Welcome to PME’s 60th Birthday Celebrations

As part of our 60th Birthday celebrations we are including a Special Big PME Prize Giveaway in all of our 2016 issues, so make sure that you check out Pages 8 & 9 for the full details. Entry is easy and there are no quiz’s to complete so why not give it a try, you could soon be the proud owner of a wonderful bundle of exciting new PME products.

We have already given away dozens of prizes and would love to see any pictures of you with your prize or maybe cakes that have been inspired by the magazine. You never know you may even see them in future issues on our Big PME 60th Birthday Give Away pages.

Good Luck.

Pat
Knightsbridge PME Ltd Publisher

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The modern trend for afternoon tea has really captured the imagination and even a cup of tea and cake at home can easily be turned into a special occasion especially with the help of a Colourful Cake Mix.
You will Need

Cake
1 packet of PME Baby Pink Colourful Cake Mix
180ml water
2 x 8” Round Cake Pan 2” deep

Buttercream
1 packet of PME Buttercream Icing Mix
85g (3ozs) Softened Butter
3 tablespoons Milk or Water

Decoration
PME Heart Nesting Set of 6 (PNH2)
PME Multi-Coloured Nonpareils (ESV925)
PME Chocolate Sugar Strands (ESV927)
PME Gold Sugar Strands (ESV928)

Cake

1 Place the cake mix in a bowl and add the water.
2 Beat for approximately 12 minutes until light and smooth.
3 Prepare the pans by either spraying with PME ‘Release a Cake’ or grease and floursing in the traditional way.
4 Divide the mix equally between the two pans and bake at 160°C (325°F) for approximately 25 minutes until golden brown.

Buttercream

1 Place the buttercream mix into a bowl and add the softened butter. To create a white buttercream substitute the butter for a white vegetable shortening and flavour with PME Butter Flavour.
2 Add the milk/water and beat until light and fluffy. The consistency can be adjusted by increasing or decreasing the liquid.
3 Carefully remove the heart cutter to reveal the heart design.

Decoration

1 Trim the tops of both cakes to remove the crust and using one of the smaller heart shape cutters remove some of the cake from the lower cake.
2 Mix the chocolate and gold sugar strands together and pour into the cut-out shape. Sandwich the two cakes together and coat the top of the cake with buttercream.
3 Place one of the larger heart cutters on the top of the cake and carefully pour some of the multi-coloured nonpareils into the heart cutter. Use a paint brush to help spread them evenly.
4 Carefully remove the heart cutter to reveal the heart design.

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Children love the opportunity to create their own cake and this lion cake is designed with that in mind. With plenty of Belgian Chocolate sprinkles to eat along the way Rory the Lion has to be a recipe for fun in the kitchen.

**You will Need**
- 2 x 8” round cakes made from 1 packet of PME Orange Burst Colourful Cake Mix
- 12” (305mm) Round Cake Card
- 1 packet of PME Buttercream Icing Mix
- PME Tiger Lily Orange concentrated paste colour (PC105)
- PME Large Black sugar pearls (LPK45)
- PME Striped Mini Cigarellos (CHM147)
- PME Belgian Chocolate Dark Curls (CHC141)
- PME Belgian Chocolate Milk Curls (CHC142)
- PME Belgian Chocolate Caramel Curls (CHC145)
- 2 x Plain Biscuits
- Chocolate Buttons for the eyes and nose

**Preparation**
Prepare the buttercream and colour with the Orange paste food colour. Sandwich the two cakes together with jam and coat both the top and sides of the cake with buttercream.

1. Using the black sugar pearls and the chocolate buttons create the eyes, nose and mouth.
2. Coat the two biscuits with buttercream and position as for the ears.
3. Start to build up the lion’s mane by attaching the mini cigarellos around the base of the cake, overlaying where necessary to create the shape and interest.
4. Mix the three varieties of chocolate curls together and sprinkle on top and in between the cigarellos to add interest and complete the lion’s mane.
5. For a special treat decorate additional biscuits in a similar design to use up the remaining icing and chocolates.
**You will Need**

- 1 x 6” square & 1 x 3” round cakes made from 1 packet of PME Colourful Madness Colourful Cake Mix
- 15” (381mm) Round Cake Board
- 1/2 packet of PME Buttercream Icing Mix
- 1lb (500g) White Sugarpaste
- Boza (550g) to coat the cake board (optional)
- PME Bold Zebra Impression Mat (IM200)
- PME Ink Pads (IP1008) or Paint Brushes (CB1007)
- PME Oval (MD154) & Round (MR151) Plunger Cutters
- PME Modelling Tools – Flower/Leaf Shaper and Bulbulous Cone
- PME Midnight Black Concentrated Paste Colour (PC1055)
- PME Smoother (ES70)

**A fun Zebra cake that hides a secret inside and will really surprise your family and friends.**

**Colour Madness CCM711**

1. Place the round cake on top of a corner of the square cake and cut around the round cake so that they fit together. Use some of the trimmings to create the mane/hair.

2. Remove two corners to create the ears.

3. Curve and shape the cakes by trimming the tops edges of the cakes.

4. Use the Bulbulous Cone tool to create the nostrils.

5. Place the cakes onto the board and coat with a thin layer of buttercream.

6. Rollout the white sugarpaste and place the Impression Mat on top. Use the smoother to press the mat firmly into the paste to create the embossed design.

7. Lay the paste over the cake and ease into position. Cut and trim away the excess. Coat the ears and mane/hair separately. Use the Leaf veining tool to emboss the texture of the mane/hair.

8. Paint the black stripes, mane/hair and nose with the Midnight Black food colour using either the Ink Pads or a paint brush.

9. To create the eyes cut out two white oval shapes and two smaller black circles. Place onto the cake. A small ball of white sugarpaste can be used to complete and highlight the eyes.

10. For that special occasion consider using the Zebra theme to create a range of cupcakes.

Contact your local stockist or email stockist@knightsbridgepme.co.uk
Special BIG PME Prize Giveaway!

6 LUCKY WINNERS will receive all of the products featured on these 2 pages

Pearl Lustre Spray
Wow! This product has really taken the world of Cake Decorating by storm. It was first introduced over 9 years ago and immediately proved to be the must have product. Simple to use and creating stunning effects on Sugarpaste, Buttercream, Chocolate, Royal Icing, Cookies and Cakes, how did we ever manage without it?

Sunflower Gerbera Plunger Cutters
Cake decorating designs often follow fashion trends and in 1999 the Gerbera was the flower of choice for many brides, hence the plunger cutters were born. Who would have guessed that in 2016 they would also be the flower of choice for every little girl eagerly looking to re-create their dream cake based upon a mini film that has hit the headlines around the world.

I2” Cake Leveller
It’s probably fair to say that we have all experienced uneven layers of cake when somehow the knife doesn’t quite cut the cake as level as we thought it should.

Smaller Polisher
It was over 30 years ago that in the UK Sugarpaste really started to grow in popularity and the secret of a successfully coated cake had to be a PME Smoother. A simple but effective tool that if truth be known until tried was difficult to believe that it could really make a difference and then to discover that using two smoothers one in each hand was pure magic and really was the icing on the cake.

Stainless Steel Ruler
As the very first PME cake decorating product, this Precision Machined and Engineered tool really set the blueprint for the future of PME. Designed and developed for the British Army in the early 1970’s to ensure that coating the top of a cake with Royal Icing, Buttercream or Cream was as perfect as possible. This product then defined the standard of quality that has always been associated with all PME products.

Bamboo Dowel Rods
For many celebrations Stacked Cakes are the design of choice and the mystery of using Dowel Rods to support the cakes is no longer a scary prospect. By introducing Bamboo Dowel Rods, PME has provided the consumer with a sustainable choice of material and from the ever growing popularity of Bamboo Dowels it is obvious that for many this selection is important.

Contact your local stockist or email stockist@knightsbridgepme.co.uk
Special BIG PME Prize Giveaway!

To enter the competition go to the Cakeit website www.cakeit.education or send a card to:
Cakeit, 23 Riverwalk Road, Enfield, EN3 7QN, giving your name, address, email, contact telephone number.

The closing date for this competition is the 29th March 2016

Impression Mats
- Honeycomb | - Mini Heart | - Bold Zebra
The creative team at PME are always developing new ideas and these new Impression Mats are a selection taken from the 8 new designs that now bring the range up to a total of 18 different patterns.

Round Cake Pan 8” x 2”
When you are looking to create a good cake as obvious as it sounds it all begins with the cake pan. Good quality pans are essential and this means an Anodised Aluminium to conduct the heat well and a strength/thickness that will not warp when baking. Straight sides and seamless is a must.

Put all of those things together and you have a cake pan designed to bake a good cake.

Petit Heart Baking Cases
Attention to detail sometimes isn’t obvious but even the PME baking cases went under the engineering spot light before production. Reducing the base size so that when they are placed in the muffin pan they fit exactly ensuring that the sides do not gather or mis-shape.

Supatube Boxed Set of 10
For many people Supatubes are everything that embraces an Iconic PME product a true development of engineering skill and expertise. The manufacture of these seamless stainless steel piping tubes is a much guarded secret and the team still work in the original PME factory testing and checking each tube numerous times to ensure perfection. The addition of the 1.5 piping tube secured the PME Supatubes a place in cake decorating history and for many beginners and professionals alike there simply is no other choice.

Patterned Plastic Side Scrapers
Originally designed in the days when Royal Icing was king, this is one of those products that have just kept on reinventing itself as different trends appear. Today the scrapers are more likely to be used with Buttercream, Fresh Cream and Ganache creating fun patterns on the sides and tops of cakes, cookies and tray bakes etc.

Impression Mats:
- Honeycomb
- Mini Heart
- Bold Zebra

To be a winner this could be you

We would love to see pictures of your cakes or you with your prizes.

Send to:
marketing@knightsbridgepme.co.uk
If you’re tempted to try the latest trend of colouring and painting then this is the cake for you.

You will Need
- 2 x 4” (102mm), 2 x 5” (127mm), 2 x 6” (152mm) & 2 x 8” (203mm) Round Cakes
- 12” (305mm) Round Cake Board
- 2.5kg White Sugarpaste
- PME Brush n Fine Pen - Yellow, Pink, Lime Green, Orange, Brown & Black
- PME Mix n Paint
- PME Scriber
- PME 6 Petal Cutters (PP90 & PP900)
- JEM Floral Applique - Jacobean Style Cutter Set (JEM0015)
- PME Butterfly Cutter (BU499)
- PME Concentrated Paste colours - Sunny Yellow, Lime Crush, Hot Pink & Misty Mauve
- PME Large Sugar Pearls
- PME Pearlised Oyster Pearls (PS047)
- PME Ink Pads
- PME Piping Gel (PG210)

Preparation
Sandwich the cakes together to create four double height cakes and coat with white sugarpaste. Stack the cakes together and place on the cake board.
Whilst the sugarpaste is still soft emboss a random design on the side of the cakes using the five petal and butterfly cutters and the leaves from the floral applique set. Take care to create a design that flows from one tier to the next.

1. Contact your local stockist or email stockist@knightsbridgepme.co.uk

2. Using the brush n fine pens colour in the small leaves blending the yellow and green together to create gentle shading.

3. Colour the butterflies with the pens, adding a darker colour to the tips of the wings to create interest.

4. To add additional detail to the wings, gently scratch in the veins of the butterfly using the scriber.

5. Using the paste colours paint the large leaves first with yellow and then add the green detail and shading.

Paste Colours:
- Sunny Yellow PC1053
- Lime Crush PC1054
- Hot Pink PC1063
- Misty Mauve PC1064

Brush n Fine Pens:
- Lime Green PE034
- Yellow PE031
- Pink PE040
- Orange PE032
- Brown PE031
- Black PE042

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The large flowers are painted using layers of colour and to begin with blend a small quantity of the Mix n Paint powder with the Hot Pink to create a pale pink. Paint an undercoat layer to each of the petals. The Mix n Paint will thicken the colours and give texture to the brush strokes so remember to brush in the direction of the petals.

Deepen the shade by adding additional pink colour and use this to paint low lights to the sides of each petal.

Add Misty Mauve to the painting colour and use this to add additional detail, depth and interest to the flowers. Use the same colour for the flower centres by dabbing the Ink Pad into the colour and then onto the cake.

Using the Brown Brush n Fine Pen draw/paint the stems of the flowers curving and shaping to link everything together.

Complete the cake by trimming each tier with the large pearls and the flower centres with the smaller pearls. Secure the pearls in place using the piping gel.
Add a touch of style and elegance with these easy to make sugar bells. Upgrade your Afternoon Tea or Coffee, personalise with names and numbers or even use as a place setting for that very special occasion.

You will Need
- 250g Caster/Granulated Sugar
- 1 – 2 tsp Water
- Bell Moulds set of 3 (PME BM160)
- Liquid Food Colours & Decorations of Choice

1 Place the sugar in a bowl and gradually add in the water. Add the liquid colour as required.

2 Mix together well until the sugar represents damp sand.

3 Fill the Bell Mould with the sugar and press in firmly.

4 Turn the mould over and place it onto a flat surface or board. Carefully remove the bell mould. If necessary tap the top of the mould to release in a similar way to building sand castles.

5 Leave to dry for a few hours before decorating.
Making the most of…

your PME modelling tools - part 3

Tapered Cones 5/6 Star PME 8
A double ended tool with two different star shapes.

Embossing
It is often forgotten that this tool also makes a great embosser. Simply hold the tool upright or at an angle and gently push into the paste.

Flower Centres
If you enjoy making flowers then this tool is a must have, as many flowers have a star shaped centre and with a choice of two different star shapes they are easy to create.

Bulbulous Cone PME 9
This is the ideal tool for frilling the edges of paste a technique that is often used to create fabric effects, frilled layers and novelty cake details.

Frilling
Place the cone onto the paste and keeping it flat to the surface. Place a finger onto the cone and roll the tool backwards and forwards to create the frill.

Modelling
The cone is also a great embosser especially when making modelled figures.

Mexican Hat Flowers
Use the plain end as a mini rolling pin or stick to thin the paste.

Flower and Leaf Shaper PME 10
The ends of this tool are often referred as a Veining Tool and Dresden Tool.

Veining
The Veining tool is the sharper of the two ends and is best used by simply placing the back of the tool onto the paste and drawing it through the paste to create an embossed line. Ideal for leaves, flowers and free hand designs.

Softening and Frilling
The wider end of the tool is the Dresden tool and again it is the back of the tool that works best. Gently slide the tool along the edge of the paste to thin, soften and frill as required.

Transferring and placing small sugar pearls
The use of sugar pearls has become extremely popular but handling and placing them on a cake can be difficult, so this technique may help.

Using the back of the Dresden tool lightly wipe it into either Petal Base or a white vegetable fat and then simply touch it onto the top surface of the pearls to pick them up and transfer them as required.
This course is designed specifically for anyone anticipating selling cakes either to Family & Friends or as a Commercial Business.

A combination of Basic Techniques and Creative Styling combined with a Professional Business Approach.

Each Module is a complete separate course and it is not essential to complete all Three Modules.

The Master Certificate will only be awarded as and when all three Modules have been successfully completed.

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