



Hello Lovely



I'm Christina Georgiou

I'm Super Excited to help you create amazing sugar caricatures you can be proud of.

Starting as a pastry chef in Claridges, I decided to go solo and bring together my two loves, art and baking, and so Tasteful Cakes was born! Over the last 7 years, I have won awards and made cakes for big brands such as Pladis and McVitie's.

I've had the pleasure of working with hundreds of students to help them achieve amazing sugar art. And demonstrated it to many more around the country, at massive events like the Cake & Bake Show in London. My work has been featured on the front covers, and I regularly create projects for the Cakes & Sugarcraft Magazine.

The one moment that fills me with absolute joy and satisfaction is the proud sense of achievement I see on a person's face when they have finished creating something that they previously could only dream of. These are the moments that I live for!

My goal is to eliminate all of the tuff stuff. I want you to enjoy the process of learning, so you too can reach your true full potential.

"Teaching is only demonstrating that it's possible. Learning is making it possible for yourself."

My Secret

I'm going to let you in on a little secret. I'm not self-taught!

To build my skills, I invested heavily in myself, and I even traveled abroad to learn from the best sugar artists I could find. That's how I learned fast and found my very own style.

This was my transformation, I cant wait to see yours.

Christina
♡





Your Essential Tool Kit!

To purchase equipment [click here.](#)

1. Modelling tool set

2. Rolling pin

3. Grip matt and non-stick board

4. Candle Cuts - Large number cutters

5. Mini sewing scissors and craft knife

6. Jewellery scales

7. Dusting brush and No. 0 paint brush

8. Edible Gel/Paste Colours + Skin Tone

9. Saracino, Fondant or gum paste

10. Tooth picks and BBQ wooden skewers



Jessie

WATCH VIDEO



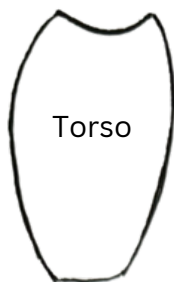
Mix your colours:

Skin tone 35g
White 20g
Brown 13g
Yellow 10g
Blue 25g
Dark orange: 30g
Burgundy red 20g
Black 3g
Green 1g

Weights for each part

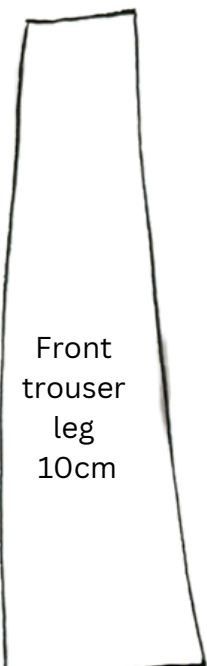
Skin tone head: 30g
Skin tone neck 1.5g
White torso: 11g
White arms: 3.5g
Skin tone hand 0.5g
Blue bottom: 8g
Blue Legs 6.5g
White front of trousers 10g
Brown boots 4g
Dark orange hair 20-30g
Hat base 13g
Hat top 7g

Bottom/ top
trousers

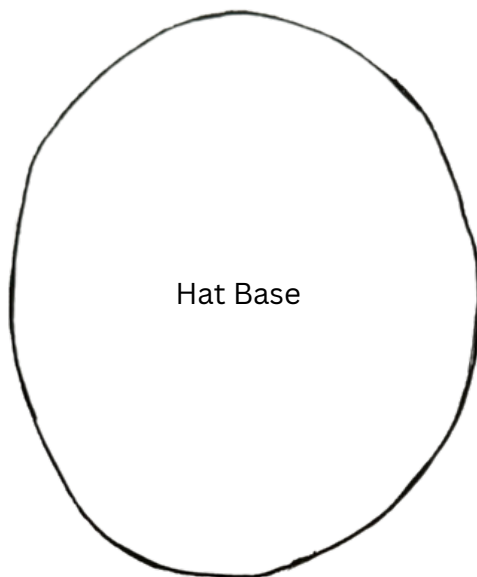


Torso

7cm
length
of legs



Front
trouser
leg
10cm



Hat Base



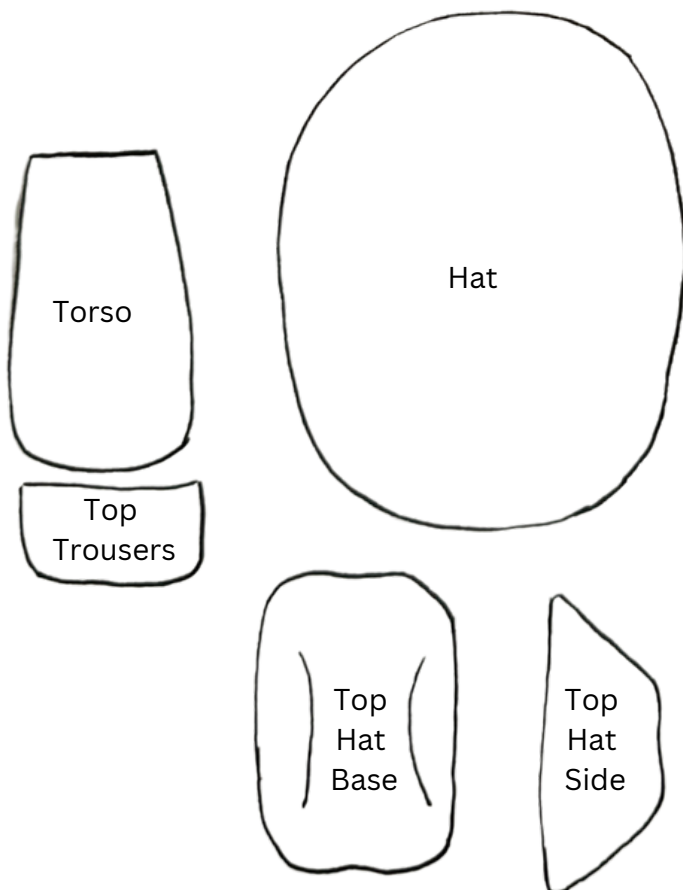
Woody

WATCH VIDEO



Mix your colours:

Skin tone 35g
White 10g
Blue 25g
Meduim Brown 30g
Dark brown 15g
Yellow 28g
Red 5g
Black 3g



Weights for each part

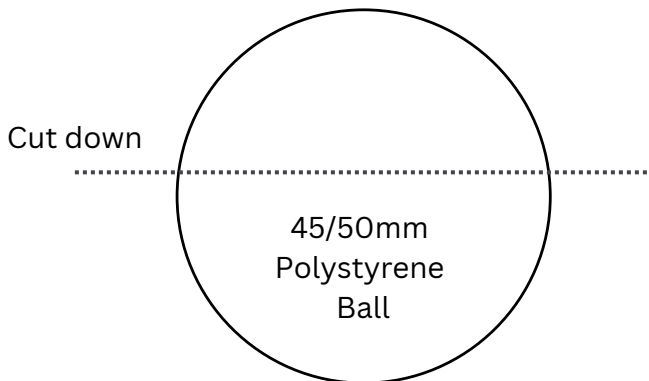
Skin tone head: 30g
Skin tone neck 2g
Yellow torso: 19g
Yellow arms 2 x 4g
Skin tone hand 2 x 0.5g
White waistcoat 5g
Blue bottom: 6.5g
Blue legs 2 x 6.5g
Brown boots 4g
Dark brown hair 15g
Medium brown Hat base 13g
Meduim brown Hat top 15g

Buzz Lightyear

WATCH VIDEO



Arms and legs 8cm Long



Mix your colours:

Skin tone 35g
White 110g
Purple 30g
Blue 1g
Green 15g
Grey 3g
Red 1g
Black 10g
Brown 1g

Weights for each part

Skin tone head 35g
White Body 40g
Black under body 7g
White pants 8g
Legs 2x 16g
Arms 2 X 16g
Arms and leg length 8cm long
Purple hair 10g





Thank You...

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

Lets Stay Connected

Want to learn more? Pop over and meet the gang at [Christina's Cake Studio](#), where I teach weekly live classes, be great to keep in touch and see some of your cakes.

To subscribe to my YouTube Channel for weekly videos click below:



Contact Information

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Stay in touch by Joining my socials