleats, drapes, et al).

## Tell us about your team and what they made

I had a wonderful team of globally renowned artists, each of whom brought their own creativity and unique talent to the display. Each is an expert in their field and produced an absolute masterpiece with close attention to detail. It is quite evident from the work that it was very well researched and thought through. I was extremely happy with my choice of artists for this display. Man doing namaste by Lulú Lucero; Ganesha by Kostadin Nikolov; little girl by Elza Baldzhiyska; peacock by Angelika Chwyć; rangoli, lamp and flowers by Ashwini Sarabhai; elephants by Janette MacPherson.

## Was it hard with lots of people creating different pieces?

It took an incredible amount of work, from the time I conceptualised the project and shared my initial sketch with Melanie until the final display was set up. I had specific artists in mind for each element who I thought would be best suited for that particular piece. I got some very helpful tips from Melanie through this process. It took months of planning with the artists because when you have human figures (all life-sized and all being made by artists located in different parts of the world), you need to make sure all are proportionate to each other. Also, all the other

elements needed to match and come together as a whole theme. The colours needed to be discussed in detail along with height, proportion, base size (to fit into the display area), etc. We communicated regularly to check on progress and exchange ideas on how to bring out the best in our work. I also had to work closely with the sponsors to let them know of the concept and our requirements and to ensure all materials reached us on time.

## Tell us about the planning and logistics as you are based in Dubai

I stayed in Birmingham for a month to work on my piece (the high level of heat and humidity in Dubai make it very difficult to work on large cakes). The other artists joined me there over time and some of us worked on our creations in Birmingham. I wanted to make sure my piece was completed before the others so we could use the proportions of my cake to work on the other figures to make sure the whole display had elements proportionate to each other. We also used this time for any amendments/modifications to ensure our pieces were completely aligned in terms of size and proportion. I wanted to use the last 10-15 days to make sure all the artists had what they needed for any logistical issues or materials and to speak to all suppliers and vendors. I also designed the backdrop for our display area which



included the artwork, profile pictures of all the artists, logo for our display and sponsor logos. I also had to be very mindful of the dimensions of the display area allocated to us and ensure all the pieces as well as the backdrop could fit well within the dimensions. Elza Baldzhiyska and her friend, Eleonora Atanasova, helped me transport the large pieces to the venue. I am truly grateful for their generosity!

#### **How long did it take?**

The whole project from initial concept to final display took six months. I worked on my piece over a period of a month as I needed to balance the time I spent working on the piece and the time spent on coordination and logistics of the overall project.

#### **Was it hard doing a life-sized piece?**

Yes, it was hard because you need to ensure the piece looks realistic both in terms of the physical attributes and facial expressions. Being at the main entrance of Cake International definitely added to the pressure but only spurred the team and me to put in our very best. It was my first display and Melanie had entrusted us with a huge opportunity. I wanted to make sure we didn't let her and Cake International down.

#### **What was the reaction to the display?**

It was very heartening that we got such a tremendous response from everyone at CI. I think the display was unique and added a lot of colour and vibrancy to the show. The feedback from everyone at CI was that it was the ideal display

and theme for the entrance of the show and set the tone for the show itself. Melanie Underwood was thrilled with the final outcome. She said the display exceeded her expectations. She also said it was one of her favourite features at the show and she would have a hard time topping it in 2020! I am very grateful to Melanie for giving me this incredible opportunity. We were overwhelmed with the positive reactions from visitors to the show. It made me so happy to see so many visitors striking their own namaste pose in front of the display to get their photograph taken! Many people came up to me to compliment us on the work. The visitors were amazed by the detailing, facial expressions and vibrant colours of the display.

#### **Did anything go wrong?**

When planning and executing a display of this magnitude, many things can and do go wrong. The biggest challenge was when a couple of artists had to withdraw due to personal reasons as they couldn't make it to CI. I had to replace them with other artists who could pull off amazing work in a very short period of time. In particular, I'm so thankful to Kostadin Nikolov for stepping up and making an amazing Lord Ganesha with such attention to detail, despite having little time to do so.

#### **Would you change anything for next time?**

If my husband has his way, there won't be a next time (having ignored everything that went on at home for months while I was planning this display)! Haha! On a more serious note, this was an absolutely amazing experience and I've learnt so much in these few months. There is nothing I would want to change. In fact, I would love to do it again with this amazing set of artists that I got to work with. Hopefully we will reunite for another display soon!

#### **What are your plans for 2020?**

I hope this is the start of more such amazing opportunities. I plan to build upon this in 2020 and continue to make creations that I love and hopefully inspire more upcoming Indian cake artists to come to shows like CI and display their talents.





## Keeping it Real with Ruth Rickey

Ruth is an ICES Certified Master Sugar Artist who has appeared on Wedding Cake Wars, TLC's Ultimate Cake Off as well as three specials on Food Network.

Somehow, the end of the year always makes me think of beginnings and endings for businesses. I closed my bakery eight years ago right before Christmas. I was incredibly blessed to run my shop for 12 years before I decided to take a different path. We all know most businesses fail in the first year or two.

The other day, I saw a study that said pastry shops have a 23% higher fail rate than traditional businesses. That caught my breath! Could it be true? The article gave some reasons for this statistic and, I have to admit, they made sense. The biggest reason for failure? Not enough money. You might think I mean you don't charge enough, but that isn't what this is about. It is about the capital to start the business.

Let's think about that for a minute. Many of my friends started doing cakes or cookies as a business to earn extra money because funds were tight. Very few people opened a bakery with a month or two of expenses tucked away. I was lucky I had a loan to fund those initial years of my business; without it, I would have been another statistic. If you are already hurting for money when you open your shop, it will only take one or two bad events to knock you out. You don't have a contingency for those speed bumps.

One of the smartest things I did when I opened was to take my time before I actually did open. I started almost two years ahead of time, buying supplies like turntables, cake pans, etc. I bought most of my equipment used at auctions. I did everything I could do to make sure I wasn't overextending from the start. If you're thinking of entering the business side of cake or cookies in 2020, I hope you'll take these words to heart and go slowly until you have the funds to go fast.

For more information, visit:

Cake tools and sweets:

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

Cake blog:

[www.sugarzen.wordpress.com](http://www.sugarzen.wordpress.com)

Athlete blog:

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

## Cake Opinions

We asked your opinion on Instagram!

Get involved with our monthly opinion polls

What do you crumb coat your cakes with?

Ganache  
43%

Buttercream  
57%

Have you ever entered a cake competition?

YES  
46%

NO  
54%

Do you overcharge annoying customers in the hope they won't order from you?

YES  
42%

NO  
58%

Do you think there is such a thing as an original cake design?

YES  
65%

NO  
35%

Do you own an airbrush?

YES  
60%

NO  
40%

Do you prefer...

Baking  
16%

Decorating  
84%

## Top Tips from RENSHAW ACADEMY



1. Knead Renshaw White Flower and Modelling Paste until smooth and pliable then roll to 3-4mm thick. Either marble the icing with another Flower and Modelling Paste colour or a small amount of Rainbow Dust ProGel. Cut out geometric shapes using hexagon and diamond cutters. Leave to set.



2. Apply a generous layer of Rainbow Dust Paint Metallic in Light Silver and Light Gold to greaseproof paper with a sponge. Allow to dry before painting another couple of layers. Leave in a warm place to dry. Crumble the greaseproof paper to crack the flakes. Attach the metallic flakes onto the shapes in a random pattern with a small amount of Rainbow Dust Edible Glue.



3. Dilute Rainbow Dust ProGel with clear alcohol in a pot. Spray the dried Flower and Modelling Paste with clear alcohol until wet. Using a pipette filled with the diluted ProGel, dispense a couple of drops per decoration. The colours will spread and merge to create a tie-dye effect. Let dry then finish the decorations by piping Renshaw Royal Icing around the edges and insides of your shapes to create a 3D effect.

# SOCIAL SNIPPETS

Whether it's on Facebook, Twitter or Instagram, we see some amazing stuff online.  
Here's this month's round up...

We're a social bunch!



969k+  
followers



8k+  
followers



220k+  
monthly viewers



102k+  
followers



ALBENACAKEDESIGN.COM

A textured beauty by Albena  
Cake Design



Check out this decorated handbag by The  
Chain Lane Cake Co.



What elegant gold roses by  
Cynthia Irani Design



We love these contrasting colours and  
detailed painting by Vnukova Bakery



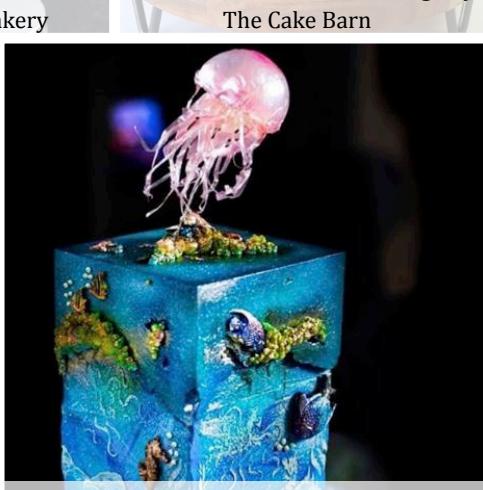
An awesome McDonald's design by  
The Cake Barn



Such delightful cake pops by  
Crazeopop



A fun flamingo creation by  
Cupcake Clusters



What an eye-catching design from  
By Aletoso Luxury Cakes



An unbelievable creation by  
Making of Cakes

# INDUSTRY INSIDER

**In our brand new feature, we find out more about some of your favourite cake retailers and suppliers! First up, we talk to Cameron Young from Cake Stuff!**

Cake Stuff is one of the best-known retailers in the cake decorating world and winner of the 2019 Cake Masters Magazine Best Retailer Award. They stock over 10,000 different products and ship thousands of orders every week from their two warehouses to customers all over the world. Cake Stuff celebrated their 40th birthday this year.



**Q: What has been the craziest or most interesting order Cake Stuff has received?**

A: Well, I'm the third generation of the family involved in the business and they've been doing this for 40 years, so we realise that orders come in all shapes and sizes. We're not often surprised although supplying the products for what appeared to be a hen party cake to Buckingham Palace a few years ago was certainly one to remember.

**Q: What has been the highest value order you've ever received?**

A: We wouldn't want to mention a particular order or customer but because we also supply to wholesale and trade customers, some of our orders can be substantial. Wholesale orders

for Couture sugarpaste can easily run to several thousand pounds.

**Q: Who is the most recent Employee of the Month at Cake Stuff?**

A: Our most recent Employee of the Month would have to be Craig, our new Business Development Manager, in recognition of his dancing at the Cake Masters Magazine Awards... He absolutely owned that dancefloor!

**Q: Can you reveal the true identity of Captain Cake Stuff...?**

A: No!

**Q: Tell us about one of your latest products**

A: We're constantly sourcing new products from around the world and developing our own, with the help of Cake Stuff customers. One of the most recent to be launched is Eleganza Modelling Paste. We've all seen some of the amazing creations by top cake artists in Italy so we worked with a number of them to find out exactly what they look for in a modelling paste. We then tested various versions with Cake Stuff customers until eventually deciding on Eleganza.

**Q: What is your most popular product?**

A: Our most popular product has to be white Couture sugarpaste. We're producing and selling thousands of





boxes every week and enjoying a lot of great interest from customers in Europe and the USA so we're really excited about how Couture could also become an export success story. We're also really proud of the fact that through our unique partnership with the charity, Mary's Meals, sales of Couture have provided over 165,000 meals for some of the world's poorest children.

#### **Q: What is something that goes out of stock a lot?**

A: We try really hard to avoid products going out of stock and where it happens, we can normally restock within a couple of days. The problem is with products that travel a long distance... A good example is Mosser Glass cake stands – these gorgeous milk glass stands are all made by hand and each order takes around three months to be produced and shipped to us from the USA. When a shipment arrives, we often find a certain colour of stand sells out almost immediately so will be out of stock for the next three or four months. We constantly increase the size of our orders to help avoid this happening and we always let our customers know through our email newsletters when a shipment of products arrives from further afield like the USA or Australia.

#### **Q: What is the best value item you stock?**

A: That's a difficult one – it's tempting to say all our products are great value, of course, but I know that's not what you mean. My personal choice sounds a little bit boring but it's something we all use every single day: cake boards! When



I visited the factory to see these being produced, I was amazed at how much work is still done by hand to get a good quality finish. All the materials have to be top quality and food approved so when you also consider they're finished by hand and can cost virtually pennies, I think they represent amazing value.

#### **Q: What is the most underrated product that people don't know about?**

A: Wow, what a brilliant question. There are probably dozens of little products that you could say are underrated in as much as many customers don't know about them but my personal choice would probably be edible glue. It seems almost a silly little product that no-one really searches for but then again, hundreds of customers include it in their orders every week because it is so essential for their cakes. It's very inexpensive but when you think how many cakes rely on it, I think it could be one of the most underrated.

#### **Q: Do you do international delivery?**

A: We certainly do – we've always shipped internationally, sending smaller orders by air mail and larger orders by international courier. Uncertainty over Brexit means some international deliveries may be affected for a short period but we're committed to finding solutions for all our customers who don't live in the UK. We're also really excited that key products like Couture could be distributed throughout Europe and the USA so customers may be able to buy it locally as well as ordering from Cake Stuff direct.

**To find out more about  
Cake Stuff, visit:**

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Read all about the amazing Vajra, created exclusively for Cake Masters Magazine at Cakeology last year! We interview Subhashini Ramsingh from Fondbites about her amazing dinosaur cake.

The cake which turned thousands of heads and managed to place a spot in thousands of hearts. This was one of the most emotional interviews for a while. Read more to find out about Subhashini Ramsingh's life changing experience while creating Vajra - the irresistible force of nature.

**Where did you get the inspiration to create a giant lifelike edible structure of a tyrannosaurus?**

After the life-sized Santa cake I did last year, I wanted to make an even bigger installation. I was always fascinated by dinosaurs. As I started research on which dinosaur I wanted to do, I narrowed it down to velociraptors and the T-Rex. I decided to go for the T-Rex to keep the structure massive and to create the impact I had in mind.

**Did you have any ideas before The Vajra? What were they?**

Creating a dinosaur has been on my mind for a long time and I decided to stick with it. I researched several dinosaurs and gathered data relating to their proportions. This helped the work to be as close to the original as in records.

**What is the meaning of The Vajra?**

The Vajra symbolises indestructability and the irresistible force of nature. It is

the Indian Vedic weapon of the rain and thunder deity, Lord Indra. According to Indian mythology, Vajra is considered one of the most powerful weapons in the universe. I ran through a lot of other powerful names I came across in our mythology, but Vajra sounded just right. I wanted him to be fierce and powerful.

The last few hours  
were very stressful  
and the moment  
I completed  
everything and was  
ready to transport, I  
broke down.

**How did you decide on the final idea?**

I decided the total height shouldn't be anything less than 6'. As per proportions, the length had to be 15'. That's exactly the scale I was looking at. I started to look for a 3D model of a T-Rex with the exact proportions I had in mind. After a thorough search, I got hold of two such models. With that, I was confident to go ahead. I was willing to take all the risks that would come my way to achieve this milestone.

**When did you start the planning process?**

I started in February 2019. I set out looking for a 3D model as my first step then for a space large enough to work. The space also had to have a large enough door to transport such a huge structure out of and into the truck. Since the place I wanted was not my hometown, I wanted to make sure everything would be under control. I could not afford any 'surprises' once the work had commenced.

**How do you plan for something so huge?**

It requires a lot of prior planning and mental preparation. I had to constantly think about the process of creation from building the structure to transporting to the venue. I had to break down the process into stages and work on it step-by-step. First, I finalised the workspace. Harmesh from Omkraft kindly offered his factory. I thought extensively about the pros and cons of the space I would be working in. Given the fact the space was in the suburbs of Mumbai, without air-conditioning, considering travelling time to the workplace every day, difficult access to baking supplies stores, etc., my instincts went against all logic, however, and pushed me to go with Harmesh's factory. Harmesh, who has worked with the best in the industry, was very excited about the project and volunteered to help on all the logistics.



By Iffat Jahan

#### **What were the dimensions?**

6.5' tall and 15' long.

#### **How did you create the lifelike skin texture?**

Among the many things I dreaded doing was the texture of the skin. I did a lot of research on how to get it right. One was to make my own mould using corn kernels. I purchased Katy Sue's dragon skin texture mould as a part of my research and liked how it turned out during testing. But it could be used just on the face and not the entire body. I had to work out a plan for the rest of the body, however, when I got down to working on the textures, there were a lot of practical difficulties. One was the time constraints. I worked on the textures for about three days. I mainly worked with crumpled aluminium foil, huge shapers and a dresden tool completely freehand. For the face, I used Katy Sue's mould as planned.

#### **What were your go to products and why?**

I was working with Sugarin to come up with my own product that would stand the climatic conditions of Mumbai, but time was against me. When Mayur and Reshma suggested Anna Austin's modelling paste which they were yet to launch, I was so relieved and wanted to test it. I tested it in Chennai, my equally humid hometown, and it was amazing. It worked just right and had all the

characteristics I wanted. It blended well, took the shape it was moulded into and was resistant to heat and humidity. I took a trip to Mumbai just to test the product and see if it would stay intact. I chose Sugarin's alcohol-based brush paint colours as water-based colours are risky in humidity. I finally brushed the entire outer surface with Sugarin's edible glaze which protects the structure

#### **How many kilos of products did you need to cover and decorate the cake?**

I used 80kg of Anna Austin's modelling paste to completely cover the structure, 100kg of marshmallows to make RKT to build the bulk of the body and 150kg of modelling chocolate to create the muscles, nerves and other detailing.

#### **Who were your sponsors? How did they support you?**

Omkraft was my backbone for this whole project. From offering a place to work, taking care of all the logistics, helping with a welder, getting the structure made and planning every small transportation detail was taken care of by Harmesh. He just left me with the actual creation. He completely took care of the backend details. Sugarin was always available in supporting me in every way I needed them. They were completely on board coming up with a new product to suit my requirements and pitched in by offering me the product of another artist which was not even launched. They were on their toes to send me all the samples I needed. During the execution process, they pitched in to refill colours I was running short of. As the project progressed, it used up more resources than I initially estimated. My time, total working days, materials, frequent travel to Mumbai, etc., added a huge expense I had not budgeted for. I reached out to some of the vendors to help me monetarily.

The Vajra is the Indian Vedic weapon of the rain and thunder deity, Lord Indra. According to Indian mythology, Vajra is considered one of the most powerful weapons in the universe.

from humidity. Spectrum Flow's airbrush machine helped me colour Vajra in certain places. For the most part, I used freehand sponge painting because the surface area was huge and time was a constraining factor.



Sugarlane by Neha Shah and Taya Sugarcrafts by Sowmya came forward to help me through monetary sponsorship covering most my costs. It was such a huge help as I was determined to finish the project at any cost.

#### **Which parts were the most challenging to create and why?**

The face of course. I reworked the face at least five times chopping off the whole head each time. It was the one part that needed all angles to be proportional. I had to climb up a ladder to work on the head and to compare the dimensions. I had to move the ladder in all directions including trying to get a top view. I had to check the shape of the jaw, placement of eyes, etc. Every angle had to be proportional and uniform on both sides of the face. It took two days for Kajal Agarwal and I to just get the shape of the face right. While one of us was working on the shape of the face, the other was cross checking the dimensions and perspective from a distance. The other difficult part was the tummy. The underside was the most difficult to reach. It needed a lot of arm power, strength and stamina to reach out to the bottom and get the shape just right. Draping the entire surface with modelling paste was another hurdle. Though it might sound like an easy job, the monotonous work of kneading,

rolling and draping required two people, Dipti Vartak and Neelam Keswani, two days to finish this task.

#### **Did you have helpers?**

I had a small yet very strong team to help. I started with this idea of reaching out to Kajal Agarwal and Dipti Vartak,

**Every day, we would work 14-18 hours. The team was always in very high spirits and worked constantly with the only motive of bringing Vajra to life.**

two Mumbai based bakers and my students. They were with me from the initial stage. They were perfect in supporting me through this journey. They both were very energetic and showed a lot of enthusiasm. The two together with Harmesh were working with me during the first two phases building the structure and bulk of the body. The last phase included a

whopping 13 days of continuous work without any break. Neelam Keswani from Mumbai and Srilekha Krishna Kumar from Chennai joined the team to shoulder additional responsibilities. As a team, we have worked relentlessly without any break. Every day, we would work 14-18 hours. The team was always in very high spirits and worked constantly with the only motive of bringing Vajra to life.

#### **With the changing environmental factors, how did you manage?**

When I made my visit to Mumbai in August to test the products, the climate was very different. It was not humid. But during the last phase and actual working days, it was raining without a break. My first few days were spent battling challenges and handling damage caused by climatic conditions. I have mainly worked in air-conditioned environments and this was something new. I had to work around new surprises every day.

#### **Did you have any initial transportation worries? What did you do to minimise these?**

Initially, I did worry about the transportation as a huge truck was the only option. Harmesh pitched in to help by promising to take care of the transportation including manpower to lift the whooping 500kg weight of Vajra

into the truck from his factory. He had good contacts to every local service and took complete care of the transportation. I had trust on his promise, totally left it to him and he did justice to his words. Vajra was very carefully transported with ten men lifting into the truck and five travelling in the truck with him.

#### **Tell us about the loading process for transportation – how did you feel?**

During the entire process, I was completely engrossed and involved in each step of getting him ready. I had to work until the last minute before transportation. The last few hours were very stressful and the moment I completed everything and was ready to transport, I broke down. It was the most emotional moment of the entire journey. It was the moment I made peace with myself that I have completed Vajra and was ready to move him. I was pretty sure he would be loaded safe into the truck. There were enough people to take care of him. They were also the same people who saw the entire team work relentlessly so they loved Vajra as much as the entire team loved him. Once he was all loaded and I was going to part with him after having lived with him for so many months, I broke down completely. Tears were rolling and it was very emotional for me. I don't remember the last time I went through such an emotional phase in my life.

#### **Can you describe the initial reaction when unloading the cake at Cakeology?**

Everyone was thrilled and surprised to see Vajra from within the truck. They were awestruck looking at the size especially and how real he was standing inside the truck. When he was being unloaded, the entire crowd gathered at the entrance to see how he looked. Slowly and steadily as ten men were unloading him, that must have been the most thrilling moment for everyone witnessing it. Most were taking videos of how he got unloaded. Not to forget the 'Unloading of VAJRA' video posted on the Cake Masters Facebook page has garnered around 42K views. That was the level of impact it had on everyone.

#### **What was the best feedback you received?**

During the last few days, as time became a huge constraint, I had to compromise on a lot of things. I would have liked to add more depth to the shading of the skin because I worked extremely hard on the textures but I had to compromise

on the colouring. Likewise, I reworked the shape of the body quite a few times. Though I worked with a 3D model, there had to be compromises on the shape. All of which I had in my mind and was waiting for the other experts to point out and give me feedback. I was asking a few industry experts who are fine sculptors to give me honest feedback about how he turned out. When they explained how Vajra was perfect from all angles from the shape, structure, detailing, textures, face, eyes and colouring, everything seemed perfect and they had nothing to point out that needed improvement. What they said was totally from their heart and it made all my efforts totally worth it.

#### **Whilst on display, how did the cake cope with the humidity?**

The cake was totally prepared to cope with the weather at the venue. An open place which had direct influence on the rain with the shutter door open. I had completely glazed the whole outer surface and made it humidity proof. I was pretty sure it was going to hold up the humidity at the venue.

#### **If you were to redo the process, would you do anything differently or change any aspect?**

I'm not a trained sculptor yet. I'm learning on the go. I had to change a lot of aspects with many trials. If I had to redo the whole thing again, I would avoid all the mistakes I did during the initial working days. That would buy me more time and I would put in those days to work on the shading.

#### **What was the most enjoyable part of the process and why?**

I enjoyed working on the detailing of the body with modelling chocolate and the textures of the body over the modelling paste layer. I was so looking forward to that stage. It meant we were near completion and that excitement filled me up as I was working on the textures.

#### **At any point, did you consider halting the process? What was your motivation to keep working?**

I did think about stopping the whole thing and giving up quite a few times. The initial days were very stressful. Climate hindered the progress and every day was removing everything done the previous day and reworking with a different recipe/ratio for the modelling chocolate that would hold the humidity. The entire body and surface area was so huge that anything that had to be



done took a considerable amount of time which added to the stress, draining us both physically and mentally. Each day was very difficult. We worked for 14 hours each day during the initial days, drove back home to rest for a few hours and headed back to start work. Physical stress and body pain were a constant and I was dealing with them with medicines, without which working wasn't feasible. I managed to keep my cool and progress every day thinking about all the efforts that had already gone into it. It's a part of so many others' lives already. The commitment I'd given to Cakeology and knowing it was going to be at the Cake Masters stand, there was no looking back. I was going to take every stress and deal with it how I usually handle most of my projects. I was sure the day of completion would arrive and everyone was going to be proud of the work and their association with Vajra. And so it did. I'm the kind

of person who will never look back and think why I committed to a certain thing. If I have made a commitment, I will finish at any cost. I would prepare myself to face the worst but stick to doing what I have committed to.

#### **How would you sum up your extremely emotional journey?**

It was close to nine months when all I was thinking about was this project. I was living the entire period thinking about the whole execution. Planning and getting things done stage by stage. Until the day, I was talking to Vajra as if he had life. I was trying to give him more power like my baby. I witnessed the fruits of my labour during the three days at Cakeology. Over 6000 people visited the event and people took about 10,000 pictures of Vajra. Everyone was thrilled to know it was all edible. They poked to find out it was soft on the inside and that it really was edible shocked them.

Kids were getting scared to go near him, fearing it would bite them. I was thrilled to bits to stand and witness how the public reacted. It was an experience of a lifetime. Even if I had to do the same thing again, I wouldn't get the exact experience I had those nine months. I would cherish the entire journey and keep it very close to my heart. It was hard to part with Vajra and say goodbye, but I was brave as I had prepared myself to be. I would have loved to take my baby back home with me, after all, he is Vajra, the indestructible.

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## Well, what can we say, apart from... THANK YOU! To be named Best Retailer at the Cake Masters Magazine Awards is an incredible honour.

Hundreds of cake decorating supplies retailers from all over the world were nominated so to be one of only six finalists in such a strong field of international top-class companies was, in itself, a huge achievement. To be recognised alongside some of the best known names in the industry - including competitors we hold in great respect - was something very special, but to win the top award in our 40th birthday year was actually quite overwhelming.

And as if that wasn't enough, we also won a Product Excellence Award in the 'Edible Product Category' for Couture sugarpaste. We have invested 3 years of hard work in developing and constantly improving Couture so were over the Moon to receive this award, especially as it saw Couture beat off some industry giants to be ranked alongside the likes of Massa Ticino - a real honour indeed.

Thank you so much to all 125,000 of our lovely customers - to those of you who took the time to nominate us for the awards and to those of you who simply

show your support by continuing to trust us with your orders week after week . . . we never take it for granted.

Delighted as we are to win these awards, our feet remain firmly on the ground and we fully understand that along with being named Best Retailer 2019 comes the responsibility to work harder than ever to give our customers the award-winning service they now rightly expect.

We're not the kind of people to rest on our laurels - as always, we are happy to continue to listen to our customers and to work harder than ever to further improve our website, our range, our prices and our service.

**Thank you again,  
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