



## Master Painting On Cakes Using Squires Paste Food Colours

Turning a plain cake into a masterpiece is easier than you think, especially with the smooth creamy texture of Squires paste food colourings. Let's explore how to unleash their soft to vibrant hues with how to paint this cute dog decoration in the style of a watercolour painting.

### Preparation

Before you begin painting, cover your cake in sugarpaste icing and let it set overnight to firm up. Take some time to choose the design; the internet is brimming with inspiration. Don't forget to practice on paper first to build confidence.



### 1. Sketching Your Design

Blend a hint of Squires light brown food colour with water to achieve a soft beige hue; Squires paste food colourings are concentrated, so you need very little, making them great value.

Dip a small paintbrush into the colour, gently dab off any excess on a paper towel, then softly outline your design onto the icing. Paint in any areas that require shades of light brown, making sure you leave some of the face white.



### What You need!

#### Edibles

- Squires Kitchen Paste Food Colours -
  - Leaf Green
  - Light Brown
  - Black
  - Brown
  - Orange
  - White
  - Yellow

#### Equipment

- Fine Paint Brush
- Medium Paint Brush
- Flat Paint Brush
- Paint Palette or Dinner Plate
- Kitchen Paper

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## 2. Mastering The Technique

Continue with light, controlled strokes, gradually layering deeper tones to add depth. Squires paste food colours blend like a dream, allowing you to create a multitude of shades using the light brown and brown paste colours mixed together with a little water.

Let each layer dry before painting the nose, mouth, and eyes with Squires black paste food colour, finishing with some darker shading on the fur.



## 3. Finishing Details

Choose good quality, food-safe brushes in various sizes so that you can create broad sweeping strokes for the grass using Squires leaf green, smaller strokes in Squires orange and brown for the flower, and tiny dots in black around the nose. Lastly, some pale grey shading will really bring the dog to life. Mix a tiny amount of Squires black with water and softly paint around the nose and up the front of the head.

With practice and patience, you can take your painting skills to new heights, transforming ordinary designs into extraordinary edible art on cakes

### Handy Hint:

*If you're not keen on painting directly onto your cake, consider covering a thin cake board in sugarpaste to create a plaque that can be used as a decorative topper. It's a great way to add flair to your cakes without the pressure of painting directly onto them!*

