

# AMERICAN CAKE

DECORATING



pipng carnations & pansies



Jackie Smithwick

Jackie Smithwick is a native of Lima, Peru, and has lived in the United States for 15 years. Four years ago, she began decorating to create cakes for her children, which has now progressed into her own company, IncaSweets, specializing in sculpted and custom cakes. In 2007 she won the Advanced Division in the North Georgia Wedding Cake Challenge.

## SWEET AND SIMPLE

### King of the Dinosaurs



cake Jackie Smithwick  
photos Greg Gustafson

#### Essential elements

Quarter-sheet cake  
Pansies, roses, carnations  
icing with  
buttercream filling  
iced fondant  
icing coloring: black, green, red,  
and white

#### Plustart supplies

Plustart smoothers  
Plustart icing  
Carnal icing coloring: green, orange,  
and black  
Ball tool  
Icing: 63 and 610  
1/8 inch shaver  
Plustart or Zesty bags

Works of all ages are  
submitted for this contest.  
I also stay for the most  
recognizable of them all.