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The world's  
leading sugarcraft  
magazine

# Cake

CRAFT & DECORATION

## Springtime cake ideas

Pink dogwood  
wedding cake

White chocolate  
wedding cake

Secret diary cake

Art attack  
children's cake

Lords and ladies,  
forgot-me-nots,  
thistles, geranium



[www.cake-craft.com](http://www.cake-craft.com)



Issue 124

**Full projects with step-by-step instructions**



## Embarking on a Great Adventure

Dear Editor, dear team of Cake Craft and Decoration, first of all thank you for bringing us such a beautiful magazine every month. Here in Germany, where cakes are more or less decorated with whipped cream, fruit or chocolate all your ideas seem unbelievable to be made of sugar....

As long as I can remember I was fond of cakes and really baked and ate a lot of them. But four years ago a genetic eye disease forced me to retire in the age of only 47.

Unable to drive any car anymore, unable to read without very strong magnifying glasses, legal status of "blind" due to an incurable dystrophy of the makula - so how should I spend the new gained leisure time? The first time I heard about sugarpaste was when I made a confirmation cake for my friends daughter. Surfing in the endless space of internet I learned more and more about sugarcraft, books, artists, recipes and suppliers for all the nice tools, moulds, colours, cutters etc. which you very hardly get to know or buy in Germany. Now my new hobby is so fascinating to my husband that we even visited the "CAKE SHOW" at the NEC twice.

Well, I made approx 150 cakes during the last four years and here are a few of them. Unfortunately

some friends still want "Schwarzwälder Kirsch" decorated with whipped cream and cherries.

Moreover "elegant" cakes in Germany traditionally consist of biscuit with a filling of whipped cream and fruit - so it is not easy to cover them with almond paste and sugarpaste - you may not press too hard :-). But I think I am making progress....

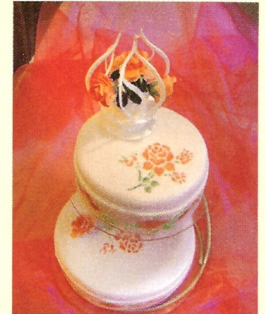
Thank you for the inspiration all through the year.

Sibylle Koch, Germany.

*Lovely to hear from you and I can see you are about to embark on an exciting sugarcraft journey. Many of our readers will have fond memories of Schwarzwälder Kirsch or Black Forest gateau but the thought of trying to marzipan and sugarpaste it does not bear thinking about, but what a delicious interior for a wedding cake.*

*Well done Sibylle, you have won the Message of the Month*

*Gut gemachte Sibylle, haben Sie die Mitteilung des Monats gewonnen*



Ein kleiner Artikel über mich im führenden Magazin der Welt für Tortendekoration, Ausgabe März 2009.