

WIN!
7 beautiful moulds from
Karen Davies Sugarcraft!

LEARN TO MAKE AND DECORATE AMAZING CAKES STEP-BY-STEP

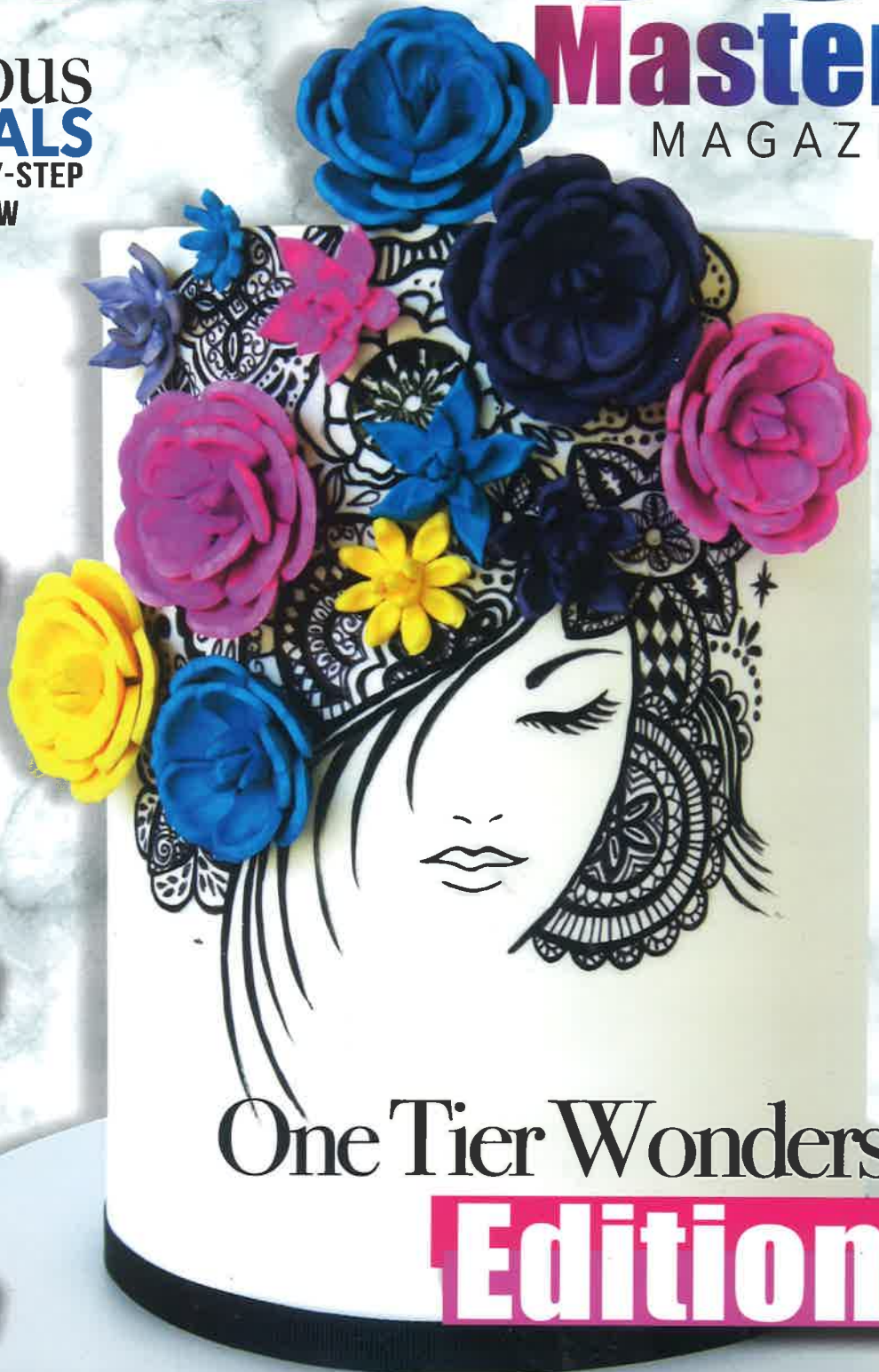


ISSUE 76
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Cake

Masters
MAGAZINE

6 Fabulous TUTORIALS
+LEARN STEP-BY-STEP
+EASY TO FOLLOW



*Art Deco
Cake Tutorial*



*Football
Cake Tutorial*



*Tuxedo
Cake Tutorial*

One Tier Wonders

Edition

Bouquet of Roses Cake

Serves 10-12

Ombré cakes, cakes that show a gradient of a single colour, are an elegant way to show off your trendy skills in the kitchen. This version incorporates my favourite shades of pink, like a huge bouquet of roses, giving the cake a sweet yet classy look.

3 cups all-purpose flour, plus extra for the pans
16 tbsp (2 sticks) unsalted butter, softened
½ cup vegetable shortening
3 cups sugar
5 large eggs
2 tsp baking powder
¼ tsp salt
½ cup milk, room temperature
½ cup buttermilk, room temperature
2 tsp vanilla bean paste or vanilla extract
Red liquid food colouring
2 (16oz) containers vanilla frosting

Preheat the oven to 350°F. Grease and flour four 9" round cake pans. Line the pans with parchment paper.

Using a hand mixer or a stand mixer fitted with the paddle attachment, beat the butter and shortening on medium speed until light and fluffy. Slowly add the sugar a cup at a time, making sure to fully incorporate each cup before adding another. Beat in the eggs one at a time, incorporating fully.

In a separate bowl, sift together the flour, baking powder, and salt. Pour the milk, buttermilk and vanilla into a measuring cup and whisk together with a fork. On low speed, add the flour mixture to the butter mixture in three batches, alternating with the milk mixture in two batches, beating until combined. Scrape down the sides and bottom of the bowl as necessary.

Divide the batter evenly into four bowls. Add two drops food colouring to one, four drops food colouring to the second, six drops to the third and eight drops to the fourth, or to your desired shades of pink, and stir until the colouring is incorporated. Pour each bowl of batter into a cake pan. Bake for 25-30 minutes or until a toothpick inserted in the centre comes out clean. Let the cakes cool in the pans for 10 minutes, then turn out onto a wire rack and let cool completely.

Place the dark pink cake layer on a serving plate and spread a thin layer of frosting over it. Repeat with the remaining layers, getting lighter as you go, and spread the remaining frosting on the top and sides of the cake. Slice and serve.

Recipe from *Cake!*

Addie Gundry

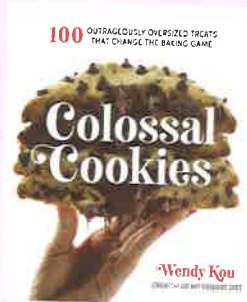
£12.48

St. Martin's Griffin

Photography by Megan Von
Schönhoff and Tom Krawczyk



Book & Tutorial Reviews



Colossal Cookies
Wendy Kou
Page Street Publishing
Photography: Toni Zernik
£13.88

Wendy begins this book with a declaration that she LOVES cookies, and after looking through the immense contents page, it's hard to doubt that. With over 100 cookie recipes, this book has everything you need to create the biggest cookies you've ever tasted.



Sugar Flowers: The Signature Collection
Naomi Yamamoto
B. Dutton Publishing
Photography: Takeharu Mioki
£45.00

This gorgeous book provides any cake decorator with a chance to create sugar flowers of their own. This book helps you gain natural and realistic looking flowers using specific key tools and techniques to create these flowers as efficiently but beautifully as possible.



CAKE!
Addie Gundry
St. Martin's Griffin
Photography: Megan Von Schönhoff and Tom Krawczyk
£14.99

This wonderful book covered in stunning imagery provides 103 cake recipes for you to try. Whether you want to make something quickly or spend your day in the kitchen creating something magical, there will be something in this book for anything you need.



The Great Minnesota Cookie Book
Lee Svitak Dean and Rick Nelson
University of Minnesota Press
Photography: Tom Wallace
£18.99

This book started as the product of a yearly cookie contest in the food section of the Star Tribune. Over 3500 recipes later, they ended up with a beloved holiday tradition, a tonne of new and interesting recipes and this fabulous book.

Found & Followed

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



JUST BAKECAUSE
Amanda's gorgeous cake and baking blog has plenty of superb and very aesthetically pleasing one tier cakes. She recommends tools and strategies for 'Bake Bosses' and has a YouTube channel as well.

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



PATOSHERIE
Check out the simply stunning designs at Patosherie – many of which are beautiful single tiers! With adorable animal figurines, her creations are truly splendid.

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SPRING BLOOM CAKES
Spring Bloom Cakes offers many amazing ideas, but we LOVE their one tier cakes. Look at this lovely mermaid creation!

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