

Ultimate Vegas Wedding Cake for Your Vegas Themed Wedding

By Rich Fuller

Las Vegas themed weddings and receptions are nearly as popular as actually heading off to the Vegas sunshine for the real thing. People just love the idea of the Las Vegas wedding and they emulate the experience all over the United States. They dress themselves up in Vegas costumes or they decorate their reception hall in the attire of the Vegas strip and settle in for a great party. [>>> read for full story >>>](#)

Putting Chocolate on the Sustainable Table

By Jennifer Jordan

As Valentine's Day looms overhead, with sweethearts in love nestled up against each other and single people flipping off Cupid, one can not help but think of the presents this day typically brings. Flowers, stuffed teddy bears, heart shaped candy, and cards may all fill the carts of Valentines Day shoppers, but nothing is quite as popular as chocolate. Diamonds may be forever, but chocolate will hold you over in the meantime. [>>>read full story>>>](#)

Discover The Easiest Ways To Master Sugarcraft

By Samantha Mitchell

In the world of cake decorating, there is probably no more misunderstood and misused term than "Sugarcraft." Is sugarcraft just another word for icing? Is it a type of cake decoration?

If you troll through the countless threads appearing on cake decorating forums, sugarcraft questions appear frequently.

Quite simply, sugarcraft is an intricate form of cake decorating that utilizes three-dimensional modeling. The art of sugarcraft stands in sharp contrast to more basic styles of decoration.

A basic design often employs a series of icing dots that form an overall pattern, whereas the sugarcraft style takes the extra step of modeling figures onto the cake. Several professional cake decorators compare sugarcraft to the art of sculpting.

Sugarcraft uses a type of icing dough known as rolled fondant. In relation to cake decorating and sugarcraft, fondant is a type of icing that can be used both for covering cakes and for making icing decorations. It is manipulated much in the same way as play-dough.

Sugarcraft decorators will roll fondant into sheets and drape over cakes or cut and shape to make icing decorations such as ribbons, flowers, and bows. Any decent sugarcraft manual worth its weight in icing will suggest preparing fondant in advance and storing it within an airtight container in

the refrigerator.

When preparing a rolled fondant for sugarcraft decorating, it is best to avoid using any liquid food coloring. Liquid food coloring can turn fondant into a runny mess, so it is best to use coloring paste.

The learning curve for the sugarcraft decorating style can be steep and frustrating. Unlike the popular “decorate-by-number” style that is built around an easy-to-follow pattern, sugarcraft takes visual guidance and months of practice.

For those serious about learning the art of sugarcraft, established decorators often suggest investing in a step-by-step cake decorating video/DVD or signing up for a class specializing in the sugarcraft method.

Samantha Mitchell, Co-Author
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