

## Cake Decorating - How To Master Sugarcraft

In cake decorating circles, sugarcraft is probably the most misunderstood term. What exactly is sugarcraft? To clear things up a bit, sugarcraft is a type of cake decorating that is three-dimensional. Sugarcraft is decorating that stands out from all other forms of cake decorating.

Sugarcraft is to cake decorating what clay is to sculpting. It is the art of modeling 3-D figures on a cake. The type of icing used in sugarcraft, rolled fondant, is a dough, that can be used to cover the cake and making cake decorations. Sugarcraft is rolled into sheets and draped over cakes, or cut to make ribbons, bows, and flowers. Fondant is made in advance and stored in the refrigerator in an airtight container until needed.

When a rolled fondant is prepared for cake decorating, liquid food coloring should not be used, it can make the fondant runny and unusable. It is better to use coloring paste.

It takes a bit of time to learn sugarcraft decorating, and the process can be frustrating. There is no set formula for sugarcraft, you will need to use your artistic eye, and practice until you feel you have it right.

If you are serious about mastering sugarcraft, it is to your advantage to purchase a DVD or video that will show you the art step-by-step. An even better option would be to take a class in sugarcraft, as the teacher can give you tips and feedback as you learn.

When you look for sugarcraft supplies, Surbiton Sugarcraft is an online store with everything you will need. Based in the UK, this company has so many items this article does not afford the space to list them all.

A sampling of their sugarcraft art and tools:

- Stainless Steel Cutters to Make: Blossoms, flowers, Leaves, Calyx, Micro and Midi cutters.
- A large array of tools that are food grade plastic and stainless steel such as: Ribbon cut from flower paste, ribbon insertion, garrett frill cutters, and plaque cutters.
- Icecraft Sugarpaste: A superior professional sugarpaste that is ready to use. This sugarpaste allows for a smooth finish every time it is used and covers cakes without cracking and forming craze lines. This paste is less gritty and

oily than other sugarpastes and easy to handle. It is bright white and unflavored.

- Edible Lustre Air Brush Colours: A Lustre air brush spray for food in a can. Works wonderfully for coloring sugarpaste, modeling paste, marzipan, buttercream etc. Available in 6 colors.

- Sugarcraft rosebuds and roses: The rosebuds come in lemon, peach, violet, pink, red, ivory, white, cerise, claret. They are sold in various quantities and are incredibly beautiful.

- Piped roses - These wonderful roses are a bit smaller and a bit different. They are great for cupcake decoration. Available in dark pink, pink, or white.

- There are many more sugarcraft decorations including orchids, cake pans, cake dummies, cake boxes, leaves, and flower sprays all made with sugarcraft.

For pricing and more information visit the website and see the wonderful sugarcraft designs and tools to assure your cake decorating will be spectacular.