

Cake

2016

Masters MAGAZINE

5 PARTY CAKE TUTORIALS

LEARN TO MAKE THIS NEW YEAR CAKE!

CELEBRATION CAKES FOR EVERY OCCASION

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STEP-BY-STEP BIRTHDAY GIRL MODELLING PROJECT



Jungle Party Tutorial
by Paul Bradford



Interview with
Calli Hopper



Champagne & Martini
Cookies Tutorial

Cake
MASTERS



... met some sugar people!

To mark National Sugar Awareness Week (30th Nov – 6th Dec), the sparkling water maker, SodaStream, commissioned food artist Jacqui Kelly, of Totally Sugar, to carve giant statues illustrating the amount of sugar in fizzy drinks consumed every minute in the UK. The symbolic statues of a young girl, a teenage boy and a male adult went on display on 1st December on the Albert Embankment, overlooking the Houses of Parliament, ahead of the Parliamentary Reception being hosted by Action on Sugar.

The giant statues, standing at up to 7ft tall, were made using the total amount of sugar from fizzy drinks consumed per minute by each of the different age groups: Children – 44.5kg, Teenagers – 158kg and Adults – 385kg.

Jacqui couldn't resist a project brief such as this, so took on the project despite her busy schedule. She was grateful to receive help from Sarah King, Sarah Sibley and Barry Fermor. Despite the restricted time frame and some struggles with set up, Jacqui insists on sticking by her saying "nothing is impossible in sugar". As the morning sun came up through the London landmarks, the sugar statues made a wonderful sight and this time, they had an important message.



We are looking forward to...

... ICES Mini Classes

The FL ICES Mini Classes are an event that you do not want to miss! Occurring every two years in Orlando, this year from 15th-17th January, instructors teach a wide range of techniques and sugar art skills. Classes range in experiences from beginner to the very advanced so there's something for all levels. With the number of students in each class kept low, attendees get personal attention and one-on-one instruction during the class time. This year, Colette Peters, Ruth Rickey and Nicholas Lodge are amongst the instructors.

To find out more, visit: www.flices.org/classes



... The Great British Bake Off Professionals

We were very excited to discover that a GBBO spin off series for professional pastry chefs is coming to our screens soon! Michelin-starred chef, Tom Kerridge, will host the eight-part series. Fifteen teams of three professional chefs will compete to produce the most impressive miniatures and showpiece desserts. The chefs will be judged by three of the industry's most influential pastry chefs - Benoit Blin from Le Manoir aux Quat'Saisons, Cherish Finden from The Langham Hotel in London and Claire Clark who has twice been named Britain's best pastry chef.

To find out more, head to: www.bbc.co.uk



Photo credit: BBC

... EXPOGATO in Marseille

The third Expogato fair takes place from 5th-7th February 2016 in Marseille at Parc Chanot. Over three days, professionals and amateurs, young and old, will be able to taste some sweets, attend numerous demonstrations and learn a variety of techniques. Top international talent will be present, including Kaysie Lackey, leading expert in sculpted cakes, and Denis Villard, master of blown sugar! Plus, Cake Masters Magazine Editor, Rosie, will be on the competition judging panel.

To find out more, visit: www.expogato.com

