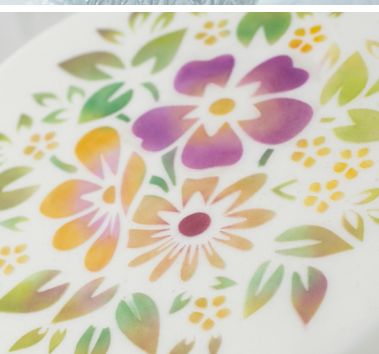


The Modern Cake Decorator

STENCILLING ON CAKES

STEPHANIE WEIGHTMAN



SEARCH PRESS



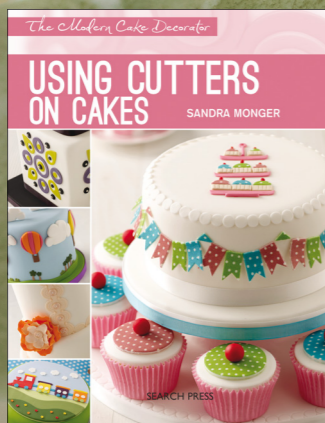
Having been Origin's Celebrity Crafter of the Year 2009–2011, Stephanie Weightman now shares her expertise on Ideal World and Create and Craft where she is a popular guest presenter and personality. She has worked with big name craft products and developed many new products over the years and she regularly appears on air and online. She runs national creative workshops, appears at major shows and events and has written several books. She is now using her expert papercraft and general craft knowledge in the sugarcraft arena.

Stephanie lives in Derbyshire.

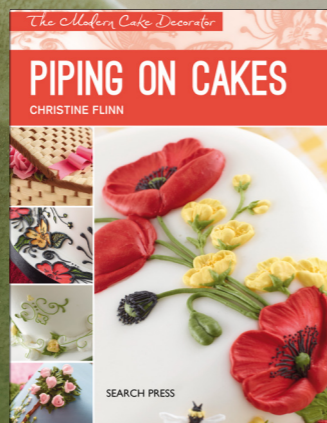
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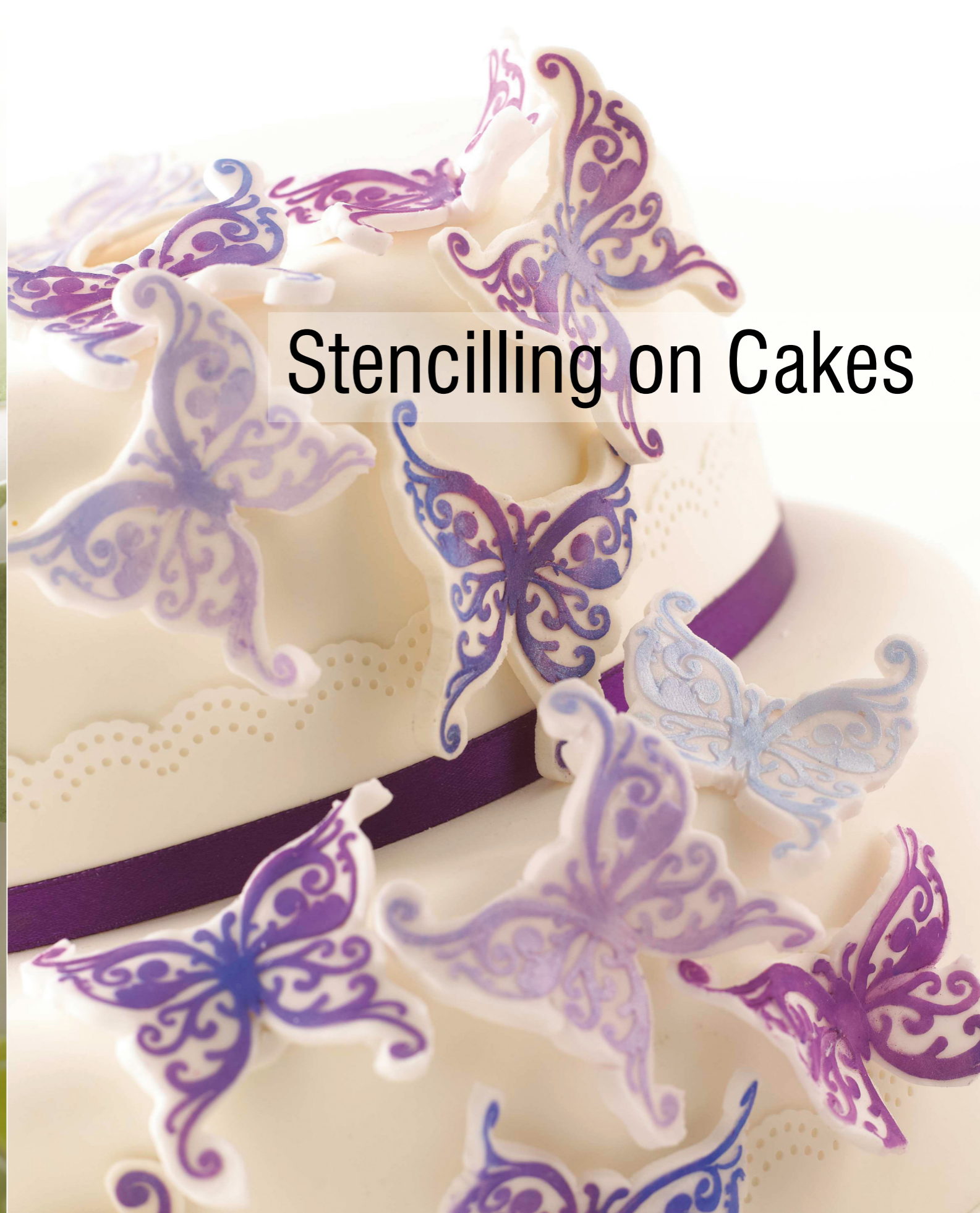


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Stencilling on Cakes





Dedication

This book is dedicated to everyone who has a dream. Follow your dreams and never give up. Dreams do come true.

Stencilling on Cakes

Stephanie Weightman



SEARCH PRESS



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Publisher's note

All the step-by-step photographs in this book feature the author, Stephanie Weightman, demonstrating how to add stencilled decoration to cakes. No models have been used.

CONTENTS



Introduction 6

Materials 8

Techniques 12

Stencilling techniques 20

Patterned Cupcakes 34

Lacy Cupcakes 36

Single Tier Cake with Daisy Flowers 38

Trellis Cake 42

Football Cake 44

Cameo Cake 46

Butterfly Cascade 50

Tree of Life 54

Christmas Bauble 58

Chocolate Heart 60

Elegant Dove Cake 62

Floral Cake 66

Cascading Ivy 70

Alphabet Blocks 74

Tower of Cupcakes 76

Index 80

INTRODUCTION

Baking in my family goes back generations and I grew up with the smell of baking in the house. My mum's fairy cakes were the stuff of legend and my nan's coffee and walnut cake was truly memorable. As soon as I was tall enough to help I was allowed to stir in ingredients and would spend hours watching the oven to see when the cakes had risen so we could plan what decoration they would have. Cakes were not just for special occasions – there was always a full tin in the pantry. In fact, I still have my nan's old cake tin and often store cakes in it myself. I remember looking into it as a child, standing with my brother and trying to choose the prettiest of the cakes within.

Baking for me is all in the anticipation – and of course the pleasure in eating the finished cake and seeing others enjoy my creations. My home is very much the same: for me, decorating has always been my motivation. Whether interior design or baking, I can spend hours wrapped up in my own world of colours, styles and textures. I love to see a plate of pretty cupcakes on the kitchen table decorated to share with eager recipients, and larger cakes are a blank canvas, their tops and sides ready to be embellished. Differently and quirkily shaped cakes are also a wonderful way to display your decoration.

I am lucky to have spent my whole working life in creative environments. Spending years working and experimenting with paint led me to develop my own range of stencils and it was not long before I was hooked. The idea of being able to blend and add colour while creating a pattern or picture was like magic to me and I still get excited by the anticipation of removing the stencil to reveal a beautiful result.

You may be familiar with stencilling as something we do on walls and furniture, but as the process only involves having a good bleedproof contact with the surface to be decorated and the application of colour or texture through the design, why should we not stencil on food?

Stencilling is one of the fastest ways of decorating a cake to create a wow factor. Each design can be a mini work of art. By using different colours, different edible mediums and different stencil designs you can create colourful, classic or three-dimensional cakes. Experiment on different surfaces – edible ones, of course! You do not have to be an expert to achieve exceptional professional results.

Stencils come in all shapes and sizes. Do not be limited by thinking the stencil has to be the exact size of the cake you are decorating. Sometimes I only use a small part of a large design, you will be surprised how many different looks you can get by doing this. With stencilling you do not have to be an artist, or in fact an experienced cake decorator this is something that you could be doing for the very first time.

