

# Cake

## Masters MAGAZINE

### Floral Delights!



**AS VOTED FOR  
BY YOU  
Winners  
Revealed!**

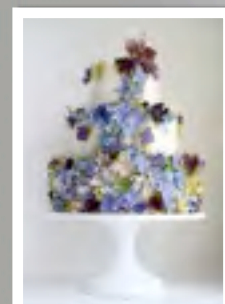
# 3

Flower  
Power  
Tutorials  
*Easy to follow steps*

*Plus*  
Afternoon Tea at  
Four Seasons  
**DELICIOUS RECIPES**  
baking with fruit  
*and much more!*

Exclusive Interviews & Tutorials

Maggie Austin  
Zoe Clark  
Tony Warren



Floral Appliqué  
Tutorial by Maggie Austin

Scabious Flower  
Tutorial by Zoe Clark

Clematis Purple Glory  
Tutorial by Tony Warren





# CAKE MASTERS AWARDS 2013



and the winners are...

# Cookie Award 2013



**Name:** Kim Coleman

**Business Name:** [Sugar Rush Custom Cookies](#)

#### Background

Kim is a travel agent turned cookie artist, who got hooked on decorating after turning to the craft as a way to cope with a loss in her family. She now owns and operates her decorating business, Sugar Rush Custom Cookies, from her studio in Ontario, Canada..

#### Your cake style

Works of art

#### How do you feel to be nominated for an award?

It is an unexpected honour to learn that I have been nominated for the 2013 Cake Masters Cookie Award. Just being nominated within this large community of dedicated and highly-talented individuals is a great experience in itself.





# Cookie Award 2013



**Name:** Amber Spiegel

**Business Name:** [SweetAmbs](#)

#### **Background:**

After graduating from Ithaca College with a Bachelor of Science in Business Administration, Amber Spiegel went on to pursue her dream of becoming a pastry chef and enrolled in the Baking and Pastry Program at The Culinary Institute of America in Hyde Park, New York. During those years at school she realized that her true passion was decorating cakes and cookies – a profession where she could combine her artistic skills with her love of baking. In 2008 Amber won the grand prize in a Wilton cake decorating contest with her Island Paradise Cake and was flown to the Wilton School of Cake Decorating and Confectionery Art outside of Chicago, IL to take the Master Course. Soon after, she accepted a job with Wilton as a cake decorator. While at Wilton she decorated cakes and cookies for product packaging and publications including the 2011 and 2012 Wilton Yearbooks and was subsequently promoted to an assistant cake designer. With the support of her family, Amber made the decision in April of 2011 to say goodbye to Chicago and return to her home state of New York to follow her dream of turning her part time cookie business, SweetAmbs, into a full time career. Amber now also teaches cookie decorating classes and creates video tutorials to show others how to make beautiful cookies on their own. Amber's work has been featured in InStyle magazine, Your Wedding Day magazine, Cake Central magazine, BRIDES magazine, as well as on numerous Internet blogs and websites including Junebug Weddings, Merci New York, and The Huffington Post.

#### **Your cake style**

Detailed, elegant, delicate.

#### **How do you feel to be nominated for an award?**

It is so exciting to be nominated for this award!





# Cookie Award 2013



**Name:** Julia M. Usher  
**Business:** [Recipes for a Sweet Life](#)

### Background

Recipes for a Sweet Life conveys the core of what my food writing, teaching and styling business is all about – providing people with the tools, prescriptions, and inspiration for making life sweeter in every possible sense. I started Recipes for a Sweet Life in 1995 after closing my bakery of seven years, where I specialised in custom-made wedding cakes. I have since launched two books focused on cookie decorating (*Cookie Swap* and *Ultimate Cookies*), a 16-video cookie decorating course, an app, 13 e-books and *Cookie Connection*, an online community dedicated to teaching and spreading the love of cookie decorating.

### Your cake style

Intricate, elaborate, 3-D

### How do you feel to be the winner of a 2013 Cake Masters Award in your category?

Um, sorry, I'm just picking myself up off the floor after having fallen out of my seat. Clearly beside myself with glee!



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