

Sleepy Dinosaur Cake

Equipment, Materials, Weights & Template List.



Hello Lovely

I'm Christina Georgiou

Passionate about Sugar Art, Cake Designing, Teaching & being an amazing mum to my beautiful little boy.

Artistically, my passion and my talent generate from both sides of my family as my great grandad was a baker and the other an artist. So, I'm proudly a combination of two men I never knew. Life's funny like that.

My happiest days are spent designing personalized cakes or drinking tea, laughing and teaching like-minded creative people.



I've been in the cake world now for around 7 years, I just love it! Over that time I have won awards, got to make cakes for big brands such as Mcvities. I've been featured in lots of magazines for my design, tutorials on making sugar models and proudly been featured on front covers. I'm lucky to travel around the country teaching at private schools, sugar-craft clubs as well as large events like the Cake and Bake show. The cake industry is booming and it feels great to be a part of it.

My Secret

I'm not self-taught! I honestly believe there are few people that are, alright yes! I have an artistic flair but the skills that I have that got me to where I am today, I have been taught, then adapted in order to find my own way. I could have been one of those self-taught people that have been in the business for 25 years and are still at the same standard. I wanted to jump-start my career, take away the stress and save time. To do that you must invest in yourself and it paid off because let me show you something.



I created the first fairy just days before I went on a sugar modelling course, the second fairy one day after. It just goes to show you, what you can achieve when you know-how. I love sharing these photo's, as the difference is crazy! People sometimes don't see what they are capable of, I believe in you all.

We all have to start somewhere.

Christina
♡

Mastering Cake Basics

T "Top Tip" Always bake your cake in two tins. Bake 24 hours in advance. Leave your cakes to rest for 10 minutes in the tin and then loosely wrap your cake in cling film to lock in the moisture.

Preparing & Covering your cake

Step 1

Cut the top of your two cakes with a leveller, then slice through the centre of each cake and flip and stack the 4 layers on top of each other.

Step 2

Syrup and buttercream in each layer. Don't over fill as this is what causes bulging later.

Buttercream Recipe:

60g Unsalted butter
40g Salted butter
250g Icing sugar
20ml Milk or warm water

Step 3

Use a spirit level along the top of the cake, pushing down areas until the top of your cake is straight. Ready for you to then crumb coat with buttercream or ganache.

T "Top Tip" Don't use large amounts of buttercream to cover gaps in your cake, it won't work. It's important to get the baking method right and cut your cakes in the right place to give you a good starting point

Covering Cakes, Polystyrene Dummies or Boards

Step 1

Starting with a large fattened ball of fondant/sugar paste. Lightly dust the table with cornflour. Push down with even pressure with a rolling pin as you roll up and down once. Turn the paste and repeat. Do this until its the right size.

Step 2

Make sure the cake, dummy or board is moistened with syrup or water. Lift the fondant over the centre and allow the paste to fall around the sides onto the table.

Step 3

use a cake smoother on the top of the cake getting rid of any air bubbles, do not touch the edges at this point. Working over the cake start teasing out the paste, pulling it to the side and using your hand to smooth the fondant to the cake in an upward motion.

Step 4

Use the flat end of the smoother to mark around the base of the cake creating an edge between the table and the base of the cake. Then cut down with a flexi smother. pulling away excess.

Step 5

For sharp edges, hold the flexi smoother around the edge of the cake. Tap down with a smoother to get the right height. Use the smoother in a circular motion to push the paste to marry up at the edge with that flexi smoother.

T "Top Tip" The fondant on a board should be thick so the ribbon fits. Attach ribbon with double sided sticky tape.

Creating Cake Toppers

E

Non-stick board/matt
Weighing scales

Rubber taper point tool
Plastic knife tool
Bone tool
Dresden tool
Small ball tool
Dusting brush
00 Paint brush
Water brush
Different size star cutters

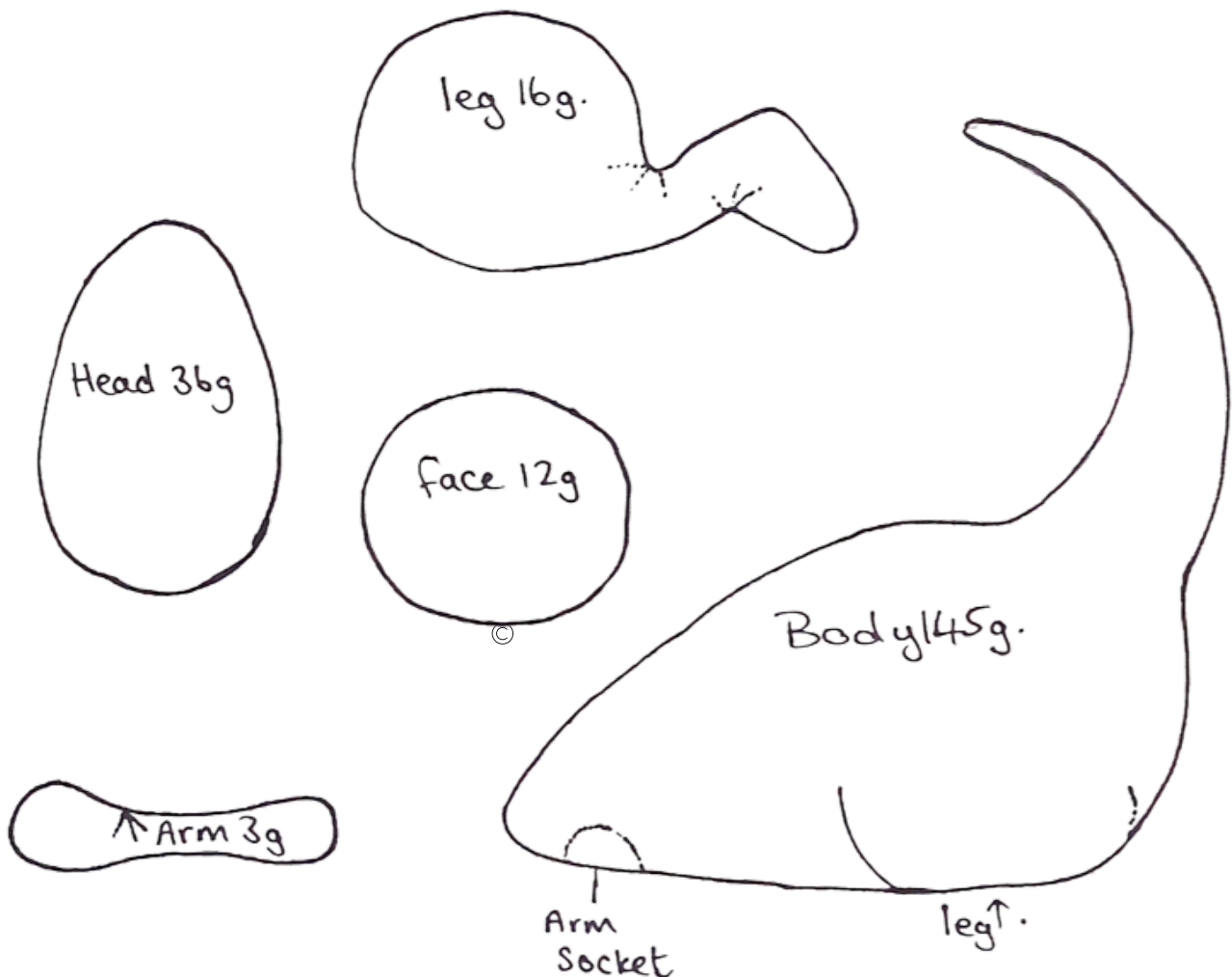
M

Saracino paste:
Skin tone and white
Couture sugar paste

Water or sugar glue
Trex (Vegetable Fat)

Paste colours:
Chocolate, cream/yellow,, Teal
or green and blue.

Dusting colours:
Pale pink, Antique gold, pale
blue/grey & shades of browns.





Thank You...

I know time is the most valuable thing in the world, so I appreciate you giving me yours. My mission is to over-deliver, teaching you lots of tips & tricks, take your confidence and skills to the next level, so you can create sugar art with ease and speed.

It's now time for me to go, but I'd love for us to stay connected...See what you've made and support you on your sugarcraft journey. Does that sound good?

Lets Stay Connected

To share your work, meet other like-minded cake makers and get support join my community group on Facebook; **Tasteful Cakes Students**

Do you want to watch a FREE tutorial on creating cake toppers every month? Pop over and join **Christina's Cake Studio** on Facebook.



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