

We Love Pastry

CAKE DESIGN · ALL ABOUT PASTRY · PEOPLE · EVENTS



Cake International
Birmingham NEC,
01-03 November 2019



CAKE by Zoe Smith - Nutcracker

Editorial • **New cake decorating products**

Interview and tutorial:
Sarah Bray

Gareth Davies

Anjali Tambde

Zlatina Lewis

Calli Hopper

Zoe Smith

Lyndsey Wilton - Eddleston

Melanie Williamson

Vicky Teather

Zee Chik

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We love pastry

November 2019
www.saracinodolci.com
www.saracinodolci.co.uk

New cake decorating products



The Saracino product range has expanded. We are pleased to present the latest products for cake decorating and artistic creations, particularly suited for Christmas.

Edible vegetarian gelatine diamonds

These can be used as decoration on cakes to add a touch of glamour. They

will be available in blister packs of 20 in seven different colours.

Ready to use lace – 38 cm length

Made using the new fantastic Lace Paste, these lace strips come in transparent packaging. Simply place them on the cake as desired. They can be used to decorate any type of cake thanks to the plasticity of the product. They can also be cut to make small decorative pieces for an impressive effect. They will come in a variety of colours.

Lace Paste

An ideal product for creating any type of decoration. Create beautiful lacework patterns by spreading the paste onto moulds and baking at 120 degrees for 5 minutes. It can also be spread onto a Silpat mat to make gold and silver sheets, which can then be cut into any type of decoration. The Lace Paste comes in 200 g white plastic tubs.

Gold and silver glitter

Natural gold and silver powder is particularly expensive. We have developed an alternative product at a very competitive price. It comes in 3 g transparent pots for multiple applications

These new products are available from Saracino resellers. We recommended buying them soon before they sell out due to the huge demand for Christmas decorations. Happy decorating!

Happy decorating!

Paolo Zolla
Marketing Manager

Nuovi prodotti per la decorazione delle torte

La gamma dei prodotti Saracino si arricchisce. Siamo lieti di presentare le ultime novità per la decorazione delle torte e delle creazioni artistiche, particolarmente adatti per i decori natalizi.



Diamanti in gelatina alimentare vegetale

Possono essere collocati sulle torte con grande effetto decorativo. Saranno disponibili in blister da 20 pezzi in sette differenti colori.

Merletti pronti all'uso

lunghezza 38 cm

Realizzati con la nuova fantastica Pasta Merletto, si presentano confezionati in buste trasparenti. Possono essere utilizzati ponendoli semplicemente sulla torta. La grande plasticità del prodotto permette il posizionamento su ogni tipologia di torta. Possono essere tagliati per realizzare piccoli frammenti decorativi di grande impatto. Saranno disponibili in vari colori.



Pasta Merletto

È il prodotto ideale per creare ogni tipo di decorazione. Stesa sugli stampi e messa in forno a 120 gradi per 5 minuti permette di ottenere splendidi ricami. Può essere anche stesa su un tappetino Silpat per ricavare fogli oro e argento, che potranno poi essere ritagliati per ogni tipo di decorazione. La Pasta merletto viene fornita in secchielli di plastica bianca da 200 grammi.



Glitter frammenti Oro e Argento

La polvere oro e argento naturale è particolarmente costosa. Abbiamo messo a punto un prodotto che la sostituisca offrendolo a un prezzo molto competitivo. Viene fornita in vasetti trasparenti da 3 grammi che consentono molti decori.



I nuovi prodotti sono disponibili presso i rivenditori Saracino. Vi suggeriamo di acquistarli subito prima che vadano esauriti per le grandi richieste delle decorazioni natalizie.

Buon lavoro!

Cake Designer Sarah Bray

I have enjoyed cake decorating for a number of years and have been running Daisy Cakes since 2012 making novelty cakes and cupcakes.

In 2014 I entered my first cupcake competition and that was probably when my love of cupcakes, and in particular miniatures, began.

I now have a slight obsession with making all things tiny in particular miniatures of full sized cakes and wedding cakes. I also really enjoy making little food to fit on toppers for miniature cupcakes.

This love of miniatures combined with a background as a primary school teacher led me to begin teaching cupcake classes in 2016. Since then I have also written tutorials for blogs and Cake Masters magazine.

Since 2014 I have entered many competitions in the cupcake and miniature wedding cake category winning a number of golds, silvers and being placed several times. I was also a finalist in the 2018 Cake Master Awards in the cupcake category.



You can find more of her work here:

Email: mail@daisycakesbysarah.co.uk

Business name: Daisy Cakes

 www.facebook.com/DaisyCakesbySarah

 [@daisycakesbysarah](https://www.instagram.com/daisycakesbysarah)



Valentine's Cupcake Toppers

with Sarah Bray

- YOU WILL NEED**
- Red sugarpaste treated with tylose powder
 - Saracino modelling paste white
 - Saracino modelling paste rose
 - Saracino modelling paste fuchsia
 - Small piece of brown modelling paste
 - Small piece of black modelling paste
 - Sugar glue / Work-board
 - 58 mm round cutter / Foam drying mat
 - Rolling pin / Paintbrush
 - Edible glue / Small dotting tool or small ball tool
 - Sharp knife / Craft knife / Blade tool
 - Stitching tool
 - Large heart cutter (approx. 35 mm in diameter)
 - 10 mm diamond plunger cutter
 - 13 mm diamond plunger cutter
 - Heart plunger cutters (small 6 mm, medium 10 mm and large 13 mm)
 - Ruler / Cling film / Fine tipped edible black pen
 - Pink edible dust and brush



HEARTS ON A CLOUD 01 Roll out fuchsia pink paste to approx. 6mm in thickness and place a piece of cling film on top. Smooth over with fingers so there are no creases and push heart cutter down on top. Carefully remove cling film (making sure the cutter hasn't left any on the top of the paste) and set aside to dry. Repeat with the rose paste. **02** Use a stitching tool to add detail around the edge of the rose heart and leave to dry. **03** To make the cloud roll out a number of white paste balls in the palm of your hand. Try to have a variety of different sizes. **04** Stick the balls onto the topper with the larger balls in the centre and getting smaller towards the two sides.





05 Using sugar glue, stick the rose pink heart onto the right hand side of the cloud at an angle. **06** If necessary turn the topper around and support the back with another small ball of white paste.



07 Glue the second fuchsia pink heart onto the left hand side of the cloud, also add a spot of glue to join the two hearts together in the middle. Push together gently onto the cloud. Again, if necessary, add a white paste ball to the back to support the heart. **08** You may now want to add in a small white paste ball or two just to finish off the cloud. Leave to dry completely.



ARROW THROUGH HEART 01 Roll out a piece of fuchsia paste about 6mm in thickness. Cover with cling film and smooth the top. Cut out a heart shape as before. **02** Use a small dotting tool to make two dents for eyes and set aside to dry. **03** Roll out a piece of white paste approx. 3mm in thickness. Use a knife and ruler to cut a strip approx. 16mm long and 6mm wide. Cut this into two lengths, one 10mm and the other 6mm. **04** Using a piece of paste of the same thickness cut out 2 small diamonds using your diamond plunger cutter (1cm) Cut another diamond with a 13mm diamond plunger cutter.



05 Cut the larger diamond into two triangles. **06** Using sugar glue attach the small rectangle to the heart approximately half way down on the right hand side. **07** Glue one of the triangles to the end of this rectangle. **08** Attach the other larger rectangle to the left hand side of the heart opposite the previous piece.



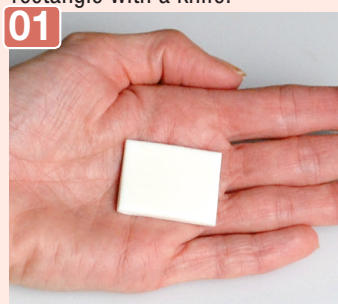
09 Use sugar glue to add the two small diamonds either side to complete the arrow. Set aside to dry completely. **10** Roll two small balls of black paste and glue into dents for eyes. Add small pieces of white paste for accents.



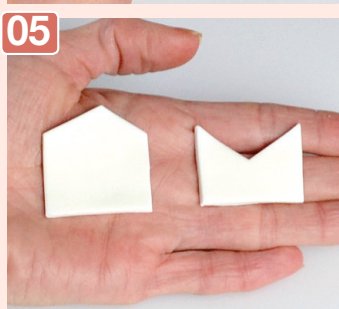
11 Using a small amount of sugar glue attach the large heart (with arrow) to the middle of one of the toppers and support from behind whilst drying. **12** Using a small heart plunger cutter, cut out one small rose pink heart. Cut two hearts using a medium plunger cutter (one rose pink and one white). **13** Use sugar glue to attach these hearts to the front of the topper.



LOVE LETTER 01 Roll out the white paste to approximately 3mm in thickness. Cut out a rectangle approximately 35mm by 28mm with a knife. **02** Remove a triangle from one of the long sides of the rectangle with a knife.



03 Roll out another piece of white paste thinner to approximately 2mm in thickness. Lay the cut shape on top and using a knife cut around the three straight sides. **04** Now cut the top of the envelope to make it look open. **05** You will have two shapes like this. **06** Roll out the fuchsia paste and rose paste fairly thinly. Using the large and medium heart plunger cutters, cut out one large fuchsia heart and two medium rose pink hearts.



07 Attach the larger fuchsia heart to the envelope just slightly above the middle checking that when the other piece is overlaid it is poking out.



08 Use sugar glue to attach the other piece of the envelope on top. **09** Add the two medium sized rose pink hearts to the top of the envelope with sugar glue.

CHOCOLATE BOX 01 Roll out the rose pink paste to approximately 2mm in thickness and cut out a large heart.



02 Roll a strip of rose pink paste and set aside for a minute to slightly harden (as this makes the next step easier) using a long bladed knife in a rocking motion cut a strip approximately 1cm in width. **03** Brush a small amount of sugar glue around the side of the heart.



04 From the middle of the left hand side, start to wrap the strip around the edge of the heart to create the side of the chocolate box. **05** Use the blade tool to push the paste into the shape of the heart.



06 With a craft knife cut off the excess paste and use a small amount of sugar glue to stick the two ends together. **07** Using small balls of brown paste make chocolates for the inside of the box. Mark the tops of the chocolates with a small dotting tool, shell tool etc. Secure inside the box with sugar glue. Don't worry if there is a gap on the left hand side as the box lid will cover this.



08 To make the lid roll a piece of rose pink paste approximately 4mm in thickness. Cover with cling film as before and cut out a heart. **09** Take a small piece of fuchsia paste and use a small mould to make a bow. Glue this to the top left of the heart with sugar glue.



10 Stick the chocolate box to the right hand side of the topper with sugar glue. **11** Add the lid at an angle securing with sugar glue. Set this to dry. When completely dry use an edible black pen to mark on the faces and eyes of the hearts, envelope and chocolate box. Be very careful here as they are still quite fragile. Use some soft pink edible dust to add pink cheeks to the pale pink heart on the cloud, the pale pink chocolate box lid, and the envelope.

Cake Designer Gareth Davies



Owner and creator of LetThemSeeCake, Gareth Davies is an award winning Sugarcraft Artist and Judge, Set Designer and Art Director who impassions the imagination and conjures up youthful nostalgia with his playful and surrealist approach to cake. Gareth's experience in high end fashion working closely with agencies and designers in London and Milan as a model has had a powerfully creative impact on his work as an artist, and has made his work accessible over a multitude of platforms.

Gareth Davies' bespoke, handmade pieces and scenes have been featured in fashion and cake magazines such as Vintage Life, Elements Magazine, Dreamingless Magazine, Cake Masters, Cakes and Sugarcraft, and Party Cakes. Gareth has also been featured on TV shows such as Kirsty Allsopp's Handmade Christmas and Strictly Come Dancing, as well as Pryd o Ser and many more Welsh medium programmes for S4C. His whimsical work has brought him some awards home too, winning five Gold Awards and one Bronze at The Cake International in London and Birmingham.

For more information on Gareth Davies and his work, check out:

Email: info@letthemseecake.com

Phone: 07772630332

 [LetThemSeeCake](#)

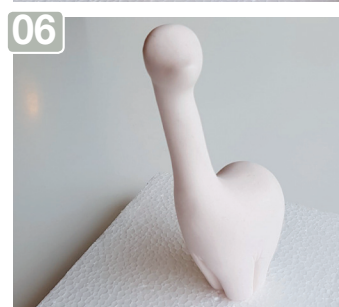
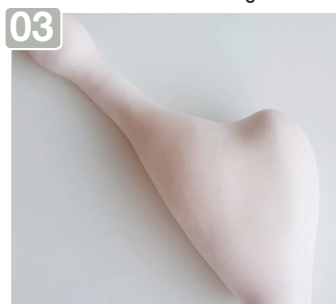
No Drama Llama tutorial

with Gareth Davies

- YOU WILL NEED
- 250g Saracino Pasta Model: Baby Pink
- 20g Saracino Pasta Model: Baby Blue
- 50g Saracino Pasta Model: Tiffany
- 2g Saracino Pasta Model: Black
- 2g Saracino Pasta Model: Fuschia Pink
- 5g Saracino Pasta Model: Yellow
- Teaspoon of Yellow Royal Icing
- Gel Colour: As pasta model colours above
- Modelling Tools: dresden, balling tool
- Foam pad / Blossom cutters (2 sizes)
- Polystyrene dummy / Wooden dowel
- Craft knife / Kitchen knife
- Edible glue / Paintbrush



01- For the body shape use 250g of pink Saracino modelling paste and form it into a cone shape. **02-** Work with the thicker side of the cone, pull and work out the neck of the Llama until it's long and thin keeping a ball shape at the very tip for her head. **03-** Start to work the body of the Llama a little so it looks like a heart shape with the neck, I have also made sure that the base (feet end) is flat so that the Llama will stand proud. **04-** Insert a wooden dowel into your polystyrene, then paint the rest of the dowel with a little edible glue.



05- Place your soon to be Llama onto the wooden dowel and double check that he is standing straight and as you want him, as this is how he will set and dry. 06- Now it's time to add some features. Carefully add your marks for the legs with either your dresden tool or your knife. I used my dresden tool to create four marks all together, one mark on each side, and then one in the front, and then at the back.



07- Make sure you are happy with the length of the neck now. Once you are, form the ball that's at the end of your neck into a cone shape for his mouth. Add a tiny ball for the Llama's tail, don't forget the bigger the ball, the bigger the tail! 08- With my balling tool, I like to tab the surface of the Llama all over to create a nice wooly texture (I try to avoid the face area a little at this stage).



09- To create the ears I start off with a little bit of the pink modelling paste, and work it into a tiny sausage shape. 10- I have cut the sausage shape in half (I usually double check to see if I'm happy with the length of the ears at this stage). Although Llamas usually have long ears, feel free to cut them down to the size you prefer. 11- Place your dresden tool in the center of the ear and shape as seen to create the ears. 12- Attach the ears with a little edible glue either side of the head making sure they are sticking up into the sky.

13- To create the eyes I have got a small pea-sized ball of pink Saracino modelling paste, pressed it down on my board so that its flat, and cut it in half to result in two eyelids for the face of your Llama. 14- Place one eyelid on each side of your Llama's face with a little edible glue, with the straight edge at the bottom.



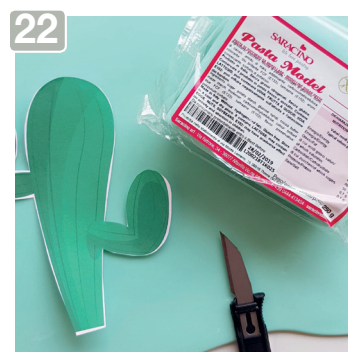
15- Use your knife to create a mark in the middle of the Llamas snout. 16- Now we are ready to make the cute heart nose! Create a teardrop shape with a tiny ball of fuchsia pink Saracino modelling paste. Use your dresden tool to indent the thick side of your teardrop to create a cute little heart.



17- Glue your nose on the tip of your original cone shape, I have also added a couple of little light pink balls on the top of the head to create the look of wool. 18- Finish the face off with a tiny slither of black Saracino modeling paste rolled out with my fingers and placed at the bottom of each eyelid.



19- As if our Llama wasn't pretty enough! Why not add some beautiful little flowers around the base of the neck! Here I've just rolled out different pink, yellow and blue pastel Saracino modelling paste very thin and cut out with small blossom cutters. 20- Using my balling tool I have balled each flower out on a foam pad to help cup them up and thin them out a little more! I have also added a center to each flower with a little bit of Yellow Royal Icing.



21- To finish off my little Llama I have arranged all the flowers around the neck with a little edible glue to create a beautiful colour of flowers. As you can also see in this photo I have transferred my little Llama to a 6" round cake, covered with pastel yellow Pasta Top. 22- To accompany my Llama, what's better than a couple of cactuses created with my favorite Tiffany coloured Saracino Modelling Paste. Using a simple cactus template! I have carefully cut around with a sharp craft knife.

23- Cut out as many as you wish and leave to dry and set hard. 24- I have added in little lines with my dresden tool to create this effect.



25- Once the Cactuses have set hard, with a little bit of edible glue, I have stuck the cactus onto the cake using the Llama as support for the bigger cactuses (glue the cactus to the Llama also). 26- No Llama cake is complete without a pompom or a tassel somewhere in the mix. To start your tassels I have rolled out some Baby Blue Saracino Modeling paste and a thin strip about 4cm wide by 8cm long.



27- Then carefully cut the strip leaving a tiny bit uncut at the top of the strip. 28- Then roll the strip up to create a lovely bottom half to your tassel, You might need to use a little glue to help secure the tassel and stop it from unraveling.



29- Add a small ball to the top of the tassel with a bit of edible glue and mark it all over with your dresden tool. 30- Carefully stick to the side of your cake with a little bit of edible glue, and then add a small strip of pastel yellow to cover the join as seen above.

29- Add a small ball to the top of the tassel with a bit of edible glue and mark it all over with your dresden tool. 30- Carefully stick to the side of your cake with a little bit of edible glue, and then add a small strip of pastel yellow to cover the join as seen above. 31- Attach to the cake. 32- Sit back and enjoy what you have just created and enjoy the special occasion.



Cake Designer Anjali Tambde

Anjali Tambde is a multi-award winning sugarcraft artist and a cake designer who holds a distinct achievement of winning back to back Best in Show awards in 2016 at Cake International and Irish Sugarcraft Show. Anjali has also won several Gold and Best in Class awards at Irish Sugarcraft show in Dublin, Cork Sugarcraft Association, Cake and Bake Germany and Cake International London and Cake International, Birmingham.

She loves conducting demonstrations and workshops in different parts of the world and many popular cake shows. She is also one of the few artists whose tutorials regularly feature in various Cake Magazines, websites and social media, Anjali enjoys writing a regular column in Indian magazines and newspapers filled with her tips and whats trending in the cake industry. Her award winning pattern techniques have featured in many international magazines and have been immensely popular. Equally adept in sculpting, painting and miniatures Anjali has excelled and achieved great heights.

As a child Anjali showed extraordinary skills and was proficient in many art forms. She won several national awards in the field of arts and crafts and was focused on pursuing her career where she can use her skills at its best.



She is a qualified Fashion designer who worked in the designing industry for a few years and won awards for her designs too, she also used to teach in college when in India. For more than a decade she is running her own cake topper business under the name of “Global Cake Toppers” She also runs classes for various cake decorations.

Since 2017 Anjali is a brand Ambassador for one of the most popular sugar paste brand “Saracino” She loves being part of the team and actively participates in various collaborations that are held for a good cause and to help others in need.

Anjali is also a “Judge” at one of the most prestigious, biggest and oldest cake show “Cake International” followed by that she also judges various international cake shows and local events.

Painting, sculpting, sewing and crafting are few of her hobbies that she always incorporates into her cakes, loves cooking and experimenting. Enjoys travelling across the globe and sharing her knowledge with everyone.

Lecturer at the École Française du Cake Design since 2013, she teaches cake decoration to students taking professional level courses.

Chosen to be a brand ambassador for SARACINO in 2018, she was voted among the top 10 French cake designers in April of the same year by Cake Masters Magazine.

Few useful Links and websites to get in touch with this Master Artisan

Website: globalcaketoppers.com
sugarcraftclasses.ie

-  www.facebook.com/Global-Cake-Toppers-164597143616027/?ref=bookmarks
-  www.instagram.com/global_cake_toppers/
-  twitter.com/GCTCaketoppers
-  www.pinterest.ie/gctcaketoppers/
-  www.youtube.com/channel/UCycEc7MGtCjjHcvek1fscHw?view_as=subscriber

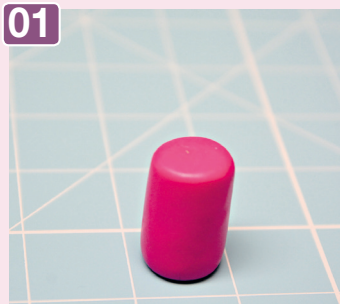


Parrot Pattern tutorial

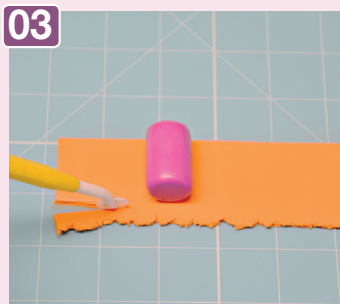
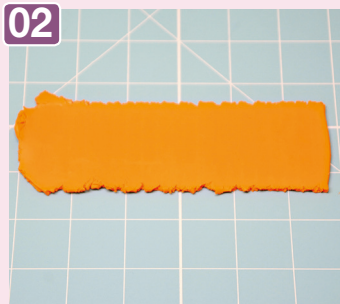
with Anjali Tambde

YOU WILL NEED

- Saracino sugar paste coloured in fuchsia, light green and lilac
- Pre-coloured Saracino azure sugar paste
- Pre-coloured Saracino green sugar paste
- Pre-coloured Saracino yellow sugar paste
- Pre-coloured Saracino black sugar paste
- Rolling pin
- Cutting wheel
- Crafts knife



01 Roll fuchsia Saracino sugar paste into a small sausage, roughly 2 inches long. Be gentle while rolling and make sure you don't have any air bubbles or air locks in it. **02** Flatten some orange Saracino with a rolling pin.



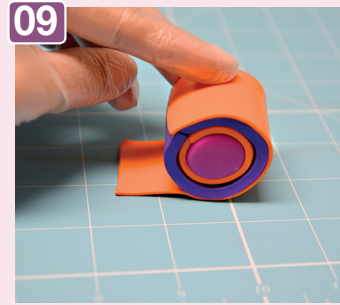
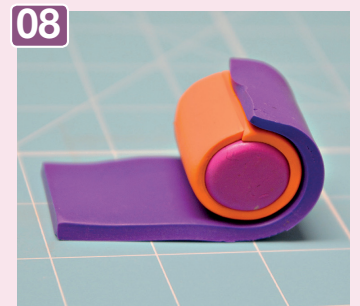
03 Keep the fuchsia sausage in the center and trim the sides of the orange sheet to the size of the sausage. **04** Now roll the orange sheet over the fuchsia as shown in the photo and cut off the extra, make sure that its exactly the same size of the sausage and not over lapping.



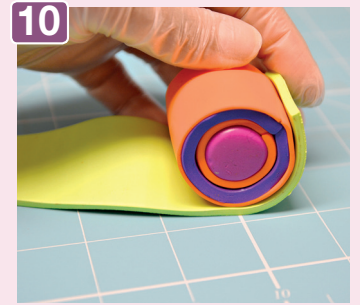
05 Roll lilac Saracino sugar paste, approximately 0.5cm thick. **06** This has to be thicker than the sheets that were rolled earlier.



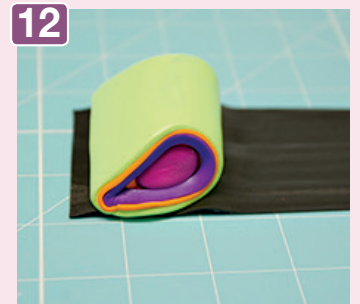
07 Now place the log over the lilac. **08** Cut it to shape exactly the same way the orange sugar paste was cut and roll over the log.



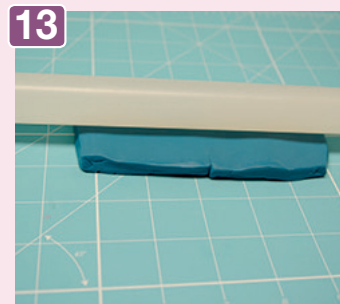
09 Again roll a thin orange sheet and cover the log, this will go over the lilac. **10** Mix some yellow and light green to make lime green paste and then roll it into a thin sheet, cover the log with the lime green paste.



11 Press this log from one side to make a tear drop shaped log.



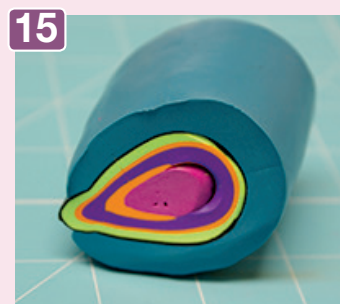
12 Now roll a very thin black sheet and cover the drop shaped log with it.



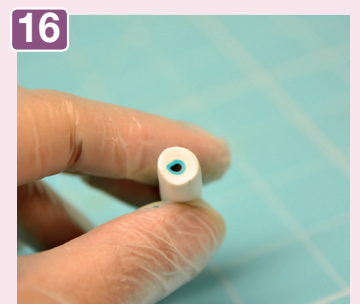
13 Mix some azure and green sugar paste to make turquoise and roll it

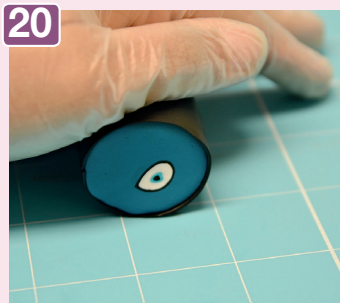
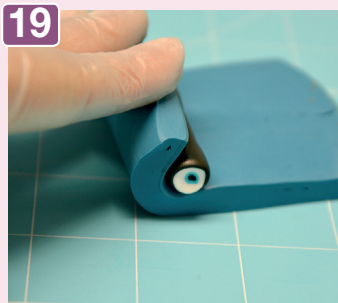


14 Place the log over the turquoise.



15 Smooth the paste and seal the edges well. **16** To make the eye roll a small amount of black, cover with blue and the white as shown in the picture.





17• Cover the eye (log) with black sugar paste. 18• Roll the turquoise sugar paste lengthwise. 19• Place the eye log over it and roll it. 20• Cover that with thin black sugar paste sheet and make a nice round log.



21• Roll a small amount of fuchsia into a thin log. 22• Press on one side to form a drop shape. 23• Cover it with black sugar paste. 24• Cut it lengthwise exactly in the centre and place a black strip in between each half.



25• Sandwich those two pieces back together to form the beak. 26• Place the beak in position. 27• Now slightly curl the tapered end of the body log to form its tail. 28• Join the head and the body together.



29• Cover the front of the body with lime green sugar paste. 30• Cover the head with the lime green sugar paste 31• Roll a small sausage with lime green paste and place it exactly where the head finishes, as shown in the picture and then cover the rest with the lime green paste to form a nice round log. 32• Cover the log with thin fuchsia sugar paste.



33• Then cover the log with lilac paste. 34• Gently roll everything together and you are ready to slice it. 35• Slice using a sharp knife and you are ready to decorate your cake with these parrot patterns.

Cake Designer Zlatina Lewis



Cake decorating started as a hobby for Zlatina back in 2010 but had been the love of her life since childhood when she baked her first cake at the age of 7. Her career as a cake decorator began in 2013 when she founded her own company “ZL Cake Boutique”.

Zlatina was born in Bulgaria, where she studied Patisserie & Confectionery and has over 20 years experience working in the food industry. Although she has been living in Cardiff, South Wales, in the United Kingdom for the past 25 years, where her husband is from. Together they have two sons.

Zlatina learnt the majority of her sugarcraft skills from books, the Internet and the British Sugarcraft Guild (BSG) which she has been a proud member of since 2011. She has also been an accredited demonstrator for the Guild since 2013 whilst at the same time attending sugarcraft classes and further mastering her skills.

She is a multi award winning artist having won gold medals at Cake International in Birmingham for four consecutive year's 2015–2018, as well as a number of other medals for the BSG and in other cake & bake competitions. Since 2013 Zlatina has been organising and teaching classes and demonstrations in Bulgaria and the UK. She has also published tutorials and contributed towards articles for the British Sugarcraft Guild and writes recipes for online magazines. Exploring every discipline of the sugarcraft art, Zlatina loves creating exquisite sugar flowers and has a penchant for woodland theme creatures and figurines. She has been a member of the Welsh Cake and Sugarcraft judging team since 2017 and is now one of the founding members of the 2019 Welsh National Cake and Sugarcraft show.

How to make Fuchsia Flower

with Zlatina Lewis



Few useful Links and websites to get in touch with this Master Artisan




Email: zlatina@cakeboutique.co.uk

Business name: ZL Cake Boutique

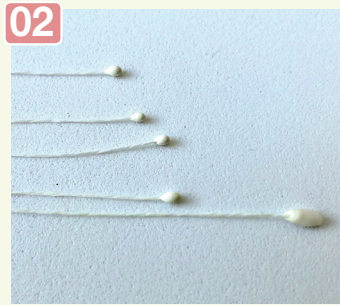
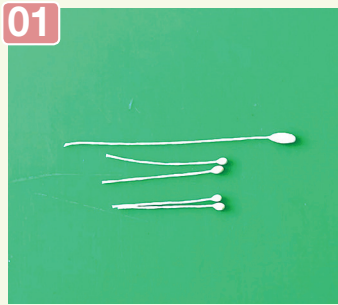
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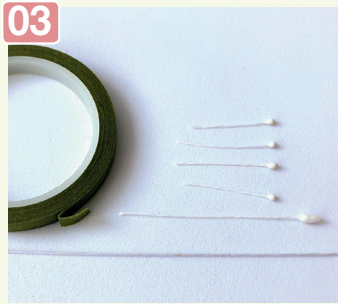
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-  YOU WILL NEED
-  Saracino pasta bouquet
-  Saracino Food gel colours - Pink - Green
-  Saracino Dusting colours - Pink - Green
-  White - Purple
-  Fuchsia cutter / Rose leaf cutter
-  Rose leaf veiner
-  Medium head stamens – 1 longer; 4 cut into 1/2
-  1/4 width white flower tape
-  Green flower tape / Ball tool
-  24” - 26” - 28” wire Rolling pin
-  Board / Groove board
-  Dusting brushes / Fine scissors

Note: Fuchsia comes in different varieties and colours. I've made a type which is one of my favourite and grows in my garden. I've made the flower as near to nature as possible, although it is not 100% botanically accurate.



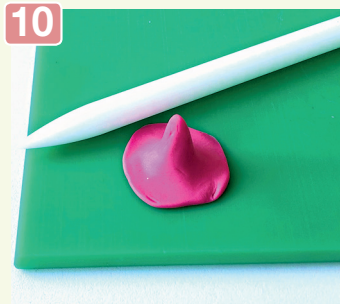
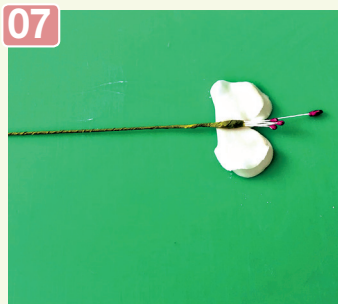
01- To make one blossom, you will need 4 head stamens cut by ½ and 1 longer one. To the long stamen, add a tiny bit of flower paste. **02-** Tape stamens together and add a ¼ length of 26" wire with a hook at the end. Hook the wire over the tape to secure the stamens and tape together with a ½ width Nile green floristry tape.



03- Paint the stamens heads with purple dust colour, mixed with 1-2 drops of alcohol (vodka). Set aside and repeat the process, to make 4-5 blossoms. **04-** Roll thinly white flower paste and cut a rosette with the fuchsia rosette cutter.

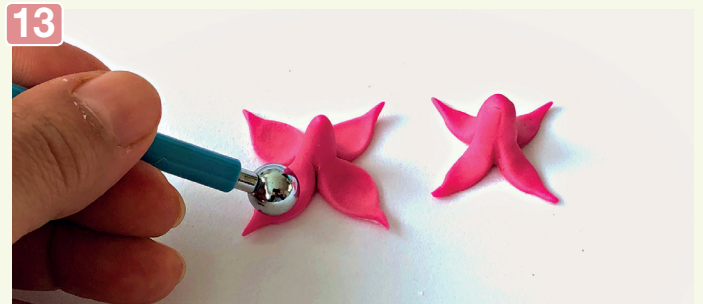
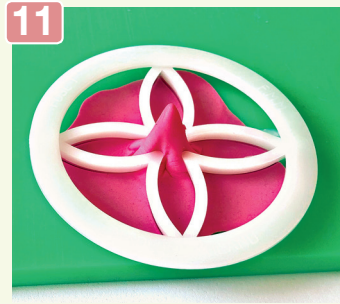


05- Soften the edges of each petal with a ball tool, press in the middle gently, so the petals curve a bit, put a small amount of edible glue in the middle and fold by ½. **06-** Put a spot of glue in the middle, add the taped stamens and wire.

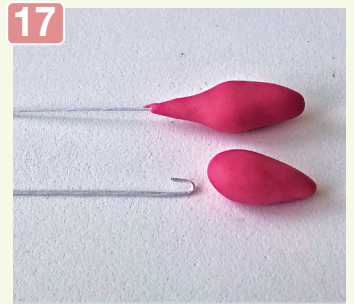


07- Roll the rosette around the wire, as to form a 'skirt' around. Repeat the process as many times as number of blossoms you are making and leave to dry for few hours. **08-** Colour a small amount of paste with pink gel colour.

09- Take a small amount of pink paste and form a Mexican hat. **10-** Roll out the edges of it thinner and cut the top side of the fuchsia out. **11-** Soften each side of the petals with ball tool. **12-** With the ball tool roll gently backwards each petal, so it curves and turns upwards.



13- Add small amount of glue to the dry centres and thread the pink petal on top of the white rosette. Tidy up the back of the flower and take off any excess of paste.



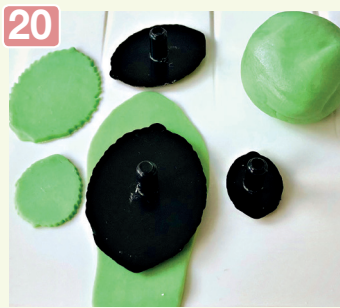
14- Take a small ball of green paste and form the calyx with a cone tool. **15-** Glue the calyx back to the blossom and leave to dry. **16-** Buds: To make the buds of the fuchsia, you need a 26" wire, cut by ¼ and make a hook at the one end. Take a small ball of pink paste and form a cone, to represent the bud. Dip the hook end of wire into edible glue, and push into the bud. Turn gently around and twist, to secure strong connection.



17- Mark 3 lines on the bud, where the leaves are. Add small calyx and leave buds to dry. Make 5-6 buds. **18-** Leaves: To make the leaves, you will need to colour small amount of paste with foliage green gel paste. around and twist, to secure strong connection.



19 Roll small amount of green paste over the grove board and cut a leaf shape with the rose leaf cutter. **20** Dip the end of 28" wire cut into ¼ in edible glue and thread the end into the groove. Pinch gently the leaf end to secure it to the wire.



21 Vein the leaf with rose leaf veiner and thin the edges with ball tool. Give a very slightly curve to the wire with your fingers, to add movement and to the leaf. **22** Repeat the process, to make 6-10 leaves. Leave to dry.



23 Cover the wires with Nile green tape. **24** Dust the outer side of the blossoms with pink dust carefully so dust not to drop on the white rosette part. **25** Dust the buds with same dust colour, as you add a small amount of green colour at the base of the buds.



26 Dust the leaves with green at the centre and over dust at the base towards the edges with mix of green and very small amount of purple. **27** Blend the colours together



28 To assemble a branch of fuchsia as you start with a small bud and few small leaves, taping them on to a 24" wire with ½ width of florist tape. **29** You can form few small branches and tape them on to the main wire. **30** As you go along the branch, add on bigger leaves and buds as you leave them droop down, taping them together. Add blossoms in group of 2-3 and tape them half way down the wire, so they droop down and have a natural look.



Cake Designer Calli Hopper



Calli has been cake decorating for 7 years and is still as passionate about it when she started. In that time she has won several awards at shows and been featured in several magazines globally. Her highlight is the prestigious Cake Masters “Cake Artist of The Year 2015”.

Calli is now an international guest tutor and recently hosted three workshops at the ACADA Cake Show in Australia. She also teaches in her local community. Calli’s speciality is handpainted cakes. Her background is graphics and textile design. In her free time Calli enjoys her much loved family, the outdoors, photography and painting.

For more information on Calli Hopper and her work, check out:

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Business name: Calli Creations

 www.facebook.com/callicreation

 [@calli_creations](https://www.instagram.com/calli_creations)

 [@CalliCreation](https://twitter.com/CalliCreation)

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Stephanotis Flower tutorial

with Calli Hopper

- YOU WILL NEED**
-  Saracino Flower Pasta Bouquet
 -  Saracino Colour Dusts white, yellow, green, brown
 -  Saracino Colour Paste (green)
 -  Florist Wires (26, 22, 18)
 -  Florist Tape (Nile Green – ¼ inch)
 -  Edible Glue
 -  Cornflour for dusting
 -  Balling tool
 -  Non stick rolling pin (I use 9”)
 -  Cel Pad
 -  Cel Board
 -  Dresden tool or cutting wheel
 -  Paint brushes (Flat for dusting (size 2 – 4 and one fine line brush [eg 000 size])
 -  Small blossom cutter
 -  (I used tinkertech metal, 1cm)
 -  Wire Cutter





01 Roll out a ball of Saracino flower paste (about the size of a large pea) onto a 26 gauge wire and roll the middle gently between thumb and forefinger to narrow centre **02** Roll the tip of one end to form a point.



03 Using your dresden tool or cutting wheel, scribe in a few random grooves. **04** Here is how it looks before colouring, the grooves are just there to indicate where petals are forming.



05 Mix green and yellow dust colour to make a lime green. Brush lightly over base and tip of bud. **06** Close up showing light green on bud and in grooves. Make sure to leave white bits as the bud is not all green.



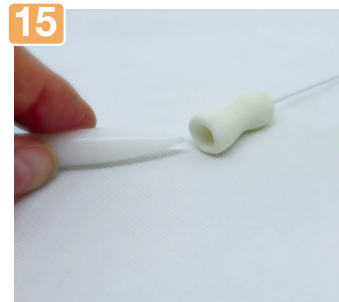
07 To make the sepal (leafy part at base of buds and flowers) Roll out green flower paste quite thinly and cut with blossom cutter. **08** Using Ball tool, roll out each part of sepal.



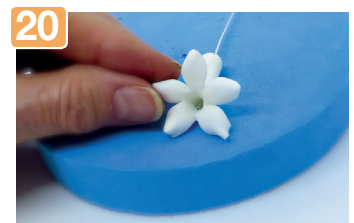
09 As well as centre so it curls inwards. **10** Place a hole in the centre with toothpick and insert onto the base of bud. **11** Tape the wire with Nile green tape. **12** Make quite a few different sized buds.



13 Start same as making buds, using 26 gauge wire. **14** Using cel stick, make a hole in centre.



15 Using small scissors, cut five petals. **16** Gently press the ends of each petal, between thumb and forefinger, to thin and form petal shape of the flower. **17** Turn flower upside down onto a foam pad and gently press and roll out each petal, this aids in shaping the petals. **18** Gently form edge of each petal tip between thumb and forefinger.



19 This progress photo shows the flat petal as well as formed petals. **20** Make a small groove in the centre base of each petal, using dresden tool.

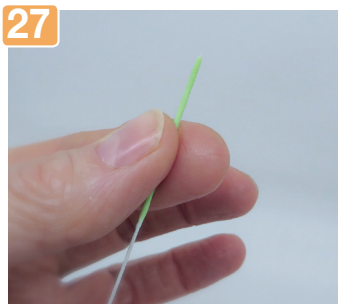


21. Insert a small stamen in the centre. 22. Using same lime green as buds, lightly brush the base of the flower and a little in the centre.



23. As with buds, add the green sepal at base of flower. 24. As a guide, make enough flowers for approximately 1-2 flowers to about 3-6 buds.

25. You will need to make quite a few leaves of about 4-5 different sizes. Place a small ball of green paste onto a 26 gauge wire (larger leaves use 22 gauge wire) and taper it down so that length will be just short of what the leaf will be. 26. Place onto rolled out paste and cut a leaf shape with cutting wheel.



27. Gently smooth the green covered wire into the leaf. 28. Press gently into a universal leaf veiner and form a gentle shape.



29. Thin the edge with a balling tool. 30. Brush with Saracino green dust and over dust again with green/brown mix dust.



31. Using a fine brush (size 00000) paint a thin line on edge and veins top of leaf. 32. Tape the leaves with Nile green tape.



33. This photo shows you the stages I just described. 34. Here are several sizes that I made a few of. 35. Tape together groups of different size buds. 36. Add a few flowers.



37. Add a few different size leaves. 38. This photo shows varied clusters of flowers, buds and leaves I taped together. 39. Then (using an 18 gauge wire) start taping the clusters in a formation to suit the sugar flower arrangement you may be adding this too.

These are relatively quick to make and are a great addition to any floral arrangement, making for a lovely contrast and adding a bit of freshness. I do hope you enjoy the tutorial.



Cake Designer Zoe Smith



Zoe started cake decorating ten years ago for her two daughters. She now creates tutorials for *Cake Decoration* and *Sugarcraft* magazine, started to teach students from her cake studio based in her home in the North East of England, and recently entered *Cake International* winning two awards.

Her other obsession is Pinterest, she has 670k followers, which she uses to feed her interest in fairytales and animation and find inspiration for her Sugarcraft figures.

For more information on Zoe Smith and her work, check out:

Email- zoe1smith@yahoo.co.uk

Business name- *Bluebird-Cakes*







 www.facebook.com/zoesmithbluebirdcakes

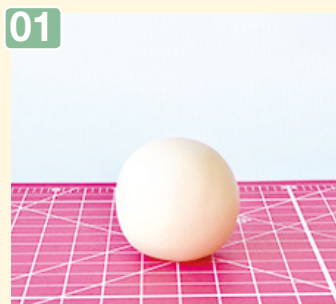
 www.instagram.com/zoesmithbluebirdcakes

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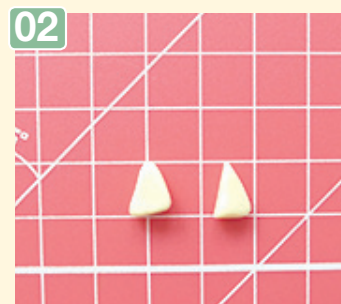
Saracino Nutcracker

YOU WILL NEED

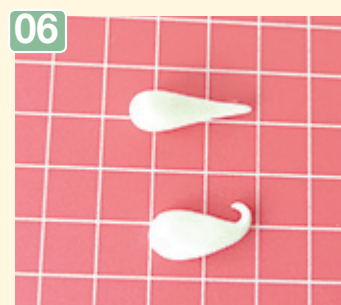
-  Tiffany, White, Skin modelling paste
-  Pink liquid colour
-  Black liquid colour
-  Craft knife / Small rolling pin
-  Flower tool / Snowflake plunge cutter
-  Edible glue / Work mat / Wooden skewer



01 Roll 50g of skin modelling paste into a ball, flatten the base against your mat to make the head. **02** Take a pea sized piece and pinch it into a triangle shape. Trim one side so it will sit flush against the head.



03 Stick the nose to the center of the face. **04** Colour a tiny amount of paste pink and roll into to balls. Flatten and glue either side of the nose. **05** Roll a pea sized amount into a ball and pinch to create a cone shape. **06** Flatten and pull pointed end to make a finer tip. Curl around and wait a minute to firm.



07 Glue under the nose and repeat on the other side. **08** Take tiny bits of white modelling paste and roll into sausages and flatten slightly. Glue to the head as shown. **09** Take 60g of Tiffany modelling paste and shape into a rectangle for the torso and pinch slightly at the base. Set aside to firm. **10** With 16g of a Tiffany/white modelling paste mix make a similar shape as you made for the torso to create the legs. But make sure the top surface is nice and flat.



11 With your flower tool draw a line down the center, repeat on the other side. **12** To make the feet take approx 1g of the same mix and roll into an oblong shape then cut into two.



13- Glue the feet to the legs. 14- Roll 30g of Tiffany modelling paste to make the hat. Make one side flat. 15- Pinch the other side as shown. 16- Push a wooden skewer through the legs, torso, head and hat leaving enough at the base to stick into your cake or dummy.



17- For the arms roll out 7g of Tiffany and trim either end and cut into two. 18- Glue to the sides of the torso as shown. 19- Take small ball of Tiffany/white mix and cut into two. 20- Glue to the tops of the arms. Add four tiny balls of white modelling paste flattened to create buttons.



21- Colour a tiny bit of paste with a little Black to create a light grey. Roll into two shut eyes and glue above the cheeks. 22- Take 1g of white modelling paste for the beard, make an oblong shape, flatten and pinch at one end.



23- Glue to the torso and push up the pinched end slightly. 24- Separate 20g of white modelling paste into 8 balls. Make each ball into a teardrop shape that is flat at one end. 25- Glue each of these pieces to the head, the flat end under the hat and the pinched end to the neck. 26- Roll out 2g of Tiffany /white mix into a strip long enough to wrap around the hat. With your craft knife cut out small triangles.



27- Wrap around the hat and glue in place. Gently push the tips of the triangles away from the hat. 28- Roll out a strip of Tiffany/white mix and glue around for a belt. 29- With a small snowflake plunger cutter make a snowflake from white modelling paste. Then trim off the tips on each section. 30- Glue to the hat.



31- Make a teardrop from Tiffany/white mix and using the flower tool make a feather. Trim the rounded end. 32- Glue to the hat and back of the snowflake. *Ta da!*

Hint- if your skewer is sticking when you are pushing it into your figure you can rub the skewer with a little vegetable shortening/ trex.

Cake Designer Lynsey Wilton Eddleston



Lynsey Wilton – Eddleston, creator of Sugarwhizz. Is a multi award winning cake artist from St Helens, England. A self taught creator of Sugarwhizziness who discovered the world of cake art purely by chance back in 2010.

Her awards include multiple Golds, 2 1st's a 2nd and a 3rd place in Novelty cake, and (2016, 2017) 1st place in large decorative exhibit at Cake International. (2017) Not forgetting Best in show at Cake and Bake 2016 for a Labyrinth themed decorative exhibit.

In 2017 Lynsey became a proud UK ambassador for Saracino, creating free tutorials and representing the brand at leading cake shows in the UK. Lynsey also creates tutorials for Cake Life and other sugarcraft magazines.

For more information on Lynsey Wilton and her work, check out:

Email: sugarwhizz@outlook.com

Business name: Sugarwhizz

 www.facebook.com/Sugarwhizz/

 @sugarwhizz

 @sugarwhizz

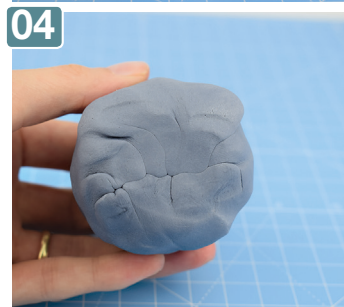
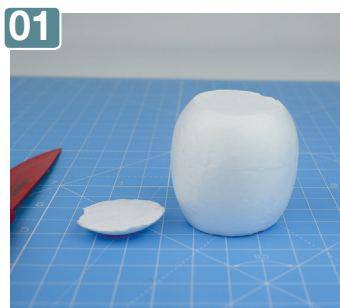
 www.pinterest.co.uk/Sugarwhizz/

Dragon Topper tutorial

by Sugarwhizz

- **Tools and equipment**
- 10cm Polystyrene egg
- Balling tools
- Dresden tool
- Sharp knife
- Small rolling pin
- Size 5 piping tip
- Silicon tip smoother
- Paintbrushes
- Paint palette
- Clear alcohol (for painting)
- Cool boiled water (for gluing)
- Cake pop stick / food safe skewer
- **Modelling paste**
- 130g Fuchsia
- 60g White – Coloured to grey
- 10g Light blue - 6g Dark Purple
- 4g Green - 4g Light purple
- 3g Black - 1g White
- **Gel colours**
- Black - Blue - Purple - Green





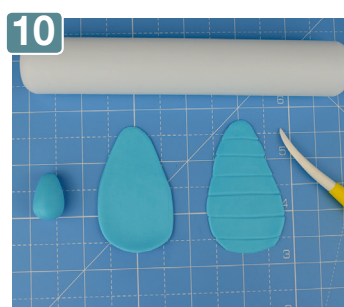
01 Using a sharp knife carefully slice off the very top and bottom of the egg, so that it stands up level on the work surface. **02** Add a small amount of the Saracino black gel to 60g of white modelling paste, knead until the paste turns grey. Roll the paste into a ball and gently press down on the top of the egg. **03** Gently work the paste down around the egg with your fingertips. Don't worry about it being smooth. The bumps will add to the look of the rock. **04** Gather the paste under the rock and smooth the joins together by rubbing gently with your fingertips.



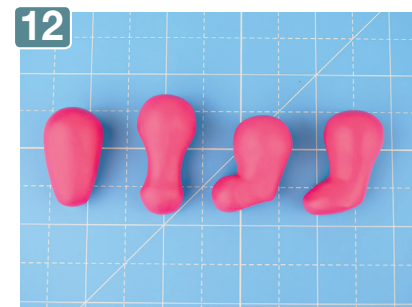
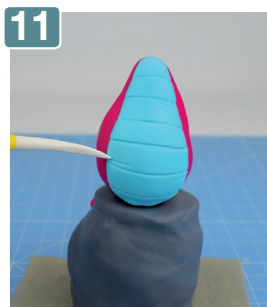
05 Gently smooth and pinch around the top of the rock to create the edge. Randomly smooth and indent the remaining surface of the rock using your fingertips. **06** Roll 70g of Fuchsia modelling paste into a teardrop shape.



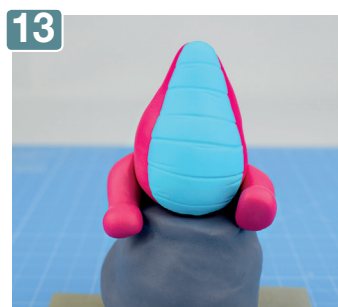
07 Using your thumb and forefinger gently begin to pinch out the tail at the base of the body. **08** Keep stretching and smoothing the paste, rolling it gently back and forth between your thumb and fingertips to elongate the tail. **09** Stick the body into place on top of the rock using a small amount of water. Curl the tail around the side of the rock as shown.



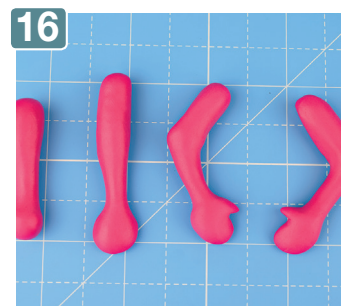
10 Roll 3g of light blue modelling paste into a teardrop. Roll out the paste with a small rolling pin so that it keeps the teardrop shape. Using the veining end of the Dresden tool mark small grooves across the paste.



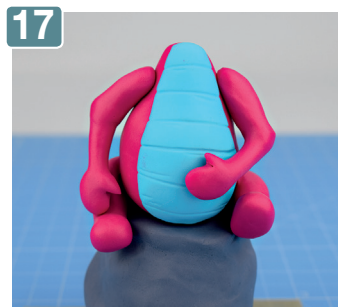
11 Stick the paste into place on the front of the body with a small amount of water. Use the veining end of the Dresden tool to add a couple of short grooves around the edge of the paste. **12** Take 15g of fuchsia modelling paste and divide equally into two. Roll each piece into a short teardrop. Narrow slightly at one end by rolling the paste between your thumb and finger to create the foot. Bend the foot up. Push out the heel and smooth with your fingers. Again, roll the paste between your thumb and finger to narrow the ankle and lengthen the leg slightly as shown.



13 Stick the legs to the body as shown. **14** Use the smoothing end of the Dresden tool to gently smooth the edge of the paste together.



15 Smooth the seams together completely by gently running the silicon tip back and forth across the paste. **16** Take 10g of fuchsia modelling paste and divide equally into two. Roll each piece into a short teardrop. Narrow slightly at one end by rolling the paste between your thumb and finger to create the hand. Gently flatten and smooth the hand with your fingertips. Again, roll the paste between your thumb and finger to narrow the wrist and lengthen the arm as shown. Cut out a small triangle to create the thumb as shown.



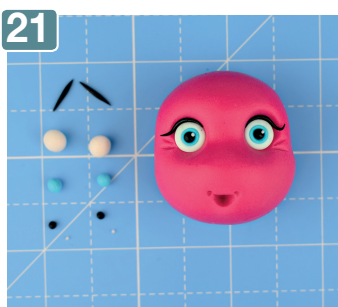
17 Stick the arms into place with a small amount of water as shown. **18** Take 30g of Fuchsia modelling paste roll into a ball. Then roll the top of the ball gently backwards and forwards between your finger and thumb to narrow the top of the head. Gently press your finger across the paste to indent where the eyes will sit and form the shape of the face.

17• Stick the arms into place with a small amount of water as shown.

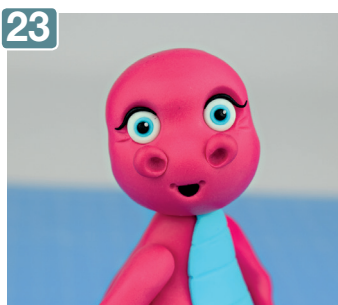
18• Take 30g of Fuchsia modelling paste roll into a ball. Then roll the top of the ball gently backwards and forwards between your finger and thumb to narrow the top of the head. Gently press your finger across the paste to indent where the eyes will sit and form the shape of the face.



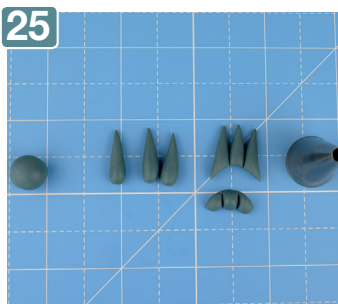
19• Use a large balling tool to gently mark two shallow eye sockets as shown. 20• Gently push the smoothing end of the Dresden tool into the paste to create the mouth.



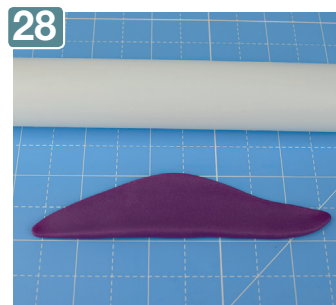
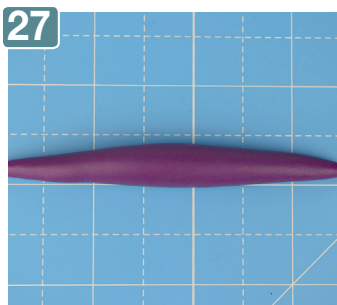
21• Roll two small white balls, two smaller blue balls and two tiny black balls and two teeny white balls from modelling paste. Gently flatten each one with your finger. Stick them into place as shown. Take two tiny balls of black modelling paste, roll them into two sausages tapered at each end. Gently bend them as shown to create the eyelids. Stick the eyes into place first, then stick the eyelids into place. Use the Dresden tool to mark two little creases at the bottom of each eye as shown. Use a small balling tool to indent each side of the mouth as shown. 22• Gently push the cake pop stick down through the body, leave a small amount protruding from the neck to hold the head. Apply a small amount of water to the top of the neck and gently slide the head down the stick into place.



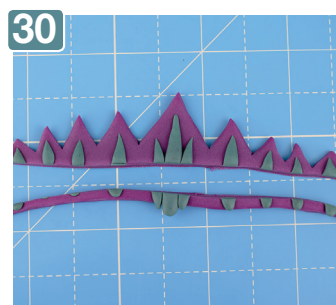
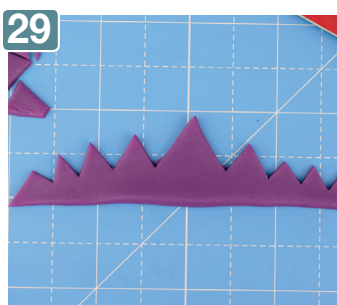
23• Roll two tiny balls of fuchsia paste and stick them into place as shown. Use the small balling tool to gently create the nostrils as shown. 24• Take 7g of the light blue paste and mix with 2g of black paste to create the dark blue paste. Roll three teardrops and flatten gently with your fingertips, stick to the centre of the head as shown. Roll three small balls and stick into place as shown. Keep the remaining paste to one side for later. Take



4g of light purple modelling paste, divide equally into two and roll each piece into a teardrop. Stick these into place on each side of the head as shown. 25• Take 4g of the dark blue paste and divide equally into two. Roll 6 teardrop shapes. Gently gather three together and using the piping tip cut off the bottoms. 26• Stick the spikes to the top of the head as shown, stick the bottom of the spikes to the top of the arms as shown.



27• Take 6g of dark purple paste and roll into a sausage that is tapered at each end and roughly the length of the dragon from head to tail. 28• Roll the paste thinner along the top edge with a small rolling pin.



29• Use a sharp knife to cut the paste into triangles. 30• Take 3g of dark blue paste to roll some smaller teardrops and stick them into place as shown. Use a sharp knife to carefully cut along the bottom of the paste providing a flat edge.

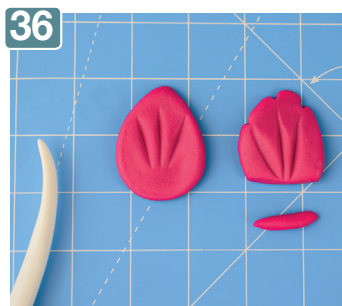


31• Apply a small amount of water to the flat edge and stick the paste into place down the back of the dragon. 32• Once stuck into place, gently pinch the tops of the spikes to redefine any that were misshapen whilst sticking into place.



33• Mix a small amount of blue gel colour with a small amount of black gel colour and dilute slightly with the clear alcohol, to create a navy paint. Paint and shade the front of the dragon as shown. You can remove any excess colour with a clean paintbrush and some clear alcohol. 34• Take the remaining dark blue paste and roll tiny balls of various sizes. Stick them in patches to the sides, arms and legs.

Cake Designer Melanie Williamson



35 Stick more to the back of the dragon. **36** Take 5g of fuchsia modelling paste and divide equally into two. Roll each piece into a teardrop and flatten gently with your fingertips. Use the veining end of the Dresden tool to mark the wings as shown. Trim the edge flat with a sharp knife.



37 Apply a small amount of water to the flat edge and stick the wings into place on the back of the dragon. **38** Gently bent the tips of the wings over from the front.



39 Take 4g of green modelling paste and roll various sized teardrops. Group several together and stick to the bottom of the rock, to create grass.

Congratulations your dragon is finished!

TOP TIPS

Change the colour of your dragons to create multiple different figures. To make your model completely edible, swap the polystyrene egg for 100g of RKT, and use a sugar stick to hold on the head.

Halve the quantities of paste to make tiny dragons.



Melanie has been working with cakes for 6 years. Mostly self-taught she began making cakes for her own children and gradually her passion lead to her business, The Custom Cakery, being formed.

Specialising mostly in fun celebration cakes she also enjoys teaching classes from her studio in Doncaster, South Yorkshire, which allows her to use her former experience as a teacher. **Melanie** enjoys competing in cake competitions and has won many awards, including placing best in category twice at Cake International. Her work has been featured several times in magazines globally.

In her spare time Melanie loves spending time with her family and friends.



For more information on Melanie Williamson and her work, check out:

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www.facebook.com/doncastercustomcakery

[@customcakery](https://www.instagram.com/customcakery)

[@CustomCakeryMel](https://www.twitter.com/CustomCakeryMel)

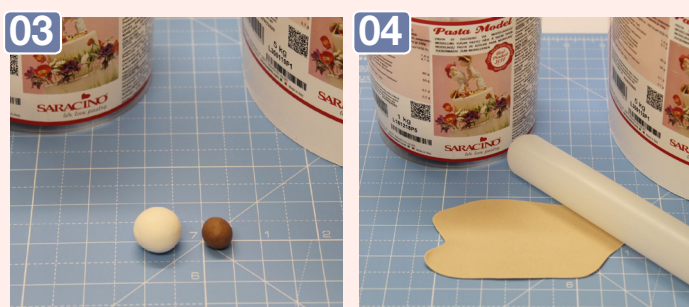
Mr and Mrs Beaver tutorial

with Melanie Williamson

- **Materials and tools:**
- Modelling paste used:
- Brown - White - Pink
- Light green - Black
- **Water and paintbrush for gluing**
- Rolling pin
- Dresden tool
- Veiner tool
- Ball tools in several sizes
- Heart cutter (approx 4cm high)
- Petal cutter (approx 4cm high)



01 Take 40g of brown modelling paste and mix with 25g white modelling paste to create a lighter brown. **02** Use 35g of this and roll into a cone shape before shaping a 'waist' indent with the side of your hand



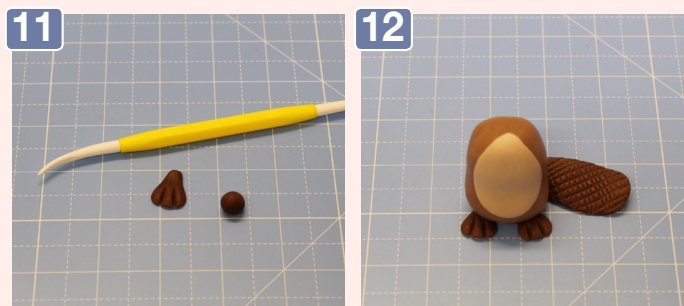
03 Now make a lighter brown using 5g of white paste and a tiny bit of brown modelling paste. Mix well. **04** Roll out this light brown modelling paste. **05** Cut out 2 shapes using the petal cutter and the heart cutter. Set the heart shape to one side for use later. **06** Place the petal shape onto the body and smooth the edges with your finger.



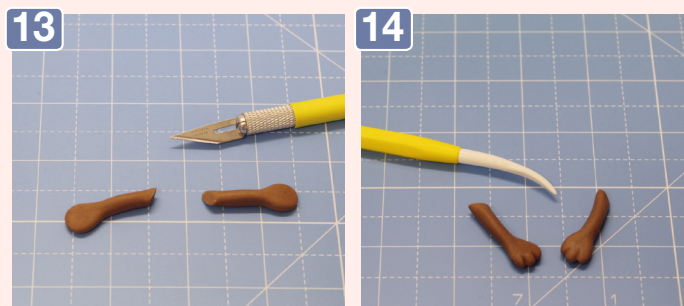
07 Take 5g of brown modelling paste and form into a pointed sausage as shown. **08** Flatten and smooth this to create the beaver tail.



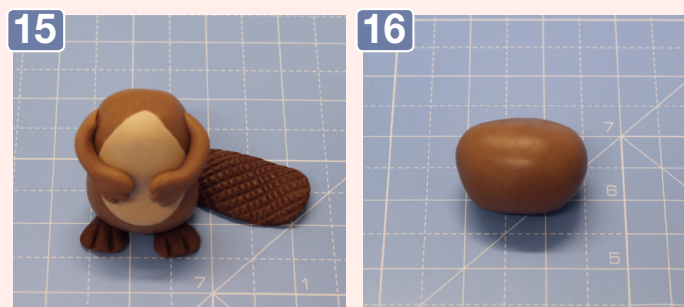
09 Use the veiner tool to create a striped pattern in the tail. **10** Continue same technique in opposite direction to create a criss cross pattern and attach this to the beaver's body.



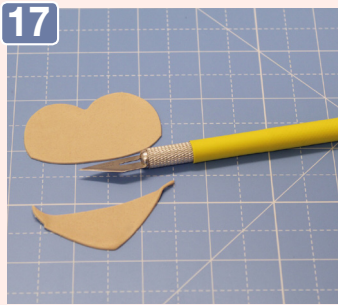
11 Take 1g of brown paste and half. Shape each piece into a soft triangle and indent webbed feet with veiner tool. **12** Attach onto beaver.



13 Take 2g of the medium brown paste and roll into a sausage. Cut in half diagonally and shape little hands as shown. **14** Indent the hands using the veiner tool.



15 Attach onto the body. **16** Take the remaining medium brown paste, reserving just a little for ears and snout, and roll this into a ball before shaping as shown.



17 Take the heart you cut out earlier and using a craft knife cut as shown. Discard the lower part. **18** Attach this to the head, again smoothing the edges with your finger.



19 Use a larger ball tool to indent the eyes then use a medium ball tool to deepen the socket. **20** Roll two small white balls and drop into the socket before indenting again with the ball tool and this time placing black balls into them.



21 Roll two, very thin, black pieces of modelling paste to use as eyelashes. Leave them long enough for a pretty flick on the outer edges. **22** Use the smaller ball tool to indent a hole in each eye and insert a little white 'catch light' into each eye.



23 Using the Dresden tool create a mouth. Model two little teeth out of white modelling paste, mark the centre with the veiner and place into the mouth. **24** Take a small piece of the reserved medium brown paste and shape into a flat oval. Mark the centre with the veiner and place onto the face.



Add little dots on each side with the small ball tool before making the nose from a small triangle of black paste.

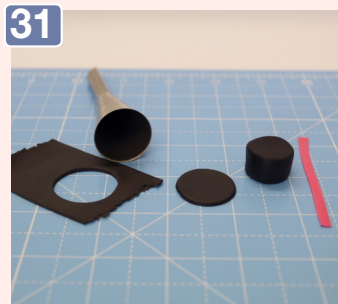


25 Use the little bit of remaining medium brown paste for the ears. Roll into a ball then cut with the craft knife. Indent with the medium ball tool and add a tiny ball of light brown paste. Indent again, neaten the bottom edge with the craft knife if required. Attach to the beaver. **26** Glue the head into paste using a little water or if you prefer use a cocktail stick.

27 Mix light green modelling paste with white to create a softer shade. Roll some into two thin snakes that are long enough to reach around your beaver's head. Use some to make little cone shapes, flatten these and indent with the veiner tool to create leaves. **28** Mix some pink modelling paste with white so you have 2 or 3 different shades of pink. Roll out, cut thin strips and roll these strips to make little flowers.



29 Place the green 'snakes' onto the beaver's head to make a garland and decorate with the leaves and flowers. Place some flowers between her hands. **30** To make Mr Beaver follow these steps again from the beginning, this time without the eyelash flicks. You can match identically or, as I have done, vary the size of tail, feet etc and the shaded of brown you use.



31 Use a circle cutter to cut a circle of black paste for the base of his hat - make sure it will fit between his ears! Shape a shirt cylinder, with a slightly smaller diameter, for the top of the hat. Finish with a strip of pink trim and any left over flowers.

Voila! Mr and Mrs Beaver - don't they make a lovely couple?!

TOP TIPS

Improvise with what tools you have available. Don't have a small ball tool? Use a cocktail stick! Don't have a small circle cutter? Use an icing tip! If you use cocktail sticks, or anything else inedible, don't forget to tell the recipient of your models!

Cake Designer Vicky Teather



Vicky Teather, from the Yellow Bee Cake Company, is an award winning cake artist. After completing a BA (Hons) degree in Video Game Design, Vicky discovered the world of cake in 2011 and swapped computer graphics for sugar artistry. In 2012 Vicky entered the prestigious Squires Exhibition and came second with her cupcake entry. Her awards include, Cupcake Artist of the year 2016 and Best Magazine Cover 2017 at the Cake Masters awards, 1st place for her cupcake designs and miniature work at the prestigious Squire's Kitchen Annual Exhibition 2013, 2014 and 2016. Multiple awards at Cake International, Piece of Cake and the Cake and Bake show. Vicky also creates tutorials for Cakes and Sugarcraft, Cake Masters, Cake Decoration and Sugarcraft and Cake Decorating Heaven magazines. She spends the majority of her time creating tutorials and teaching sugarcraft classes at her home in Basingstoke, Hampshire.

You can find more of her work here:

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<http://yellowbeecakecompany.co.uk/>

www.facebook.com/YellowBeeCakeCompany/

[@hello_yellowbee](https://www.instagram.com/hello_yellowbee)

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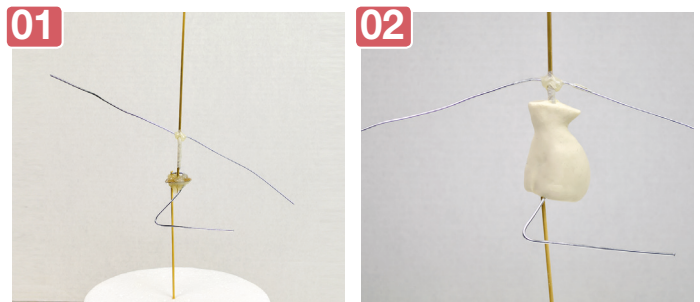
Molly tutorial

by Vicky Teather

In this tutorial **Vicky Teather** from the Yellow Bee Cake Co shows you how to create **Miss Molly**. You'll learn to work with armatures to create a gravity defying model.

Tip: If you're a bit clumsy, like me, let each section dry and harden before moving onto the next. It'll mean you're less likely to damage the work you've already done.

- You will need:
- 2 Wooden skewers
- 2mm thick aluminium wire (I purchase it from the florist section in Hobbycraft)
- Hot glue gun
- Thick cardboard
- Scissors - White florist tape
- Polystyrene dummy
- 80g Saracino White modelling chocolate
- Saracino modelling paste:
 - Black, Brown, Red, 175g Skin Tone, 55g White
- Saracino gel colour:
 - Brown, Skin Tone, Yellow
- Saracino Dust colour:
 - Black, Brown, Pink, Red
- Craft knife - Dresden tool - Small ball tools
- Rolling pin - 5mm Circle cutter
-
- Colour 175g of Skin Tone modelling paste with the Skin Tone gel colour.



01- Cut out a 2.5 x 1.5cm oval from the cardboard. Push a skewer (A) through the card towards the left side and the wire through the right side. Push the other skewer (B) through the centre of the card.

Add a layer of hot glue around the top and bottom edge of the card to seal the skewer and wire in place. Trim the skewer (A) to 15cm in length plus the depth of the dummy. And the wire to 15cm. Cut two lengths of wire and attach to skewer (B) 6cm above the cardboard using the florist tape. Bend the wire at a right angle. Add more hot glue to keep it in place.

02- Mould 80g of White Modelling Chocolate around the centre of the armature. We will trim this later, so just get it as smooth as you can for now.



03- Dip the end of skewer (A) into edible glue. Push a 30g sausage of Skin Tone modelling paste up the length of the skewer until it reaches the modelling chocolate. Add a little glue to attach the modelling paste to the chocolate and then shape the paste into a leg. Trim away excess paste from the top and bottom of the leg. **04-** Shape 30g of Skin Tone modelling paste into a bent leg shape. Use the craft knife to cut a line into the back of the leg. Paint glue inside the cut and then glue in place around the 15cm long wire. Use your fingers to blend the seam, followed by a dresden or silicone tipped tool.



05- Shape the tops of the legs up onto the modelling chocolate body to create a flush surface. Trim away any excess modelling chocolate to achieve a smooth silhouette. **06-** Roll 35g of Skin Tone modelling paste into a ball. From one edge begin to pinch and roll the paste to form a neck. Flatten the opposite edge from the neck and press a dresden tool into the paste to create the beginnings of the bust.



07- Use your fingers to round off and shape the bust. Shape the neck line by flattening and squaring off the shoulders. **08-** Flip the body chest over and press against the wire frame to indent the pattern from the armature. Cut along the marks and then attach with a little glue to the armature. **09-** Blend the chest into the modelling chocolate body to create a smooth silhouette. Add more modelling chocolate underneath the bust to round them off. Use the dresden tool to mark the cleavage lines and the collarbone. Bend the arm wire into position. **10-** Shape 20g of Skin Tone modelling paste into a spoon shape. Gently flatten the wide spoon end into a hand shape. Cut away a triangle from the left side of the hand. Use your fingers to smooth around the cut edges to round them off.



11- Stretch out the area of the hand where the fingers will be. Then cut in half and then half again to reveal the fingers. **12-** Roll each finger in between your fingers to round off the cut edges. Flip the hand over and press the wide end of the dresden tool into the palm between the thumb and index finger.



13- Cut the arm wires to 7cm in length, bend the left wire half way along. Dip the right arm wire into edible glue and then feed the arm up over the wire. Use your fingers to shape the arm and wrist, cutting away any excess paste. Blend the top of the arm to the chest. Create a second arm, but this time follow step 4 to attach to the bent wire. **14-** Roll out Red modelling paste to a 1mm thickness. Cut out a rectangle of paste and attach to the front of the model. Use your fingers to shape the paste, so that it fits around her curves.



15- Use the craft knife to trim the paste, so that the seam lies against her side. Just like you would find in actual clothes. **16-** Trim the paste to reveal the neckline and sleeves. Cover the back of the model in the same way.



17- Roll out the Red modelling paste to a 1mm thickness. Cut out a semi-circle and fold the rounded edge over with your fingers. **18-** Glue the semi-circle in place at the top of the arms and use the dresden tool to mark creases. Repeat with the second arm. Roll out White modelling paste as thinly as possible and cut out 5mm circles. Glue the circles in place over the dress and sleeves. And add small sausages of paste around the sleeves and neckline. Roll a long thin sausage of White modelling paste and flatten with a rolling pin. Trim the paste to around a 1cm width and then gently gather into a concertina shape. Trim away one edge and then glue in place around the base of the dress.





19 Shape a small marble of Red modelling paste into a sausage. Glue in place around the bottom of the foot. Use your fingers to blend the seam created. Shape the paste into a shoe. Add a small cone for the heel.



20 Roll 40g of Skin Tone modelling paste into a ball. Place the side of your finger half way up the ball and rock back and forth to create a shallow groove. Place your thumbs or a ball tool into the groove, leaving a 5mm gap between and lightly press to create the eye sockets.



21 Lightly press down to create the bridge of the nose. Then use your fingers to shape the tip of the nose and define the bridge. **22** Lightly press down on either side of the tip of the nose to shape the nostrils, then press a small ball tool into the nostril. Use the wide end of the dresden tool to mark the crease around the edge of the nostril.



23 Use the craft knife to cut a smile line half way between the nose and chin. Press the blade into the cut and gently prise the lips apart. Use your finger to gently press the top edge upwards to create the upper lip. Pull the mouth open with the dresden tool. **24** Press the dresden tool into the chin to create the bottom lip and chin area.



25 Use a scribe tool to mark the creases in the side of the smile and then press a small ball tool in to add the dimples. Use your fingers to shape the chin and sides of the face by pushing the paste down and away. For the eyes press the mini ball tool into the eye sockets to create guide lines for where the edges of the eyes will sit. Cut a straight line between the two dots on the right eye. **26** Place the blade into the cut and gently pull the paste away from the central line. Then use the dresden tool to mark a crease for the upper eyelid and the same for the lower eyelid.



27 Cut out an almond shape using the two dots for guidelines and then use the dresden tool to shape the eye socket. **28** Fill the mouth with a small amount of Black modelling paste. Then roll a small cone from Red modelling paste and glue in place on the lower edge of the mouth. Add a fine strip of White modelling paste along the top edge and use the scribe tool to mark the teeth. Press the dresden tool into the centre of the tongue to mark the central groove.



29 Fill the open eye socket with a small piece of White modelling paste. Add a thin tapered sausage of Black modelling paste to the lash line on both eyes. Lightly dust around both eyes with the Black dust colour. **30** Roll very, very fine tapered sausages. Paint a little glue onto the lashline and then press the centre of the sausage in place. Use the dresden tool to fold the two ends in place.



31 Mix a little clear alcohol with the Black dust colour to create paint. Paint the outer edge of the eye, and then pull the colour in towards the centre of the pupil. Add a pupil to the centre. Then finish with a small dot of White modelling paste. **32** Mix Pink and Red dust colour together and add a little clear alcohol. Paint the lips. Then dust the cheeks and tip of the nose with the Pink dust colour.



33 Combine a small amount of Brown modelling paste with White modelling paste. Roll into two fine tapered sausages and glue in place above the eyes. Use the scribe tool to mark hair lines over the surface. **34** Trim away the excess paste on the back of the head and then attach the head to the body. Trim the neck if required. Shape two ears from tiny balls of Skin Tone paste and glue in place.



35



36



35 Cover the back of the head with a thin layer of golden paste (mix Yellow and Brown gel colour to achieve this shade). Use the dresden tool to add texture to the paste. Shape 5g of golden paste to cover the forehead. Add lines to the paste and then glue in place. **36** Roll three tapered sausages from 10g of golden paste each. Flatten between your hands and then draw lines with the dresden tool. Attach one on either side of the head, folding and twisting the paste as you work and the third to the back.

37



37 Add a thin strip of Red modelling paste to cover the join lines in the hair and then add a small decorative bow to the left side of the head.



INTERVIEW

Cake Designer Zee Chik



Zee Chik is a multi awards winning cake artist and innovative sugarcraft equipment designer.

Zee Chik Designs was founded in 2014 and were recognised for their extraordinary depth of detail with her moulds and the innovative easy to use cake scrapers.

Zee was trained as an architect and she used to design ladies clothing, so she has a real eye for detail and creating beautiful things.

Zee enjoys teaching and also making you tube videos.




You can find more of her work here:

Email: zeechikcakes@gmail.com

Business name: Zee Chik Designs

 www.facebook.com/zeechik

 @zeechikdesigns

 @zeechik

 www.pinterest.com/zeechik

Bear and Chaise longue

by Zee Chik



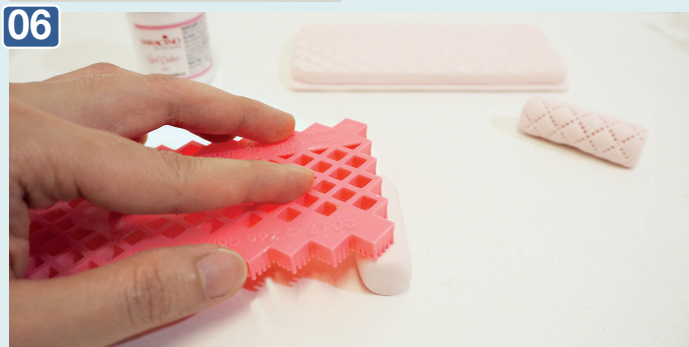
01 Using Saracino white modelling paste mixed with Saracino gel colour - Rosa to make a pale pink paste. **02** Cut out a 13.5 x 6 cm thin rectangle for the base of the chair, set aside to dry.



03 Put the base on top and use as the guide and cut a slightly smaller rectangle with thicker paste. **04** Use Zee Chik Designs cake Embosser to imprint the paste.



05 Use water or edible glue to stick the paste together.



06 Roll the paste to a sausage shape then cut two sections. Use the embosser to imprint the pattern onto the sausages.



07 Use Zee Chik Designs Handle and flowers mould to make the flower patterns for the end of the sausages.



08 Roll out a thin paste and cut out 4 circles for the feet for the chair, set aside to dry. Only glue onto the chair when they are completely dried and hardened.



09 Glue some gold edible balls onto the pattern. **10** Add some alcohol to the Saracino - light gold lustre dust, and paint onto the paste.



11 Use the same gel colour - Rosa mixed with the modelling paste and make a deeper pink paste.

12



12• Roll out tear drop shape for the body and the legs, a ball for the head, 2 sausagesZee for the arms, 4 little balls for the ears and a small oval shape for the nose area. For the ears, put the smaller ball on top of the bigger one and slightly press on it, once flatten, use a knife to cut the edge.

13



13• Insert a cocktail stick into the body and glue on the legs

14



14• Glue on the ears and the nose

15



15• Use a ball tool and indent 2 little holes for the eyes. Roll out a thin paste and cut a heart and glue onto the body.

16• Fill the eyes with black modelling paste.

EVENTS

JOIN 'S.A.F.E. TOGETHER'



We are delighted to announce our new project where as a team we help others

Since S.A.F.E. announced the raffle ticket draw that will take place at the November 2019 Cake International show in Birmingham, we have received lots of queries from various cake makers. You were asking us how you could help, how you could get involved with our fundraising, if Hope House is the only place we will be supporting and if we will be helping in any other ways? We took all your queries and comments into consideration and decided to start something completely exclusive for all the UK Cake Makers who are happy to be a part of this great cause and keep helping others. This has resulted with us starting something **DIFFERENT** which gives you the opportunity to be a part of **SOMETHING BIG**.

TEAM WORK MAKES THE DREAM WORK

There is so much truth in this saying. All of us cake makers and artists from the UK make cakes every week, what if we said that for a small regular donation we can all help someone that **YOU WILL NOMINATE**? YES you get to choose who we give the money to.

Yes, you will be able to nominate and help choose the charity, organisation, school or any worthwhile cause you wish to help? We can hear you ask..... HOW?

Here at S.A.F.E. we have decided to give everyone the chance to be part of our team. We are calling this team initiative **'S.A.F.E. TOGETHER'**

What do you have to do to join the team?

All you have to do is donate £1 a week. Is this a lot? No, its not even a small coffee from your favourite coffee shop. But it is a small amount that will HELP.

How will this small amount help?

Because we believe that the cake community is a generous world we are hoping to find more generous people like you who are more than happy to donate £1 per week to make others smile.

How do you get to choose who the money goes to?

Simple, when setting up your donation you provide us with the name of the cause you would like to support. The system will automatically choose the cause the money raised goes to. We are currently planning on making the draw every two weeks. Our aim is to reach over 400+ people in the team and when this is achieved we will make the draw a weekly event. That is £400+ to a chosen cause each week. With this small donation from each of you we can do something amazing as a team together. When you submit your interest we will request that a Direct Debit is set up. This is currently only for the cake makers from the UK. Do you think you can afford £1 per week? It's not a massive amount but all taken together as a team will make a difference to the amount raised for each draw. As from now through the whole of August we would like to receive all your applications expressing your interest in becoming a part of our team. From the 1st September 2019 we will start collecting funds and draw the first lucky cause on the 16th of September 2019.

You will also be invited to our exclusive 'S.A.F.E. TOGETHER' Facebook group where we will keep you all posted with our plans and activities. You will also receive a badge that you can wear with pride to show that you are in the 'S.A.F.E. TOGETHER' fundraising team. **But this is not everything!** Each time we make a draw and announce the name of the cause the money goes to, we will also announce a lucky winner from the donating team. YES!!! For those who are in our team we will have a regular small Saracino gift too. The lucky winner and your cake page will also be shared on our Social Media so great coverage for you. So tell us...are you in? Are you ready to help us help others? Remember the bigger the team we create the more money we will raise for the worthwhile causes. Our aim is to make the team as large as possible so if you are interested tell your friends, tell friends of friends!

How To JOIN?

Please mail us on info@saracinodolci.co.uk with your name, facebook page and the name of the cause you would like to support. We will then invite you to our secret Facebook group where you will be kept updated with the latest.

We are also very honoured to announce that this initiative is backed up by the Cake International Show who believe in this project as much as we do and they have agreed to become our Official Social Media Partner.

We are counting on you!

VISIT OUR WEBSITE

www.saracinodolci.com • www.saracinodolci.co.uk ✨

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