

# We Love Pastry

**FREE** Cake Decorating Magazine

## WEDDING ISSUE and much more...

# 12 Exclusive TUTORIALS

Prop Options - 15% OFF the wedding  
**COLLECTION WITH WE LOVE PASTRY**

How Edible FLOWERS Are  
**TRANSFORMING WEDDING CAKES**

Wedding Cake  
**COLOUR TREND FOR 2025**

An Interview with  
**'CUPCAKES AND COUNTING'**

Crafting the Perfect  
**WEDDING CAKE IN 2025**



CAKE BY [WRENCAKEDESIGN](http://WRENCAKEDESIGN)

The Master Piece Cake by  
**PERFECT CAKE CO**

Proudly Sharing  
**COLLABORATIONS**

a Cake Artist's  
**SECRET INGREDIENT**

Make Dubai  
**CHOCOLATE**



*Transform your cakes with*  
**SARACINO  
WAFER PAPER**

created by [petitepivoine\\_cakes](#)



# Welcome

to 'We Love Pastry' magazine



CREATED BY [MERICAKES](#)  
USING SARACINO PASTA TOP AND PASTA MODEL



Hello, cake lovers!

Welcome to the latest edition of Saracino We Love Pastry! 🍷🌟

We're so excited to bring you another issue packed with inspiration, creativity, and plenty of cake magic. This time, we're mixing things up—there's no set theme, just a whole lot of incredible tutorials, expert tips, and behind-the-scenes stories to help you take your skills to the next level.

In this issue, we're diving into 2025's biggest wedding cake trends (hello, gorgeous mocha and cream tones! 🍷❤️), exploring the beauty of edible flowers, and sharing time-saving tricks from industry pros. You'll also get an inside look at the journeys of some amazing cake artists, including Perfect Cakes Co. and Cupcakes and Counting—trust us, their stories will leave you inspired.

We're also thrilled to continue our collaboration with Prop Options, bringing you innovative tools and accessories to make your cake creations even more spectacular. Whether it's illusion stands, sidebars, or decorative elements, they help take your designs to the next level.

Whether you're a seasoned cake artist or just starting your sweet journey, we hope you find something in these pages that sparks your creativity and makes you excited to get baking. And as always, we'd love to see what you create, so don't forget to tag us on social media!

Happy caking! ❤️ *Sylvia xx*



CREATED BY [OSLOCUSTOMCAKES](#)  
USING SARACINO NEW PASTA COVER  
AND PASTA BOUQUET



CREATED BY [CORNELIABLANUTA](#)  
USING SARACINO FLOWER PASTE BY  
ARATI MIRJI

EDITOR'S LETTER



CREATED BY [CBCAKEDESIGN](#)  
USING SARACINO NEW PASTA COVER AND  
PASTA BOUQUET

# Contents

- 6 **Prop Options OFFER** 15% off the wedding collection
- 17 **Differences** - between Flower Paste and Pasta Bouquet
- 18 **Wedding Cake Colour Trend for 2025:**  
Mocha and Cream
- 30 **The Masterpiece Cake** - Chatting with the talented cake artist behind Perfect Cakes Co.
- 32 Meet the winner and **Win** a Saracino surprise box worth **€100!**
- 34 **Cupcakes and Counting** - An exclusive interview that cannot be missed
- 48 **Cooler Box** - Get ready for summer cake transporting
- 57 **You made it** and we proudly share your creations!
- 58 **Crafting the Perfect Wedding Cake** - A guide to building your cake business and gaining customers
- 83 **Round Cake** - Portion guide
- 84 **Pasta Cover vs Pasta Top** - What are the differences?
- 95 **FREE** - download previous wedding issues
- 112 **Flourishing Flavours** - How edible flowers are transforming wedding cakes
- 115 **Big News:** Our online UK shop is now open - check it out!
- 116 **Time Management:** A cake artist's secret ingredient by Cristina Arévalo
- 138 **Cake and Bake Show** - Saracino shines in Dortmund
- 142 **Rome - the city of eternal beauty** - an International Collaboration by Catia Guida
- 146 **Beachtime** - an International Collaboration by Tortenkünstler Deutschland e.V.
- 150 **Where to buy Saracino** products in your country

## Get in touch

**SARACINO ITALY**  
[info@saracinogelati.com](mailto:info@saracinogelati.com)

**SARACINO UK**  
[info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk)

**SARACINO USA**  
[info@saracinousa.com](mailto:info@saracinousa.com)

**SARACINO SPAIN**  
[espana@saracinogelati.com](mailto:espana@saracinogelati.com)

**SARACINO FRANCE**  
[france@saracinogelati.com](mailto:france@saracinogelati.com)

**SARACINO GERMANY**  
[info@saracinodolci.de](mailto:info@saracinodolci.de)

**SARACINO POLAND**  
[poland@saracinogelati.com](mailto:poland@saracinogelati.com)

**SARACINO GREECE**  
[gtrevisan@tebegreece.com](mailto:gtrevisan@tebegreece.com)

**SARACINO HONG KONG**  
Alicia Zheng  
[azheng@faithfulfamily.cn](mailto:azheng@faithfulfamily.cn)

Please bear in mind that we cannot be held responsible for the accuracy of the results of the tutorials provided. While we strive to share helpful and reliable content, the outcome may vary depending on individual techniques, ingredients, and equipment used.

## Our Amazing Contributors

PROP OPTIONS, EMMA STEWART, CHARLOTTE COPE, CUPCAKES AND COUNTING, ADEDOYIN ULE, KELLY NATTRASS, CARINA LOADER, TANJA CAMPEN-HOWARTH, AIMÉE FORD, CAROL SMITH, NURTURED NORFOLK, CRISTINA ARÉVALO, JOANNE POULTON, KATARZYNA SZTUKA CUKROWA

Thank you 

# The exciting tutorials in this issue

8



'Cosmo Garden' by Emma Stewart Cake Desing

22



'Ethereal Watercolour' by Perfect Cakes Co.

38



'A touch of Africa' by Dee-Vine Cakes and Pastries

50



'Springtime Pastel' by Wren Cake Design

62



'Rustic Icelandic Poppy' by Cakes by Carina

74



'Fantasy Cake' by Cake Harmony by Tanja

86



'Burst of colour and depth' by Katarzynka Sztuka Cukrowa

88



'Textured Leaves' by Aimee Ford

96



'Lace and Ruffles' by Cakes by Carol

111



How to make Dubai Chocolate by Saracino

120



'Spring Shower Stroll' by Marisa Cake Art

132



'Wafer Paper Flower Cake Roll' by My Caking Journey

2025 TRENDS



AWARD-WINNING  
CAKE STANDS AND SEPARATORS  
BY  
**PROP OPTIONS**

CREATIVITY INSPIRED BY INNOVATION



# PROP OPTIONS

CREATIVITY INSPIRED BY INNOVATION

A. Cakes

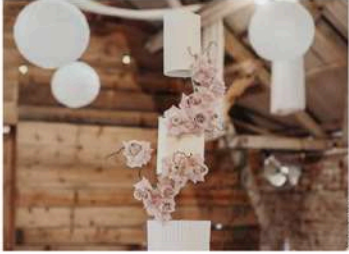
EXCLUSIVE READER OFFER

15% OFF\*  
The Wedding Collection  
with code  
**WELOVEPASTRY**

**BUY NOW**

THAT'S 15% OFF ALL TUTORIAL PRODUCTS

## SHOP THE COLLECTION



MHCakes

Floating Tier Side Bars



Suzanne Esper

30mm Acrylic Spacers



The Cake Cwch

Metallic Gold Stands



Sweet Homemade by KB

The Stiletto Pedestal



One Part Love

Acrylic Clear Tiers



Bouchara Sugar Design

Hoop Tier Separators



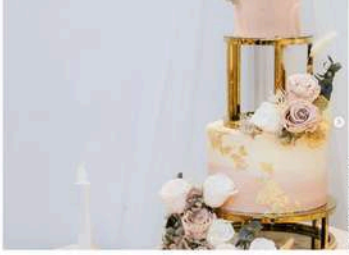
My Little Cake Studio

The Floral Crown



Cakey Lulu's

Metallic Square Separators



Bake Me Happy

Metallic Round Separators



Heavenleigh Cakes

15mm Acrylic Spacers



Elif's Patisserie

FauxTiers & Separators



Cherry Blossom Cake Design

Acrylic Fillable Plinths

\*T's & C's Apply. Excludes PropBundles.

# Cosmo Garden

 In association with  
Prop Options





## EMMA STEWART

ABOUT  
*me**hey*

I'm Emma of Emma Stewart Cake Design. I'm originally from Maidstone in Kent and now live in Northern Ireland. I am a mum of two teenage boys, an international multi award winning cake artist. I never set out to be a caker,

I fell into it. I actually have a HND Biomedical Science and a BSc (HONS) Sports Therapy...so cakes are about as far away from my education as you can get. When my eldest son Jamie turned 1 back in September 2010 I decided I wanted to make his birthday cake...my first ever cake. A friend of mine had just got engaged and asked me if I would make her wedding cake. Lots of practicing followed over the next 18 months, in the process I got asked by another friend to make her wedding cake and had our second son Ben. After having Ben I never went back to my previous job as the cakes had taken over. I never really chose cake artistry as my profession, it chose me...but I'm really happy it did.

Fast forward through over 13 years in business, I now only work on one wedding cake commission per week so I can give each cake the full attention it deserves, working closely with each couple to create their perfect cake.

Over the years my business has grown, as has my passion for flawlessly elegant wedding cakes with delicate sugar florals, which I am internationally renowned for and sought after. I have won multiple awards over the years in both the wedding and cake industries, most recently achieving National Highly Commended at The Wedding Industry Awards 2025.

I have been teaching since 2016 and love being able to pass on my skills and knowledge. In January 2020 I had stepped into the online world of teaching, gaining students across the world. A year later I opened my online membership, the Luxury Cake Academy...a place for improving cake skills, learning to work on your business not just in it and a community there to support, lift and inspire each other.



## *Cosmo Garden – About the project*

The inspiration for this design came from the Whimsical Rose embossing mat from Aimee Ford Ltd which gave me secret garden vibes. As Cosmo flowers are one of my favourite flowers to make aside from roses and I feel cosmos can be overlooked, I thought I'd give them their own spotlight in their own garden that is blooming from the embossed texture.

This Cosmo Garden wedding cake tutorial will take you through how to create the detailing, texture and Cosmo flowers for a design that incorporates an illusion stand.

I wanted to show how you can add a stencilled effect without using a stencil, how to elevate a cake with edible gold and create a simple but stunning sugar flower perfect for any wedding cake design. To add in more dimension to the design I have included a sidebar stand that gives the illusion of a floating tier. I will show you how to attach the florals to this so it appears as if they are holding up the top tier.

The elements used with this tutorial can be easily used or adapted for other designs. For example the embossing mat could be used to create partial wraps, panels or drapes of fabric.

If you are inspired by this design and use elements from this tutorial, I would love to see what you create. Please tag me in your social media posts so I can share them. You'll find me on Instagram, TikTok and Facebook.

# What You NEED

## INGREDIENTS

- White Pasta Cover
- Saracino flower paste - Pasta Bouquet
- Saracino Royal Icing
- Powder Colour: pink, violet and dark red
- Edible Gold Leaf transfer sheets
- Water
- Edible glue
- Cornflour
- Edible pollen mix
- Dipping solution or high percentage clear alcohol
- 10" ganached cake with top covered in a disc of Pasta Cover
- 8" and 6" cakes covered with Pasta Cover
- 4" dummy tier covered with Pasta Cover
- Trex or vegetable fat

## EQUIPMENT

- Whimsical Rose embossing mat from Aimee Ford Ltd
- Sharp knife
- Scissors
- Large rolling pin
- Small rolling pin
- Veining board
- Cosmo petal cutter
- Cosmo petal veiner
- Petal formers, spoons or an apple tray
- White cotton
- 24g white wire
- 28g white wire
- 20g white wire
- Wire cutters
- White half width florist tape
- Green half width florist tape
- Paper towel
- Small and medium brushes
- Microwave
- PropOptions sidebar 4" top/6" base in the 4" height
- Selection of sugar foliage of your choice
- 10.25" ganache disc or 10" board



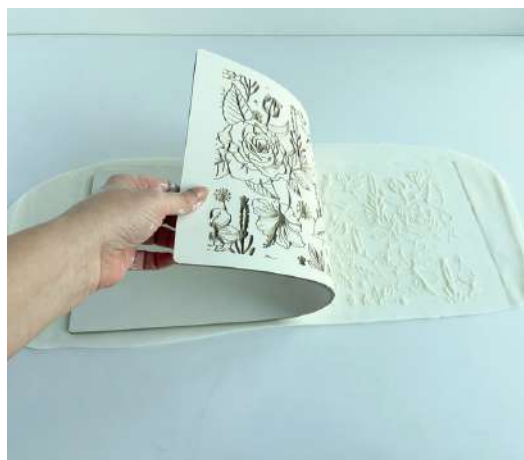
**STEP 1** Take your Pasta Cover and knead until pliable. If needed you can soften in the microwave until really pliable. Be careful as the center will be hotter than the outside.

**STEP 2** Roll the Pasta Cover to slightly larger than the Whimsical Rose embossing mat.

**STEP 3** Dust your Pasta Cover lightly with cornflour and then lay it over the embossing mat. Use a large rolling pin in small rocking motions to add pressure to push Pasta Cover into the embossing mat. Do this along the length and width of the mat.



**STEP 4** Use a solid plastic smoother to apply even pressure across the mat and to smooth out Pasta Cover.



**STEP 5** Flip the mat over so that Pasta Cover is on the worktop and you can start to peel the mat off the paste.



**STEP 6** Remove the mat fully to reveal the pattern on the Pasta Cover.



**STEP 7** Trim the excess Pasta Cover paste away from the embossed panel and leave to sit for 10 minutes.



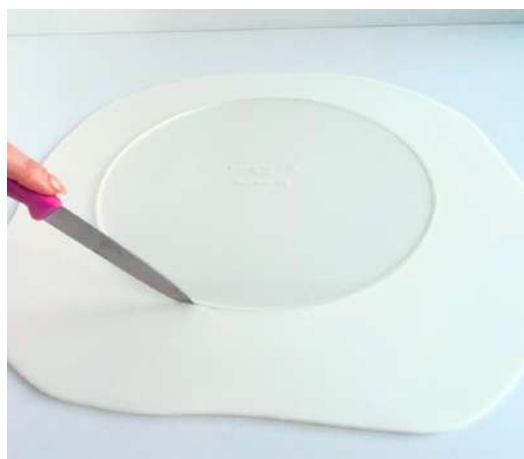
**STEP 8** Carefully tear along the top edge of your embossed paste panel.



**STEP 9** You should end up with one long torn edge.



**STEP 10** Repeat steps 1-9 to create a second torn edged panel and then attach these to the sides of your cake using a thin layer of Trex.



**STEP 11** To cover your board roll out Pasta Cover slightly larger than your base board, place a 10.25" ganache disc or a 10" board onto the middle of the sugarpaste and carefully cut around the board.



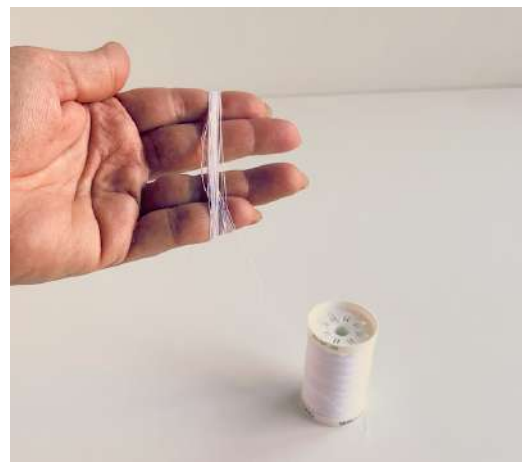
**STEP 12** Remove the board and take the circle of sugarpaste out of the middle.



**STEP 13** Make a cut at the far side of the ring of sugarpaste and fold each side back towards you.

**STEP 14** Moisten the cake board around your cake with a little water, lift your paste by the folded loops and position it on the board up to the cake.

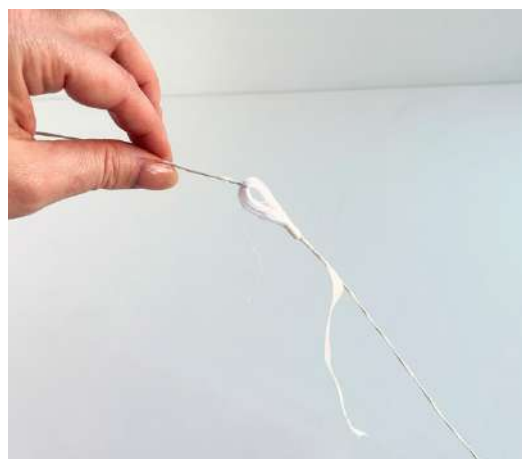
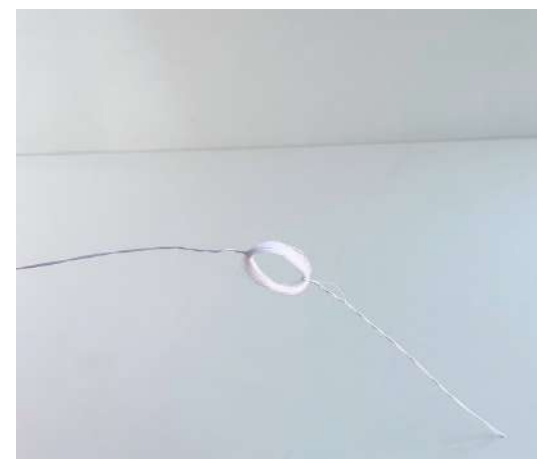
**STEP 15** Unfold the sugarpaste so it wraps around the cake and trim off the excess Pasta Cover.



**STEP 16** Use a plastic smoother to smooth around the cake making sure the paste is touching the cake, then use a sharp knife to trim around the board to remove the excess.

**STEP 17** Take the white cotton and wrap it around 4 fingers to create approximately 30 loops.

**STEP 18** Take the large cotton loops off your fingers, twist and fold in half to create smaller loops.



**STEP 19** Take a 24g white wire and feed it through the loops, bend it in half and twist both ends of the wire together. Repeat with an opposite second wire so you have two wires attached to the loops.

**STEP 20** Use white florist tape to secure the wire to the cotton loops. Make sure that your tape is 4-5mm above where the wire starts. Repeat to both wires.

**STEP 21** Take a pair of scissors and cut between the two wires so you have two flower centers.



**STEP 22** Mix some violet and red powder colours in a little pot with some rejuvenator or high percentage clear alcohol to create an edible paint and use this to paint the cotton and over the taped joint to the wires.



**STEP 23** Add some edible glue to the ends of the cut cotton and dip them into some edible pollen mix.



**STEP 24** Use a small rolling pin to roll some Pasta Bouquet over a veining board until you can see the vein marking through.



**STEP 25** Peel the Pasta Bouquet off the veining board and cut out a Cosmo petal with the base of the petal cutter positioned at the widest part of the vein.



**STEP 26** Take a quarter length of 28g white wire, dip the end into some edible glue, remove the excess and feed this into the vein of the petal carefully until about half way down the petal.



**STEP 27** Lay the wired petal vein side down onto the Cosmo veiner.



**STEP 28** Add the top of the veiner and apply gentle pressure



**STEP 29** Remove the petal from the veiner and gently pinch the base of the petal.



**STEP 30** Lay the petal into a petal former or apple tray so that it will dry with a subtle curve. Repeat steps 24-29 to create 8 petals per Cosmo flower.



**STEP 31** Mix a small amount of pink powder colour with some cornflour to dilute the intensity. Lightly dust the base of each petal both on the front and the back.



**STEP 32** Hold the base of each petal then tip the wires back to make it easier for taping the flower.



**STEP 33** Use a half width green florist tape to tape the full length of the stamen wire.



**STEP 34** Attach some half width green florist tape at the base of the stamen, then add in your first petal and tape it on.



**STEP 35** Repeat with three more petals to create your inner layer of four petals.



**STEP 36** Repeat the taping process to add the outer layer of four petals, making sure to stagger these to the gaps between the petals of the inner layer.



**STEP 37** Use a green florist tape to tape down the full length of the wires.



**STEP 38** Take a narrow strip of kitchen paper approximately 10mm in width and wrap this around the stem all the way down the length to thicken it.



**STEP 39** Tape over the kitchen paper to secure it in place. You will need to do a second layer of tape to give an even colour and cover.



**STEP 40** To create the arrangement for the stand, tape a selection of sugar foliage to one of the Cosmo flowers, this image shows some rose leaves and two varieties of eucalyptus.



**STEP 41** You want the arrangement to have one single stem to make it easier to attach.



**STEP 42** Take some half width green florist tape and wind it around the upright of the Prop Options sidebar stand, this will make it easier to attach the floral arrangement.



**STEP 43** Position your floral arrangement and use florist tape to attach, you will need to feed this around the stand and stem pinching to make sure it is sticking.



**STEP 44** You can then adjust your floral arrangement.



**STEP 45** Use royal icing to attach the 4" pre-covered dummy tier onto the top plate of the sidebar stand.



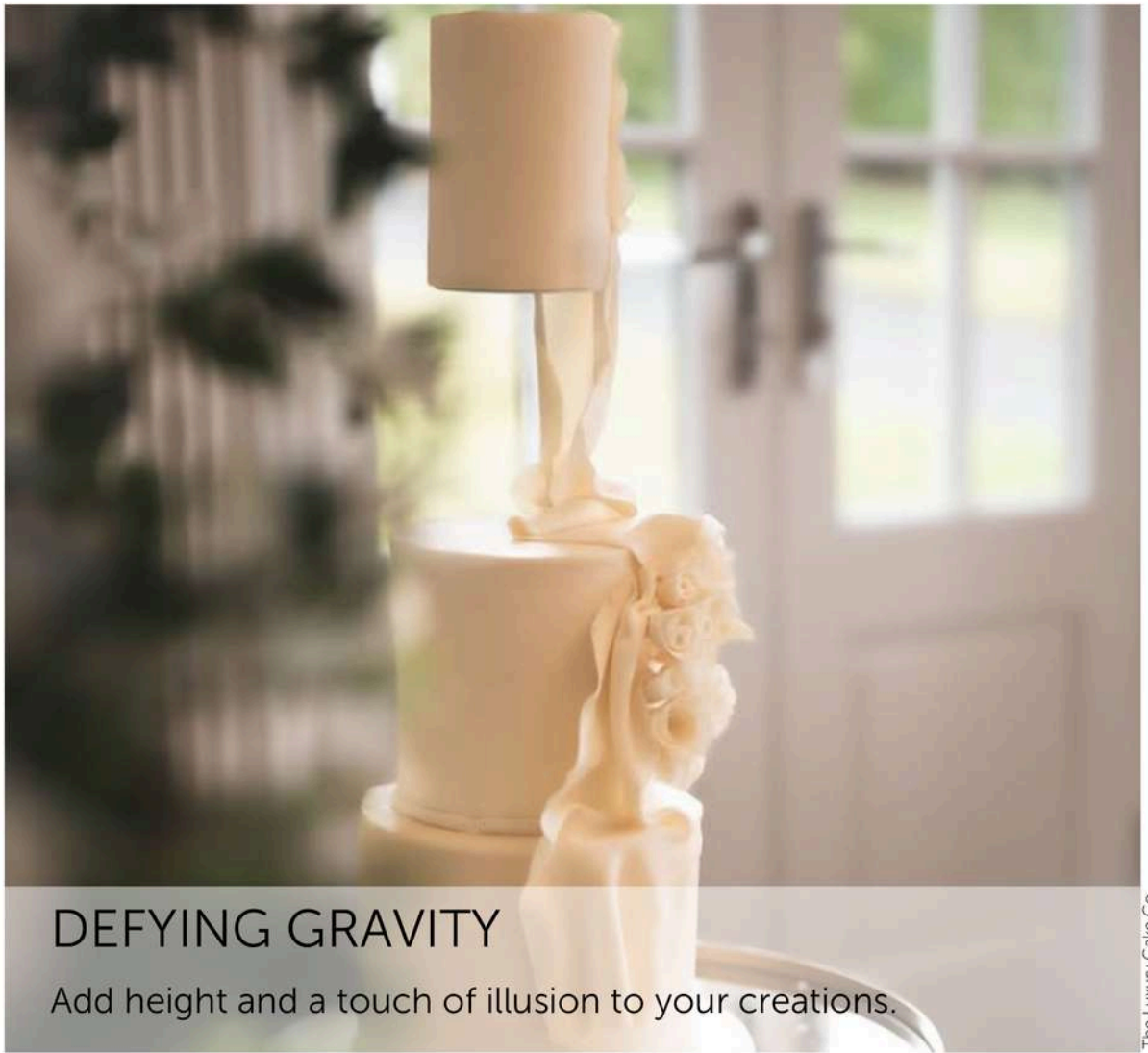
**STEP 46** Dampen a brush in some cooled boiled water and use it to dampen around the bottom edge of the 4" pre-covered dummy tier and the edge of the plate it is attached to on the sidebar stand.



**STEP 47** Take a transfer sheet of edible gold leaf and lightly touch it to the area that was dampened all around the base of the 4" tier.



**STEP 48** Use the same technique from steps 46 and 47 to the torn edge of the bottom tier and the top edge of the 6" tier to give them a touch of edible gold too. Add the bottom two tiers to the stand.



### DEFYING GRAVITY

Add height and a touch of illusion to your creations.

The Luxury Cake Co

Take your cake to the next level with our PropSecure® Floating Tier cake separators. Made using high-quality, food-safe stainless steel, this cake spacer offers the perfect way to add height and a touch of illusion to your cakes with its gravity-defying abilities. Simply place the spacer in between two cake tiers and decorate to achieve the floating illusion. Now available in a large range of sizes and designs. Subscribe to our PropTV YouTube channel for [full tutorials and tips!](#)

### EXPLORE THE COLLECTION



Round Side Bar Separator



Square Side Bar Separator



Round Z Bar Separator



Adjustable Central Bar Separator

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk)

CREATIVITY INSPIRED BY INNOVATION



# WHAT ARE THE DIFFERENCES?

What are the differences between the two Saracino flower pastes - Pasta Bouquet and Saracino Flower Paste by Arati Mirji ?



- Perfect for thin and hard flowers
- Contains more sugar and fewer gums
- Pure white
- Has a sugar-vanilla taste
- Takes several hours to dry completely, and the petals will be hard and more brittle
- More sensitive to humidity and high temperatures



- Perfect for achieving realistic and resilient flowers
- Contains more starches and gums and less sugar, which gives a smooth texture to the paste
- White cream colour
- It has vanilla taste
- Takes several hours to dry, and the petals will be steady but still remain flexible
- More resistant to humidity and high temperatures



created by Katarzynka Sztuka Cukrowa



created by Arati Mirji



# Wedding Cake Colour Trend for 2025:

mocha & *cream*

As we head into 2025, a beautiful new colour trend is taking the wedding world by storm—mocha and cream. This warm and inviting colour combination brings a sophisticated yet natural elegance to wedding cakes.

Whether you're planning a wedding or designing a cake, mocha and cream offer a timeless palette that's both modern and classic, with a touch of luxury.

Let's take a closer look at why mocha and cream are the perfect choice for your wedding cake in 2025.

ELEGANT

WARM

TIMELESS

# WHY MOCHA AND CREAM?



## 1. A PERFECT BLEND OF ELEGANCE AND WARMTH

Mocha, with its deep brown tones, gives off an air of luxury and richness. Paired with cream—a soft, light colour symbolising purity and simplicity—it creates a beautiful, balanced contrast. Together, these shades have a timeless, sophisticated feel, making them ideal for couples who want a wedding cake that feels both chic and approachable.

What makes this combination especially appealing is its versatility. Mocha and cream can suit any wedding style, from classic and vintage to modern and minimalistic. The two colours complement each other, with mocha providing depth and cream keeping everything light and fresh.

## 2. WARM, INVITING, AND TIMELESS

Mocha and cream are the perfect colours for couples who want to create a warm, inviting atmosphere on their wedding day. The rich, earthy tones of mocha exude comfort and elegance, while the creamy shades keep things fresh and light.

For fall and winter weddings, mocha adds a cozy, autumnal vibe that works beautifully with the season's rich colours. Imagine the warmth of the mocha tones paired with gold or bronze accents for an elegant, intimate feel. On the other hand, spring or summer weddings can still benefit from this palette. The soft cream tones bring a sense of airiness, while the mocha grounds the design and adds a hint of contrast, making it ideal for outdoor, garden-style celebrations.

## 3. VERSATILE DESIGN POSSIBILITIES

One of the reasons why mocha and cream are so popular for wedding cakes is their versatility. This colour combination works beautifully across a variety of cake styles, from minimalist to elaborate. Whether you want a simple, understated design or a more ornate creation, mocha and cream can work in both.

### HERE ARE SOME IDEAS TO INCORPORATE MOCHA AND CREAM INTO YOUR WEDDING CAKE DESIGN:

- ➔ **Textured Fondant & Edible Lace:** Cream fondant can be used as the base for the cake, and delicate mocha designs, such as piped lace or subtle patterns, can be added for an elegant finish.
- ➔ **Watercolour Effects:** If you're looking for something more artistic, try using a watercolour effect in mocha and cream for a dreamy, soft appearance that feels whimsical yet refined.
- ➔ **Floral Accents:** Flowers are the perfect match for any wedding cake, and with mocha and cream, you can incorporate florals that complement the colour scheme. Think soft sugar roses or mocha-toned dahlias for a romantic, nature-inspired look.
- ➔ **Metallic Accents:** Add a touch of glamour with gold or bronze accents. A hint of metallic sheen can elevate the entire design, offering a beautiful contrast against the matte tones of mocha and cream.



## 4. WEDDING CAKES & FLORALS: A PERFECT MATCH

Florals and wedding cakes have always gone hand in hand, and mocha and cream are no exception. The combination of these colours creates an ideal backdrop for a range of floral designs, allowing you to incorporate nature-inspired elements in ways that feel seamless and elegant.

- ➔ **For a Rustic or Boho Wedding:** Mocha and cream pair beautifully with florals like soft white roses, rustic burgundy dahlias, and delicate eucalyptus leaves. These flowers add texture and depth to the cake, blending perfectly with the earthy, natural tones of the palette.
- ➔ **For a Classic Wedding:** Think delicate sugar flowers such as ivory peonies, cream orchids, or pale ranunculus. Adding a touch of mocha to the petals or centres of these flowers can create a subtle contrast that still feels soft and romantic.
- ➔ **Cascading Florals:** If you want a show-stopping effect, why not try cascading florals? A beautiful arrangement of flowers flowing down the side of your wedding cake can create a striking visual and add a touch of nature's beauty to your celebration. You could use a mix of fresh flowers like roses and orchids or go with beautifully crafted sugar flowers in shades of cream, soft peach, and mocha.

## 5. PERSONALIZING YOUR MOCHA AND CREAM CAKE

Personalizing your wedding cake is an important part of making it feel uniquely yours. Mocha and cream offer plenty of opportunities to add personal touches, ensuring that your cake feels like a reflection of you as a couple.

Here are some ideas to make your cake feel extra special:

- ➔ **Custom Monograms:** Add your initials or wedding date in a gold or mocha script to one of the cake tiers. This simple touch can make the cake feel more intimate and unique.
- ➔ **Themed Designs:** If you have a shared interest or theme for your wedding, incorporating it into the cake design can make it even more personal. Whether it's a favourite flower, a symbol that represents your relationship, or a subtle nod to your wedding venue, this gives your cake a meaningful touch.
- ➔ **Texture and Detail:** You can also add textural elements, like soft ruffles, intricate piping, or a brushed metallic finish, to create a cake that feels unique and full of personality.

## 6. HOW TO INCORPORATE MOCHA AND CREAM INTO YOUR WEDDING CAKE

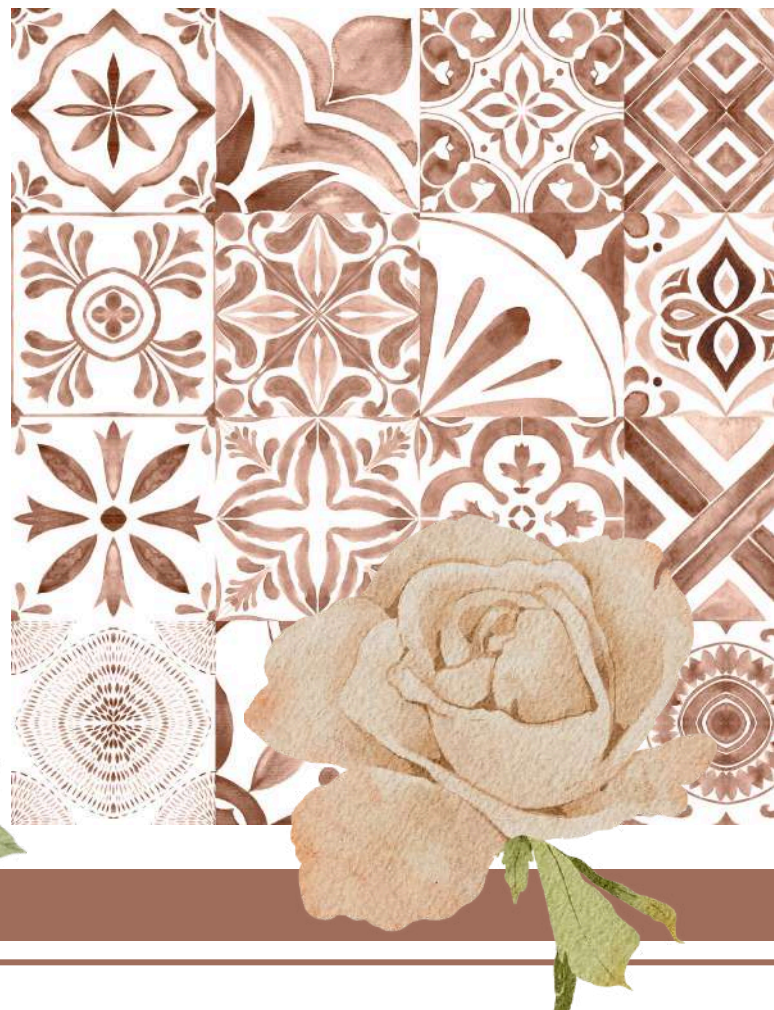
Now that we've covered the why and the what of mocha and cream wedding cakes, let's talk about how you can bring these colours to life

- ➔ **Neutral Base with Accents:** Start with a cream-coloured base for your cake, as it gives a soft, light foundation. Then, incorporate mocha in accents like ribbon details, marbled fondant, or hand-painted touches.
- ➔ **Two-Tone Tiers:** Alternating mocha and cream in the tiers of your cake creates a beautiful contrast while maintaining the elegant, soft vibe. This design works well for cakes with multiple tiers, allowing each layer to stand out.
- ➔ **Incorporate Florals:** As mentioned, florals are a great way to tie everything together. Whether you add edible sugar flowers, fresh blooms, or even a mix of both, florals will make the mocha and cream tones pop. Consider placing flowers around the base of the cake or cascading them down the tiers for a stunning visual effect.
- ➔ **Add Finishing Touches:** To add texture and elegance, finish your cake with decorative details like metallic elements, lace designs, or a brushstroke effect. These small touches can elevate your design, making it feel sophisticated and polished.



The mocha and cream wedding cake trend for 2025 offers a refined, warm, and versatile colour palette that will work beautifully in any wedding setting. Whether you're planning a rustic, vintage, or modern wedding, mocha and cream can be adapted to suit your style and create a cake that feels timeless and elegant.

If you're drawn to this gorgeous colour combination, we hope this blog has inspired you to incorporate mocha and cream into your wedding cake design. After all, your wedding cake should not only taste amazing but also look stunning and reflect your unique love story.



# Ethereal Watercolour

 In association with  
Prop Options



## CHARLOTTE COPE

ABOUT  
me

hey

I'm Charlotte Cope, owner of Perfect Cakes Co, where I specialise in creating modern, design-led wedding cakes and intricate hand-painted masterpieces.

With 15 years of experience in the world of cakes and 7 years in the wedding industry, I've built my business around both creating bespoke cakes and sharing my passion through running classes and online tutorials.

Balancing life with two young children, I work from my cake studio in Worcestershire, and I'm always excited to travel across the UK to deliver unique, highly bespoke creations that reflect each couple's personal style. Over the years, I've been fortunate enough to win multiple gold awards at Cake International and have had my work featured in some of the most prestigious wedding blogs and magazines. I'm constantly pushing the boundaries of creativity, designing innovative showstoppers that never fail to wow.

I'm also a co-owner of Cake Makers Collective, an online platform dedicated to cake decorating and business demonstrations. Through this platform, I aim to inspire and educate both new and established bakers and cake designers, helping them learn exciting new techniques and thrive in their craft.



## *Ethereal Watercolour – About the project*

In this tutorial, you'll learn how to create a stunning cake that combines soft watercolour effects with elegant gold leaf details.

Using Saracino Cake Paper, we'll paint delicate blends of colour, fold the paper to add texture, and apply it to the cake for a unique, layered look. The result is a cake with a beautiful balance of flowing colours and structured design.

To ensure stability and a professional finish, we'll use a Prop Options Secure Sidebar Spacer. This spacer helps support the floating top tier, keeping it perfectly level while allowing the delicate folds of the cake paper to remain intact. Proper use of the spacer ensures that the cake maintains its structure, making it ideal for multi-tiered designs and professional displays.

To enhance the elegance, we'll also add decorative scrollwork made from edible modelling paste. These details bring a classic touch to the modern watercolour style. Whether for weddings, special events, or display pieces, this cake is a true statement piece.

# What You NEED

## INGREDIENTS

- Saracino white Pasta Cover
- Saracino Cake Paper
- Saracino white Pasta Model
- Edible gold leaf
- Gel colours - purple, mauve, rose, hot pink

## EQUIPMENT

- Cake or dummy 7 inches wide, 6 inches tall
- Cake or dummy 4 inches wide, 7 inches tall
- Cake or dummy 4 inches wide, 5 inches tall
- Prop Options Prop secure sidebar spacer (4/6 inch wide, 4 inch tall)
- Prop Options baroque spacer white
- Clear alcohol
- Painting pallet
- Paint brush for water colours
- Scroll Mould - Re-Design
- Piping Gel
- Brush for piping gel
- Edible glue
- Guillotine



If the climate is very cold and the sugarpaste or modelling paste is very firm, add small pieces to the microwave for 10 seconds at a time to help soften it faster.



**STEP 1** First cut the pieces of cake paper to the correct height by marking (with an edible pen) the height of the bottom 7 inch wide tier (you will need 3 cut A4 pieces to cover this tier), and the top (shorter of the 2) 4 inch tier (you will need 2 cut A4 pieces for this). For the 4 inch tier I add an overhang of 1 inch at the bottom of the cake to cover the floating tier plate.

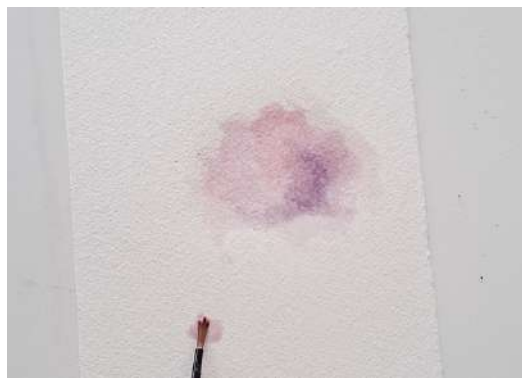
**STEP 2** Use a guillotine or knife and ruler to cleanly cut the strips of cake paper to the correct height.

**STEP 3** To create the water colour paint, add vodka, or any clear spirit to a palette or individual vessels for each colour (you could also use rejuvenator or lemon juice as alternatives).





**STEP 4** Using either a gel colour or water based colours, select a range of colours to create your colour palette, this cake used: hot pink, rose, purple and mauve. Add 1 drop of colour to each well to create individual water colour paints. Mix each colour well with a brush to create a very diluted colour, also keep one well colour free with just clear alcohol. For darker shades add more drops of colour to the alcohol. You can also add some undiluted drops of each colour to the palette which can be used to add darker tones once you start painting.



**STEP 5** Lay your Cake Paper strips on the counter with the shiny side down and matte side up. Start adding the colours to the paper, you want the brush to be very soaked in the solution so don't tap off the excess. The more paint is on the brush, the lighter the tone will be when added to the paper and less brush strokes you will get. Alternate between the different colours to create the water colour effect. You will need to repeat this for all 3 pieces for the bottom tier, and the 2 pieces for the top tier.



**STEP 6** Once you have filled the whole sheets, leave to dry for around 30 minutes. Ensure that all of the Cake Paper has been saturated with the paint or clear alcohol alone so that the paper doesn't tear when folded or manipulated,



**STEP 7** For the three pieces of Cake Paper going on the bottom tier, once the paper has had time to dry (it should still be flexible, but dry enough that it doesn't stick to itself when folded), fold the paper in 1.5cm fold.



**STEP 8** Then flip to the bottom side and fold again to create the concertina fold in the Cake Paper (if you want to be completely accurate you could measure and mark the Cake Paper where each fold should be).



**STEP 9** Continue to flip and fold until the entire length of the Cake Paper is folded. Gently open up the concertina to expose the folds, repeat this two more times so that you have three pieces of folded Cake Paper.



**STEP 10** Prepare the bottom (7 inch wide) tier by adding Pasta Cover to either just a top (for white dummy cakes) or top and sides (for ganache cakes - as the sides will be visible from the top when you have added the folded paper). Add piping gel to the sides of the cake - ensure it is fully covered.



**STEP 11** Place one piece of the folded paper to the side of the cake, ensuring the folds are an equal distance apart.



**STEP 12** Use your fingers or a thin tool to gently press down on the base of the folds to ensure they are stuck to the cake. Check that all the folds are straight at this stage before it dries onto the cake. Repeat this attachment process with the other two pieces of folded paper to cover the whole circumference.



**STEP 13** Prepare the top 4 inch wide cake (5 inch tall dummy) by adding Pasta Cover to the top. You can cover the sides of the cake if you wish, however the cake paper will attach to ganache so a fondant layer is not a necessity. Add piping gel to the sides of the 4 inch cake, ensure it is fully covered then flip the cake upside down onto a clean surface (so the fondant top is on the bottom).



**STEP 14** Add the first piece of unfolded water colour Cake Paper to the cake. Ensure the bottom of the paper is resting on the counter so that it sits flush with the top of the cake (there will be an overhang at the top (which is actually the bottom)). Use your hand or a smoother to ensure the paper is fully stuck. Repeat for the second piece of paper and cut the excess that is overlapping so the cake is fully covered.



**STEP 15** Prepare the taller of the 4 inch tiers by fully covering in Pasta Cover.



**STEP 16** Remove the base from the cake spacer so that it is hollow.



**STEP 17** Place the spacer upside down on top of the taller white covered 4 inch tier (ensure it is central) and find an edible pen.



**STEP 18** Use the edible pen to draw a circle in the center of the 4 inch tier (the spacer has a central dowel hole to be able to do this).



**STEP 19** Add piping gel or royal icing to the centre of the bottom tier.



**STEP 20** Add the tall 4 inch tier to the centre of the bottom tier.



**STEP 21** Ensure it is central and well attached. Add piping gel or royal icing to the top of the 4 inch tier (be sure the drawn circle is still visible).



**STEP 22** Place the spacer over the 4 inch tier and line up the central dowel hole with the drawn circle to centralize the spacer.



**STEP 23** Attach the prop secure pins to the base plate and push the pins down into the cake, through the prop secure holes in the spacer to ensure it is aligned in the center.



**STEP 24** Add piping gel or royal icing to the top of the top plate.



**STEP 25** Place the top water colour tier onto the top plate, the paper should come over the sides of the plate (ensure the base of the cake is fully attached to the plate).



**STEP 26** Sprinkle cornflour into the moulds to make the modelling paste easier to remove.



**STEP 27** Knead the Pasta Model until it is soft and smooth (you may want to add it to the microwave for short bursts if it is very firm).



**STEP 28** Roll the paste into the rough shape of the mould and push down.



**STEP 29** Use a rolling pin to spread the paste into all parts of the mould and create a flat base.



**STEP 30** Use a knife to carefully remove the excess paste.



**STEP 31** Flip the mould over and slowly press out the shape, being careful on any thinner, more delicate areas.



**STEP 32** Leave the scrolls to firm up slightly (around 30 minutes) - but you still want a bit of movement. This design uses one of the large scrolls to cover the side bar and multiples of the two different small scrolls.



**STEP 33** Add edible glue or piping gel to the back of the large scroll.



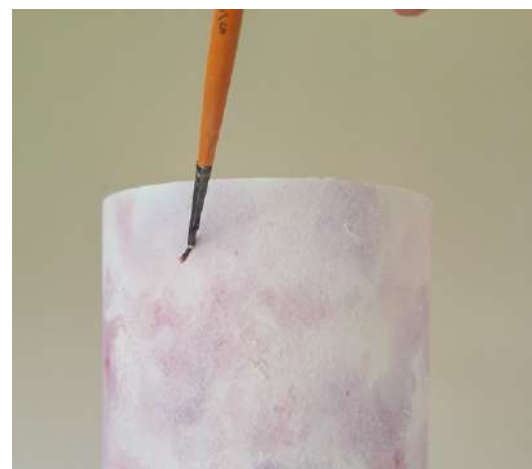
**STEP 34** Attach the large scroll with the base at the top and curve going in the same direction as the bar. If the scroll has firmed up enough it will hold its form with just the base glued to the top tier.



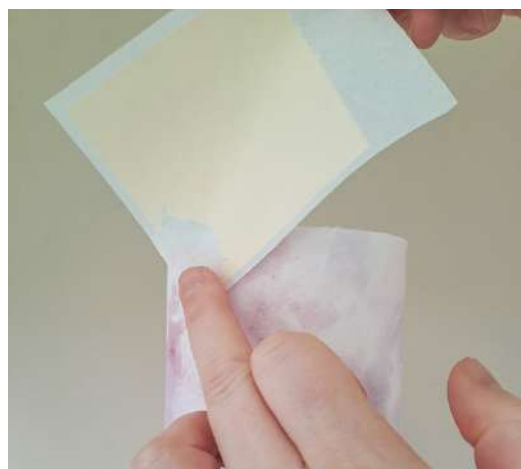
**STEP 35** Attach the small scrolls horizontally, next to one another, around the top of the spacer tier using edible glue or piping gel (if you want to hide the top of the plate, you could add a disk of paste before you add the scroll border).



**STEP 36** Attach the small scrolls horizontally, next to one another, around the base of the top tier.



**STEP 37** Using a small brush, add edible glue to sections of the top tier by dabbing the brush (you don't want a large block of gold leaf, so you want the glue to be speckled to avoid this).



**STEP 38** Place the gold leaf transfer over the areas of glue and press the back of the paper with your finger to stick the leaf on. Repeat this in as many places as required on the top and bottom water colour tiers.



**STEP 39** Ensure you use gold leaf transfer and not loose leaf gold leaf as this is more difficult to manage. Less is more when it comes to gold leaf.

# PROP OPTIONS

## PropTiers, Toppers and Stands



### CREATIVE PERFECTION

An innovative range of tiers and separators.

Tabi Cakes

Is it real cake?! An innovation like no other, it would be easy to mistake the answer for yes! Meet our exclusive range of PropTiers and Toppers - Strong, durable, and lightweight, our unique collection offers the ability to add height, detail, and a luxury touch to any cake design. Always be ready to take that last-minute order without the stress, enabling you to create detailed and intricate designs in no time at all, providing you with a fantastic range of designs which you can offer your clients for hire.

### EXPLORE THE COLLECTION



The Angela Morrison  
Roman Collection



Reeded & Essential  
Cake Stands



FauxTiers and  
Separators



The Reeded  
Collection

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk)

CREATIVITY INSPIRED BY INNOVATION



# THE MASTERPIECE CAKE

by Perfect Cakes Co

Chatting with the talented cake artist behind Perfect Cakes Co. She's known for her stunning wedding cakes and intricate hand-painted designs.

What started as a hobby quickly became a thriving business, leading to some incredible projects—like her biggest creation yet, a showstopping cake that took 32 hours to decorate!

Join us as she shares her journey, inspirations, and expert tips on cake artistry.



**Can you tell us a little about yourself and how you got into the world of cake artistry?**

I am a high end wedding cake designer, specialising in contemporary, unique designs and highly detailed hand painted cakes. Having baked for 10 years, initially as a hobby, then as a small business, I eventually took the leap to take my business to the next level in 2018 when I was on maternity with my first child. I gave up full time work and decided to jump head first into my business, which quickly started developing from an occasion cake business to a wedding cake business. I now create beautiful wedding cakes, teach amazing budding bakers via online and in person classes and mix in a bit of parenting two boys.

**What inspired you to start Perfect Cakes Co?**

Like most bakers, I very much fell into the industry by first baking for friends and family then it snowballed from there. The name Perfect Cakes came from my lifelong toxic trait of perfectionism, and paying attention to the tiny details has always been something i pride myself on in my business.

**How would you describe your cake design style in three words?**

**MODERN,  
UNIQUE,  
INNOVATIVE**

**What has been the most rewarding moment in your career so far?**

Building my cake studio back in 2023 was the decision that allowed me to grow my business to where it is now. Having a dedicated, airy, bright space to showcase my work, have space to really create, teach and bring my ideas to life has transformed my business.

**If you weren't a cake artist, what do you think you'd be doing instead?**

I am a trained Business Psychologist and lectured in psychology for 8 years, human behaviour really interests me and has hugely helped me when running a business, it is still a passion of mine and would definitely be what I would still be going if cakes were off the cards.

**If you weren't a cake artist, what do you think you'd be doing instead?**

I am a trained Business Psychologist and lectured in psychology for 8 years, human behaviour really interests me and has hugely helped me when running a business, it is still a passion of mine and would definitely be what I would still be going if cakes were off the cards.

**The ruffled details look almost like real fabric. How did you achieve such a realistic effect?**

I love creating fabric effect with edible mediums and my favourite is fondant. The Pasta Cover sugarpaste is ideal as it allows you to roll the paste really thin but it so strong and elasticated to create the perfect folds. the secret with creating the fabric effect is to let the fondant decide where it sits, every cake will be different and unique. This fabric effect was finished off with some edible pearl lustre spray to give a silk effect.



**How long did it take from concept to completion?**

This cake (although it was dummy's) was a whole 32 hours of decorating. The process always starts with a lot of pinterest scrolling then sketching to bring the ideas together.

**What was the most challenging part of bringing this vision to life?**

Transporting a cake of this size is always a challenge, especially when it is so tall and slim. And the difficulty with this design was creating the illusion of continuous draping across the tiers, whilst still being able to deconstruct the cake into 4 parts to transport it.

**You used Saracino Pasta Cover for this creation—what makes it your preferred choice for fondant work?**

Pasta Cover sugarpaste seems to do everything!! It is perfect for creating sharp edges on cakes using the panelling method, blending seamlessly, but is also beautifully versatile to roll and fold to create the draping, with no cracking or taring. It also firms up nice and fast and needs little support when setting.

**The wafer paper flowers look so delicate! How does Saracino Wafer Paper compare to other brands in terms of flexibility and finish?**

For the water paper orchids I decided to use a 0.6 Wafer Paper thickness. My usual go to is 0.3, but I wanted a thicker material to capture the whicker, whiter petals of the beautiful flower. Saracino Wafer Paper conditioned beautifully to add movement and texture to the petals, without cracking or dissolving.

**Where do you find inspiration for your cake designs?**

Most of my inspiration comes from things other than cake; Fashion, architecture and ceramics are the most inspirational for me.

**What advice would you give to aspiring cake artists who want to create grand, elegant cakes like this?**

Experiment with different mediums and get to know what works for you. Decide what styles you like to create and also to look at. Consider where the focal point of your cake design will be and where the eye will lead around the cake. This will help you create a cohesive, sculptural design.

Finally, practise makes perfect, there are still things I try that seem to work in theory, but when I attempt them on a cake, they don't always give the effect I was hoping for.

**Do you have any exciting projects or collaborations coming up that we should look out for?**

There may be some international teaching on the cards, and keep your eyes out for more showstopping creations as I introduce a new initiative to my business in the coming months.

# Sabina Krasimirova Ruseva

*Congratulations to  
the winner!*





*Win a Saracino  
Surprise Box  
Worth  
€100!*

To be in with a chance of winning a Saracino surprise box worth €100.00 all you need to do is find the one word from the list that is missing from the word search and email it to [info@saracinodolci.co.uk](mailto:info@saracinodolci.co.uk) including your full name and the country you are from.

LUCKY WINNER will be introduced in our July issue.

The competition ends on midnight the 10th of June 2025 and it's open worldwide!



- GROOM
- WEDDING
- MARRIAGE
- BOUQUET
- PISTACHIO
- FLOWERS
- CAKE
- HONEYMOON
- BRIDAL
- PASTACOVER
- PARTY
- LOVE
- CEREMONY
- ALTAR
- BESTMAN

F	U	B	B	A	P	U	A	C	T	O	B	A	V
U	N	H	O	E	L	A	I	T	E	A	D	H	T
W	A	M	T	U	S	T	R	I	N	M	V	O	C
E	I	I	B	O	Q	T	A	T	W	W	B	N	C
D	T	E	Y	L	R	U	M	R	Y	A	D	E	M
D	M	U	R	N	A	O	E	A	B	A	O	Y	A
I	A	F	F	O	O	A	A	T	N	I	R	M	R
N	O	L	R	M	R	M	D	B	H	E	N	O	R
G	O	O	R	H	O	H	E	C	R	M	E	O	I
P	A	W	C	L	E	O	A	R	Y	I	R	N	A
O	A	E	M	I	O	T	R	T	E	L	D	N	G
B	Q	R	D	U	S	V	O	G	E	C	A	A	E
S	M	S	L	I	A	E	E	B	I	W	W	A	L
N	Y	Q	P	A	S	T	A	C	O	V	E	R	E

WE FOCUSED, DEVELOPED, AND IMPROVED OURSELVES UNTIL WE BECAME AN AUTHORITY IN THIS DEPARTMENT.

# CUPCAKES AND COUNTING

**Can you tell us a bit about the journey of Cupcakes and Counting? What inspired you to start your business?**

Cupcakes and Counting is a result of fundraising we did to help my husband's local community in Tacloban City, Philippines which was severely affected by the super typhoon Haiyan back in November 2013. We did a bake sale in December and managed to raise a considerable sum of money that was sent straight to family and neighbours who needed it most. A couple of months passed, and we were still receiving orders. We finally caved in after much incessant requests and finally, after a few months of deliberation, we decided to officially set up 'Cupcakes and Counting'.

**How did you come up with the name Cupcakes and Counting? Does it have a special meaning?**

Both working as full time nurses at the time, 'Cupcakes and Counting' started off as a side hustle. We started selling cupcakes from home for about a year, but we knew that if we really wanted to pursue the business, it wouldn't be just cupcakes that we offered. We envisioned ourselves to be catering for bigger events such as birthdays, anniversaries, weddings, and corporate events. So, it's like "Cupcakes and Counting Birthdays", "Cupcakes and Counting Weddings", "Cupcakes and Counting Anniversaries", and so on.



# Business Growth and Challenges

**What were the biggest challenges you faced when starting the bakery, and how did you overcome them?**

Our biggest challenge at the time when we started the business was figuring out how to stand out from an already overly saturated industry. There were so many talented home bakers that we felt very intimidated, yet we knew that we wanted to give the business a proper chance to grow. It took us a while, but we eventually found our niche and specialty -- wedding cakes and sugar flowers. We focused on developing and improving our skills until we became recognised as experts in this field.

**Ireland has a rich food culture—how do you think this has influenced your business and approach to baking?**

Ireland's rich food culture, steeped in tradition and a strong sense of community, has profoundly influenced my business and approach to baking. The emphasis on locally sourced ingredients and time-honoured recipes encourages a commitment to quality and authenticity in every cake we make. Incorporating traditional Irish flavours, such as a hint of Guinness or a splash of Bailey's, allows me to celebrate this heritage while bringing a unique twist to contemporary baking. Additionally, the communal spirit of sharing baked goods, whether at family gatherings or local events, inspires a welcoming atmosphere that fosters connection and joy among customers. This cultural appreciation for food as a means of bringing people together shapes not only the flavours in my creations but also the overall experience I aim to provide.

**What has been the most surprising or unexpected part of running your own bakery and cake café?**

One of the most surprising aspects of running a bakery and cake café has been the level of community support and engagement. Initially, it was difficult to predict how local customers would respond to our offerings, but we quickly discovered that people are eager to build connections with small businesses. Regular patrons often share their life events and milestones, which adds a personal touch to our interactions and enhances the overall experience. Additionally, collaborating with other local artisans and participating in community events has fostered a sense of camaraderie that was unexpected but immensely rewarding. This support not only helps sustain the business but also reinforces the idea that a bakery can be a nurturing space within the community.



## Creative Process and Offerings

**Your cake designs are known for being both beautiful and creative. Where do you find inspiration for your unique designs?**

Inspiration for my unique cake designs comes from a variety of sources, each contributing to the overall creativity of the final product. Nature frequently serves as a muse, with its intricate patterns, vibrant colours, and diverse textures. Consultations with our couples also allows me to explore different avenues to pull ideas from. Additionally, contemporary art and design trends often spark innovative ideas, prompting me to experiment with modern shapes and bold colour palettes. By merging these influences, I strive to create cakes that are not only visually stunning but also resonate with a personal touch.

**How do you balance creativity and customer requests, especially when it comes to bespoke orders?**

Balancing creativity and customer requests in bespoke orders requires a thoughtful approach that honours both the client's vision and the uniqueness of our offerings. It starts with clear communication, where we actively listen to the customer's ideas and preferences while sharing our expertise and artistic insights. By understanding their needs, we can find innovative ways to incorporate their requests into our designs, ensuring that the final product reflects their desires while also staying true to our creative style. This collaborative process not only enhances customer satisfaction but also inspires new ideas, allowing us to push the boundaries of our creativity while fulfilling specific orders.

**What is the process behind creating one of your signature cupcakes or cakes, from idea to final product?**

The process of creating a signature cupcake begins with brainstorming flavour concepts that resonate with our brand and customer preferences. Once an idea solidifies, we conduct taste tests to refine the balance of flavours and textures, ensuring each component harmonises well. After finalising the recipe, we meticulously prepare a small batch to evaluate the baking and presentation, adjusting ingredients as necessary. Once satisfied with the flavour and appearance, we move on to design, selecting decorative elements that enhance the visual appeal. Finally, after thorough quality checks, the cupcake is produced in larger quantities, ready for our customers to enjoy. Each step is crucial to ensure a delightful experience from the first bite to the last.

## Success and Recognition

**You've gained quite a following, both locally and online. How do you think social media has impacted the success of Cupcakes and Counting?**

Social media has played a pivotal role in the success of our business, allowing us to connect with a broader audience beyond our local community. Platforms like Instagram and TikTok have enabled us to showcase our products visually, capturing the attention of potential customers who might not have discovered us through traditional marketing methods. The ability to share customer testimonials and user-generated content has fostered a sense of community and trust, encouraging engagement and repeat business. Additionally, social media provides immediate feedback and insights, helping us to refine our offerings and reach new demographics effectively. Overall, the impact of social media on our growth has been significant, turning followers into loyal customers both locally and online.



**You've catered for some high-profile events. Can you share an experience that stands out in your mind from one of these occasions?**

We've made a number of wedding cakes for numerous prominent clients e.g. international pop stars, A-list celebrities, football superstars, and even high-profile politicians, however, the one that stood out the most was when we were asked to make a wedding cake for Middle Eastern royalty. It was definitely an experience that will forever be marked in Cupcakes and Counting history.

# Sustainability and Trends

**Sustainability has become a key focus in the food industry. Is this something Cupcakes and Counting is actively working on, and how?**

Sustainability has indeed become a crucial focus in the food industry, and our business is actively working towards this goal. We prioritise sourcing ingredients from local suppliers and organic farms, which not only supports the community but also reduces our carbon footprint. Additionally, we have implemented eco-friendly packaging solutions that minimise waste and promote recycling. Our commitment extends to reducing energy consumption in our operations and encouraging sustainable practices among our team members. By integrating these sustainable practices, we aim to contribute positively to the environment while delivering high-quality products to our customers.

**What baking trends do you see on the horizon, and how do you plan to incorporate them into your offerings?**

As we move into 2025, several baking trends are emerging on the horizon. Plant-based and gluten-free options are gaining popularity, prompting a shift towards inclusive recipes that cater to a wider audience. Additionally, unique flavour pairings, such as savoury herbs in sweet baked goods and globally inspired flavours, are expected to rise in prominence. To incorporate these trends into our offerings, we plan to expand our menu with more plant-based cupcakes and gluten-free alternatives while experimenting with innovative flavour combinations that reflect diverse culinary influences. This approach will not only keep our offerings fresh and exciting but also ensure that we meet the evolving preferences of our customers.



# Personal and Future Vision

**What has been your personal favourite creation so far, and why?**

The one that stands out is the wedding cake we made for the Middle Eastern royals. The size, design, and flavours really challenged us and pushed our creativity beyond our comfort zone.

**What advice would you give to aspiring bakers or entrepreneurs hoping to follow in your footsteps?**

For aspiring bakers or entrepreneurs, my foremost advice is to stay true to your passion and continuously hone your skills. Take the time to study various baking techniques and flavours; experimentation is key to developing your unique style. Establish a solid business plan that outlines your goals, target audience, and marketing strategies. Embrace feedback and be adaptable; understanding your customers' preferences can significantly influence your success. Additionally, prioritise quality over quantity, ensuring that each product reflects your commitment to excellence. Finally, network with others in the industry, share experiences, and learn from both successes and setbacks to foster a supportive community that can help you grow.

**Looking ahead, what are your goals for Cupcakes and Counting in the next few years? Any exciting new projects in the pipeline?**

Our goals for the business in the next few years focus on expanding our product line and enhancing our customer experience. We aim to introduce a range of seasonal flavours and limited-edition products that celebrate various holidays and local events. Another key objective is to strengthen our community engagement through workshops and baking classes that not only teach skills but also foster connections among baking enthusiasts. Additionally, we are excited to explore sustainable packaging options to reduce our environmental impact. These initiatives are designed to not only grow our brand but also to create lasting relationships with our customers.

For more of Jen's designs, follow:



# A touch of Africa

● In association with  
Prop Options



## ADEDOYIN ULE

ABOUT  
me

*hey* People call me Doyin. I own Dee-Vine Cakes and Pastries, a home-based business in Milton Keynes, UK.

I have been baking professionally for 11 years. I started as a self-taught cake maker but I've since grown my cake business through the years by sheer passion, dedication, determination and support from my family. In 2022, I won a Prestigious award through the former 'Dragons Den' business tycoon, Theo Paphitis's "small business Sunday".

Winning this award, gave me the moral boost I needed to upscale my business. In late 2022, I launched my brand of stencils and cake transportation cooler boxes under the name 'Be-Love'.

In 2024, it was relaunched under a new name 'LUMI' with full ownership and more products added. In addition to these, I am a cake business mentor and tutor. I champion black bakers inclusiveness in cake business matters and projects. I use my social media platforms and 'Cake Artist Unite' group, which I created in 2020, to build more engagement and motivation in the black cake artists community.

In 2024, I received an influential role model & Mentors award from Fate academy UK which I was super grateful for. I love life, family and cake.



## About the project

As a black African cake artist, Nigerian to be precise, I wanted to showcase a modern Nigerian fashion and culture with my cake piece. The cake design was inspired by a contemporary wedding fashion style and the accessories that usually complements these type of styles in a cultural setting.

In Nigeria, we have what we call "gele" a traditional headpiece worn to most weddings and major occasions. Also, we have traditional coral bead neckles which are mostly worn by the bride and groom or the celebrant.

On this cake, the side red ruffles represented the 'Gele' and together with it is the sugar paste coral bead necklace. The rest of the cake represented an elegant, modern fashion piece which is usually full of character, glitters and sparkles. I thoroughly enjoyed making this cake project and exploring arts and culture through sugar.

# What You NEED

NEW!

## INGREDIENTS

- Pasta Bouquet 1kg
- Pasta Cover: white 5kg
- Pasta Top: red and brown 500g
- Saracino edible gold glitter
- Powder colours: Gold, red and green
- Saracino Wafer paper 0.30
- Saracino Sugar Plus Isomalt
- Gel colours: holly green and leaf green
- Edible glue
- Cornflour and icing sugar
- Rejuvenator spirit or lemon extract
- Water
- Glycerin
- Clear alcohol

## EQUIPMENT

- Prop Option cake compass
- Prop Option dark oak stand
- Cake dummies: 6", 8" & 10"
- Turntable
- Rolling pin or Pasta sheeter machine
- Cutting mat
- Sharp blade
- 20, 22 and 24 gauge green florist wire
- Green florist tape
- Silicone mat
- 4 set rose petal cutters
- 16 rose foam buds (35mm, 25mm, 20mm)
- Metal ball tool
- Flower foam pad
- Wire cutter
- Wire rack
- Spoons
- Styrofoam dummy for drying flowers
- Pizza cutter
- Confetti flower punch
- Hob or microwave
- Pot or heatproof bowl
- Metal tool for isomalt crystal
- Paint brushes
- Paint bowl
- Toothpicks or dowels
- Gloves
- Needle
- Red sewing thread



tutorial  
STAR PRODUCT







**STEP 1** Start by making the wafer paper flowers. Prepare all the tools you will need. I used Saracino wafer paper, green colour powder in two shades, craft confetti paper punch, 2-3 different brush sizes and a cutting mat.



**STEP 2** Pour the two shades of green powder on the wafer paper and use a wide thick head brush to brush the powder over the entire surface. Do this with gloves on, otherwise the powder will stain your fingers. Repeat the coat multiple times until desired shade is achieved. Tip; With gloves on, use both palms to rub the colour powder on the wafer paper. This will avoid the powder dust blowing everywhere.



**STEP 3** This will give you matte suede effect wafer paper sheets. Using this method takes about 20-30min to achieve. I used a total of 7 sheets to cover the 10" bottom tier.



**STEP 4** Alternatively, paint the colour on the wafer paper. For this, you will need water or clear alcohol, glycerin, a paint brush and a saucer or stain-proof container.



**STEP 5** Mix about 1 tsp of the colour powder with 2 tsp of water or alcohol and 1 tsp of glycerin. Mix all together until smooth. It's safer to build the depth of the colour gradually until you achieve your desired colour depth.



**STEP 6** Use a brush to paint on the wafer paper. Best to paint on the coarse side of the wafer paper than the smooth side. Apply the paint all over the sheet. You can apply up to two coats to get a deeper colour. Avoid getting the sheet too saturated with paint as the paper could start to melt. If this happens at the first coating, you may need to add a little bit more glycerin to the paint mixture.



**STEP 7** Leave the wafer paper sheets to dry overnight or put it in a low heat fan-assisted oven at 30°C for about 20 mins. This will dry sheets enough for you to use the confetti punch easily. The advantages of this method are; It may be an easier alternative to the first method; The texture of the wafer paper is matte and dry, plus the colour will not transfer or stain as much.



**STEP 8** The wafer paper will become a little bit softer and more flexible after it's been out of oven for a while, so it's important to start punching the petals as soon as it is removed from the oven or make the painting a day or days ahead. Cut the sheets into smaller squares or rectangles to make it easier to punch.



**STEP 9** Set the petals aside once you finished punching the wafer paper sheets. Again, I used 7 sheets in total to cover the 10" cake.



**STEP 10** Making the roses. Set out all tools and ingredients. I used Saracino Pasta Bouquet coloured in holly green and leaf green.



**STEP 11** Dust some icing sugar on the work surface. Roll out the flower paste very thinly.



**STEP 12** Use size 20 gauge wire for the large foam buds, 22 for the medium buds and 24 for small buds. Bend the wire to a slight hook as shown.



**STEP 13** Insert the wire into the foam bud. Push it through, twist and gently pull it outward but not all the way out.



**STEP 14** The wire should hook the foam inside making it secure. Alternatively, use hot glue to secure the wire in. If you can't get a foam bud, you can mould some flower paste into a cone, dip the wire gauge into edible glue and insert it into the cone. Leave to dry for at least a day before applying the rose petals.



**STEP 15** Use the rose petal cutters to cut out the first two sizes at least (sizes 1 and 2). Some cutters don't have size numbers, use the smallest size or sizes you are comfortable starting with.



**STEP 16** Put the petals on the flower pad. Use the metal ball tool to frill the petal edges slightly including the middle. The petals should curl up, especially the smallest size. For the next sets of petals, frill just the edges, firmly moving the ball in an upward and downward motion. This will make the top to mid edges thinner. Roll both side edges of the petals backward a bit and pinch the pointy middle slightly. Place the petals on formers or spoons to dry and shape while working on other steps.



**STEP 17** Apply edible glue to the foam rose bud. Attach the first 3 smallest petals by interlocking each petals into the other. Tip: Apply edible glue lightly. If too wet, the petals will slide off easily and may take a while to dry.



**STEP 18** Close the end with edible glue. Place your thumb and index finger at the top of the bud slightly and simultaneously twist the wire gauge stem with the other hand. This will help to close the tip of the petals. The white foam bud should be invisible.



**STEP 19** Apply the next layer of petals (number 2) by slightly applying edible glue to the white foam and the base on the first layer. You will need up to 5 petals for this. The petals should have dried slightly and take the shape of the former.



**STEP 20** Pick the petals and apply them one after the other to the rose bud. Stick each petal onto the bud as shown. To add the next petal, apply it under the end of the previous petal.



**STEP 21** Keep going in that style until the last petal meets the first. Now repeat the same process for the 3rd petal layer.



**STEP 22** Now, you may need to turn the bud upside-down with the top facing down. The rose flower will become a little heavier, it's best to attach the petals from this position.



**STEP 23** Continue with the layers until the foam bud is fully covered. The bottom of the rose should look similar to the picture.



**STEP 24** Turn the flower over to make any adjustments. Repeat these steps to make the 14 - 16 roses. Note, you do not need to start from the smallest size of petal cutter. However, it's important the next cutter is bigger than the previous to help build beautiful realistic rose petal layers. It is best to hang each flower to dry upside down on a tall wire rack.



**STEP 25** Once the flowers are dried, stand them on a Styrofoam and keep in a cool dry place.



**STEP 26** Cover the cake or dummy using Saracino Pasta Cover. Using the panelling method, roll out the sugar paste to about 4mm thickness. Cut out a circle slightly bigger than the size of the top of the cake to cover. Apply cool boiled water, or piping gel to the top of the cake. Apply the sugar paste and use a cake smoother to smoothen the top. Use a new blade to trim the edges off.



**STEP 27** Measure around the cake with a measuring tape to get the circumference. Measure the cake height as well. Roll the paste to the sizes measured with extra inches on both width and height. Same thickness as the top. Roll the paste on a rolling pin or a cylinder. Pick it up and apply it to the side of the cake. Remember to moisten the dummy or cake before applying the paste. Roll the paste and trim out the excess using a ruler and blade.



**STEP 28** Using the same clean blade, trim the excess Pasta Cover paste from the top. Smooth the side and top. Use two cake smoothers to close up the top seam until it is less visible.



**STEP 29** Repeat the same process for the rest of the cakes using Pasta Cover. I used sizes 6", 8" & 10" (8" height) cake dummies.



**STEP 30** Paint all three tiers. I used Saracino gold powder pearl dust. Mix 1 tbs of gold powder pearl with 1 tbs rejuvenator spirit.



**STEP 31** Stir until smooth and loose in consistency. Use lemon extract as an alternative to rejuvenator spirit which is 95% alcohol. The paint will need more time to dry in this case.



**STEP 32** Use a wide-head brush to apply the paint. Dab the brush on the side of the bowl to remove excess paint. After first coat, allow to dry. Two to three coats will be needed to have good coverage. Tip: Instead of painting white paste, colour the paste ivory or gold. This will help to blend the gold more however, colour intensity may not be the same.



**STEP 33** The shine and colour brilliance is very beautiful.



**STEP 34** About 4 pots of Saracino gold powder pearl is needed to get a good coverage for the 3 tiers.



**STEP 35** For Isomalt crystal droplets. I used Saracino Sugar Plus Isomalt. Melt in a pot, on medium heat over a hob. It is important to melt it to a 'hard crack' temperature point (150°C). To know if the syrup is ready, look out for when the bubbles pops much slower than the start or use a thermometer. Add the colour and stir by holding the pot and swirl. Do not stir with spoon. Pour into heatproof bowl.



**STEP 36** I used a new syringe with the hope of being able to fill it and control the liquid flow. However, I soon realised that it wasn't the brightest of ideas as the heat melted the plastic. So use any pointed metal tool, dip it into the Isomalt syrup to pick the liquid.



**STEP 37** Drop the syrup on a silicone mat or parchment paper. While still hot, insert a 24 gauge florist wire. Make as many as 20 droplets. Let cool and harden. To achieve the heart shape, let the Isomalt droplet cool for 10 seconds before inserting the wire. Push it through to the end to achieve the pointed heart end. This is however not compulsory.



**STEP 38** Pick the droplets and set aside in a cool and dry place. If the droplets turn matte instead of glossy, it may mean that the Isomalt did not cook to the right temperature. This could also be the case if it starts to melt or that there is too much humidity in the room.



**STEP 39** Roll out 10 to 12 long brown strands of Pasta Top sugar paste using fingers and palms. Two cake smoothers can also be used to roll out the paste. Roll the ends thinner than the top and set aside.



**STEP 40** Brush the area to attach the brown stems with edible glue. Attach the stem one after the other with the thinner end on the bottom tier as shown.



**STEP 41** Continue the process until satisfied with the result.



**STEP 42** This is the final look. The stem should run from the middle tier to the bottom tier as shown. Attach other shorter stems to the middle tier at different angles.



**STEP 43** Using Saracino red Pasta Top paste, add Saracino red powder to the paste to get a deeper red colour sugar paste. Knead and combine the two until the powder is well incorporated.



**STEP 44** Use a rolling pin to roll out the sugar paste very thinly. Make a loose ruffle and bring the two ends together.



**STEP 45** It should look similar to the picture. The bigger the rolled sugar paste the bigger the ruffles. Adjust the ruffles and secure the ends with edible glue.



**STEP 46** Apply edible glue to the top tier where the ruffles will be placed. Attach the ruffles to the cake. Use toothpicks to secure the ruffles temporarily to avoid it sliding off the cake. Remove the toothpicks after about 30 minutes. Add more red sugar paste strips to the side piece to create a fuller ruffle piece.



**STEP 47** Add Saracino edible glitter to the stems.



**STEP 48** Apply edible glue to the stems. Use a soft brush to pick the glitter and apply to the stems. Do this until the whole stems are covered in glitter. Brush off any excess back into the glitter pot.



**STEP 49** One pot of edible glitter is enough to cover the whole stems.



**STEP 50** Cover some of the rose wires with brown paste to create a branch effect, as if the stems grew out of the cake as shown.



**STEP 51** Continue to apply the rest of the roses to form a bouquet like structure. In the same manner, insert the Isomalt crystal droplets.



**STEP 52** Continue to apply the rest of the roses to form a bouquet like structure. In the same manner, insert the isomalt crystal droplets.



**STEP 53** Next is to attach the wafer paper confetti flowers. Again, attach these using edible glue.



**STEP 54** Due to heavy gold paint coating, the flowers may not glue easily. Use a sharp object to scrape off the area the flowers will be attached before applying the glue and flower.



**STEP 55** The wafer paper flowers will start to fill up the spaces as shown. Continue until all the areas are covered.



**STEP 56** Roll out the same deep red Pasta Top paste. Roll it to about 10" long and 6mm thickness. Use a sharp blade or scalpel to cut out 10-12 15mm paste beads. Roll more paste a bit thicker than the first and cut out 4-8 sugar paste beads.



**STEP 57** Roll each paste piece into the palms with fingers until well rounded and uniform. Also roll 4 pieces of sugar paste into 5mm small balls.



**STEP 58** Arrange each piece in the shape of a necklace. Add as many pieces to achieve desired necklace length. This is about 6" in length.



**STEP 59** Insert the needle through the paste bead pieces. Start from the last bead to the first, in that order until all the beads are threaded. Tie the threads and cut off the excess.



**STEP 60** The necklace should look similar to the picture. This is just an idea. Nigerian ceremonial coral beads come in different shapes and colours, so don't be shy to explore other styles.



**STEP 61** Paint the balls with Saracino gold pearl as before.



**STEP 62** Attach it to the top of the cake. Use flower wire to pin it down.



**STEP 63** Here is the finished cake in its full beauty on the Prop Options oak stand.



As a cake maker, summer time in the UK is not so fun when you think about cake transportation. Transporting cakes in 20°C+ can be very challenging and because summer is a season that does not last long in the United Kingdom, bakers are not used to modifying their cake processes to accommodate the heat and humidity associated with this climate.

# COOLER BOX





Stories of cake collapsing whilst in transit I'm sure is a familiar story for most cake makers all around the world. I've had a few share of mine as well. Some cake makers are bold enough to share their cake wreck horrors on social media and if you've ever experienced this, it brings you some comfort that you are not alone.

While I agree that not all cake wreck stories are associated with hot weather, for example, some may be from lack of proper internal structure or even the wrong frosting.

For context, sugar and humidity just don't work well. Therefore it's advised that cakes are decorated and transported in cool conditions. Frosting like fondant will not set hard in hot and humid space or climate without some sort of modification, therefore prone to accidents while in transit. Also ganache and buttercream will soften or even melt at certain degree of heat.

Many of these challenges are what bakers have to navigate during hot season. Even if you reside in a country that is mostly hot all year round, you will still have to modify your cakes for transportation and may not be able to offer varieties of cake frostings or fillings.

The cake cooler transportation box was invented for these very reasons. It's a distinctive solution for transporting multiple cakes and pastries in a cool container. I wanted something big and wide enough to fit most standard car boots. Also, in extreme heat, something that offers extra cooling ability.

The cake cooler box has an inner height of 16" and 26" in width, spacious enough for two tier cakes side by side or two single tiers. Though the cooler was invented with the hot climate in mind, it can be used through all seasons. Transporting your cakes in the cooler keeps it secure and safe from stuffs dropping or sliding into it during transit.

This is one cake tool I can't do without even if I do say so. I have had lots of reviews from other bakers and it a popular purchase from customers from the United States.

The cooler box is sold flat. It's very easy to set up and dismantle.

## OTHER INFORMATION AND RECOMMENDATIONS

Place the cooler box in the car boot first before loading it with cakes (Lifting the cooler bag with cakes inside is not recommend)

- Cakes can be placed inside the cooler with or without cake boxes.
- The base is wide enough for a 14" and 10" cake boxes/board or other size varieties up to 26"
- The bag is made with wipeable materials for easy maintenance.
- Inner side pockets for frozen ice packs.
- Best to use flat reusable frozen ice packs for the side pockets (not included).
- Outside pocket to carry cakey tools.
- Padded handle to lift the cooler (without cakes)
- Foldable for easy flat storage. Sizes and Dimensions
- Inside measures: L 25" x H 16" x W 14" ( L 63.5cm x H 40.6cm x W 35.5cm)
- Outside measures: L 26.5" x H 18" x W 15.5" (L 68cm x H 46cm x W 40cm)
- Inside pocket size: 7" x 7" x 1.2" (19cm x 19cm x3cm)

**SPECIAL DISCOUNT**

**15% OFF**

**SHOP NOW**

The cake cooler box is very versatile for variety of needs.

Take advantage of the exclusive Saracino readers offer for a bargain.

Get 15% off all products.

# Springtime Pastel

In association with  
Prop Options



## KELLY NATTRASS

ABOUT  
me

*hey* I'm Kelly and I run Wren Cake Design, based in the beautiful Lake District in the north of England.

I create luxury wedding cakes inspired by the nature around me.

After studying fine art and then detouring with a career in IT, I turned to cake decorating as a hobby, which then became an obsession!

I've now been designing cakes full time for almost a decade, specialising in sugar flowers and modern cake design techniques.

I've been lucky enough to see my cakes featured in some of the most prestigious wedding magazines and blogs, and was recently awarded one of the top international wedding cake designers by Lovely.



### *About the project – Springtime Pastel*

Inspired by the fresh and vibrant colours of a country garden, this wedding cake brings the beauty of spring to life with a modern twist. The design features soft pastel hues, elegant textures, and delicate sugar flowers, perfect for a wedding that embodies romance and nature.

The cake is made up of several tiers, each with its own unique texture and finish, including hand-painted details that add depth and sophistication. The smooth, painted tiers are complemented by a stunning fluted separator from Prop Options, creating an elegant yet contemporary touch to this classic design.

Though the overall design is simple, the result is nothing short of breathtaking. The focus is on using simple techniques and understated sugar flowers that still manage to create a striking impact. Whether it's the soft, layered texture of the tiers or the subtle elegance of the pastel colour palette, every detail comes together beautifully to make this cake truly special.

This cake is ideal for a spring or summer wedding, offering a balance of nature-inspired charm and modern elegance, ensuring a wow-factor that will leave a lasting impression.

# What You NEED

## INGREDIENTS

- Saracino fondant Pasta Cover
- Saracino Pasta Bouquet
- Cakes or dummies
- Saracino gel colours: rose beige, peach, brown, ivory, blue and purple
- Saracino metallic gold power
- Dust colours: brown, various shades of green
- Saracino Royal Icing
- Saracino Wafer paper
- Clear Alcohol
- Piping gel
- Edible glue - cake gel
- Cornflour for dusting

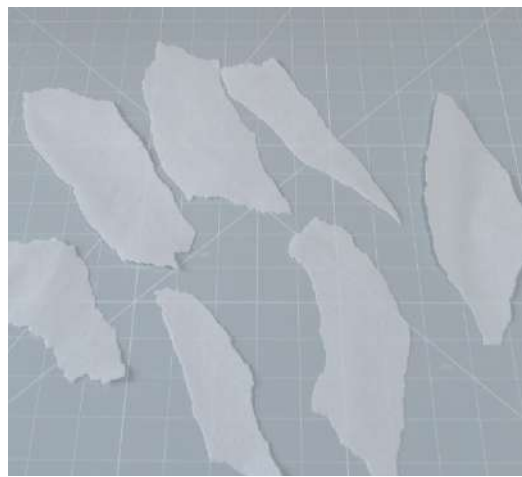
## EQUIPMENT

- Prop Options 8" by 6" white fluted separator
- Cake smoothers
- Rolling pins – large for sugar paste and small for sugar flowers
- Food safe sponges for painting
- Ball tool
- Dresden tool
- Small paintbrush
- Foam pad for thinning sugar flowers
- Dimple foam mat for drying leaves
- Apple tray or similar with a cupped shape for drying petals
- Sweet pea cutter and veiner
- Small and medium sized rose petal cutter and veiner
- Hydrangea or blossom cutter and veiner
- Green florist tape
- 22 and 24 gauge white flower wire
- 26 gauge green flower wire
- Dowels if using real cake





**STEP 1** Prepare your real cakes or dummies by covering using white Pasta Cover. I used 4" and 6" rounds with an 8" Prop Options separator, and a shallow 7" dummy underneath.



**STEP 2** Tear a sheet of wafer paper into random strips and spritz lightly using a spray bottle with water until slightly damp.



**STEP 3** Using your fingers or a small brush, apply onto the iced tiers using a bit of piping gel (unlike edible glue piping gel will stop the wafer paper melting completely, it will also hold it in place once the wafer paper dries out). Leave to dry for a few hours.



**STEP 4** Create an edible paint using a very small amount of gel colour (I used rose beige and peach) mixed with a clear alcohol. Paint onto the cake by dabbing with a water colour sponge, concentrating on the edges of the tiers. You may need to add more alcohol to your paint as it evaporates.



**STEP 5** Mix a small amount of metallic gold powder with dipping solution or clear alcohol and using a sponge dab onto the top edges of the top tiers and the bottom edge of the bottom tier. Stack the cake together using royal icing and leave to set.



**STEP 6** The flowers – first the butterfly ranunculus. To make the center colour a small amount of Pasta Bouquet with brown gel colour and make a large pea sized ball. Glue onto a hooked 22-gauge wire, tapering and smoothing the bottom of the ball onto the wire. Using the sharp end of a cocktail stick create texture onto the ball.



**STEP 7** Leave the centre to dry overnight. To add the stamens, take a small bunch of double ended white stamens (depending on how full you want it to look), fold in half and use a wire to secure.



**STEP 8** Tape the wired stamens to the center whilst moving the stamen into position. Once dry, dust the stamens and center with brown dust.



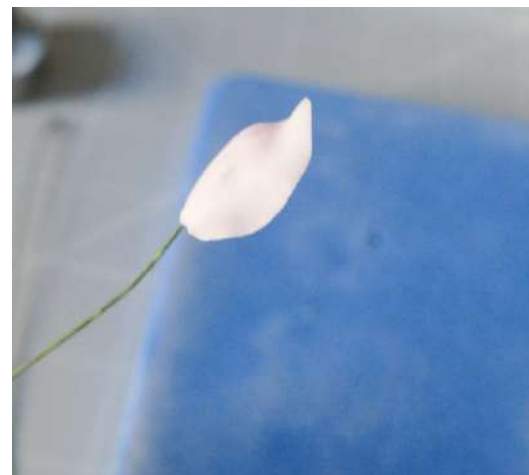
**STEP 9** For the ranunculus petals, colour a small amount of Pasta Bouquet, I used pink mixed with brown for some flowers, and ivory for others. Roll out thinly. Using a rose petal cutter set, cut out 3 small petals and 5 large petals per flower.



**STEP 10** Wire and then thin the edges with a balling tool. Vein if you wish then use a Dresden tool to create movement and creases. Leave to dry for a couple of hours in an apple tray or similar.



**STEP 11** To assemble, tape the 3 smaller petals around the centre, followed by the 5 larger ones. Tape the stem.



**STEP 12** For the sweet peas. Take 3 small amounts of Pasta Bouquet and colour with 3 different pastel colours, I used blue, purple and then a mix of both. To create the center of the sweet pea, take a small amount of paste (I use the same as the inner petal, and create a small flat semi-circle shape. Glue onto to a hooked 24-gauge wire and smooth onto it. Using a ball tool thin out and ruffle half of the semi-circle. Leave to dry overnight.



**STEP 13** Roll out your Pasta Bouquet thinly and cut out the inner petal, thin the edges then vein.



**STEP 14** Attach onto the center from the back, leaving the ruffled part showing slightly if you wish.



**STEP 15** Repeat for the outer petal. I like to leave my outer petal more open or bent over slightly.



**STEP 16** Once the sweet pea is dry tape the stem. Use a few small pieces of florist tape to create the calyx. Colour if you wish with edible dusts. You can then wire together 2-3 clusters of sweet peas.



**STEP 17** The blossoms – colour your Pasta Bouquet ivory. Cut a 28-gauge wire into thirds and hook the end.



**STEP 18** Using a foam pad with various sized holes, dust with cornflour and push a small ball of paste into one of the smaller holes, then use the end of a rolling pin to smooth out and stretch the flower paste on top.



**STEP 19** Remove from the foam pad and cut around the “stem” that has been left. Return it to a larger hole in the foam pad (so it doesn’t get stuck!) and thin out the petals.



**STEP 20** Vein the blossom and attach with edible glue to a 24-gauge wire. Smooth the stem onto the wire blend it. Leave to dry.



**STEP 21** Once dry, dust the bottom of the flower with green dust, and dust in the centre. Tape 3-4 blossoms onto a 22-gauge wire.



**STEP 22** Making the leaves – colour your sugar paste with green and a touch of brown gel. Roll out thinly and cut of various sized leaves, and wire onto 26-gauge wire then thin the edges and vein. Leave to dry on a dimple foam mat to add movement.



**STEP 23** Once dry dust with shades of green. Tape 3-4 leaves onto a piece of 22-gauge wire.



**STEP 24** Make your arrangements. Wire together various combination, I like to add multiple flowers and leaves onto one arrangement, to make as few holes and as little damage as possible to the cake! If you are using a real cake, don’t forget to use posy picks!



**STEP 25** Butterfly ranunculus are one of the quickest and easiest wired flowers to make, my version isn’t botanically correct, but with only 8 petals it makes a great impact for a little effort!



**STEP 26** Place the cake on Prop Options white fluted separator.



**STEP 27** Finished simple elegance.

LUXURY, UNIQUE,  
ESPECIALLY FOR YOU.



SCAN TO BE  
INSPIRED



The Cake Queen Lincoln



PREMIUM.  
RELIABLE.  
DEPENDABLE.

The Kitted Cake Company



5 STAR AS STANDARD

RT Cakes

## FIND YOUR PERFECT MATCH



Fabulous  
Floating Tiers



Magnificent Metallic  
Stands & Separators



Awe-inspiring Display  
Stands



Luxury and Premium  
Cake Stands

[For more information or to purchase yours today, visit propoptions.co.uk!](http://propoptions.co.uk)



# Want to be featured in the magazine?

Make sure to tag @Saracinodolci on social media and remember to mention which Saracino product you used in your post, so we can include the details when showcasing your creation in the magazine.



by [chiacakes\\_usa](#)  
using Saracino Pasta Model



by [clairedoescake](#) using Saracino NEW fondant - Pasta Cover



by [kellyscakes](#) using Saracino Wafer Paper 0.30



by [elifs\\_patisserie](#) using Saracino NEW fondant - Pasta Cover



by [mybeespokebakehouse](#) using Saracino Pasta Model and Wafer Paper



by [sweetnes\\_tortendesign](#) using Pasta Top and Wafer Paper



by [sugaredbysahana](#) Saracino Cake Paper

# Crafting the Perfect Wedding Cake

## A Guide to Building Your Cake Business and Gaining Customers

When it comes to wedding cakes, there's no greater reward than creating something that symbolizes the joy, love, and memories of a couple's special day. But let's be real—making wedding cakes isn't just about mixing flour and butter; it's about mastering the art of cake design, building a loyal customer base, and learning how to stand out in a competitive market.

Whether you're an aspiring cake artist or someone with a growing business looking to level up, this guide will offer you actionable tips, advertising strategies, and advice on how to grow your wedding cake business, attract customers, and create cakes that will have couples coming back for more.

### Perfecting Your Craft: Quality is Key

Before diving into advertising and gaining customers, you first need to perfect your craft. The wedding cake business is built on reputation, and that reputation starts with your cakes.

### Tips for Crafting the Perfect Wedding Cake:

- **Understand Your Medium:** Wedding cakes aren't just desserts—they're edible art. Learn how to work with various mediums like Pasta Cover, flower paste, buttercream or even edible flowers. Each element brings something special to the cake's design.
- **Mastering Techniques:** Mastering advanced techniques will set you apart from competitors. A smooth finish, precision in decorations, and a perfectly baked cake are essential.
- **Consistency is Everything:** Make sure every cake is a perfect replica of what you promise. Brides expect perfection, and every detail counts—from the fondant to the sugar flowers to the overall presentation.



created by [sweetnes\\_tortendesign](#)



created by [sarasweetlab](#)



created by [mybeespokebakery](#)



created by [mericakes](#)



created by [onepartlovebakery](#)

## Know Your Market: Who's Your Ideal Customer?

Before you can start attracting customers, it's essential to understand who your ideal customers are. Are you catering to couples who love bold, modern designs, or do you specialise in classic, vintage-style cakes? Knowing who you are selling to allows you to tailor your designs and marketing to meet their needs.

### How to Identify Your Ideal Customer:

- **Focus on Niche Markets:** Identify a niche that fits your strengths. Are you known for creating rustic, nature-inspired cakes with flowers and greenery, or do you specialise in elegant, multi-tiered fondant designs with intricate detailing? Focus on one or two niches, and become known for that style.
- **Consider Demographics:** Think about your target audience's age, budget, and preferences. A modern couple may prefer sleek, geometric cake designs, while a traditional couple may lean towards floral, classic styles. Knowing your audience helps you create offerings that resonate with them.

By understanding who your ideal customer is, you can direct your marketing efforts more effectively and design cakes that speak to their desires.

## Building a Strong Online Presence

In the world of wedding cakes, visibility is key. Couples often find their wedding cake artist by browsing online, looking through social media, or visiting websites. Building an online presence is essential to gaining new customers.

### Tips for Building Your Online Presence:

- **Create a Stunning Website:** Your website should showcase your best work and provide easy ways for potential customers to reach you. Include galleries of previous wedding cakes, client testimonials, a FAQ section, and an easy-to-find contact page.
- **Showcase Your Work on Social Media:** Platforms like Instagram and Pinterest are perfect for cake artists to show off their work. Post beautiful photos of your cakes, behind-the-scenes shots, and videos that showcase your creative process. People love seeing how cakes are made!
- **Invest in Quality Photography:** Invest in professional photography to capture your cakes in the best light. Beautiful images will help potential clients see the high-quality work you offer. A well-lit, clean photo will go a long way toward impressing potential clients.

## Building a Strong Online Presence

Weddings are incredibly personal, and couples tend to recommend vendors to friends and family. Word-of-mouth advertising is one of the most powerful tools at your disposal.

### How to Get Referrals and Grow Through Word-of-Mouth:

- **Deliver More Than Expected:** The best way to earn referrals is to deliver exceptional service. Be communicative, professional, and kind to your clients. Always go the extra mile to make the cake extra special.
- **Ask for Reviews:** Don't be afraid to ask happy customers for reviews. These reviews can be shared on your website and social media platforms. Positive testimonials, especially from brides and grooms, are powerful trust signals.
- **Create a Referral Program:** Consider offering incentives for customers who refer others to your business. It could be a small discount on their next cake or a free cake topper. Make it easy for people to share your name by offering small tokens of appreciation.

## Get Involved in Wedding Fairs and Collaborations

Wedding fairs and events are excellent ways to showcase your talent and meet potential customers. You can also partner with wedding planners, florists, photographers, and other wedding vendors to gain exposure.

### How to Get Involved in Wedding Events:

- **Attend Wedding Fairs:** Wedding fairs allow you to interact with brides directly, showcase your cakes, and hand out business cards. Prepare a few mini cakes or cake samples to let potential clients taste your creations.
- **Collaborate with Wedding Vendors:** Network with other wedding vendors, such as florists, photographers, and event planners. Cross-promoting with other vendors can expand your reach and expose you to a larger customer base.
- **Styled Shoots:** Participate in styled wedding shoots with other vendors to showcase your cakes. These shoots create beautiful imagery that can be used for your portfolio, social media, and marketing materials.



## Advertising Strategies: How to Get Noticed

While organic growth through referrals and word-of-mouth is fantastic, a solid advertising strategy can help you expand your reach quickly and effectively.

### Advertising Tips for Wedding Cake Businesses:

- **Wedding Websites:** Many couples use wedding-specific websites like The Knot or WeddingWire to find vendors. Create a profile, show off your cakes, and actively ask for reviews from past customers.
- **Email Marketing:** Build an email list of potential customers and past clients. Send out newsletters featuring special promotions, behind-the-scenes content, or new cake designs to keep your audience engaged.

## Customer Service: Treat Every Client Like Royalty

The wedding cake business isn't just about creating delicious cakes; it's about creating positive, memorable experiences for your customers. The way you treat your clients will impact their overall perception of your brand.

### Customer Service Tips:

- **Be Responsive:** Wedding planning can be stressful, so be responsive to emails, calls, and messages. Make sure you're easy to get in touch with and always communicate clearly.
- **Offer Tastings:** Provide cake tastings to help couples choose the perfect flavor for their wedding cake. A tasting isn't just about the cake; it's about building a relationship with your clients and making them feel confident in their decision.
- **Offer Customisation:** Couples love feeling like their wedding cake is unique to them. Offer custom designs based on their themes, colours, or personal interests. Bespoke cakes will help you stand out from the crowd.

## Staying Inspired and Creative

The wedding cake industry is always evolving, and staying inspired and creative is key to keeping your business fresh and exciting.

### How to Stay Creative and Inspired:

- **Keep Learning:** Attend workshops, watch tutorials, and stay updated with the latest cake design trends. Expanding your knowledge and skills will keep your designs fresh and exciting.
- **Follow Cake Artists:** Follow other cake artists on social media for inspiration. Don't be afraid to learn from others, but always add your personal touch.
- **Embrace Trends (but Stay True to Your Style):** Trends come and go, but staying true to your style will set you apart. If there's a trending wedding cake design you love, try incorporating it into your own style.

## Final Thoughts: Build, Create, and Grow Your Wedding Cake Business

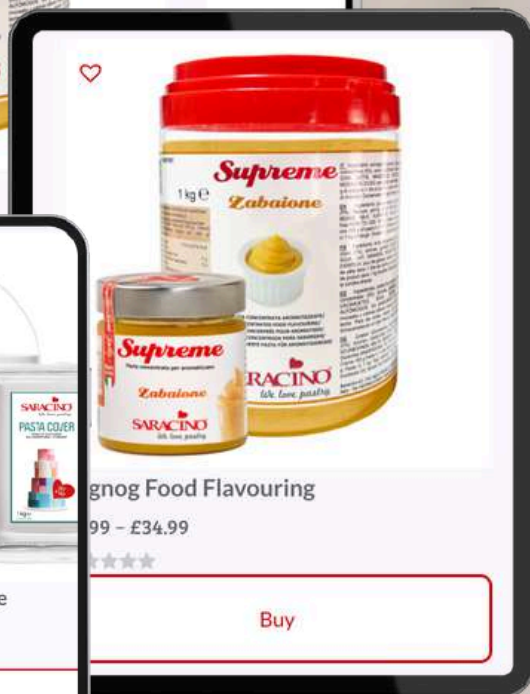
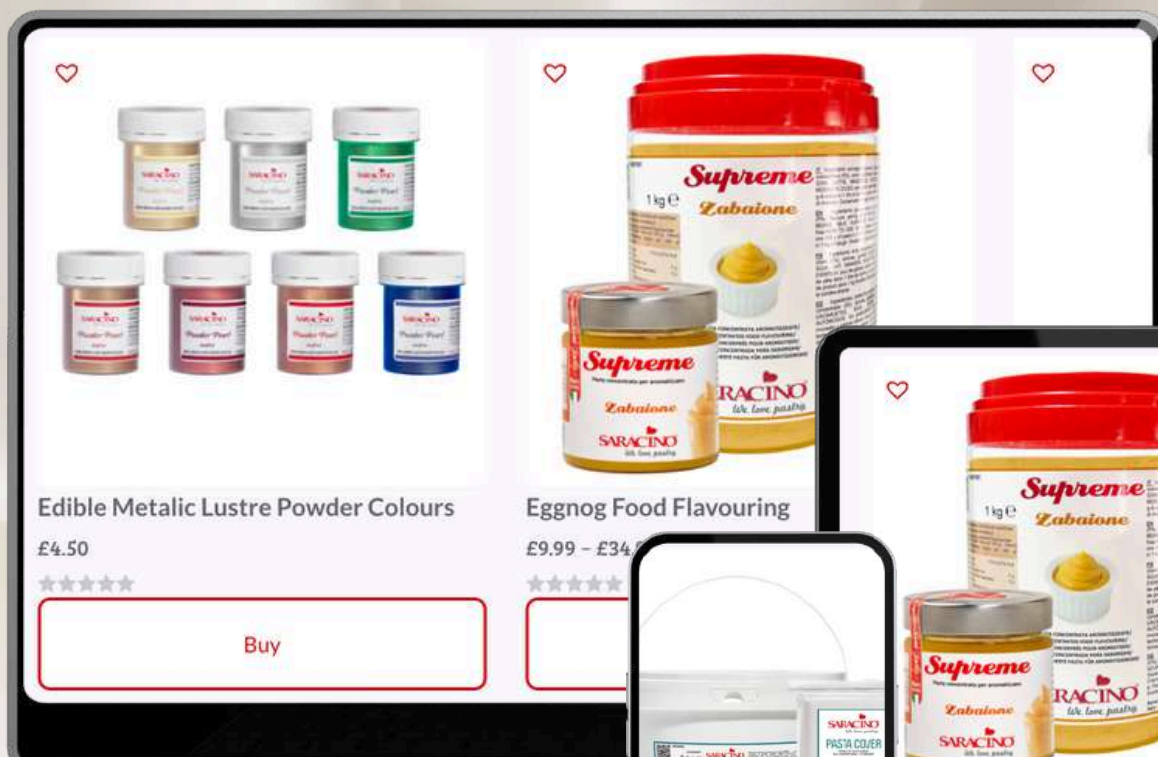
Building a wedding cake business takes time, dedication, and passion, but with the right strategies in place, you can grow your brand, attract loyal customers, and create stunning cakes that couples will cherish forever.

By focusing on perfecting your craft, understanding your customers, creating a strong online presence, and delivering exceptional service, you'll position yourself as a go-to cake artist for couples looking for the perfect wedding cake. Remember, it's all about creating a memorable experience and building a brand that people trust.

**So, get started today—your next perfect wedding cake and happy customer are waiting!**



# OUR ONLINE STORE FOR UK CUSTOMERS IS NOW OPEN

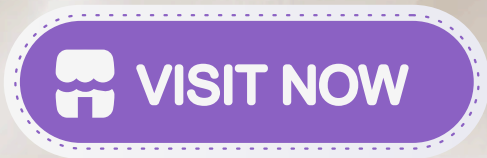


# 10%

enjoy 10% off your first order

**USE PROMO CODE:**

**SARACINO2025**



# Rustic Icelandic Poppy

 In association with  
Prop Options



# CARINA LOADER

ABOUT  
me

*hey*

I'm Carina, I live in Kent with my husband and 3 children. I'm a self-taught baker and wedding cake designer. I started Cakes by Carina as a novelty cake maker back in October of 2015.

After having made my first decorated cake for my two daughters' joint birthday party, with the help of a family aunt, who showed me how to ice a cake with fondant, it was since then, I fell in love with cake decorating and I haven't looked back!

I have a background in sewing and arts and crafts, and I've always been creative. I now specialise in modern wedding cake designs and love incorporating textures and sugar flowers into my creations and take a lot of inspiration from architecture and nature.

I've been lucky enough to win awards in several competitions such as Cake International, The Cake Professionals, and have qualified as a top 3 finalist in The Baking Industry Awards in 2020 and a Top 10 Finalist in the UK Wedding Awards. Most recently I achieved The Highly Commended award for Wedding Cake Designer of the Year in the Kent Wedding Awards.

I love to teach and help others achieve their goals in cake decorating and so, in 2023 I created the Cakes by Carina Cake School to help others to achieve a variety of skills and techniques through providing tutorials and teaching online courses and in-person cake classes.



CAKES BY CARINA  
BESPOKE CAKE DESIGN

## About the project

In this tutorial, I'll guide you through creating a beautiful Modern Wedding Cake, using a variety of Saracino products to achieve a stunning design. We'll begin by applying rustic textures to the cake tiers, using Saracino's fondant Pasta Cover to create an elegant yet earthy effect. Then, I'll demonstrate how to marble the cake with Saracino's coloured pastes, achieving smooth, sophisticated swirls that add depth and beauty.

The highlight of the design is the Icelandic Poppy Sugar Florals, which I'll show you how to craft using Saracino's gum paste. These delicate, lifelike flowers add a refined touch to the cake, complementing the rustic elements perfectly.

To finish, I'll show you how to use Prop Options Clear Acrylic Spacers between the tiers, elevating the design with a modern, elegant look while ensuring structural support.

By the end of this tutorial, you'll have the skills to create a stunning, contemporary wedding cake that blends rustic charm with modern elegance, using a variety of Saracino products to bring your vision to life.

# What You NEED

## INGREDIENTS

- 2-2.5kg Pasta Cover
- Saracino gel colour: brown, black, rose beige
- Saracino powder colour: brown and black
- Saracino Cake Gel
- Saracino Royal Icing
- Saracino Cake Paper
- Saracino Pasta Bouquet (Flower Paste)
- Cornflour for dusting

## EQUIPMENT

- 3 Dummy cakes or real cake (ganached) in sizes 10", 8" and 6" diameter
- Prop Options Clear Acrylic Disc Separators in size 6" and 8"
- Large and small rolling pins
- Cake smoothers
- Knife
- Paintbrushes (mixed sizes)
- Mixer or electric whisk
- Pallet knife or spatula
- Cake scraper
- Peony cutters and veinners
- Small 2cm wide rose cutter
- 22 gauge wires
- 28 gauge white wires
- Wire cutters
- Ball tool
- Brown Florist Tape

NEW!







**STEP 1** Start with your 10" and 8" base cake tiers and cover with Pasta Cover.



**STEP 2** To make the deep brown shade, first colour some paste with brown gel colour and mix through.



**STEP 3** Half way through mixing add some brown powder colour to deepen the brown tone.



**STEP 4** Then add a spot of black to dull down the shade so that it is not so bright in colour.



**STEP 5** Roll the paste out with the large rolling pin and cut thin strips with a knife to about 2cm in width.



**STEP 6** With a smaller rolling pin roll the edges of the strips thinner.

**TIP** *Adding a spot of black or dark brown to colours will give a more vintage and rustic shade if you don't want a stark bright colour the gels give on their own*



**STEP 7** Fold the strips in half to create layers



**STEP 8** Line the strips up one half way down from the next until you have a band approximately 5-7cm width.



**STEP 9** Brush some piping gel or royal icing onto your cake as a glue for the band to stick to.



**STEP 10** Attach your band in an irregular pattern (you can twist and turn it around the cake, be creative) the effect is to make it look like ripples or waves. Use your fingertips to manipulate into place. I tried to create a line starting from the top right and going down to the left side.



**STEP 11** Repeat this process until you are happy with the amount of layers you've applied. Keep a section of the right side of the cake free for the cake paper ruffle part of the design.



**STEP 12** Next take a couple of sheets of cake paper and tear the paper into strips and then smaller pieces. Scrunch the pieces up from the bottom to create a ruffle.



**STEP 13** Following the diagonal line you created with the paste, apply the ruffles to the cake as shown.



**STEP 14** Keep going around the cake until you are happy with the amount for this section of the cake.



**STEP 15** Your bottom tier is complete when all of the side has been covered.



**STEP 16** Make some royal icing by following the packet instructions for quantities.



**STEP 17** Mix in water to the royal icing powder. Mix on high for 10 mins.



**STEP 18** Put a small amount of the icing in a few separate bowls, keeping the majority of the mix white.

**TIP** *Half or quarter the recipe to save some for another day*



**STEP 19** Colour one small amount with the rose beige gel colour. Mix until evenly combined.



**STEP 20** Repeat with a small drop of black gel colour to make a grey.



**STEP 21** Paint random pieces of the icing around your 8" cake tier.



**STEP 22** Then use a scraper to smear it around the cake to create some interest and texture.



**STEP 23** With a pallet knife or spatula apply white royal icing over the top all around the cake in a larger quantity than the coloured icing.



**STEP 24** It should look something like this. (You can be as random as you like; you do not need to be neat as it adds to the rustic effect).



**STEP 25** Scrape your icing again with the scraper to smooth out keeping it quite rustic with your scrapes.



**STEP 26** For the top tier, roll Pasta Cover out and paint a small amount of black gel colour with a fine paint brush (be careful to keep the lines quite faint and not apply too much; we want to keep it subtle).



**STEP 27** Knead the paste together to create a marble effect.



**STEP 28** Roll out the paste and the subtle marbling effect should be revealed. Roll to about 2-3mm thickness for covering the top tier. Cut around the 6" tier to create the top piece.



**STEP 29** Apply to the top of cake with some water and cut away any excess around the edges.



**STEP 30** Tear the remaining paste into sections.



**STEP 31** Add the paste to the cake in these sections. This will create a rustic texture when applying to the cake. Smooth the sides with a smoother tool to the cake.



**STEP 32** Cut away any excess at the top for a nice sharp crisp finish!



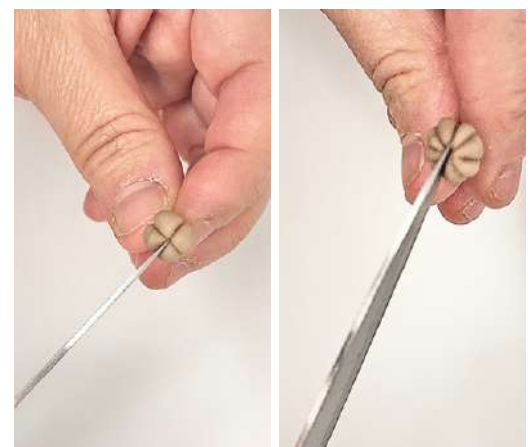
**STEP 33** (Optional) dust a light dusting of black powder colour to add extra shading into the cracks between the sections of paste.



**STEP 34** Next take some Saracino Pasta Bouquet and knead a small amount for the Icelandic poppies.



**STEP 35** First make the center by colouring a small piece brown and roll a pea-sized amount into a ball. Insert a 22 gauge wire and pinch to the wire at the bottom to secure.



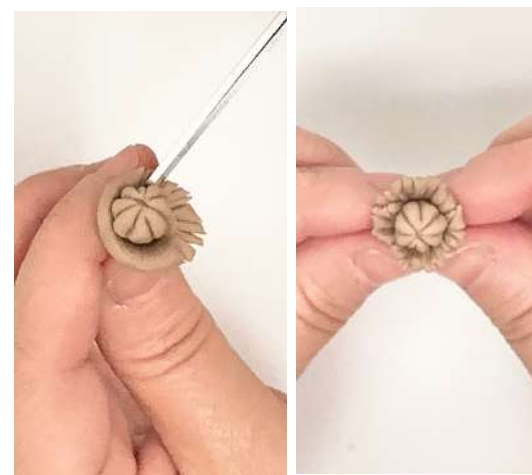
**STEP 36** Carefully, with a tip of a knife or craft knife score lines across the top into a criss cross as shown. Then score in between the cross section to add four more diagonal lines.



**STEP 37** You should now have sectioned it into eight.



**STEP 38** To make the stamen, roll another piece of the paste into a ball, flatten it and then thread it up the wire underneath to create a bulb-like shape.



**STEP 39** With some small scissors, snip the top lip of this piece all around the bud to create the illusion of stamen.



*The thinner you can get the snips the more realistic it will look*



**STEP 40** Make the petals. You will need a small and medium sized peony cutter and veiner. Roll Pasta Bouquet and use the small peony cutter to cut out six petals (dust some cornflour over the paste to prevent it from sticking).



**STEP 41** Take two of the petals and brush one with a damp brush to make it tacky. Attach a 28 gauge white wire in the centre then place the second petal on top and secure.



**STEP 42** Use a ball tool and on a foam pad thin out the petal at the edges.



**STEP 43** Place the petal into the veiner and press to create the veins in the petal. Ensure the petal is secured to the bottom of the wire. Curve the wire to shape and leave to dry. Make the other two petals in the same way.



**STEP 44** Take some brown florist tape and wrap three together.



*If you've not worked with this before, the tape has a glue that it released by stretching it. Gently hold the tape at the top of the wire with one hand and then slowly pull the tape to release the glue as you wrap and it will stick to the wire as you're wrapping*



**STEP 45** You now have your center petals.



**STEP 46** Using the medium sized peony cutter, cut eight petals (this will form four more petals in the larger size. Repeat steps 40 - 43 and make four medium sized petals. Wrap these around in the same way with the florist tape.

**STEP 47** Your Icelandic Poppy is now complete.

**STEP 48** To make the leaves, colour two balls of the Pasta Bouquet brown and mix with some white for a paler brown colour (it looks better when there is a contrast of shades to add a little bit of extra dimension and movement to the final result). You will also need a rose leaf veiner and a 2cm wide rose petal cutter.



**STEP 49** Repeat the process for the leaves as we did for the petals (pressing two together with a wire in between).

**STEP 50** Make around 10-15 of each colour or however many you want. Then vein to add realistic texture. Leave to dry. Then tape some of the 22 gauge wires with brown florist tape for branches.

**STEP 51** Dust the petal with some brown powder colour for some shading.



**STEP 52** Tape the leaves together in bunches of 2's and 3's.

**STEP 53** Then tape to the branch wires.

**STEP 54** Add one of your flowers to create a spray of foliage and florals (be creative and arrange the branches, leaves and flowers in a way that you feel is aesthetically pleasing and adds movement).



**STEP 55** To insert the spray into the cake cut a wooden BBQ skewer to some smaller length (using a wire cutter might help with this).



**STEP 56** Half a skewer is enough as this is long enough to insert and keep the spray stable.



**STEP 57** Tape the skewers to the wired stems of the spray.



**STEP 58** Arrange the sprays as you like.



**STEP 59** Add a spray to the top tier and arrange.



**STEP 60** Spread them out to be viewed at the front and arrange them to your desire.



**STEP 61** Stack your cake with the Prop Options acrylic separators in between the tiers (you can attach these with a small amount of royal icing to make them secure).



**STEP 62** Then tape to the branch wires.



**STEP 63** Your cake is complete!



### MAKE YOUR CAKE LEVITATE

Add a simple but stylish flair to any cake design.

Meraki Cake Studio

Take your cakes to new heights with these incredible ultra-polished, food-safe clear acrylic cake spacers. This versatile spacer lends itself perfectly to any cake design adding a simple but stylish flair! Complete your cake with levitating tiers or use it as a seamless, sturdy and reliable cake board! Available in square and round designs, as well as in 15mm and 30mm thicknesses, these are guaranteed to create the wow your cake deserves.

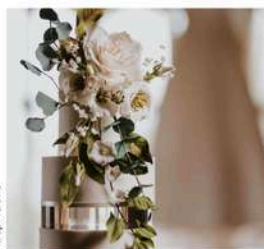
### EXPLORE THE COLLECTION



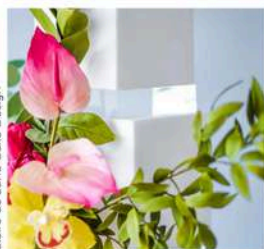
Emily's Mixing Bowl



KeepItCake



Claire de Lune Cake Design



Suzanne Espar

Round 15mm Acrylic Spacers

Square 15mm Acrylic Spacers

Round 30mm Acrylic Spacers

Square 30mm Acrylic Spacers

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk)

CREATIVITY INSPIRED BY INNOVATION





### TRADITIONAL CHARM

A traditional choice that brings charm and strength.

Laura's Kitchen Bakery

Sometimes it's the small details that make the biggest impact. That is certainly the case with our stunning collection of raised oak display stands, which add a delightful touch to help make your creations stand tall! Carefully selected materials and expert craftsmanship ensure an extremely strong and professionally made stand that will serve you for years to come. Their rustic charm makes them the perfect stand to showcase your wedding designs, big or small!

### EXPLORE THE COLLECTION



Dee-vine Cakes

Antique Gold Oak Platform



Cakes by Carina

Raised Oak Display Board



Cakes by Zoe Lincoln

Traditional Oak Tripod Stand



Kelly's Cakes

Raised Oak Hairpin Stand

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk)

CREATIVITY INSPIRED BY INNOVATION

# Fantasy Cake

In association with  
Prop Options



## TANJA CAMPEN-HOWARTH

ABOUT  
*me*

*hey*

I'm Tanja, cake artist and owner of Cake Harmony est 2021. Originally born and bred in Germany where I trained to become a confectioner.

After a few years travelling Europe and working in multiple award winning 5star hotels as a pâtissier, I settled down in Cornwall, UK. For many years I stepped away from cake making and was working as a teaching assistant, in my spare time I was creating little "mini me" clay cake toppers.

After Covid hit more and more cake enquiries came in and Cake Harmony was established.

My work has since been published globally in various magazines and of course in Saracino 'we love pastry'.

Living close above sea level meaning a high humidity environment, therefore I love incorporating Saracino wafer paper as it is flexible, very versatile and you can be as creative as you wish with a cost friendly medium.

I can proudly say that my first ever competition entry gained me a gold and bronze award at the Cake International 2024.



## *About the project*

The inspiration for this project came from my love in finding different compositions in fashion and art to transfer into a cake design. This piece is inspired by the work of paper artist 'Lisa Lloyd' @lisalloyd.net

In this tutorial you will learn how to work with a variety of Saracino products.

I will show you how to explore the mixing of colours and how to create a masterpiece with simple steps.

You can either use the same colour palette and stencil or make it unique and put your own touch to it.

I like you to use my work as a guidance into your own creativity.

# What You NEED

## INGREDIENTS

- Saracino Cake Paper 5 sheets
- Saracino Wafer Paper 0.30 & 0.60
- Saracino Pasta Cover
- Saracino white Pasta Model
- Gel colour: blue, black, violet, pink or light pink
- Powder colour: blue, black, purple, pink, white, gold pearl
- CMC
- Gold spray (optional)
- Clear alcohol
- 7" cake or dummy
- RKT

## EQUIPMENT

- Prop Options Square Metallic Cake Separator
- Cake smoother
- Rolling pin
- Silicone rolling mat
- Cutting mat
- Wave pattern stencil
- Brushes
- Tweezers
- Scissors
- Paper hole punch
- Craft knife
- Teaspoon
- Water brush
- Sponge
- Wooden skewers





**STEP 1** Get all your materials ready and start rolling your Pasta Cover big enough to cover a 7" cake or dummy.



**STEP 2** Using a cake smoother, smooth your cake nice and even. Make sure you start from the middle, then the sides and finish off on the corners so you that you won't get any air bubbles trapped.



**STEP 3** Lovely sharp corners achieved using Pasta Cover.



**STEP 4** For the edible glue, mix ¼ teaspoon of CMC with a bit of water. Stir and put to the side until powder is dissolved.



**STEP 5** Your glue should look like a clear paste not too liquid. If your mix is too liquid add a bit more CMC, if it's too firm add a tiny bit more water.



**STEP 6** To achieve a navy blue colour you will need to combine three colours.  
 - two parts blue  
 - one part black  
 - one part violet



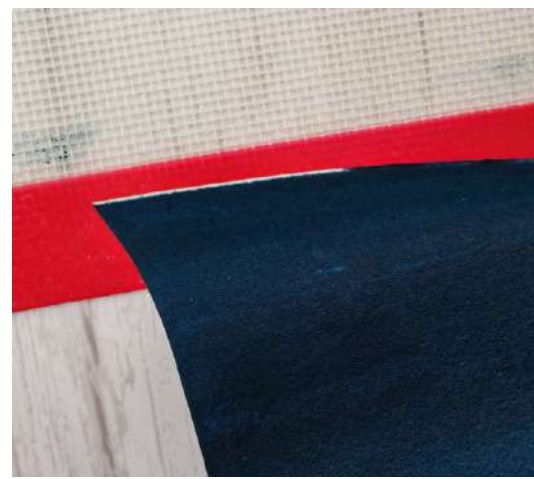
**STEP 7** Mix the colours with a cocktail stick.



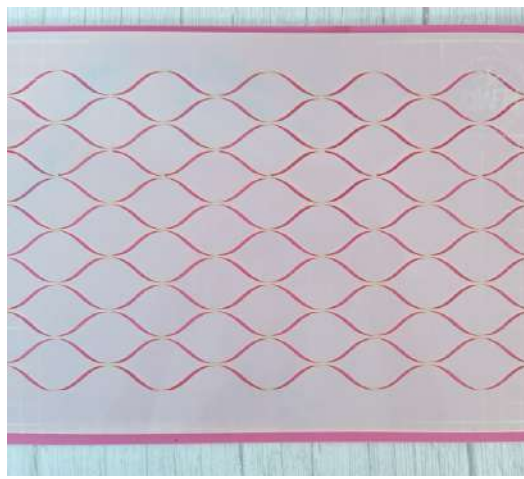
**STEP 8** Add some clear alcohol to your colour.



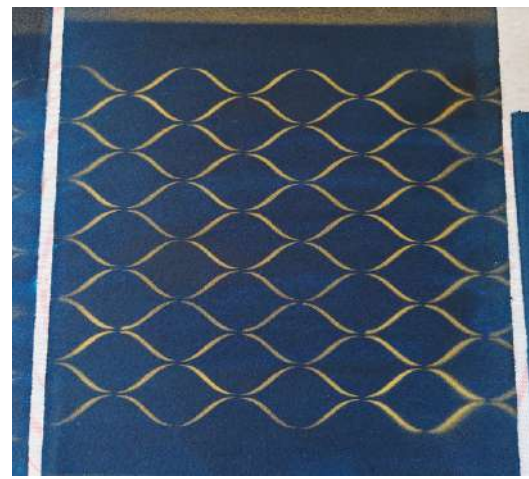
**STEP 9** Test your colour shade first on a piece of cake paper, then use your sponge and wash wipe five pages of cake paper. Keep the left over paint for later.



**STEP 10** Make sure you keep some colour for the edges after cutting.



**STEP 11** Get your wave stencil ready and place on your navy cake paper. Spray or paint the pattern with gold onto four cake papers.



**STEP 12** Cut each page to a 7" square.



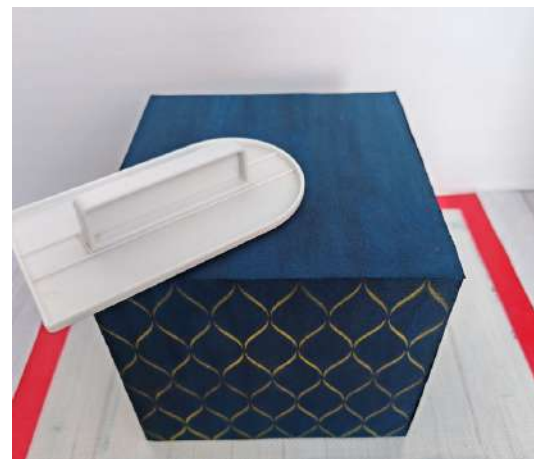
**STEP 13** Close up.



**STEP 14** Attach the cake paper using a thin layer of edible glue. You can also steam the cake to apply the Cake Paper. The cake can be ganached or covered with paste.



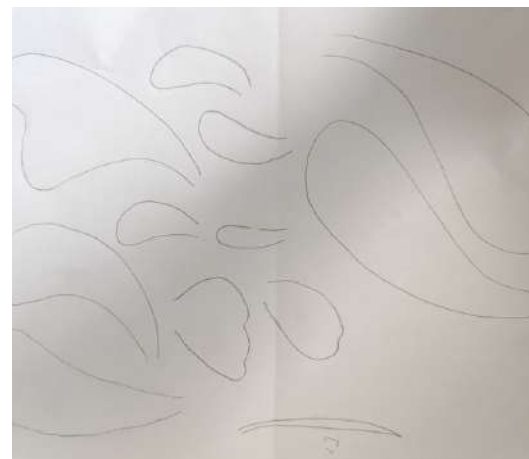
**STEP 15** Four pieces for the sides and plain navy for the top.



**STEP 16** Lastly go over with a cake smoother to make sure all surfaces are flat.



**STEP 17** The finished covered cake using Cake Paper.



**STEP 18** Prepare a template of fish fins either print from online or have a go yourself and draw some random unique pattern.



**STEP 19** Trace onto 0.30 & 0.60 wafer paper. Cut using scissors or a craft knife.



**STEP 20** Cut a pattern in some of them but leave some plain too.



**STEP 21** For the fish scales use a hole punch and 0.6 wafer paper.



**STEP 22** Mix powder colours to the desired shade test on a paper napkin or kitchen paper.  
Pink: pink and white powder  
Navy: 2 parts blue, 1 part black, 1 part purple



**STEP 23** Split the scales into two containers and add some of the coloured powder and gently mix.



**STEP 24** Brush half of your fish fins in pink with the powder and the other half using the alcohol paint mix as this will give the fins a deeper shade.



**STEP 25** Close up.



**STEP 26** Mix powder pearl gold with clear alcohol. Get two brushes ready.



**STEP 27** Paint one side with stripes and the other side with dots.



**STEP 28** Repeat but using navy blue paper for the other fish.



**STEP 29** Make some RKT and form onto a skewer into a fish body shape each weighing 50g.



**STEP 30** Mix the pale pink now (you can choose which shade you like best. Here are some examples). I used the light pink.



**STEP 31** To achieve the navy blue, first add some blue and black to your white Pasta Model. The paste will start to look teal in colour, then add a tiny bit of violet and see your blue transform into a gorgeous navy shade.



**STEP 32** Colour palette from each step.



**STEP 33** Cover your RKT with the Pasta Model.



**STEP 34** The covered fish bodies should look as shown.



**STEP 35** Start attaching the tail to your fish body using a water brush and scraps of wafer paper.



**STEP 36** Carry on attaching the fins.





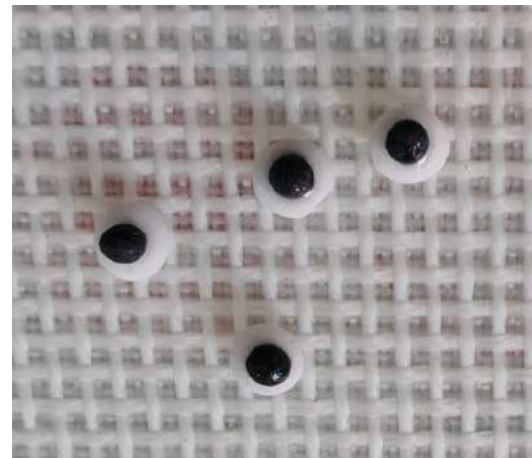
**STEP 37** Brush the fish's body with edible glue and place the scales using tweezers.



**STEP 38** Carry on placing the scales overlapping them slightly.



**STEP 39** place the side fins, and cut a piece of Pasta Model into to crescent shape for the mouth.



**STEP 40** Roll a small piece of white and black Pasta Model between your palms and glue together as eyes. Attach with some water.



**STEP 41** Your fish should be ready now. My pink one is shown close up.



**STEP 42** The gorgeous navy blue fish close up.



**STEP 43** Place your fish onto the cake diagonally, and enjoy your masterpiece. Have fun creating!



**STEP 44** For this spectacular effect place the cake on the beautiful Prop Options gold Metallic Cake Separator. The navy against the gold is spectacular.



**STEP 45** Your cake is ready to impress.



### HEAD OVER HEELS

Strong, sleek, and completely dependable.

Cake Design by Holly Miller

Meet the Stiletto, the must-have staple in your baking wardrobe. Pairing perfectly with any cake design, the Stiletto receives its name due to its sleek, stylish, and versatile nature. Crafted with precision using premium, food-grade stainless steel, the Stiletto has been designed with the perfect combination of strength and style. Its non-slip, neoprene base adds an extra layer of comfort and stability, allowing your show-stopping creations to take centre stage.

### EXPLORE THE COLLECTION



Bella & Bean

Round Stiletto Cake Pedestals



Calkey Lulus

Square Stiletto Cake Pedestals



Amee Ford

Black Stiletto Cake Pedestals



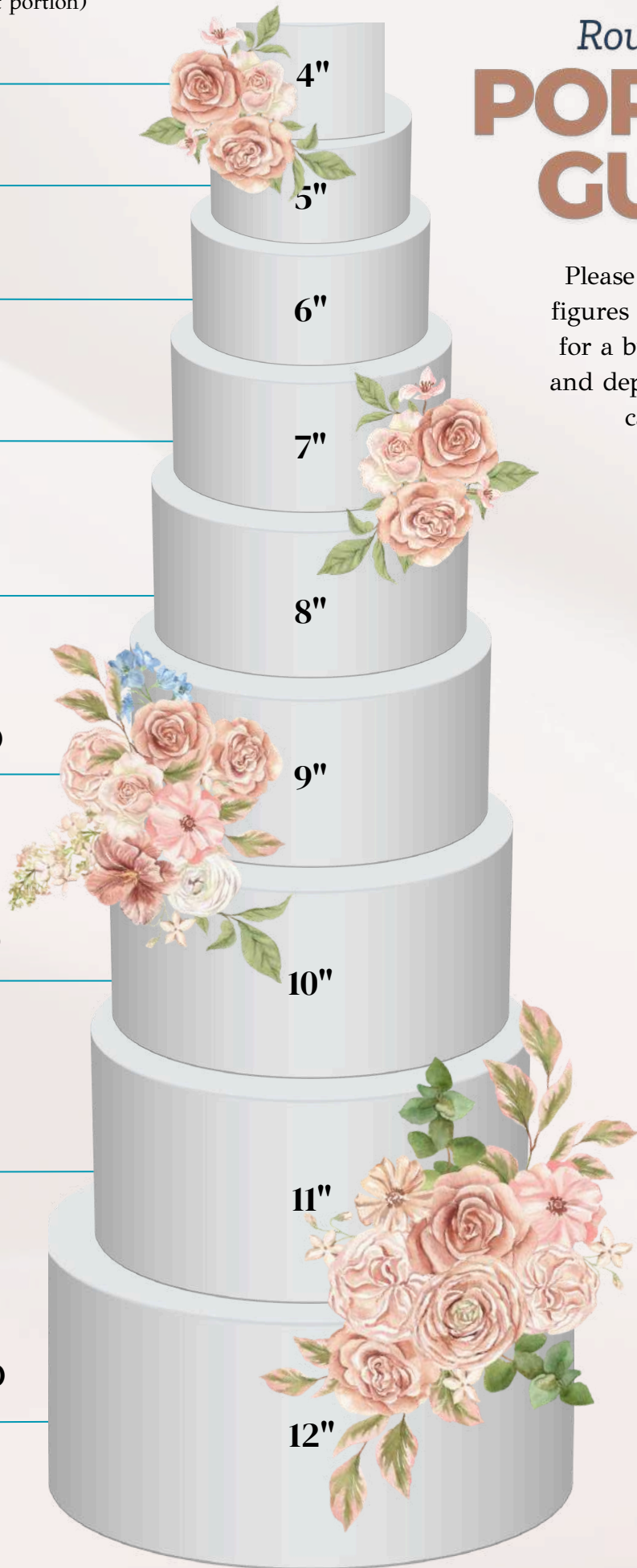
Perfect Cakes Co

Gold Stiletto Cake Pedestals

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk)

CREATIVITY INSPIRED BY INNOVATION

1x2" (finger portion)	2x2" (dessert portion)
8	4
14	7
20	10
28	14
38	18
52	30
60	35
75	48
98	60



# Round Cake PORTION GUIDE

Please note that these figures are a guide only for a buttercream cake and depend on how the cake is cut.

# PASTA COVER

## Sugar Paste for Perfect Cake Coverings

Discover the new PASTA COVER, the ideal solution for covering and decorating your cakes with ease, professionalism, and an incredible taste and fragrance. PASTA COVER is designed to deliver excellent performance and impeccable results.



### Perfect Consistency at Any Temperature:

Thanks to the use of hydrogenated palm kernel oil, PASTA COVER maintains the same consistency from 18°C to 38°C. You won't have to worry about temperature fluctuations; your sugar paste will always be ready to use.



### Ease of Use:

PASTA COVER does not require long manipulation. It is immediately soft and flexible, perfect for rolling out and shaping effortlessly. It doesn't dry out quickly, avoiding the elephant skin effect on your cake. It will always remain soft and perfect when cutting the cake.



### Pure White Colour and Vanilla Fragrance:

Our PASTA COVER stands out for its pure white colour and delicate vanilla aroma, ideal for creating elegant and refined-looking cakes.



### Stability and Strength:

It maintains its shape and does not tear during application, ensuring a smooth and even cover. It is flexible to perfectly adapt to your cakes and does not suffer from thermal variations.



### Economical and Convenient:

With the rising costs of cocoa butter, PASTA COVER represents an economical alternative without compromising on quality. It offers excellent value for money, making it the perfect choice for both professional and amateur pastry chefs.



### Tropical Climate Resistance:

PASTA COVER performs exceptionally well in high humidity and temperature conditions, maintaining its integrity without ingredient leakage issues. Ideal for hot and humid environments, it guarantees perfect results anywhere.



by Cake is love by Jenny

# WHAT ARE THE DIFFERENCES?

What are the differences between the two Saracino sugar pastes - NEW Pasta Cover and Pasta Top ?

## PASTA COVER



- Gluten FREE
- Thanks to the use of hydrogenated palm kernel oil, PASTA COVER maintains the same consistency from 18°C to 38°C. You won't have to worry about temperature fluctuations; your sugar paste will always be ready to use.
- PASTA COVER does not require long manipulation. It is immediately soft and flexible, perfect for rolling out and shaping effortlessly. It doesn't dry out quickly, avoiding the elephant skin effect on your cake. It will always remain soft and perfect when cutting the cake.
- White colour and delicate vanilla aroma
- It maintains its shape and does not tear during application, ensuring a smooth and even cover. It is flexible to perfectly adapt to your cakes and does not suffer from thermal variations.
- With the rising costs of cocoa butter, PASTA COVER represents an economical alternative without compromising on quality. It offers excellent value for money, making it the perfect choice for both professional and amateur pastry chefs.
- PASTA COVER performs exceptionally well in high humidity and temperature conditions, maintaining its integrity without ingredient leakage issues. Ideal for hot environments.

## PASTA TOP



- Gluten FREE
- PASTA TOP is rigid at temperatures below 20 °C and contains natural shea oil and sunflower oil. Perfect for use between 25 °C and 35 °C.
- PASTA TOP requires slightly longer manipulation due to the hardness of the paste. It is perfect for rolling out and shaping effortlessly. It doesn't dry out quickly, avoiding the elephant skin effect on your cake.
- PASTA TOP stays firmly on tall cakes without falling and hardens in the fridge to help preserve the cake better.
- White colour and delicate vanilla aroma
- It maintains its shape and does not tear during application, ensuring a smooth and even cover. It is flexible to perfectly adapt to your cakes and does not suffer from thermal variations.
- PASTA TOP is available in performs exceptionally well in temperature changes.
- PASTA TOP doesn't dry out and is extremely elastic.
- PASTA TOP is available in 19 colours in 5kg, 1kg and 250g.



# The Secret to Vibrant, Lifelike Wafer Paper Flowers: **EASY SOFTENING AND COLOURING TIPS**

by Katarzynka Sztuka Cukrowa

Creating lifelike, vibrant paper flowers is an art that requires both technique and creativity. In this tutorial, Katarzynka Sztuka Cukrowa shares her expert tips on how to soften and colour paper petals using simple yet effective methods. Whether you're a beginner or a seasoned cake decorator, these easy-to-follow steps will help you achieve stunning, professional-looking flowers that will elevate any project. Let's dive into the world of paper florals and discover how to bring your creations to life with a burst of colour and depth!



## What You **NEED**

- Water
- Glycerin (3 drops)
- Saracino Burgundy gel food colour
- Paintbrush
- Paper towels
- Saracino Wafer Paper (0.60mm or 0.30mm thickness)
- Silicone mould (optional)
- Airbrush (optional)
- Clear alcohol (for airbrush use)

### • **Soften the Paper:**

Mix a spoonful of water with 3 drops of glycerin and a small amount of Burgundy gel food colouring. Dip your paintbrush into the mixture and gently paint the petals. Be sure to remove any excess liquid by brushing it off on a paper towel. **Tip:** Don't soak the paper to avoid warping.

### • **Painting the Paper:**

For thicker paper (0.60mm), paint both sides. For thinner paper (0.30mm), only paint the smooth side of the wafer paper.

### • **Shaping the Petals:**

Once the petals are damp, shape them by hand or press them into a silicone mould to achieve a desired form. Leave them to dry completely.

### • **Optional Airbrush Technique:**

In a small container, mix clear alcohol with Burgundy gel food colour. Close the container and shake well.

Using an airbrush, apply the colour evenly on the petals. This technique also helps to enhance the colour and add depth, especially in the flower's deepest areas.

Get inspired from  
**KATARZYŃKA SZTUKA CUKROWA**



# Textured Leaves

In association with  
Prop Options





## AIMÉE FORD

ABOUT  
me

*hey* My name is Aimee and I'm an international, multi-award-winning cake artist from the Isle of Man, known for my ultra-modern designs.

I love experimenting with texture and have a playful approach to colour and composition. Over the years, I've won multiple awards, become a qualified Cake International judge, and had the privilege of teaching at CI and worldwide.

I especially enjoy finding creative ways to use well-known mediums in alternative ways.

Most recently, I've launched my own product lines, including embossing mats and pre-cut wafer paper wraps.



## *Project Description*

In this tutorial, I'll show you how to create stunning textured leaves using some of my favourite techniques, and I'll make them super easy to recreate at home with Saracino products. Royal icing is used in an unconventional way, giving you a unique texture that makes these leaves stand out in a truly remarkable way. Saracino's high-quality products ensure that you'll get smooth, flawless results with every application, perfect for creating textures that really pop.

Beneath these beautiful leaves, there's even more texture waiting to be discovered! I'll demonstrate how to use an embossing mat to add intricate detailing to the surface, creating layers of depth. Additionally, I'll show you how to achieve a stone effect using Saracino's pastes and tools, giving the cake a rustic, yet sophisticated vibe.

The design is brought together with the clever use of Prop Options props, which add an extra dimension to the cake, elevating the overall look. These acrylic spacers not only provide support but also contribute to the modern aesthetic, ensuring the cake captures attention from every angle.

Finished off with a unique combination of textures, colours, and Saracino's premium products, this cake will keep your audience mesmerized, revealing more hidden details the closer they look. By the end of this tutorial, you'll have the knowledge and skills to recreate this striking, attention-grabbing design using Saracino's tools and products.

# What You NEED

## INGREDIENTS

- Cakes - 7 inch square x 12 inch deep, 10 inch square x 3 inch deep
- Saracino sugar paste Pasta Cover
- Saracino Royal Icing Powder Mix
- Icing sugar
- Edible glue - cake gel
- Green gel colour
- Green and white powder colour
- White chocolate
- Freeze spray
- Trex vegetable fat

## EQUIPMENT

- Prop Options 5 inch square 30mm acrylic separator, 6 inch square fillable acrylic tier, 12 inch square acrylic plinth, stickers
- Measuring tape
- Rolling pin
- Smoother
- Small dusting brush
- Small brush
- Skeleton Leaves Aimee Ford Ltd embossing mat
- Sharp blade (scalpel or knife)
- Palette knife
- Pastry brush
- Dresden tool
- Rope mould



“As a cake artist, I rely on high-quality sugarpaste to achieve flawless results, and Pasta Cover has quickly become one of my favourites. From its smooth texture to its exceptional workability, this sugarpaste makes covering cakes an absolute dream. One of the standout qualities of Pasta Cover is its incredible elasticity. It stretches beautifully without tearing or cracking, allowing me to cover even tall and sharp-edged cakes with ease. The consistency is medium—not as firm as Pasta Top—and it is nice and pliable, making it perfect for both beginners and professionals who want a stress-free experience.

Another reason I love using Pasta Cover is its finish—silky smooth and flawless. It doesn’t dry out too quickly, giving me enough time to adjust and perfect my covering without compromising quality. Plus, it takes embossing and texture impressively well, making it a fantastic choice for intricate designs.

Taste is also an important factor, and Pasta Cover doesn’t disappoint. It has a pleasant, subtle flavour that complements cakes beautifully without being overly sweet or artificial.

Whether I’m working on wedding cakes, sculpted designs, or detailed decorative elements, Pasta Cover consistently delivers reliable and high-quality results. It’s a sugarpaste I can trust, and I highly recommend it to fellow cake decorators looking for a professional finish with ease of use.”

*Aimee x*



**STEP 1** If you have any left over pieces of white Pasta Cover that are slightly dried out then this is perfect to use them for. If not then put some pieces in the oven on low for 15 minutes and allow to cool fully and they will be slightly dried out.



**STEP 2** Bring the dried out sugarpaste together and knead well to combine, the warmth from your hands should bring it back together.



**STEP 3** Roll out to roughly 3mm thick.



**STEP 4** Tear into smallish pieces.



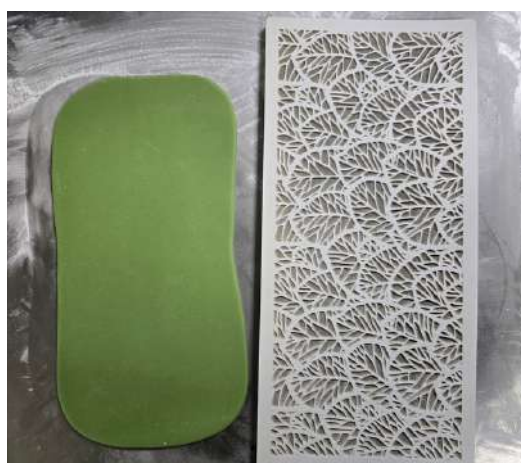
**STEP 5** Prepare your top cake by lightly coating your cake with a thin layer of Trex. Place the torn pieces on to your cake and ensure there are no gaps.



**STEP 6** Use your smoother to smooth out the joins so that they are all fairly even and well adhered to your cake. The top and all four sides should be fully covered.



**STEP 7** Prepare your bottom cake with a thin coating of Trex then colour 1kg of Saracino Pasta Cover using the green colour and panel the top of your cake. Take some of the remaining sugarpaste and roll into a sausage.



**STEP 8** Roll out the Pasta Cover to roughly the size of the embossing mat.



**STEP 9** Place the Pasta Cover sugarpaste on top of the mat and roll firmly ensuring the paste is pressed well into the mat.



**STEP 10** Flip the sugarpaste and mat back over and carefully peel the mat back to reveal the texture.



**STEP 11** Trim the edges down using a sharp blade/scalpel tool. Use your measuring tape to measure to ensure you have just larger than the size of the side of the cake then stick onto the side of the cake and trim to fit. Repeat on the other 3 sides.



**STEP 12** Roll some remaining Pasta Cover green sugarpaste into a thin sausage shape.



**STEP 13** Press firmly into the rope mould. Trim off excess.



**STEP 14** Apply some edible glue onto the corners of the cake using a small brush.



**STEP 15** Stick the rope onto the cake from the bottom and press firmly to ensure it is stuck well.



**STEP 16** Trim off any excess at the top.



**STEP 17** Roll out some additional white Pasta Cover sugarpaste or Saracino Pasta Model - modelling paste would work well here also.



**STEP 18** Lightly use a Dresden tool to mark leaf shapes into the paste, as many and the size and shape that you prefer.



**STEP 19** Make the Saracino Royal Icing according to the instructions on the packet.



**STEP 20** Add some green gel colour and mix lightly so the colour is swirled throughout.



**STEP 21** Using a palette knife, apply some royal icing to the sugarpaste Pasta Cover within your pre marked leaf. Fill the whole shape.



**STEP 22** Using the pastry brush, add texture by brushing the royal icing from the outer edge inwards, you want the edges to be rough looking.



**STEP 23** Again using the dresden tool, make any additional markings on the leaves for deeper veining. Either set aside to allow to dry for a few hours, or pop in a low oven for 15 minutes then allow to cool fully.



**STEP 24** Using a very sharp blade, cut around the sides of the leaf shapes.



**STEP 25** Mix together the green and white dusts to your preferred shade. Using a small fluffy brush, dust the edges of the leaves to give them some depth to the detailing and bring them to life.



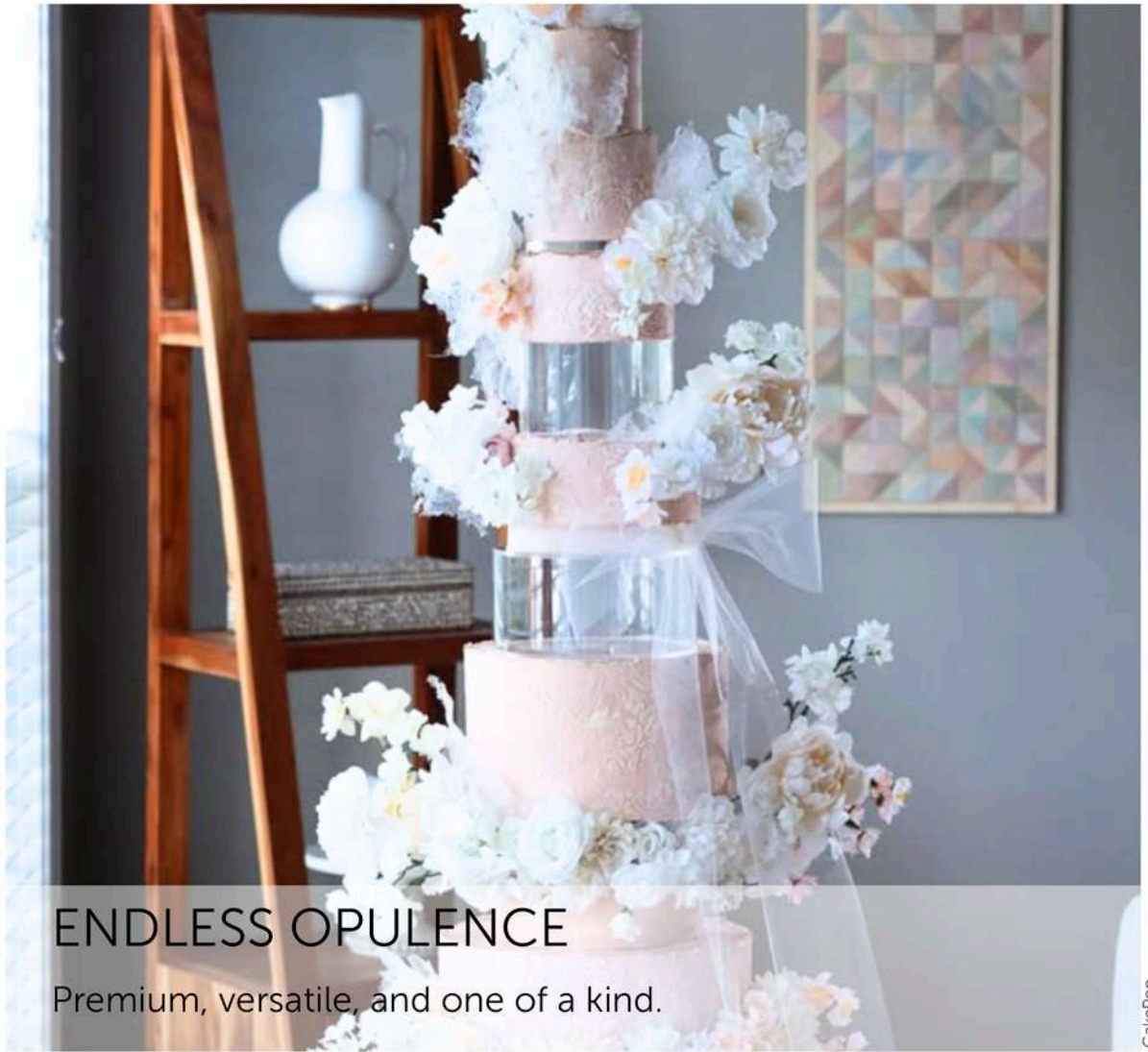
**STEP 26** Decide on your leaf placements. Use melted white chocolate to stick the leaves to the cake and use the freeze spray to set the chocolate quickly.



**STEP 27** Layer the leaves in a design of your choice and stack your cakes and the acrylics on top. Stunning modern cake is ready.

# PROP OPTIONS

Acrylic Fillable  
Clear Tiers



## ENDLESS OPULENCE

Premium, versatile, and one of a kind.

CakePop

Prop Options premium fillable Clear Tiers are made with precision and available in round and square designs, both of which boast an ultra-polished finish and flush fitting, removable lid. Truly one of a kind in quality and strength, their versatile design lends them to all occasions! Have fun with colours and confetti or create elegance with florals or stencilling. For the ultimate statement, why not leave empty for a floating illusion, the options are endless.

## EXPLORE THE COLLECTION



Poppy Pickering

Round Fillable  
Clear Tiers



OPULENCE By Storeybook Cakes

2" Tall Fillable  
Clear Tiers



Square Fillable  
Clear Tiers



Cailey Lulu's

Rosewood Cakes

Fillable Cake Plinths  
and Stands

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk)

CREATIVITY INSPIRED BY INNOVATION

# Previous Wedding Issues



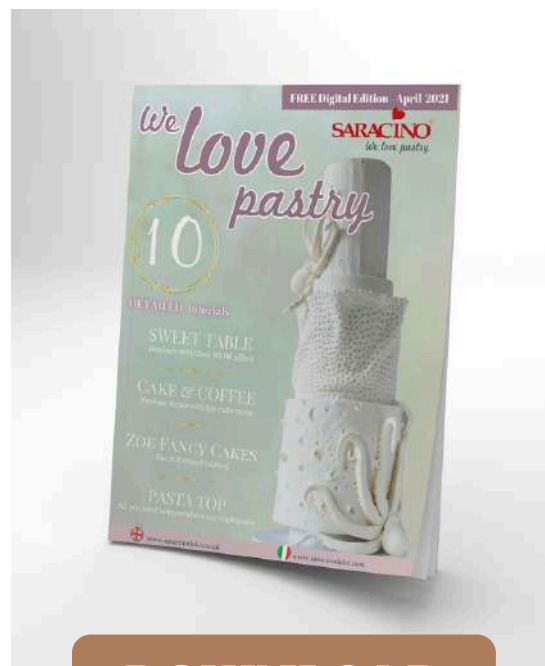
[DOWNLOAD](#)



[DOWNLOAD](#)



[DOWNLOAD](#)



[DOWNLOAD](#)

# Lace and Ruffles

 In association with  
Prop Options





## CAROL SMITH

ABOUT  
*me**hey*

I'm Carol – an award-winning cake designer with a passion for creating breathtaking wedding and celebration cakes. As the founder and partner of Cakes By Carol,

I've turned my love for sugar artistry into a thriving business, and I'm proud to have won multiple industry awards—including Cake Masters Magazine's Best Product Award for my cake smoother, which is now sold worldwide!

My cakes have been featured on international news platforms and in renowned cake magazines like Saracino Online Magazine, Cake Masters Magazine, Wedding Cakes Magazine, and American Cake Decorating Magazine. I've also had the privilege of demonstrating for Cake International, Saracino, The British Sugarcraft Guild, and Pretty Witty. Plus, I write the popular Sweet Pastry Chat column for Saracino Magazine!

But beyond designing cakes, I absolutely love teaching. I run online cake memberships and classes, as well as hands-on lessons from my home studio, helping cake makers of all levels grow their skills. I'm also regularly invited to teach at cake schools around the UK.

When I'm not creating cakes or teaching, you'll find me enjoying village life in Stilton, Cambridgeshire, with my husband, Shane, and our lovely dog, Bailey.



## *Project Description*

In this tutorial, I'm excited to share a brand-new wedding cake design that I absolutely love! This elegant and modern creation is perfect for couples looking for something unique yet timeless.

I'll guide you step by step through crafting a stunning three-tier cake featuring a delicate torn ruffle design, beautifully showcasing Mocha, the Pantone Colour of the Year. You'll also learn how to work with Cake Paper to create an intricate lace effect, adding softness, texture, and depth to the overall look.

To elevate the design even further, we'll create delicate fantasy flowers and berries, bringing a touch of romance and whimsy. Finally, we'll finish the cake with a statement silk bow—the perfect flourish for a stylish and sophisticated wedding cake.

And, of course, the entire cake will be elegantly displayed on a Prop Options Separator and Plinth, adding that extra touch of luxury and refinement.

I can't wait for you to try this design—let's get started!

# What You NEED

## INGREDIENTS

- Saracino white sugar paste Pasta Cover
- Saracino Pasta Model - modelling paste
- Saracino Pasta Bouquet-flower paste
- Saracino Cake Paper
- Cake Gel
- Saracino gold powder colour
- Gel colours: black, ivory and brown
- Edible glue
- Trex (or Crisco)
- Cornflour for dusting
- Cool boiled water

## EQUIPMENT

- Prop Options - 6" round metallic cake separator & 14" cake plinth
- 5, 8 & 10" x 5" deep dummy cakes
- 12" ivory covered cake drum
- Large cosmos cutter
- Lily or peony stamens
- Small circle cutter 9-10mm
- White 28 gauge florist wire
- Green 28 & 26 gauge florist wire
- Dark Brown florist tape
- Leaf/petal veining board
- Rolling pin
- Cosmos double veiner
- Foam pad
- Large and smaller ball tools
- Small & tiny palette knife
- Apple tray
- Paint palette trays
- Scissors
- Knife
- Glue brush
- Marzipan or scribe knife
- Stitch wheel tool
- Dummy cake for berries and flowers
- Large board, tray or cutting craft board
- Clingfilm
- Lace mat
- Kitchen blender or food chopper machine
- Long nose pliers
- Small bowl and spoon
- Pearl lustre spray
- Cake/posy picks
- Silk ribbon





**STEP 1** To make the mocha sugarpaste, colour Pasta Cover with dark brown and a touch of black gel colours.



**STEP 2** Once you have made the colour of Pasta Cover, cut a piece off which is just over a 3rd and place this in a bag. Mix the remaining dark colour with some white Pasta Cover, then split this in half. Put one half in a bag for later.



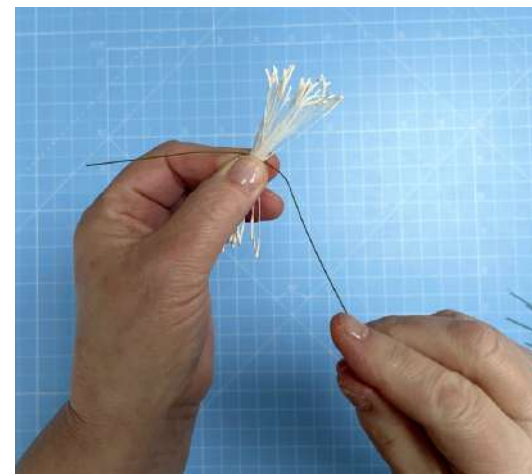
**STEP 3** With the other half, mix with white Pasta Cover sugarpaste and do this process till you have four colours.



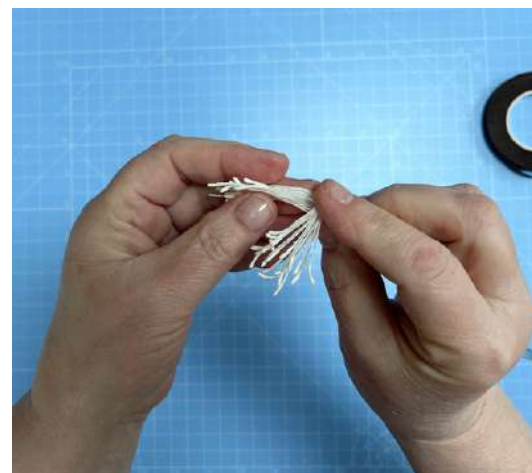
**STEP 4** Use ivory gel colour with white Pasta Cover sugarpaste to make ivory sugarpaste.



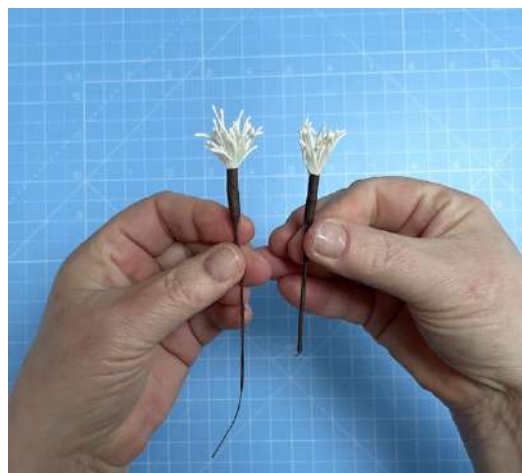
**STEP 5** Cover a 5 & 8" in the mocha colour and a 10" with the ivory. The larger tier only needs a thin covering of paste as this will be covered with ruffles later.



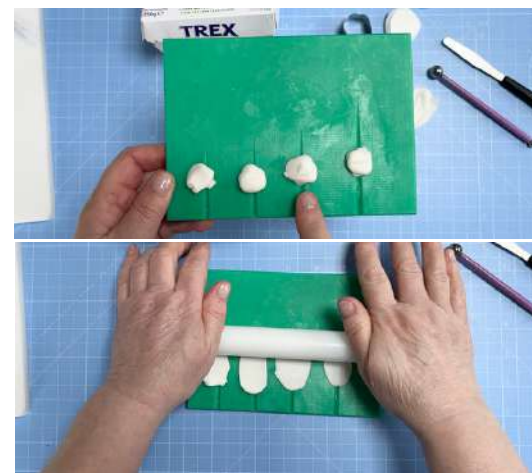
**STEP 6** Using either lily or peony stamens with 28 gauge florist wire, holding the stamens wrap the florist wire round them. Making sure the wire is in the middle.



**STEP 7** Holding the wire beneath the stamens, twist it tight. Then fold the stamens over and hold the base of the fold and place the tape here.



**STEP 8** Stretch the tape to release the glue, start taping the stamens making sure you hold them tight while taping so they don't move out of place. Tape the stamens to around half way.



**STEP 9** Wipe the veining board with a little Trex before placing the Pasta Bouquet flower paste on. Warm the flower paste up in your hands, cut into small pieces and place over the grooves. Using the rolling pin to roll out the paste.



**STEP 10** Using a tiny palette knife gently lift the paste from the board and place the flat side onto the board. With the cosmos petal cutter, place onto the paste making sure that the line from the groove is in the middle. Place onto the foam pad, you will need four petals for each flower.



**STEP 11** Using a white 28 gauge wire, dip the end into some glue. Holding the petal in one hand with the groove facing up. Make sure you hold the petal gently between your fingers and gently insert the wire into the petal till it's in about a third or half way. Do this with the other petals and place onto the pad with the groove facing up.



**STEP 12** Place the petal onto the veiner with the groove facing down, place the other veiner on top and gently press. When you come to remove the petal, hold the bottom and the wire to gently peel it from the veiner and put onto the foam pad.

**TIP** With using Saracino flower paste Pasta Bouquet you can cut out quite a few as it doesn't dry as quickly as other flower pastes



**STEP 13** With the smallest ball tool, place it  $\frac{1}{4}$  from the top and gently roll the ball to the top edge, so this all the way round the top edge. Be careful not to press too hard or you'll rip the paste.



**STEP 14** Place the petal into an apple tray holding the wire and your finger on the petal to gently shape. Once you have shaped it, move it over to the side so that it's sitting on the side.



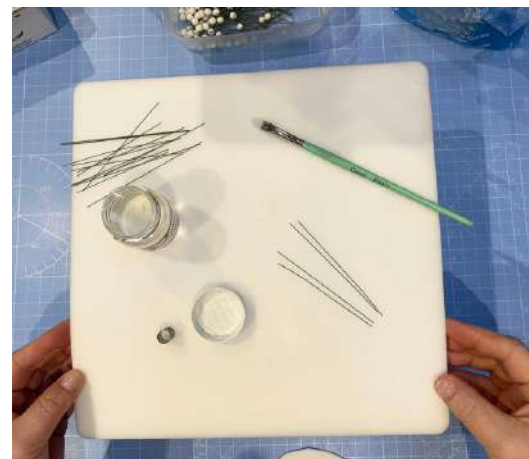
**STEP 15** Let the petals dry for 5 mins then place into a paint palette, again holding the wire to gently shape the top first then the rest. Leave to dry for at least 24 hrs.



**STEP 16** When they are dry you need to bend the wire ready for taping. Holding the wire at the base of the petal and with your other hand holding the petal and gently bend down.



**STEP 17** Do this to all of the petals.



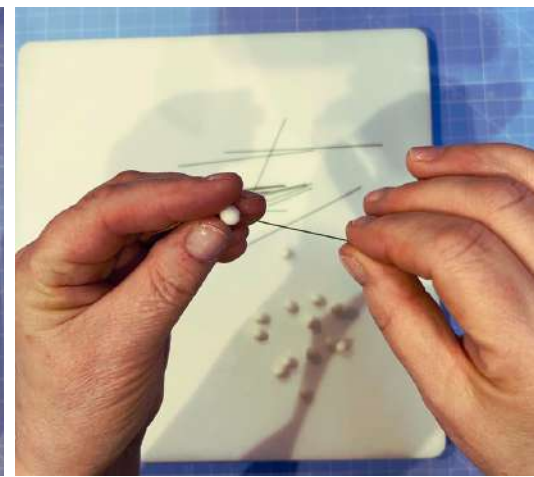
**STEP 18** For the small berries, you will need Pasta Bouquet, 28 gauge wires, edible glue, a small round cutter ideally 8-10mm no bigger and something to stick them in to dry (a polystyrene dummy cake is fine).



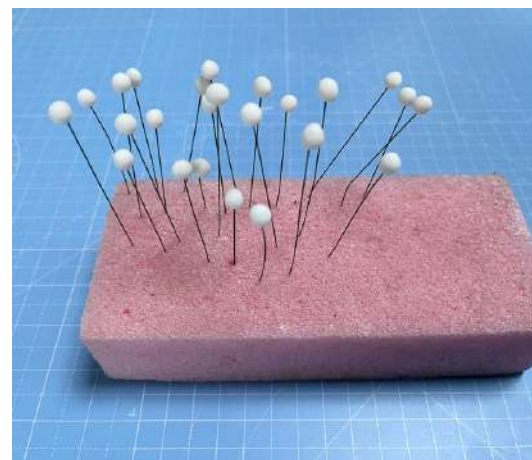
**STEP 19** Roll the Pasta Bouquet to around 3mm and using the tiny round cutter cut lots of circles out



**STEP 20** Roll the flower paste in the palm of your hand into a small round ball, making sure that there are no dry bits or cracks as these show up more once the paste is dry.



**STEP 21** Dip the end of the wire into some glue and gently push into the bottom of the berry. You may need to re-shape a little.



**STEP 22** Place into the foam/dummy cake and leave to dry for at least 24 hrs.



**STEP 23** Using a paint palette pour some rejuvenator spirit and Saracino gold powder colour, mix in and start to paint the stamens.



**STEP 24** Give it a good paint including in the middle too so that they are completely covered. Give them a tap on a piece of kitchen paper towel to remove any excess (or this will end up on your petals when you come to tape them).



**STEP 25** Holding the stamens, place the first petal on so it is tucked right beneath the stamens. With the tape, start from about 1cm from the base of the stamens, at the same time your hand holding the stamens, pinch the wire tight so that the petal stays in place. Wrap the tape round going up pulling it so that it is tight.



**STEP 26** Once you have got to the top you can add another petal placing this opposite the first one, again making sure you wrap the tape round tightly. Add another in between these two then the remaining one opposite. Once you've added the last petal, use your fingernails to push the tape right up underneath so that the petals are nice and secure.



**STEP 27** You can now move the petals to position them, then place into a dummy cake and leave to the side, ready to tape with the berries.



**STEP 28** For the cake lace, you will need some Saracino Cake Paper and any cake lace mat. Fold the paper into half then half again (it's much easier to soak it this way) then place into some cool boiled water, give it a good soak!



**STEP 29** Squeeze out most of the water.



**STEP 30** Pop it into a food blender (or chopper).



**STEP 31** Add 2 teaspoons of Saracino Cake Gel and this is where you will also add any colour (Gel colours are better).



**STEP 32** Give it a good blend, you may see some tiny white flecks so add half a teaspoon of water to this (you may need more) this isn't a problem it's just where the paper may have had some dry patches.



**STEP 33** Once you are done, place the mixture into a bowl and use a spoon to finish it off. It is now ready to use.



**STEP 34** Use a palette knife to spread the mixture onto the lace mat, making sure you go back and forwards so that the mixture has completely covered the mat. It may feel a bit stiff, if so, mix in a touch of water so it will spread easier.



**STEP 35** Once you have covered the mat, use the edge of the palette knife to remove any excess.



**STEP 36** Place onto the top of your oven for some gentle heat (not in the oven as it will dry out too quickly and become brittle). Leave to dry for around an hour, this will depend on how warm it is in your room. You will be able to tell when it's ready as the mat will start to curl.



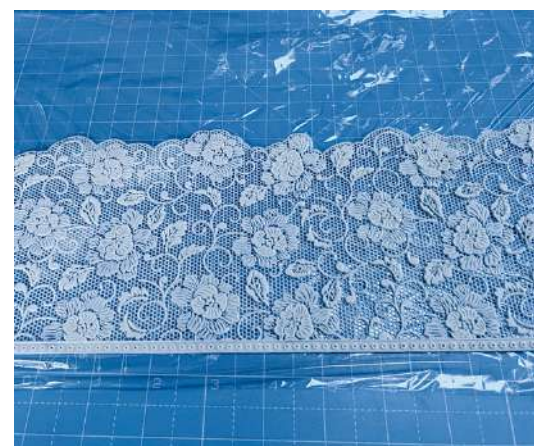
**STEP 37** You can also let it dry in the room temperature but it will take longer to dry.



**STEP 38** Gently lift the lace at the corner and if it comes off easily, flip the mat over and peel the mat away from the lace. Do this slowly and place your hand on the lace near where the mat is peeling, this will prevent the lace from tearing.



**STEP 39** If you have any scrappy bits, use a blade to trim, again place your hand on the lace so it doesn't tear. The lace may feel a little stiff but don't worry it will soften.



**STEP 40** If you aren't going to use the lace straight away you can wrap it in clingfilm and use it within a couple days.



**STEP 41** You will need to trim the side bits using either scissors or a knife, this means that you'll have a tidy join.



**STEP 42** Place the first piece of lace onto the front of the cake, use some edible glue to stick in on, being careful not to put too much glue on, get the main bit stuck on first then you can gently hold the lace to apply more glue if needed.



**STEP 43** Add the second piece and slowly place it as close as possible to the first one so that there isn't a gap.



**STEP 44** Use your hand to gently press the lace to the cake. Once you get round to the other join you may need to trim it. Using scissors to trim, if you cut over the gap to begin with then you can go back and cut more if necessary.



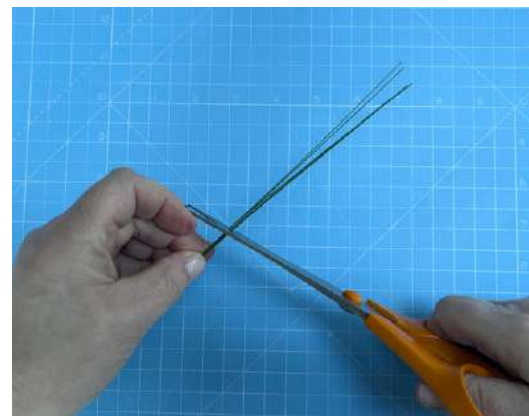
**STEP 45** If there is a gap where the lace doesn't meet, cut a little piece from the left overs and stick in the gap.



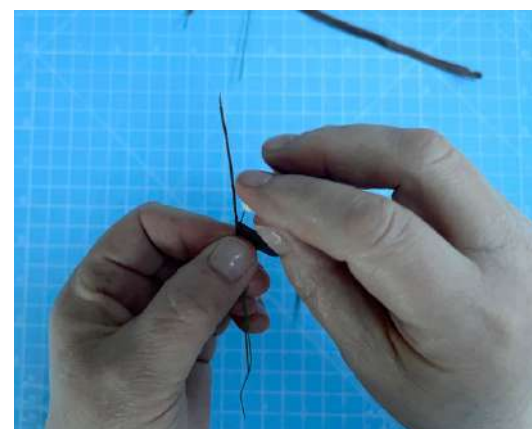
**STEP 46** To tape the berries, you will need 26 gauge wire and brown tape. Place the tape about 1cm from the berry, keeping your finger on the tape and wire, stretch the tape and wrap around the wire working your way up under the berry. Use your fingernails to tuck it nice and neat.



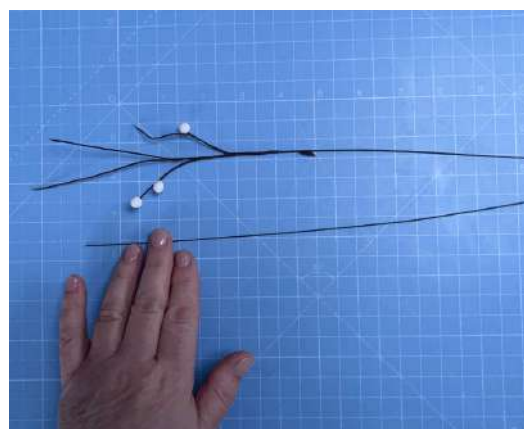
**STEP 47** Do the same to a couple more berries then you can start taping these together. It doesn't matter too much about following the exact positions as berries are all over the place on the tiny branches. You will need to make a few of these.



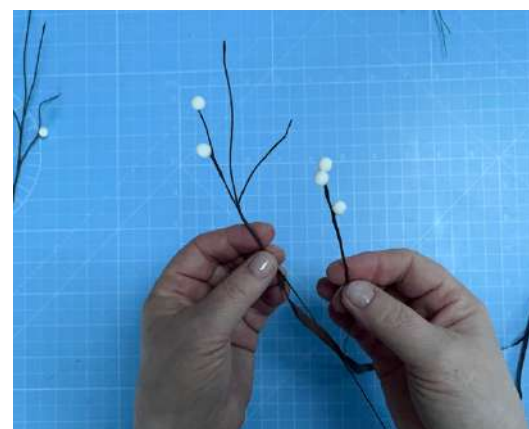
**STEP 48** Cut some of the 26 gauge wire in half and leave some of them long so you can tape the smaller branches to these.



**STEP 49** Start taping the end of the wires and go down the wire till you have covered around 9-10cm. Add a berry by wrapping the tape a little lower as it's quite tight to wrap the tape under the berry. Once you have wrapped the tape round once, you can then pull the berry wire at the bottom and it will then fit tight to the wire.



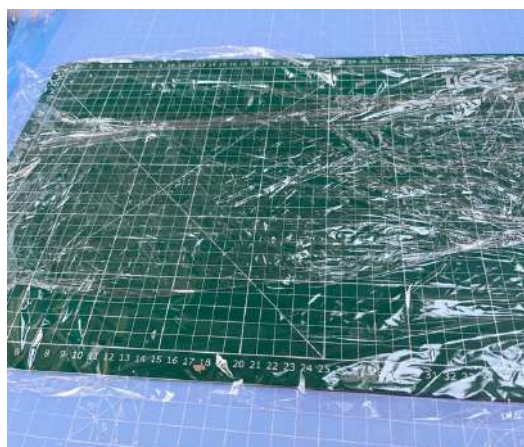
**STEP 50** Tape a few on the longer wires till the tape has covered some 9-10cm and some slightly longer, put these to the side. Tape some of the shorter ones doing the same thing, you can now add one of the shorter ones to the longer covered wires, making sure you pinch the wires together and wrap the wire tight.



**STEP 51** Start taping some of the smaller branches, again pinching the wires together and pulling the tape tight so they are secure. Make them look different with the berries you made earlier, then you can gently shape the branches. Don't worry too much about this as once you've made longer branches later you can adjust these then.



**STEP 52** Now to start on the torn ruffles. You may need to warm the coloured paste if it was made a day or so beforehand.



**STEP 53** Cling film either a flat tray, board or cutting mat as I have used here.



**STEP 54** You will find that using a kitchen pasta roller much easier to get the paste quite thin (also doing it this way means that all your ruffles will be the same and not chunky).

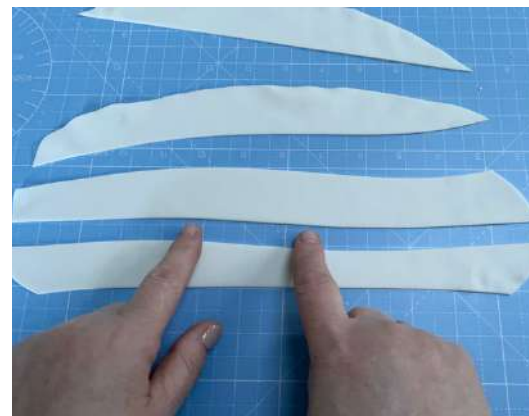




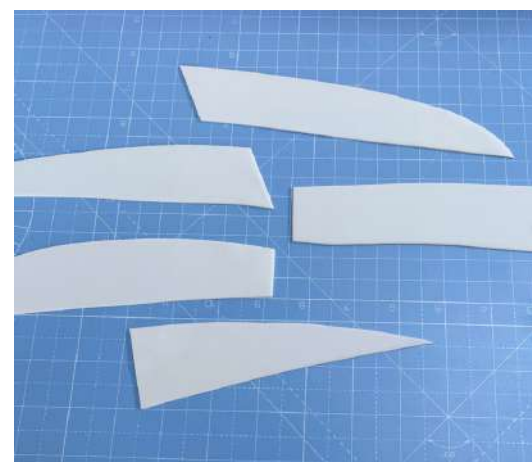
**STEP 55** If you are using Saracino Pasta Model you are able to prepare all the colours before you start applying the ruffles to the cake. Once you have got them to the correct thickness (around 2mm) place onto the clingfilm, then cover with more clingfilm.



**STEP 56** Repeat this with all the coloured paste including the ivory, roll it out, place it onto the clingfilm and cover. Because you are covering each sheet of paste, it will prevent it from drying out. This way also means you work better with not having to stop and start with rolling out the paste.



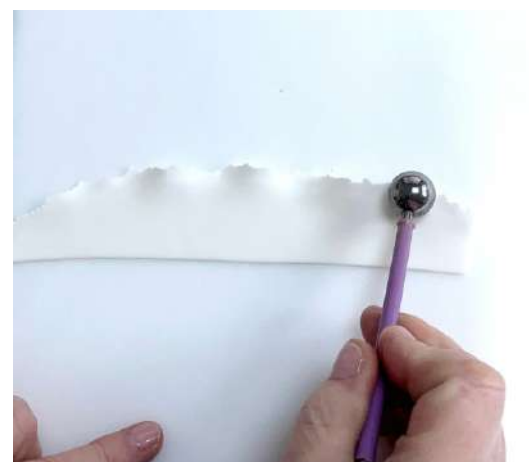
**STEP 57** Starting with the ivory, cut the modelling paste into strips.



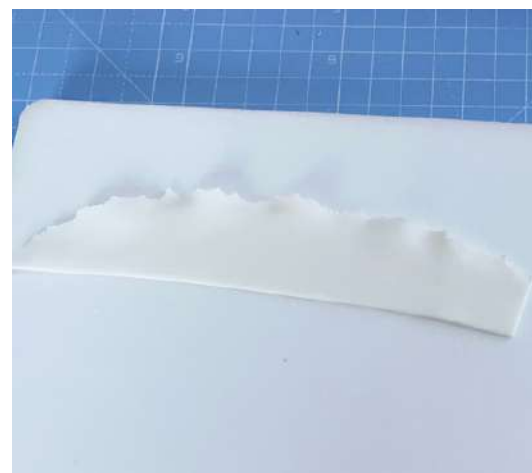
**STEP 58** It's also better if they are wavy. Then cut these into smaller pieces.



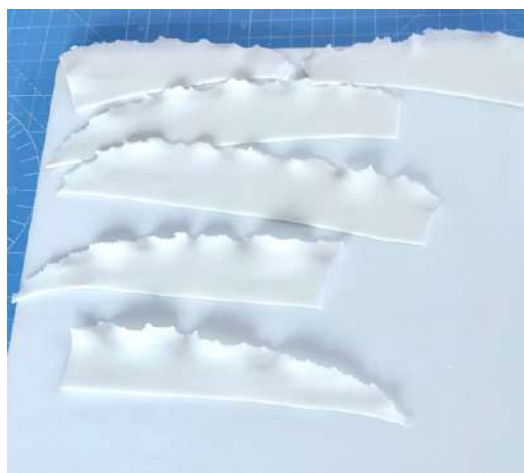
**STEP 59** Using the 'stitch' part on the wheeler tool, holding the paste with your spare hand gently tear the paste. Do this along the whole length of the strip.



**STEP 60** Place the strip onto a foam pad and using the larger ball tool, roll the ball over the torn side. You may need to flip the paste over and do the same to the other side.



**STEP 61** The reason I do this is to soften the edge and to remove what looks like teeth marks.



**STEP 62** Repeat this with the other pieces of Pasta Model.



**STEP 63** Brush the cake with some edible glue, being careful not to put too much on. Place the first ruffle on the top edge so that it is above the top of the cake (don't place it so it is flush with the cake). Repeat with the glue and place the ruffle strips randomly around the top edge.



**STEP 64** In the gaps place a ruffle at an angle. When you come to add more, you need to tuck the top of the angled ones behind the one that is stuck on the cake.



**STEP 65** With the tip of your finger gently curl parts of the ruffle over a little.



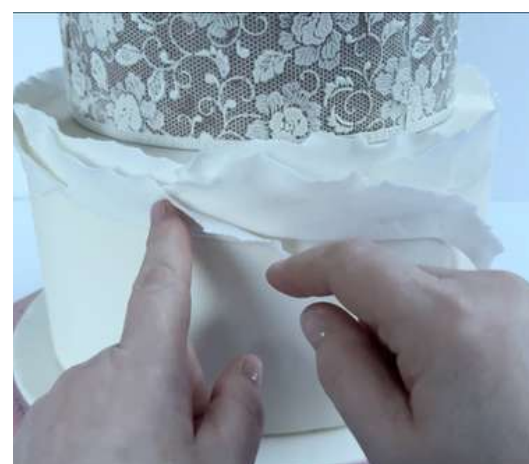
**STEP 66** Remember to keep applying a little glue each time. Place the next ruffle behind the last one you added and use the marzipan knife (or scribe knife) to tuck the ruffle in by gently pushing the ruffle to the cake.



**STEP 67** Repeat all the way around the cake.



**STEP 68** Again using the tips of your fingers to gently curl the ruffles here and there. Try not to curl them too much!



**STEP 69** You can now start adding the next layer of ruffles. You will see the gaps where you need to add the ruffle, use your fingers to hold them in place whilst you tuck them in and make sure that just the bottom half of the ruffle is secured to the cake.



**STEP 70** You will find it much easier now to place the ruffles at an angle, placing them behind at first then securing them. Repeat this all the way round. It isn't going to look all neat and tidy till you finish at the bottom with the ruffles placed at an angle.



**STEP 71** Once you have what looks like 2 layers (it may be 3 in some areas) you can now start adding the next colour, tucking the coloured one behind the ivory one.



**STEP 72** Use the tool to gently peel back the ruffle, remember to apply some glue then you can place the next one in.



**STEP 73** Using your finger to gently push the paste so it's stuck on.



**STEP 74** Repeat this going around the cake twice. You may have some gaps so add another ruffle in if required.



**STEP 75** Once you have done that you can now add the darker colour.



**STEP 76** Repeat this process for the next two colours, remembering to secure the ruffle at the bottom and gently curling it over before the ruffle dries. When I do this type of ruffle I try to place different shaped ruffles so that the pattern looks different.



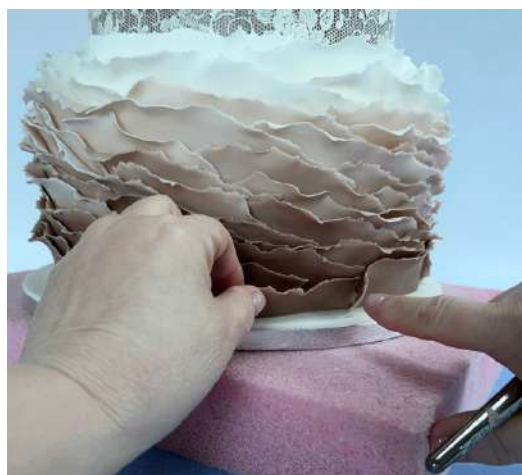
**STEP 77** As you get further down the cake you will need to either raise the cake or lower your chair as your view will now be different. Your eyes need to be level with what you are working on and not looking down as you will not place the ruffles as well as you would looking directly at what you are working on.



**STEP 78** Keep placing the ruffles at an angle and as you get nearer to the bottom you will find it gets a bit tight and the ruffles will end up being parallel.



**STEP 79** As you place the ruffles near to the board make sure that the bottom part of the ruffle is straight, as this will meet the board and will make it much neater. Use the tool to gently tuck and smooth the ruffle and curl the ruffle ends.



**STEP 80** On the last layer you can also place some of the ruffles over the one next to it as this also gives a nice finish.



**STEP 81** Now the ruffles are on, leave this to the side whilst you work on the next stage.



**STEP 82** Start taping some of the branches together, you can now add your first flower. Make sure that you pull the tape tight so that the branch pieces stay in position.



**STEP 83** Stick the top tier onto the separator using a tiny amount of royal icing. You will need to add the ribbon to the cake before you attach the flower and berry spray.



**STEP 84** Put the first part of the flower and berries close to the cake so it gives you an idea where you can place the next flower and berry branch. If you lay the spray on the table you can place the next flower so you can see if it looks right. Don't worry about the position of the branches as these can be bent into position once you have made up the whole spray.



**STEP 85** Once you have these taped together you can now bend the main stem as this is what will be going into the cake. Use some long nose pliers (much easier than trying to get your fingers under those pesky branches) You can also mark on the cake where you need to place the posy pick.



**STEP 86** Have a play to see where you'd like the next flower and berry branches to go, tape together nice and tight so there's no movement. You will now add some bits behind the flowers for the top part.



**STEP 87** Tape the rest of the flowers together, you can add any spare berry branches to it after or they can be placed into the posy pick once you get the main one on.



**STEP 88** Keep the spare berry branches to fill any gaps. Before you place the spray into the cake, put the posy pick into the hole (if you are using a dummy cake, there is no need for the pick). Place the spray into the pick, use the long nose pliers to help push it in. Tip: do this behind the spray and not at the front, if you press too much you could end up touching the front part with the pliers and have to recover the cake.



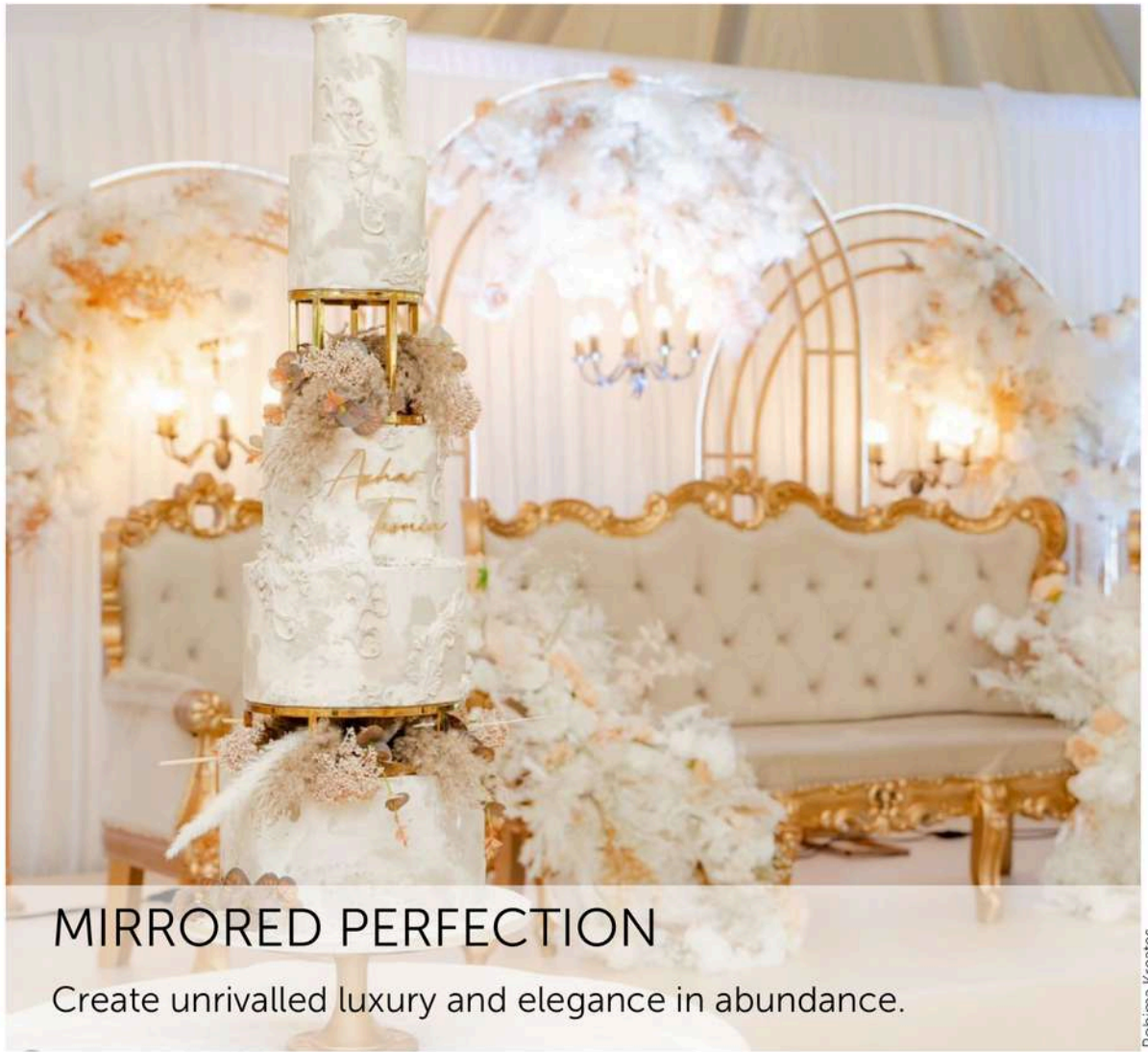
**STEP 89** turn the cake round so you can push the stem in, it's much easier to do it this way than using your non-dominant hand. Step back away from the cake so you can see where you may need to place the spare branches. Once you have these in you can then shape some of the straighter branches. You can now place this onto the main cake.



**STEP 90** Your cake is ready!

# PROP OPTIONS

## Metallic Separators and Stands



### MIRRORED PERFECTION

Create unrivalled luxury and elegance in abundance.

Rohima Creates

Take your cake to the next level with our stunning collection of metallic separators, stands and plinths, adding unrivalled luxury to your cake designs! Crafted from premium, food-grade stainless steel and available in both square and round in a range of sizes and finishes, these on-trend designs are strong and durable, with the ability to support even the heaviest of your creations. With so many options, we'll find your perfect match.

### EXPLORE THE COLLECTION



Eat My Muffin

Metallic Square  
Separators and Stands



Iris Street Bakery

Metallic Square  
Plinths



Eve's Delights

Metallic Round  
Separators and Stands



RT Cakes

Metallic Round  
Plinths

[For more information or to purchase yours now, visit propoptions.co.uk!](http://propoptions.co.uk)

CREATIVITY INSPIRED BY INNOVATION

# Sharp Edge Smoother®

Cakes by Carol  
AWARD WINNING CAKE DESIGNER

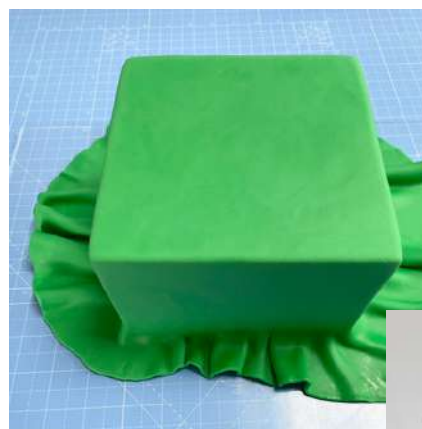


Make the perfect cake with our award winning Sharp Edge Cake Smoother® for fondant cakes. A food safe acrylic cake smoother which helps you create those super sharp edges effortlessly.

- ✓ Flawless finish every time.
- ✓ No more aching hands and fingers.
- ✓ Saves you time and effort.

► BONUS 2 x FREE video tutorials (worth £9.99).

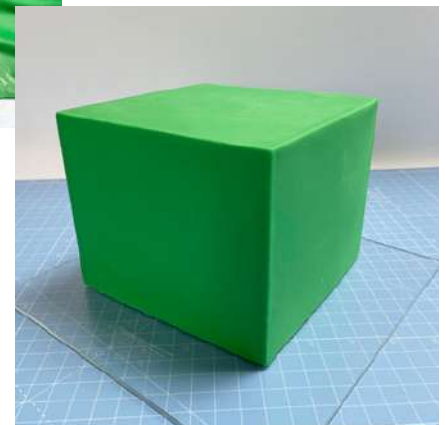
The Sharp Edge Smoother® is ideal for creating flawless fondant icing cakes and marzipan; Gets rid of any fingerprints and smooths out your cakes to perfection.



*From this....*



*to this in minutes*



It is perfect for beginners and for professional cake decorators saving so much time and effort.

**20%** Discount off the Smoother using this code **SARACINO20**

Offer valid till Midnight (BST) 30th April 2025



# HOW TO MAKE DUBAI CHOCOLATE: A LUXURIOUS PISTACHIO AND KATAIFI DELIGHT

Dubai is renowned for its luxurious desserts, and this handcrafted Dubai Chocolate recipe is no exception. A rich blend of creamy milk chocolate, aromatic pistachio, and crispy kataifi pastry creates an indulgent treat that embodies Middle Eastern opulence. Follow this simple yet exquisite recipe to create your own gourmet chocolates at home.



## Why You'll Love This Recipe

- Rich and Creamy: The milk chocolate provides a velvety smooth texture.
- Nutty and Aromatic: The Saracino Pure Pistachio food flavouring enhances the depth of flavour and adds a delightful crunch.
- Crispy and Buttery: The fried kataifi pastry adds a delightful crunch.
- Perfect for Gifting: These chocolates make a luxurious homemade gift.

## Ingredients

- 500g milk chocolate
- 200g Saracino Pure Pistachio 100% food flavouring
- 200g chopped dry kataifi pastry
- 1 tablespoon butter
- A handful of chopped pistachio nuts (optional)



### Step 1: Melt the Milk Chocolate

Chop the milk chocolate into small pieces for even melting. Use a double boiler or microwave in 30-second intervals, stirring in between, until the chocolate is fully melted and smooth. Pour a thin layer of melted chocolate into the bottom of each mould to create a base. Set aside to slightly firm up.

### Step 2: Prepare the Kataifi Filling

Chop the dry kataifi pastry into smaller pieces. Heat a pan over medium heat and melt the butter. Add the kataifi pastry and fry until golden brown, stirring continuously to avoid burning. Once golden and crisp, remove from heat and mix in the Saracino Pure Pistachio food flavouring and chopped pistachio nuts until evenly coated. The Saracino flavouring not only enhances the taste but also provides an extra layer of crunch to the filling.

### Step 3: Assemble the Chocolates

Spoon the pistachio-kataifi mixture into each chocolate mould, filling it about  $\frac{3}{4}$  full. Cover the filling with the remaining melted chocolate, ensuring a smooth and even finish. Gently tap the mould on a flat surface to remove air bubbles. Place the mould in the refrigerator for at least 1 hour or until fully set.

### Step 4: Unmould and Serve

Once the chocolates are firm, carefully pop them out of the mould. Serve immediately or store in an airtight container in a cool, dry place.

## Pro Tips for the Best Dubai Chocolate

**Enhance the Flavour:** Add a pinch of sea salt to the melted chocolate for a balanced sweetness.

**Experiment with Shapes:** Use decorative moulds to make visually stunning chocolates.

**Perfect Storage:** Keep chocolates refrigerated in warm climates to prevent melting.

READ MORE



# Flourishing Flavours:

by Nurtured Norfolk

## How Edible Flowers Are Transforming Wedding Cakes

When it comes to cake decoration, there's always a search for that extra special touch to make creations stand out. One trend that's really blossomed in recent years is decorating cakes with edible flowers. These delicate blooms don't just add a touch of natural beauty; they also bring subtle, delicious flavours, turning cakes into both a visual and culinary delight.

At Nurtured in Norfolk, we grow the freshest, most vibrant edible flowers to help transform wedding cakes into botanical masterpieces. Whether you're a professional baker, a cake enthusiast, or a couple planning your big day, here's why edible flowers should be on your radar.





---

## Why Use Edible Flowers on Wedding Cakes?

---

Edible flowers are the perfect way to give wedding cakes that extra 'wow' factor. They're ideal for everything from rustic countryside weddings to chic, modern celebrations. Here's why they're such a hit:

### They look stunning

Whether you go for delicate pressed petals or dramatic floral cascades, they make a statement.

### They add a unique twist

Some flowers bring hints of citrus, spice, or floral sweetness to complement the cake's flavour.

### They're eco-friendly

Unlike artificial decorations, fresh edible flowers are a natural and sustainable choice.

### They allow for creative freedom

Bakers can experiment with different arrangements, colours, and textures to craft truly unique cake designs.



---

## How to Use Edible Flowers on Wedding Cakes

---

When it comes to decorating with edible flowers, less is often more. Here are a few ways that they can be incorporated:

### Scattered petals

A simple yet stylish way to add colour and texture.

### Pressed flowers

Gently pressing flowers into buttercream creates a delicate, vintage-inspired look.

### Floral cascades

Arranging flowers around the tiers of the cake creates a show-stopping effect.

### Candied flowers

Coating flowers in sugar gives them a sparkling, elegant touch while adding a sweet crunch.

### Infused flavours

Some flowers, like lavender or rose, can be infused into syrups or buttercreams for a subtle floral taste.






---

## Tips for Using Edible Flowers Safely

---

When it comes to decorating with edible flowers, less is often more. Here are a few ways that they can be incorporated:

-  Only use flowers that are 100% safe to eat - never pick them from a florist, as they may be treated with chemicals.
-  Keep them fresh by storing them in the fridge and using them as soon as possible.
-  Consider flavour - while most edible flowers have a mild taste, some can be slightly bitter or strong, so pair them carefully with your cake's flavour profile.

---

## Why Choose Nurtured in Norfolk?

---

At Nurtured in Norfolk, we're passionate about growing top-quality edible flowers that look stunning and taste incredible. Our flowers are handpicked to ensure only the freshest blooms make it onto your wedding cake. Whether you're a baker looking to add something unique to your creations or a couple wanting an unforgettable centrepiece, we've got the perfect selection to bring your cake vision to life.



*Ready to elevate your cake designs?  
Explore our edible flower collection and  
let's create something beautiful together!*



flourandfold

flourandfold

SPECIAL  
OFFER

# MODERN WEDDING CAKE DESIGN ONLINE COURSE!

With

CAKES BY CARINA CAKE SCHOOL

**£50 OFF!**  
**ACCESS TODAY FOR**  
**FOR JUST £99**  
**(INSTEAD OF £149)!**  
**ENDS 7TH APRIL**



✔ Master flawless finishes, stunning stone textures and sharp edges in ganache and fondant.

**CLICK HERE TO JOIN**

**GET INSTANT ACCESS!**

✔ Learn Modern Sugar Flowers and cake structures with the Prop Options metallic spacers!

*Follow on Instagram for cake tips & tutorials*



✔ Learn Insider secrets to attracting High-End Clients with cake sketching tools and digital resources!



# TIME MANAGEMENT: A CAKE ARTIST'S SECRET INGREDIENT

by Cristina Arévalo



Hello, my sweet friends! As cake artists, we thrive on creativity, but let's be real: Running a successful cake business isn't just about decorating stunning cakes. It's about balancing creativity, business tasks, and personal life without feeling the stress.

After feeling overwhelmed for years, drowning in admin tasks, cake decorating, client consultations, and trying to keep a healthy work-life balance, which, let's be honest, felt like a circus act, I realised that the only thing I could control was the management of the time I was spending on each task. However, time management is not only about that, so let's see what else is involved in effectively managing everything you need to do as a creative cake artist.

Time management is the secret ingredient that allows you to do what you love without burnout. If you've ever felt like there aren't enough hours in the day, you're not alone! Let me invite you to dive into practical strategies to help you take control of your time and make 2025 your most productive year yet.

Before you can manage your time effectively, it's essential to figure out where your time is going.

Identifying time wasters and staying focused is key. Some common distractions can include endless social media scrolling (yes, even if it's cake-related!), checking emails or messages too frequently, overbooking yourself without a structured schedule, and multitasking instead of focusing on one task at a time, and believe me, I know because I was there not long ago.



However, there are practical ways to avoid or fix these habits, like setting specific times to check social media and emails to prevent constant interruptions throughout the day. Another idea is using a timer for tasks—such as the Pomodoro technique—which helps you work in focused sprints while maintaining productivity. Additionally, planning your daily to-do list the night before allows you to start each day with clarity and purpose, ensuring you stay on track with your goals.

## THE POWER OF TIME BLOCKING FOR CAKE ORDERS AND ADMIN WORK

Time-blocking is a game-changer. Believe me, I am a huge fan of it and it allows me to take care of all my endeavours without feeling overwhelmed.

Instead of tackling everything at once, dedicate specific blocks of time for different aspects of your business.

For example:

### Time Block Task

**9:00 AM – 11:00 AM Baking & prep work**

**11:30 AM – 2:00 PM Decorating & finishing cakes**

**2:30 PM – 4:00 PM Social media & marketing**

**4:30 PM – 6:00 PM Admin work (emails, invoicing)**

By structuring your day, you create a rhythm that helps you work more efficiently and avoid last-minute stress.

**FOLLOW ME**

 [theartcakecoach](https://www.instagram.com/theartcakecoach)

 [cakefriednsstaycreative](https://www.facebook.com/cakefriednsstaycreative)

 [The Art Cake Coach](https://www.theartcakecoach.com)

 [The Art Cake Coach](https://www.theartcakecoach.com)



# IT IS ALL ABOUT PRIORITISING!

---

It's easy to focus only on making cakes, but marketing is just as important for growing your business. I know it can be a lot, but trust me when I say that it is key for the success of your cake business. It is only about finding balance.

Ask yourself the following question:

**What moves the needle in my business?**

**What is that thing that will bring me one step closer to my goals?**

**Is everything that I do relevant to my final goal?**



## AND REMEMBER

you don't have to do everything alone! Free up time by delegating and automating tasks. But I know, if you are anything like me (a control freak) you will feel that things are getting out of your control; however, by delegating, you are taking the control back for what really matters.

**What to Delegate?** You can hire (if you can) a part-time assistant for admin tasks or deliveries, use a virtual assistant to manage social media engagement, or Partner with a photographer for professional cake photos.

However, I know that for home-based cake artists just starting out, delegating tasks might seem impossible when hiring assistance isn't in the budget.

There are still plenty of ways to lighten the workload without bringing on extra help. The key is to work smarter by automating, streamlining, and getting creative with your resources.

One of the easiest ways to free up time is through automation. Scheduling tools like Meta Business Suite or Later can take care of social media posts, allowing you to maintain an online presence without constant effort. Autoreplies for emails and messaging apps can handle common customer questions, while templates for invoices, contracts, and order confirmations reduce the time spent on administrative work.

Another essential strategy is streamlining your workflow. Batching similar tasks—such as baking all your cakes on one day and decorating the next—can improve efficiency. Creating checklists for repeated processes helps minimize mistakes and speeds up production. Prepping commonly used decorations, fillings, or ingredients in advance can also save time when orders start piling up.

Don't overlook the possibility of enlisting help from family and friends. Simple tasks like packaging, cleaning, or even delivering orders can be shared with loved ones. If you have kids, turning small organisational tasks into a fun activity can make them feel involved while reducing your to-do list. You can also consider skill-swapping with a friend—perhaps they manage your social media in exchange for a cake for their next celebration.

While hiring full-time help may not be feasible, outsourcing a few small but time-consuming tasks can still make a difference. Using a laundry service for aprons and towels, purchasing pre-made decorations for bulk orders, or hiring a virtual assistant for just an hour or two a week to handle emails and bookkeeping can free up valuable time for your creative work.

Finally, make use of technology to stay organised and work more efficiently. Order management apps like Trello, Notion, or Google Sheets can help you track your workload. Voice-to-text features make jotting down ideas or client notes quicker, and online grocery delivery services can save time on shopping. Even small adjustments in your routine can add up, giving you more time to focus on what you love—creating beautiful cakes.

By taking advantage of these strategies, you can optimise your workflow, reduce stress, and grow your business without feeling overwhelmed. Remember, you don't have to do everything alone—sometimes, small shifts in how you manage tasks can make all the difference.

Time Management Equals

## TIME MANAGEMENT EQUALS CREATIVE FREEDOM

---

Managing your time effectively isn't about working harder—it's about working smarter. When you have a plan, you gain more control, reduce stress, and create space for your creativity to flourish.

So, my sweet friend, I challenge you to take one small step today toward better time management. Whether it's time-blocking your day, identifying your top priorities, or delegating a small task, each step brings you closer to a more balanced and successful business.

And remember, The Art Cake Coach is here to support you with tips, tools, and inspiration! Let's make 2025 the year you master your schedule and thrive in your cake business.



*And as  
always*  
**STAY SAFE AND  
STAY CREATIVE!**

*Cristina xx*

# Spring Shower Stroll





# MARISA MILTENOVIC LAZAREVIC

ABOUT  
me

*hey* I'm Marisa Cake Art, a passionate cake topper artist with over 15 years of experience crafting edible art. It all began by chance on my son's seventh birthday.

Ordering a cake wasn't an option that year, so I decided to create one myself. With no idea where to start, I leaned on my amazing group of friends—the "LePetitPies" —who became my biggest supporters and cheerleaders.

That first cake ignited a spark. Fifteen years later, creating cake toppers remains my retreat, my happy place. Life has changed in many ways, but my passion for bringing joy to life's most precious moments through edible art has only grown stronger.

Today, I'm on a mission to empower passionate cake decorators looking to stand out with intricate, personalised designs. It's a privilege to contribute to the joy that cakes bring, and I'm grateful for every opportunity to connect with others through this delightful art form.



---

## *Project Description*

I've always been drawn to the gentle hush of raindrops, and this figurine captures that peaceful magic perfectly. She's out for a quiet stroll in a soft spring shower, clearly savouring every drop around her.

The umbrella shields her just enough to take in the sounds and scents of the evening, letting calmness and contentment guide each step.

Through her, I wanted to capture that special moment when time seems to slow down – when the patter of rain creates its own melody and the world feels beautifully serene.

The beauty of sugar art? It turns the moments we love into pieces that inspire others.

# What You NEED

## INGREDIENTS

- Saracino Pasta Model - white, rose beige, yellow, brown
- Gel colours - yellow, red, brown, orange
- Powder colours - light brown, pink/peach, dark brown, white
- Edible glue
- Cake gel
- Saracino Liquid Shiny - Confectioners glaze
- Cornflour

## EQUIPMENT

- Florist wire (18 & 20-gauge)
- Rolling pin
- Sculpting tools (ball tool, fine detail tools)
- Brushes (fine detail brush, soft larger brushes)
- Cutters (circle cutters, petal cutters)
- Styrofoam ball (3cm)
- Small scissors
- Paper towel



NEW  
**COLOURS**  
now available to buy



**STEP 1** Colour your paste - for this project, you will need:

Mustard Yellow / Golden for the coat

Tan / Caramel for the skirt

Beige for the umbrella

Colour Mixing:

Mustard Yellow: Mix yellow with a touch of red and a very small amount of brown.

Tan / Caramel: Mix brown with a bit of orange and white.

Beige: Mix white with a tiny amount of yellow and brown.



**STEP 2** Prepare the armature wire - twist two pieces of 20 gauge florist wire to create the support structure for the figurine. Use these measurements: 9cm legs, 4cm body, 1cm neck, plus a little extra (1.5 - 2cm) for the head.



**STEP 3** Shape the legs - Roll two elongated pieces of rose beige paste (each about 9cm). Make the top slightly thicker (for the thighs), define the knee area and taper toward the ankles.



**STEP 4** Attach & refine the legs - Slide each leg onto the wires. Use a sculpting tool to define the knees.



**STEP 5** Form the torso - Roll a thicker cylinder of rose beige paste (about 4cm tall) for the torso. Shape it so the top (near the neck) is slightly narrower, leaving more volume at the hips.



**STEP 6** Attach the torso - Slide the torso piece onto the wire, positioning it so the bottom meets the top of the legs. Blend the seam between the torso and legs and define the neck and shoulders.



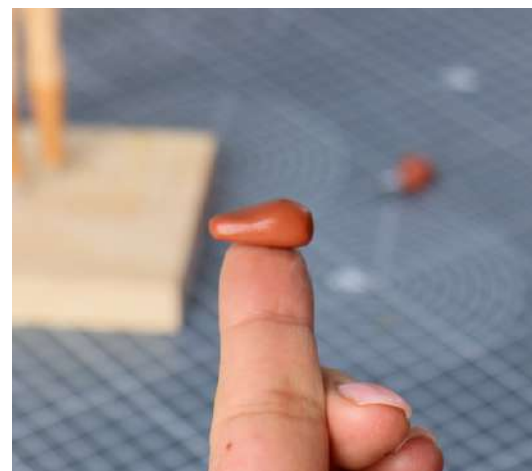
**STEP 7** Refine waist & hips - Gently shape the natural waist curve and hip area. Allow the figure to firm up slightly to hold its form.



**STEP 8** Create the socks - Roll light caramel paste thinly. It should be tall enough to cover the lower leg (just below the knee). Trim any excess, and smooth the seams.



**STEP 9** For extra effect, add texture that imitates a knit/fabric look. Use any tool you have that can create this pattern.



**STEP 10** Form the shoe base - Make a small teardrop shaped piece of darker brown paste for each shoe. The larger end becomes the toe area; the narrower end meets the ankle.



**STEP 11** Attach & detail the shoes - Attach a small round piece and blend it in to form the shoe tongue. Then add and blend a rectangular piece for the ankle. Incorporate any decorative stitching or straps you'd like.



**STEP 12** Create the pleated skirt - Roll out tan / caramel paste to about 2mm thickness. Cut 1cm wide rectangles (long enough for mid-thigh). Overlap these rectangles halfway onto each other to achieve a pleated look.



**STEP 13** Wrap the skirt - Add a thin waistband using a small strip at the top edge of the skirt.



**STEP 14** Refine the skirt - Carefully wrap the pleated strip around the lower torso right under the waistband. Overlap the ends at the back and secure them with edible glue.



**STEP 15** Cut out the blouse - Roll white paste thinly. Use a petal cutter to make a V-shaped opening that fits around the neck area.



**STEP 16** Attach the blouse - Drape the blouse onto the torso. Align the neckline and smooth it down.



**STEP 17** Add a scarf - Roll a small strip of caramel colour paste. Cut two narrow triangles and position them at the blouse's neckline so they drape down the center. Sculpt a knot and place it at the top. Secure it with edible glue.



**STEP 18** Refine the blouse - Cut a long, thin rectangle for the collar. Wrap it around the neckline of the blouse so that it ends next to the tie knot on both sides.



**STEP 19** Plan & cut the coat - Roll out mustard-yellow paste about 2-3mm thick. Use a paper towel to create a pattern for the coat shape. Transfer and cut the shape onto the paste.



**STEP 20** Drape the coat - Place the coat piece around the torso. Align the shoulders first. Press lightly and use edible glue to secure. Let the front edges hang open.



**STEP 21** Adjust coat fit - Smooth the coat edges, especially around the neck area where the collar will be placed. Then adjust the coat to match the look shown in the picture.



**STEP 22** Add coat pockets & final shape - Roll small rectangles of mustard paste for pockets, placing them at hip-level. Blend or leave the top slightly open for realism.



**STEP 23** Shape the arm sleeves - Roll two cylinders of mustard-yellow paste for the sleeves. Insert a short piece of wire for support. Bend the left arm at the elbow.



**STEP 24** Attach & secure the sleeves - Slide the wired sleeve into the shoulder area and secure it with glue.



**STEP 25** Refine sleeves & coat - Blend the sleeve tops into the coat for a seamless transition.



**STEP 26** Position the arms - Position the right arm so it rests almost straight down at the side of the body.



**STEP 27** Cut & shape the collar - Roll out another piece of mustard paste; cut a donut/ring shape that fits around the neck opening. Press it onto the coat's neckline to form a collar shape.



**STEP 28** Blend & finalize the collar - Secure the collar edges with a little glue. Pinch or curve the edges for a stylish lapel or popped collar look.



**STEP 29** Roll out smaller rectangles and attach them underneath the main collar to create a double-collar effect. This is an optional decorative element you can include if you wish.



**STEP 30** Shaping the face - Start with a 3cm styrofoam ball wrapped in rose beige paste. Create the basic head shape: rounded top, slightly pointed chin. Make indentations for the eye sockets then gently press around the center of the face (between the eye sockets) to form a subtle ridge for the nose bridge. Gradually build up the shape by pressing and smoothing the surrounding paste until the nose appears defined. Use a fine tool to cut a curved line for the mouth.



**STEP 31** Add a small piece of white paste inside the mouth to resemble teeth.



**STEP 32** Add definition to the mouth - Shape the lips by gently pressing around the line and smoothing the surrounding area.



**STEP 33** Smoothing & refining facial features - Focus on creating soft, natural transitions between cheeks, chin, and other facial areas.



**STEP 34** Shape the nose - Use a sculpting tool to refine the nose into a small, delicate shape, ensuring natural transitions.



**STEP 35** Create eye sockets - Use a small ball tool to create indentations where the eyeballs will be placed.



**STEP 36** Add eyeballs - Roll two tiny white paste balls and press them gently into the sockets. Smooth around the edges to ensure a snug fit.



**STEP 37** Attach & shape ears - Shape two small teardrop pieces of paste for the ears. Aligning the bottom with the base of the nose (as a guideline). Press onto the sides of the head and use a ball tool to detail the inner ear.



**STEP 38** Add a small piece of paste above the eyeballs to form the eyelid.



**STEP 39** Paint or dust the eyes - Once the eyeballs firm up, use light brown powder colour diluted in alcohol to draw the iris.



**STEP 40** Add pupils & further detail - Dab a black pupil in each iris. Add a second, lighter ring of colour and let the paint dry.



**STEP 41** Paint eyebrows - Use a very fine brush to sketch light eyebrows. Feather them for a soft look.



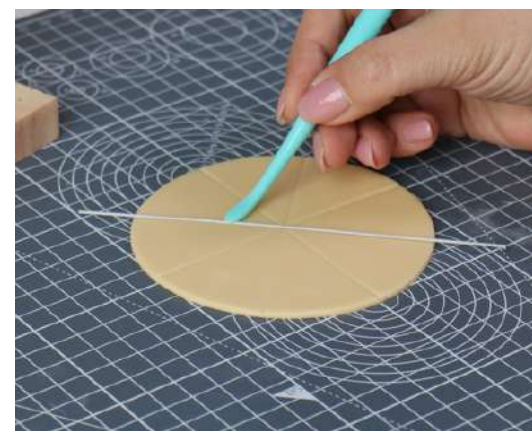
**STEP 42** Highlight & depth - A tiny white dot on each eye “sparkles” them. Subtle shading around the iris edge provides a more lifelike effect.



**STEP 43** Attach the head - Slide the head down onto the neck wire. Adjust the tilt and orientation to match your figurine’s posture.



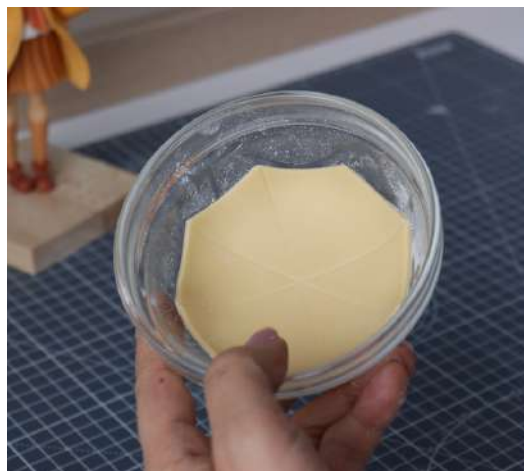
**STEP 44** Cut the umbrella canopy - Roll out beige modelling paste (2–3 mm thick). Using a circle cutter, cut a circle slightly larger than the desired umbrella size. Tip: Choose a cutter proportionate to your figurine so it doesn’t look too large or small.



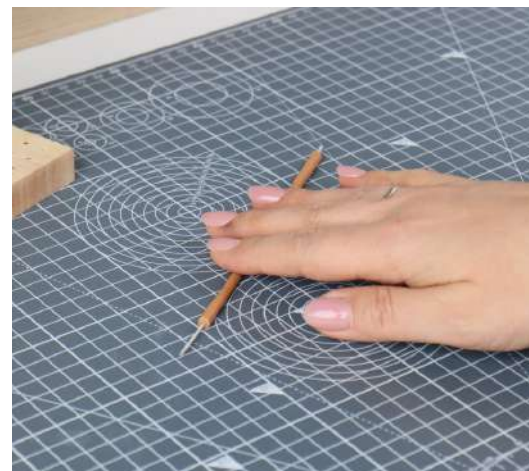
**STEP 45** Segment the umbrella panels - Using a piece of wire or a sculpting tool, lightly mark lines from the center (like slicing a pizza). Aim for 8 equal segments, but don’t cut fully through - just indent the surface.



**STEP 46** Refine each panel - Take the same circle cutter (or a slightly smaller one). Line it up between two “pizza slice” lines. Press down lightly to remove a thin arc of paste, creating a subtle indent curve between segments.



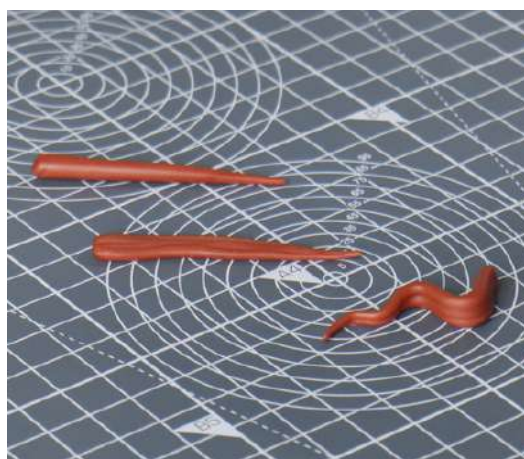
**STEP 47** Shape the canopy in a bowl - Place the paste into a bowl dusted with cornflour. Gently press the edges so the canopy slopes inward, forming a dome. Let it firm up.



**STEP 48** Prepare the umbrella shaft - Take an 18 gauge florist wire. Roll a thin layer of paste around it - brown or any “metal” colour you prefer.



**STEP 49** Assemble the umbrella - Roll a small cone of beige paste for the top point. Glue the cone at the center of the canopy. Insert the wire shaft through the middle of the cone/canopy. Let it dry thoroughly so it stays upright.



**STEP 50** Shape individual hair strands - Roll a small piece of modelling paste into a thin, tapered cylinder. Flatten each strand gently and add creases using a sculpting tool. Lightly curve the strand by bending it subtly in alternating directions while it’s still soft. Allow the strand to rest briefly so it firms enough to maintain the wave shape.



**STEP 51** Attach strands in rows - Begin placing strands at the nape of the neck, securing each one with edible glue. Work your way upwards, placing strands side by side and slightly overlapping each row to create a layered effect. Thin out the ends of the strands near the scalp if needed to ensure a seamless and natural transition.



**STEP 52** Build up to the crown - Continue adding strands row by row, checking the overall shape. Vary strand thickness / length for a natural style.



**STEP 53** Finish with bangs - Once the back and sides are filled, form and attach shorter strands at the hairline. Blend them into the top row and let everything set.



**STEP 54** Shape the hand - Roll a small cylinder of rose beige paste and taper it at one end.





**STEP 55** Use a sculpting tool or the rounded handle of a brush, press gently into the palm area. This indentation should mark where the thumb will separate from the rest of the hand. With small scissors, carefully cut the thumb away from the rest of the hand.



**STEP 56** Refine the shape so it's distinct from the palm, smoothing any rough edges.



**STEP 57** Use small scissors to carefully cut along the sides of the index finger to separate it from the rest of the hand.



**STEP 58** Attach the hand - Moisten the wrist end with edible glue, then press the hand onto the arm. Adjust the wrist angle for a natural pose.



**STEP 59** Dust the canopy - Use a soft brush and brown powder colour to gently shade the umbrella's segments. Focus on the panel edges for subtle depth and dimension.



**STEP 60** Position the umbrella shaft - Guide the umbrella shaft through the figure's hair, over the collar so it rests on the left arm, to where the arm wire emerges. Determine how much of the umbrella shaft is needed, leaving about 1.5cm beyond the arm wire. Carefully remove any paste covering that 2cm portion of the shaft to expose the metal wire.



**STEP 61** Bend the exposed wire into a circle or loop, wrapping it once around the arm's wire. Hook the loop onto the arm wire to secure the umbrella in place. Stabilize if needed if the umbrella is unstable and doesn't stay in place. Take an 18 gauge florist wire, pierce through the top of the umbrella canopy and guide the wire down to the figure's head, connecting the umbrella to the head for extra support. This will keep the umbrella steady and in your desired position.



**STEP 62** Cover the remaining exposed wire (now that it's hooked) with brown paste to create the umbrella handle. Sculpt a hand the same way you did for the right hand earlier. Place it over the handle, positioning the fingers so it appears the girl is gripping the umbrella naturally.



**STEP 63** Add subtle hair shading - Use a soft brush with powder colour to deepen the hairline near the umbrella. Work in gentle strokes to create natural shadows.



**STEP 64** Enhance coat & skirt depth - Lightly dust around skirt pleats and the edges of the coat for extra dimension. Build colour gradually rather than applying too much at once.



**STEP 65** Dust a slightly darker brown shade along the collar seams and folds to enhance definition and depth.



**STEP 66** Use a small, soft, rounded or angled brush to lightly dust a darker brown shade above the eyes, enhancing the depth and definition around the brow area. Gently apply a soft pink or peach colour to the cheeks, giving a natural blush effect. Focus on creating a delicate balance - this gentle "makeup" brings warmth and life to the figure's face, enhancing her expression without overpowering the features.



**STEP 67** Lighten hair strands - Use a fine brush to apply white powder colour diluted with clear alcohol onto the raised sections of the curls. Focus on subtle strokes to create highlights that pop without looking harsh. This will add contrast and dimension to the hair, enhancing its natural, wavy appearance.



**STEP 68** Apply cake gel to the eyes - Carefully lay the figurine on its back so the eyes face up. Place a small drop of cake gel onto each iris, creating a glossy, lifelike effect. Let it set briefly before standing the figurine upright again.



**STEP 69** With all the delicate shading, vibrant highlights, and intricate details now complete, your figurine has truly come to life. She's got that dreamy 'dancing in the rain' vibe - calm, confident, and perfectly in her element. Take a moment to soak it all in and enjoy your creation! 😊



# NEW ARRIVALS



Saracino Pasta Model  
Grey and Light Brown

# Wafer Paper Flower Cake Roll



## JOANNE POULTON

ABOUT  
*me*

*hey* I'm Jo from My Caking Journey. I'm a multimedia Cake Artist from the UK. I live in the Sussex countryside with my husband, our four children and two cats.

Having worked as a Solicitor specialising in Employment Law in the city, we made a move to the countryside to raise our children.

I've always loved art and enjoyed baking but only really started to bring the two together when making birthday cakes for my kids. This sparked a passion for cake design in me!

In the past few years, I've been hosting and participating in baking collaborations with other bakers over on Instagram. I've really enjoyed pushing my creative limits by experimenting with different mediums and trying new techniques. Wafer Paper has become one of my favourite mediums to create magic with!



## *Project Description*

In this tutorial, I'll show you how to make simple stylised wafer paper flowers and vines. With their soft ombre of colours, they're the stuff of fairy tales!

To keep things simple, I've chosen to "dry colour" the wafer paper. The use of a craft punch makes flower making simple, you can substitute a different flower punch if you wish. If you wanted to further elevate the flowers and leaves you could choose to use veinners.

I've chosen to present these flowers and vines cascading across a delicious mango and strawberry cake roll but they would also work well with a traditional layered cake. The cake roll incorporates Saracino's new Mango flavoured Supreme flavour - it's been a big hit in our house. I hope you'll give both the florals and the cake roll a go.

If you do find yourself inspired by any part of this tutorial please do tag me on Instagram - I'd love to see how you got on. Happy Caking!

# What You NEED

## INGREDIENTS

- Cake roll sponge
- Saracino Mango Supreme food flavouring
- Whipped cream
- Fresh strawberry and mango, chopped
- Saracino Powder Colours: pink, yellow, emerald green, pearl blue & silver
- Saracino Wafer Paper 0.3mm thickness
- Edible glue / cake gel

## EQUIPMENT

- Hydrangea craft punch, mixed sizes
- White nonpareils
- Paintbrush, large and several small
- Floral wire, 20 gauge, green
- Wire cutters
- Ball tool
- Cling film
- Piping bag
- Kitchen towel
- Tweezers
- Scissors
- Mixing plate
- Knife

NEW!



NEW  
**FLAVOUR**  
now available to buy



**STEP 1** Start with metallic silver, blue pearl powder and pink powder dusts ready to blend.



**STEP 2** Blend the silver and pink to make two shades of pale metallic pink. Blend pinks and blue to make three shades from a pinky lavender, purple to a blue purple.



**STEP 3** Take your A4 wafer paper sheet and place textured side up on kitchen towel to catch the excess dust. Begin dry painting horizontally starting with silver light to pinks (lightest first) to purples and ending with blue purple at the top. Blend each colour with the previous colour to create an ombre effect.



**STEP 4** Begin punching out your wafer flowers along the long edge of the wafer paper.



**STEP 5** Cut your wafer paper to allow you to punch along the length of the middle and so on.



**STEP 6** You should have a selection of flowers like this in varying sizes and colours. Be careful to keep them dry!



**STEP 7** Take each flower in the palm of your hand and use a ball tool to create depth. Being careful not to apply too much pressure (which could tear the wafer paper).

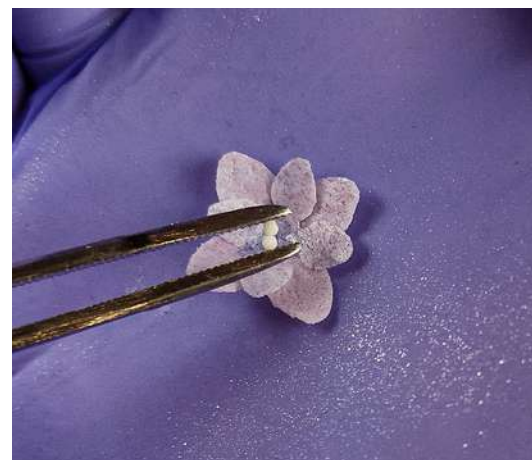


**STEP 8** Pair each flower with the next size down, attach with a small drop of water and a paintbrush. You should end up with three sizes of flower but you can adapt as you wish.



**STEP 9** Your flower should now have some depth when you look at it from the side, like this.

**TIP** If you don't have a ball tool, you could use the rounded handle end of a paintbrush instead.



**STEP 10** Apply a blob of edible glue or piping gel to the center of the flower. Using tweezers or your hands apply some nonpareils to form the flower center.



**STEP 11** Place your flowers on a bumpy foam flower mat or semi sphere mould to dry. Leave them for a few hours or overnight.



*If you don't have either you could improvise with scrunched up parchment paper. The idea is to support the flower's shape whilst drying.*



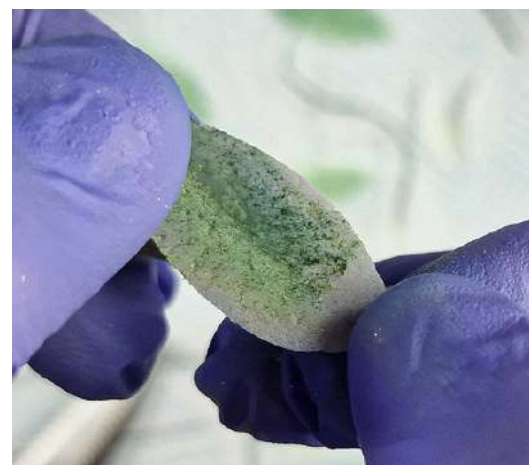
**STEP 12** Prepare your materials for the leaves. Start by making your vine stems. I've used green 20 gauge floral wires. Shape the wires to create movement as above.



**STEP 13** Cut out your wafer paper leaves with a slight point at one end. From tip to end, the leaf should be approximately the same length as the largest size of flower diameter. They do not need to be perfect or identical.



**STEP 14** Take each leaf individually and make a careful fold along the centre from tip to end. Take care not to fold too hard to avoid breaking the wafer paper.



**STEP 15** Colour your leaves with your powder green. I've used green, lightened up with a little silver and yellow. Rub or paint over the front and back of each leaf.



*If you have sharp scissors you can cut 3-5 sheets of wafer paper together for efficiency and consistency.*



**STEP 16** Use the darker green along the centre and edges to create depth. A small paintbrush is best here.



**STEP 17** You should end up with a little colour variation. Each leaf will be slightly different.



**STEP 18** Using the lighter green, rub onto the wires to colour them so as blend in with the leaves.





**STEP 19** Attach the end of the leaf to the paper covered wire with a little water on a paintbrush. Be careful as too much water will cause your wafer paper to dissolve. Lightly press to adhere.



**STEP 20** Attach three or four leaves to the end of each vine. Leave to dry.



**STEP 21** Whilst your flowers and leaves are drying, make your cake roll sponge using your preferred recipe. I've used Saracino Mango Supreme flavouring in mine, it also gave this beautiful yellow colour.

Once rolled and cooled, unroll and fill with fresh whipped cream. You could also use buttercream if you prefer.



**STEP 22** Smooth the cream out to create an even layer.



**STEP 23** Scatter finely chopped fresh mango and strawberry over the cream. You could use different fruits if you prefer.



**STEP 24** Fill a piping bag with mango Supreme and lightly drizzle over the fruit.



**STEP 25** Carefully roll your cake with even, light pressure so as not to squeeze the filling out. Carefully wrap your cake roll in cling film with the join at the bottom of the roll. Wrap inside a tea towel and chill on a flat surface in the fridge until firm. This will help the cake roll to maintain its shape.



**STEP 26** Take your chilled cake roll and slice off each end to give nice clean cuts at both ends. Begin by arranging your vines on top of your cake roll. You can secure them using posy picks, buttercream or with some wires made food safe inserted into the cake roll. You can do this by coating the wire ends in white chocolate or by wrapping in cling film and inserting into a straw in the cake.



**STEP 27** Begin attaching your flowers to the cake starting by positioning the largest flowers in ombre order. Then attach some smaller flowers to the vines. A little water on a paintbrush will help them to adhere. Fill in the gaps with the remaining flowers.

**TIP** Attach the flowers using mango puree or some buttercream. Don't be tempted to use whipped cream, it can melt the wafer paper!

# Saracino Shines at Cake & Bake Show in Dortmund 2025



The 2025 Cake & Bake Dortmund show has just wrapped up, and what an incredible experience it was! This year's event was a true celebration of the magic of cake artistry, bringing together talented bakers, industry professionals, and passionate cake lovers from all over. And right at the heart of it all? Saracino's lively stand, where creativity, fun, and community came together like never before!

One of the biggest highlights of the event was the Cake Factory. Over 280 participants jumped at the chance to get hands-on and create their own beautiful cakes from start to finish. This year, the Cake Factory was designed as a station-to-station experience, where participants learned three different techniques as they moved from one table to the next. They began by covering their cakes with Saracino's famous Pasta Cover, giving them the smooth, flawless base needed for all kinds of cake decorating adventures. From there, they went on to model a beautiful rabbit or a funny chicken, before finally adding pre-printed edible sheets and delicate sugar flowers to complete their cake masterpieces. It was amazing to see how everyone, no matter their skill level, was able to create something truly special! Each participant left with their very own beautifully decorated cake—a perfect piece of edible art to take home and be proud of.

*But the fun didn't stop there!*

At the show, visitors were also treated to a variety of hands-on workshops at Saracino Academy and live demonstrations at the main stage. Over the course of two days, 16 workshops were held, each one selling out even before the show began! These workshops featured talented artists from Germany, Austria, Italy, Portugal, the Netherlands, and the UK, who worked with royal icing, sugar pastes, flower paste, wafer paper, colors, cake paper, airbrush techniques, chocolate, and more. Whether it was learning how to sculpt adorable figures, creating delicate sugar flowers, or trying out Saracino's world-renowned modelling pastes, there was something for everyone to enjoy. The room was filled with smiles, laughter, and a lot of "wow" moments as people discovered new techniques and shared their love for cake artistry. It was clear to see that everyone was here to have fun, learn, and connect with others who shared their passion for baking and cake design.



Beyond the workshops and Cake Factory, the Saracino stand was truly buzzing with energy! The area was filled with stunning edible creations on display, each one a work of art. Visitors had the chance to meet fellow baking enthusiasts, swap tips, share inspiration, and make new friends who were just as excited about cake decorating as they were. It was a wonderful opportunity to reconnect with old friends, make new connections, and be part of a community that truly cares about the art of cake making.



*Thank you!*

pictures by [www.evjfotografie.nl](http://www.evjfotografie.nl)



*Thank you again to an amazing team:*



- [@aimeefordltd](https://www.instagram.com/aimeefordltd)
- [@labelleaurora.it](https://www.instagram.com/labelleaurora.it)
- [@sweetnes\\_tortendesign](https://www.instagram.com/sweetnes_tortendesign)
- [@mariannedaubner](https://www.instagram.com/mariannedaubner)
- [@micakery57](https://www.instagram.com/micakery57)
- [@my.yummy.event](https://www.instagram.com/my.yummy.event)
- [@sugarcraftvonoksana](https://www.instagram.com/sugarcraftvonoksana)
- [@tortenzwerg](https://www.instagram.com/tortenzwerg)
- [@carla\\_rodrigues\\_edibleart](https://www.instagram.com/carla_rodrigues_edibleart)
- [@claudia\\_kapers](https://www.instagram.com/claudia_kapers)
- [@keyforcakes](https://www.instagram.com/keyforcakes)
- [@inesziems](https://www.instagram.com/inesziems)
- [@queen\\_rossellaciopablu](https://www.instagram.com/queen_rossellaciopablu)
- [@netti\\_schroeder](https://www.instagram.com/netti_schroeder)
- [@lababy\\_72](https://www.instagram.com/lababy_72)
- [@bb.sugarflowers](https://www.instagram.com/bb.sugarflowers)
- [@claudia\\_rosa\\_stenger](https://www.instagram.com/claudia_rosa_stenger)
- [@dortethie](https://www.instagram.com/dortethie)
- [@Tricolorepartyservice](https://www.instagram.com/Tricolorepartyservice)
- [@maludesign\\_jenny\\_kristen](https://www.instagram.com/maludesign_jenny_kristen)
- [@manuelataddeo](https://www.instagram.com/manuelataddeo)
- [@mariannedaubner](https://www.instagram.com/mariannedaubner)
- [@nico.dasgrossebacken](https://www.instagram.com/nico.dasgrossebacken)
- [@deichqueen](https://www.instagram.com/deichqueen)
- [@bakefly3](https://www.instagram.com/bakefly3)
- [@sugarcraftvonoksana](https://www.instagram.com/sugarcraftvonoksana)
- [@tortenzwerg](https://www.instagram.com/tortenzwerg)
- [@steffi\\_dasgrossebacken2022](https://www.instagram.com/steffi_dasgrossebacken2022)
- [@susus\\_suesskram](https://www.instagram.com/susus_suesskram)
- [@suzdekor](https://www.instagram.com/suzdekor)
- [@ichwillsuesses.at](https://www.instagram.com/ichwillsuesses.at)

A huge thank you goes out to all the participants, volunteers, and organisers who helped make Cake & Bake Dortmund 2025 such a memorable event. Your enthusiasm and dedication made this event so special, and we are incredibly grateful for the amazing memories we've all created together.

Looking back on all the beautiful cakes, the incredible artistry, and the fun we shared, one thing is for sure: next year's event will be even bigger and better! We can't wait to see you all again in 2026. Until then, keep baking, keep creating, and keep inspiring the world with your delicious and artistic cakes.

See you soon! 🍰🌟

Saracino Team



# WINNERS



# Congratulations!

Thank you so much for choosing Saracino products for your winning pieces.

# Best in Show by **BAKEASERIES**

Products used:

- Saracino Modelling Chocolate
- Saracino Flower Paste
- Saracino Pasta Scultura
- Saracino Wafer Paper

## Congratulations!



DOWNLOAD  
JANUARY'S ISSUE

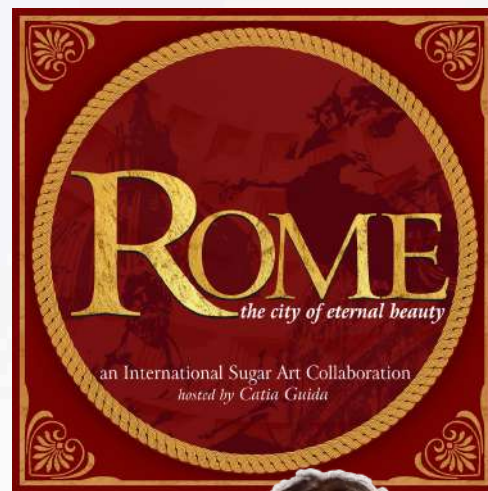


HAVE YOU BEEN FEATURED IN OUR MAGAZINE?  
SHARE THE NEWS WITH YOUR CAKE-LOVING FRIENDS BY POSTING  
THE BADGE ON YOUR SOCIALS!



# “Rome – the city of eternal beauty”

an international sugar art collaboration.  
Hosted by Catia Guida



The collaboration is dedicated, on the occasion of the Jubilee year, to the eternal beauties that are found and have been created in Rome. I wanted to dive into the ancient art of the capital of Italy through the art of sugar art. International artists participated in the collaboration and accepted my invitation to join with great enthusiasm and passion for the world of sugar. Each artist was inspired by a Roman work of art and reproduced it using their favourite technique, giving space to their own artistic interpretation. The purpose of the collaboration was to celebrate and showcase some of the many artistic beauties of Rome through the creations of sugar artists. I was enthusiastic about the works presented, and I am proud of the work and commitment that each of them dedicated to this beautiful collaboration.

Link: [HERE](#)

## **Cake Artist: Catia Guida - Rome - ITALY** **Biography:**

Catia Guida, artist (painter and sculptor), twenty-year pastry chef, professional cake designer, and sugar artist for 10 years. Teacher and organizer of events, competitions, and international collaborations for 5 years. Cerart Ambassador, Saracino Collaborator.

Winner of various national and international competitions, including the latest ones: Gold medal at Cake International 2021, Medal of Merit 2022, and Silver medal 2023.

Finalist in the "Edible Painter of the Year" category at the D'licious Magazine Awards 2022.

Finalist in the "Edible Painter of the Year" and "Sugar Auteur of the Year" categories at the D'licious Magazine Awards 2023 and 2024.

Organizer and manager of the International Competition for Sugar Art professionals "Music in Art" at the Puglia Cake Festival 2023 and the International Competition for Sugar Art professionals "The Theatre - La Commedia dell'Arte" at the Puglia Cake Festival 2024.

Collaborator and judge of the international Cake Design competitions at the Puglia Cake Festival 2023. Technical manager and judge of international competitions at the Puglia Cake Festival 2024. Candidate Judge at Cake International 2024. Judge of various online and in-person competitions.

I have participated in various international collaborations with notable works and have organised highly successful international collaborations (hosted):

- "Raffaello Contest on Air" 2020
- "Dante International Contest" on Air 2021
- The international collaboration "Homage Painting to Elizabeth Taylor" 2021
- The international collaboration "CANOVA - L'eternal Beauty" 2022 (finalist in the Collaborations category at the Cake Masters Magazine Awards 2022)
- International collaboration in presence at the Puglia Cake Festival 2022 "Le Bellezze della Puglia"
- The international collaboration "Odyssey - The Search for Ulysses" 2023
- The International collaboration "The Magic World of Absurdism - Art Tribute to Michael Cheval" 2024 (Winner of CCM Awards USA 2024)

Administrator of the international group "Sugar Art Decor".





created by Samaneh Karimiyan



created by Elisaveta Nikova



created by Graeme Venus



created by Annarita Zambelli



created by Cristina Sbuelz



created by Irina Romenskaya



created by Shashi Fonseka



created by Mio Shih



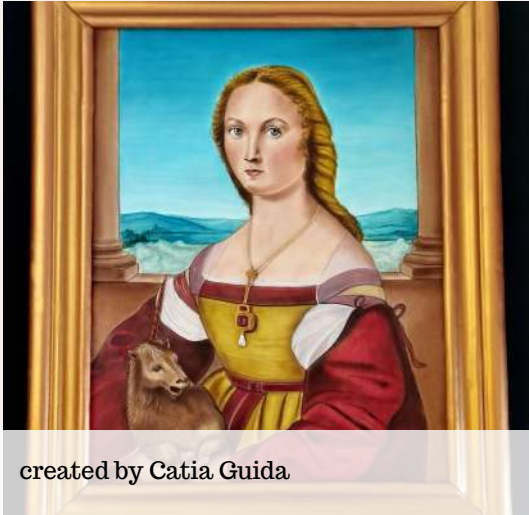
created by Sandra Monni Zuncheddu



created by Hermana Loca



created by Iveta Košíková



created by Catia Guida



created by Debora Ugolini



created by Dari Karafizieva

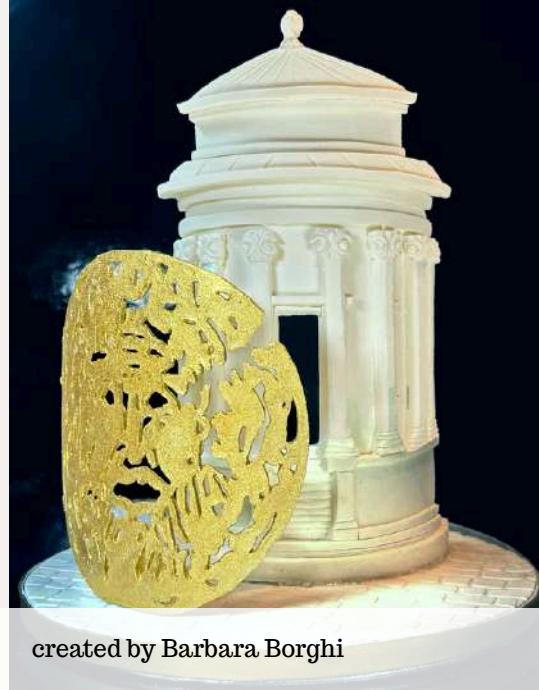




created by La Belle Aurore



created by Marta Torres



created by Barbara Borghi



created by Natalia Gordeeva



created by Arianna Sperandio



created by Romina Novellino



created by Mary Presicci



created by Eleonora Nestorova



created by Silviya Jankowski

# Beachtime

by *Tortenkünstler Deutschland e.V.*



**SARACINO**  
*We love pastry*

The German Cake Artist Association (Tortenkünstler Deutschland e.V.) presented an impressive live collaboration under the motto "Beachtime" during Cake & Bake in Dortmund from March 22nd to 23rd. A total of 35 talented sugar artists from Germany, France, Austria, and the Netherlands participated and delighted the audience with their diverse creations. Whether realistic depictions, imaginative animal figures, or humorous comic creations – each work of art radiated creativity and instantly put the audience in a summer holiday mood. The harmonious interplay of the different works was received with great enthusiasm by the trade fair audience, making the event a complete success.

I would like to highlight six works of art in particular.

The first is by Diana Adler, who created an enchanting piece. Her realistic lighthouse perfectly captures the light and atmosphere, while the beautiful, detailed beach chair is almost magically captivating – you just want to sit in it and enjoy the sea breeze. The precision and dedication with which she sculpted this work are breathtaking.

Another outstanding piece is the work of Jasmin Hubert. She crafted a 1950s-style suitcase and painted it with a fascinatingly realistic turtle. The artistic depiction is simply incredible – her talent for attention to detail and expressiveness is impressively demonstrated here.

Finally, I would like to highlight the work of Michael Wehrmann, who indulged his creative side in a humorous way. He hung a slightly tipsy zebra wearing a bikini from a palm tree. This creative work of art is guaranteed to warm any heart and bring a smile to the viewer's face.

We were all amazed by Claudia Kapers' 1.10-meter-tall flamingo. With its delicate feathers, perfectly crafted proportions, and vibrant colours, it is a true masterpiece of sugar art – perfection in its sweetest form.

Our youngest sugar artist is Maxi Reese, just 5 years old. With great attention to detail, he sculpted a small beach with water, shells, crabs, and toys. We are incredibly proud of him!

15-year-old Milena Adler is our junior sugar artist. Inspired by Taylor Swift, she combines music and art in a unique way. Her special talent is evident in her hand-painted sugar sandals.

These six works impressively demonstrate the versatility and talent of the artists – each in their own unique, fascinating way.

Anyone who feels at home in the world of sugar art could participate in the live collaboration – from beginners to professionals, from passionate cookie bakers to 3D modelling artists. Everyone who would like to present their work live at the fair is welcome!

The good news: The collaboration will continue! We are already planning the next edition for 2026, during the next Cake & Bake. But this time, we want to go even further – our collaboration will travel around the world!

The theme: Beaches of the world. From Copacabana to the Great Barrier Reef, the paradisiacal beaches of Thailand, the coasts of Africa – whether Zanzibar, Kenya, Florida, or Hawaii – each region has its own fascinating beaches and stories.

Our goal is to take viewers on a sweet journey, put them in the holiday spirit with impressive works of art, and introduce them to the diversity of coastal landscapes.

*Doreen Zilske*



created by Antje Nothdurft





created by Ponprapa Saenglert



created by Michael Wehrmann



created by Claudia Kapers



created by Marianne Daubner



created by Natalia Paul-Mayer



created by Jennifer Kristen



created by Jessica Kufner



created by Susanne Reese



created by Heiko Kristen



created by Doreen Zilske



created by Olga Fixel



created by Olga Wolf



created by Diana Adler



created by Milena Adler - 15 years old



created by Carla Rodrigues



created by Maxi Reese who is only 5 years old!



created by Susanne Zöchling



created by Lisa Vaupe



created by Jane Fehlau

# Find out where you can purchase Saracino products

---



**CLICK HERE**



# Become a Reseller

---

**CLICK HERE**



**online UK shop**

