



Meet the Caker

There are around 900 members, spread across 24 branches that form the South East region of The British Sugarcraft Guild. Every single member has a story about their journey with cake and sugarcraft. Here we interview Margaret Edwards of Maidstone branch, in Kent.

Please tell us about yourself...

I have always loved making cakes, and every Christmas as a teenager I would decorate the family cake with a large star on the top. I really wanted to learn about royal icing, so I enrolled on a local cake decorating course for beginners, which covered all the main aspects, including royal icing. However, I soon discovered that my real passion lay with making sugar flowers!



My youngest daughter was also keen on sugarcraft, so I signed her up to Maidstone Cygnets, which she loved, and very soon after that, I was persuaded to join the Maidstone branch in 1997 by Judy Banks. After a few years Carol Bunch persuaded me to join the committee, with responsibility for publicity.

I then started helping out at the Cygnets group, and when the Leader had to step down a few years ago, I took on responsibility, as no-one else would!

Please tell us about your Cygnets group...

I've been running the Maidstone Cygnets group for 3-4 years now and we currently have around 14 children from ages 7 to 15. Every time we meet we do a hands-on project and I am helped by a few past Branch members, who ensure all the children finish each project as they always like to take their project home to show off! Over the past few years we have had a great deal of fun with a variety of projects, including making gingerbread houses, biscuits, modelling and all sorts of other projects that don't involve too many specialist tools or equipment. Every Christmas I make and marzipan Christmas cakes, which they then ice and decorate. They donate £5 for each cake, which I then give to a local charity.

What was your first and your greatest cake?



My first attempt at proper cake decorating was a cake decorated like a basket with roses (shown on the left). At the time I was absolutely thrilled with what I had achieved.

Shortly after I made a royal iced collar for a birthday cake, which I really enjoyed making, and was also very well

received by the recipient!

I would say my greatest cake was my middle daughter's wedding cake. She wanted a 'topsy turvey' cake (shown on the right), so I worked on the design with my Husband as he designed the wedges made of polystyrene and I made the cakes, just using square tins and managed to deliver it to Bournemouth, with only one broken flower petal— a real team effort!



Nowadays, I just do cakes for friends and family, and for fundraising for our local church.



If you were stuck on a desert island, what would be your tool of choice?

I thought about this question a lot, and came to the conclusion that my tool of choice would be my workbox! Without that (and the contents) I wouldn't be able to do any sugarcraft!

What is your favourite aspect of caking?

I have always loved baking cakes, and I do love to make sugar flowers, especially roses and sunflowers.

What is the one top tip you would pass on to a new caker?

I would say to join the Guild! To go to a branch meeting and gets lots of tips and tricks, and make new friends! Also, you can learn from each other.