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# SWEET CREATIONS: THE ART OF CAKE DESIGN

## TO OUR READERS

Welcome to our second edition of our sweet newsletter, where we whisk you away into the delicious world of cake design! Whether you're a seasoned baker or just starting to dip your spatula into the world of confectionery art, this edition is bound to inspire your sweet tooth and ignite your creative passion.

### WHAT'S TRENDING?

#### **Metallic Cake**

From traditional gold and silver to copper, rose gold or any colour you fancy, adding metallic details to your cake is big in 2024. No need to go full bling with gems or sprinkles. Just a shimmer of metallic is enough for one of this year's hottest cake designs. We find Sugarflair shimmer products work best for us.

#### **Minimalist Cake**

Keeping it simple is one of the fastest growing cake trends this year. From a plain, or naked buttercream finish to simple, clean fondant look, minimalist cakes are in! This is great for budding bakers starting their journey into this sweet world as the simpler the better.



### FEATURE DESIGN OF THE MONTH: 3D VIOLIN CAKE

We have been busy crafting cakes that are not only delectable but also true works of art. From themed wedding cakes to playful birthday cakes that capture the essence of your favourite hobbies, there's no limit to what can be achieved with a little frosting, fun and a lot of imagination. Using ganache made it possible for the violin to be all cake and stand to attention.

## RECIPE SPOTLIGHT

It may be one of the most renowned cakes; the Victoria sponge. It is a classic British dessert that is beloved for its simplicity and timeless appeal. We have made many over the years, it stands the test of time and is still our favourite cake to delve into with a cuppa. To us the inside of a cake is just as important as the outside!



### Ingredients

300g self-raising flour  
250g unsalted butter  
50g cake butter  
300g caster sugar  
4 large eggs  
1-2 tbps milk (optional)

### Method

1. Heat oven to 180C/ fan 160C / gas 4
2. Using a mixer or by hand, mix together the butter and sugar until pale and fluffy
3. Add eggs and continue to mix until mixture is combined
4. Add the flour and mix until smooth, do not over mix. Add milk if mixture is too stiff to fall off a spoon when tapped
5. Line 2 x 8" round baking tins with baking paper
6. Split mixture between baking tins

### Buttercream Ingredients

150g salted butter  
300g icing sugar  
1 tsp vanilla extract

1. For the buttercream, using a mixer in a low speed, beat butter and icing sugar until it comes together
2. Add the vanilla extract
3. Keep mixing until pale, light and smooth

## COMMUNITY CORNER

We love seeing your creations! Share your cake designs with us on social media using #EoCCakeCravings. Each month, we'll showcase our favourite submissions, giving you the chance to shine in the spotlight and inspire fellow bakers.



Want to learn more? Why not check out our workshops on our website. We offer bitesized workshops to focus on exactly what you need. If you don't see the right content, let us know and we can design one just for you. Use code EOCCCC2 for a 10% discount off your booking.

Follow us on Instagram [@EssenceofCakeUK](https://www.instagram.com/EssenceofCakeUK) and subscribe to our newsletter to be the first to know about the latest happenings at Essence of Cake.

Thanks for indulging in the world of cake design with us. May your ovens be warm, your frosting be smooth, and your creativity know no bounds!