

Alan Dunns Sugarcraft Flower Arranging A Step By Step Guide To Creating Sugar Flowers For Exquisite Arrangements

Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations--all with minimum effort.

Master sugar artist Alan Dunn presents more than 100 of his most spectacular cake decorating designs—all illustrated in the classic Alan Dunn style. This book offers everything you need to create stunning and impressive cakes for every occasion. Each decoration, from "sweet violet" to "moon and sun bouquet" is illustrated from beginning to end, with handy information on all necessary equipment. Alan Dunn's Ultimate Collection of Cake Decorating covers tropical and exotic cakes, flowers, fruit and nuts, celebration cakes, and arrangements, along with tips on technique and detailed recipes. This book delivers joy to both the baker and the sugar crafter, with amazing creations to impress those lucky enough to be offered the end results.

Step-by-step instructions and detailed photographs for 15 different cakes.

This book, which describes the art of sugar flowers, offers guidance in giving a professional look at cake decorating and creating artistic-looking sugarcraft designs for the table, and for special occasions.

A Step-By-Step Guide to Creating Sugar Flowers for Exquisite Arrangements

The Wedding Cake Decorator's Bible

Wafer Paper Cakes

Modern Sugar Flowers

The Cake Decorator's Step-by-step Guide to Making Exquisite Life-like Flowers

In the Kew Book of Sugar Flowers, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower, colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail, an 'exploded flower' photograph that illustrates each of the individual components and working through the technique that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. For those with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the Queen, including Her Majesty the Queen herself.

27 beautiful and delicious layer cakes, baked with love (and plenty of butter). Simple recipes, modern styling--no baking required! Inside this look-book of all things layered, frosted, creamy, and indulgent you'll find cakes so heavenly you'll think you could possibly make them at home. But Ms. Lomelino's stylish cakes are simpler than they seem. Impress your friends with cakes crafted from her unique recipes and detailed photos. Learn step-by-step how to decorate with frosting, ganache, layers, create perfect ganache, and make the most of seasonal ingredients. Be inspired to layer your cakes with fresh flowers, slather with buttercreams, and even play with color, ombré style. Discover just how sweet life can be with SWEETER — EAT MORE CAKE!

Following the success of her first book, 'Sugar Flowers for Beginners', Paddi Clark introduces more stunning flowers that can be made in sugar. Ideal for cake tops or simply for displaying at home, each individual flower and leaf is created using yet effective techniques for realistic results. 28 flowers and leaves are featured and each comes complete with step-by-step and easy-to-follow instructions. Basic techniques are covered, not only for sugar floristry but also for covering cakes. Readers of any skill level can decorate professional-looking cakes for special occasions.

Everyone has seen wedding, birthday, and anniversary cakes decorated with sugar flowers. But Alan Dunn carries this art to a degree of artistic perfection that's breathtaking. Now he shares his secrets, providing home bakers with instructions for the botanically accurate floral designs that have made him a world leader in his field. With plans for modeling 40 different flowers and plants, from golden gardenias to the blue butterfly bush, plus sprays and arrangements?along with plans for cakes?this is the last word in the magical art of sugarcraft.

Architecture Observed

Fresh Cake Designs with Contemporary Gumpaste Flowers

Cakes by Design

Creative Cakes

Miette

From exotic orchids to lovely lilies to delicate Japanese cherry blossoms, renowned cake decorating author Alan Dunn reveals the magic of creating designs. In this exciting collection of sugar flower designs, the expert sugarcrafter focuses on the most popular varieties of exotic flowers, as well as some of his own personal favorites. With over 60 cake decorating and flower design ideas, this book is sure to be a favorite. Exotic flowers and unusual blooms are becoming increasingly popular and accessible, making Exotic Sugar Flowers for Cakes the perfect companion. Ideal cake decorations, these exotic sugar flowers are breathtakingly beautiful and fascinatingly formed. From the delicate matilija poppy to the exquisite bird of paradise, Dunn's stunning designs capture the unique

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qualities of each individual bloom. Every flower is fully illustrated with clear, color photographs and detailed, practical step-by-step instructions. The latest techniques and professional hints and tips are also included, making the designs achievable by both novice and experienced sugar flower makers. This cake decorating book shows how to wire and arrange the flowers into amazing sprays, bouquets and arrangements, and how to display them on cakes or as table decorations. Flowers include: Miltoniopsis Orchid Bird of Paradise Flame Lily Red-feathered Gerbera Brazilian Kapok Tree Flower Amaryllis Ladder Fern Alstroemeria Celebrate deliciously and beautifully! Master sugarcraft sculptor Alan Dunn shows how to create festive cakes decorated with cascading, lifelike floral arrangements built from sugarpaste. Make your cakes the centerpiece of any celebration with romantic flowers, lush foliage, brightly colored fruits, and fantasy butterflies. Alan's easy-to-follow directions, accompanied by stunning, mouthwatering photographs, cover 35 floral varieties and 18 charming cake designs for weddings, anniversaries, birthdays, christenings, holidays, and more. If you're looking for the ultimate guide to sugarcrafting, this book won't fail to impress.

Author, tutor and

Ideal for beginning and experienced cakemakers, *The Wedding Cake Decorator's Bible* is packed with design ideas, methods and techniques for making and decorating unforgettable wedding cakes. Full step-by-step photographs and descriptions make this book an invaluable resource for a variety of wedding cake designs.

Modern Cake Designs and Techniques for Wafer Paper Flowers and More

Ikebana: The Art of Arranging Flowers

Sugar Flowers for Cake Decorating

Alan Dunn's Ultimate Collection of Cake Decorating

Celebrate with a Cake!

This is an inspirational resource packed with techniques for beginner and professional wedding cake decorators, including fondant, piping, sugar flowers and more. It is filled with design ideas and essential step-by-step techniques for making and decorating unforgettable wedding cakes. The extensive directories of decorative fondant techniques, piping, ribbons and trims and sugar flowers encourage a creative, mix-and-match approach. Whether wishing to learn new skills or brush up on existing ones, "The Wedding Cake Decorator's Bible" will be an invaluable addition to your library.

"Gives instructions on creating sugar flowers, making arrangements, and how to decorate cakes for special occasions" --

This book contains a collection of 25 fabulous blooms in a range of styles and complexity. Each is shown beautifully photographed, then step by step instructions and pictures explain clearly the making of the individual components and their assembly. Color

Features flowers that can be used on a cake or as a decorative arrangement. In this title, the designs include many species of orchid, rhizomes, gingers, heliconias, bird of paradise, bougainvillea and more. It also includes a comprehensive introduction covering all the essential information on materials, tools, techniques and basic recipes.

More Sugar Flowers for Beginners

The Art of Exquisite Sugarcraft Flowers

The Ultimate Guide to Sugarcraft

Contemporary Cake Decorating with Elegant Gumpaste Flowers

The Magical World of Sugar Art

Patisserie gives readers all the technical know-how required to become an expert in the art of French patisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image in order to both inspire the reader and demystify some of France's most iconic desserts. Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux pastry and more) to fillings (custards, creams, butters, mousses, ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, é clairs, croissants, macarons, lemon meringue pie, l'opera, mocha, croquembouche, charlotte, rum baba and more, Patisserie covers all of the French delicacies you could ever dream of.

Cakes in Bloom is a celebration of Peggy Porschen's artistry, skill and dexterity within the world of sugarcraft. In this stunning book, Peggy shares her repertoire of incomparable sugar blooms, from vintage roses to exotic frangipani, and the secrets behind her expert modelling techniques. After introducing the basic techniques and specialist tools you'll need, there are 24 varieties of flower to create, all accompanied by detailed step-by-step photography and glorious shots of the finished flowers - both close up and in position on some of Peggy's signature wedding cake designs. The ultimate reference and inspiration for sugarcrafters, the book reflects Peggy's mastery of a breathtaking array of flowers, creatively used on a variety of cakes.

The rose, known as the flower of romance, is the most popular of all flowers. And roses are the flowers most requested by brides to decorate wedding cakes and to carry in their bouquets. Sugar Roses for Cakes includes a collection of all the different kind of roses: wild, climber, rambler, traditional varieties, and the various modern roses--from pretty, delicate, five-petaled wild roses to the huge full-blown modern blooms. Each section in this cake decorating book covers one of these rose types, and the authors have displayed them in both traditional and modern settings on cakes as well as in bouquets, sprays, posies, and table arrangements. There is also a large selection of beautiful celebration cakes, which includes a spectacular array of wedding designs and various other cake decorations. Sugar Roses for Cakes reveals many innovative ways to display roses on cakes and as arrangements, too. From recognized authors who are experts in the field of sugarcrafting, this book reveals unique techniques that will make rose creation a reality for your own cakes. Including templates and nearly 200 full-color photographs, this cake book is the perfect one for brides and wedding planners as it explores and reveals many innovative ways to display and compliment the true beauty of sugar roses. Cake recipes and Roses include: Wild at Heart: Dog Rose Danish Romance: 'Queen of Denmark' Blue Peter Rose Cake; 'Blue Peter' Summer Solstice: 'Chicago', Dog's-Tooth Violet, Ruscus Winter Wedding: 'Massai', Oriental Climbing Bittersweet

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The Complete Photo Guide to Cake Decorating

Patisserie

Amazing Clay Flowers

The Art of Royal Icing

Cakes in Bloom

The Japanese Art of Flower Arranging Ikebana, or Japanese flower arranging, is more than simply putting flowers in a container. Ikebana is a disciplined art form in which the arrangement is a living thing, where nature and humanity are brought together. Written by renowned Ikebana expert Shozo Sato, Ikebana: The Art of Arranging Flowers is a classic Ikebana text updated for modern readers. Ikebana history and styles Ikebana: The Art of Arranging Flowers presents a fascinating overview of the history of Ikebana to present day, and introduces classic Ikebana styles such as Rikka, Seika and Moribana to Freestyle. Japanese flower arranging instructions The tools of Ikebana and basic Ikebana flower-arranging techniques are clearly explained. Simple but detailed instructions guide Ikebana enthusiasts through the process of making dozens of stunning floral arrangements.

Make a celebration cake for every occasion with one of the 18 stunning creations in this ultimate guide to sugarcrafting. "

A compilation of the best-selling International School of Sugarcraft Book One and Book Two, now available in a more affordable single volume. Making a cake and decorating it beautifully for a special occasion deserves a round of applause, and with The Ultimate Guide to Sugarcraft, the praise will keep on coming! This book is divided into two parts, with each section comprised of a set of 20 lessons. Part One teaches how to make perfect cakes, icings and frostings, as well as master ribbon work, frills, collars, lettering, modeling and piped decorations. It is the ideal foundation for people who have never decorated a cake before—and an excellent refresher for those who already have some basic skills. Part Two builds on that foundation, teaching the intricate skills of tube and brush embroidery, lace, fondant, figure modeling, sugar-flower sprays, bas relief, pastillage and filigree. Packed with ideas, each one illustrated with color photographs and accompanied by step-by-step instructions, this inspirational guide is written by six internationally acclaimed sugarcraft artists, each one chosen for their expertise in a particular field of sugarcraft. This is the most comprehensive sugarcraft and cake decorating book ever published. This cake decorating guide contains over 70 ideas for cake decorations and designs.

Celebrate deliciously and beautifully! Master sugarcraft sculptor Alan Dunn shows how to create festive cakes decorated with cascading, lifelike floral arrangements built from sugarpaste. His easy-to-follow directions, accompanied by stunning, mouthwatering photographs, cover 35 floral varieties and 18 cake designs for weddings, anniversaries, birthdays, christenings, holidays, and more.

Sugar Orchids for Cakes

The International School of Sugarcraft

Sugar Flowers

Sugar Roses for Cakes

A Resource of Mix-and-Match Designs and Embellishments

A richly illustrated guide to creating a variety of stunning specially cakes for any occasion introduces an array of baking and decorating techniques, shows how to create sugar flowers, and shares ideas for a variety of decorated cakes. Reprint.

Exotic, beautiful, delicate orchids capture the imagination and provide simple style. Inspired by the wide range of blooms now available, three sugarcraft experts now show you how to recreate these lovely, ethereal flowers as cake decorations. Celebrating the diversity of orchids from around the world, the sugar flowers vary from vibrant red to subtle pink and the most striking pure white. Familiar favorites are combined with unusual, lesser-known orchid varieties to provide a wealth of choice for every occasion. Inside this cake decorating book are over 20 projects that provide ideas for sprays, bouquets, pots, and table arrangements. The orchids decorate a range of celebration cakes from the traditional and contemporary wedding cakes to christening cakes, anniversary cakes and seasonal projects, such as Christmas and springtime.

Complementary blooms, such as lace-cap hydrangea, spiky leucadendron, Mexican blue flower, glorious passionflower and pink gaura flowers, are included to enhance the orchid displays. Sugar Orchids for Cakes is a stunning book with beautiful images and clear, detailed instructions, making it a must-have for all sugar flower makers looking for up-to-the-minute ideas on creating and displaying fashionable orchids. Cake recipes and Orchids include: Star of Bethlehem Cake with Star of Bethlehem Orchids Oriental Delight Cake with Bamboo Orchids and Hydrangeas Sunburst Splendor Cake with Comparettia Speciosa Orchids and Passionflower Tropical Scent Cake with Vanilla Orchids

"Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

Squires Kitchen is the oldest and one of the most popular schools of its kind in the UK. Its highly regarded reputation brings students from all around the world to the school in Farnham, Surrey and its course syllabus is also taught in Malaysia and Singapore, with more countries in the pipeline One of the only book of its kind to offer the reader a vast range of skills techniques, projects and expert advice from 21 of the world's leading cake decorating tutors.

Alan Dunn's Sugarcraft Flower Arranging

Alan Dunn's Celebration Cakes

Wild Flowers

Sugar Flowers for All Seasons

Modern Sugar Flowers, Volume 2

This book provides complete instruction for creating stunning life-like flowers in clay as well as ideas for creating beautiful and long-lasting floral arrangements. 22 unique flower and arrangement projects are divided into seasonal sections, Spring, Autumn, Winter,

and Summer, followed by themed projects including bouquets and accessories. The book shows beautiful photography of each arrangement and then offers complete, photographic, step-by-step instruction for each. The amazing projects are full of intricate details and provide both inspiration for polymer clay and mixed-media artists as well as complete instruction.

Learn to decorate your next cake with tulips, petunias, poppies, and other flowers in various stages of bloom that you can make with sugar paste. Learn all the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Jacqueline Butler. Building on the foundations established in *Modern Sugar Flowers*, this second volume introduces over twenty new sugar flowers in various stages of bloom, as well as flower buds and leaves, using Jacqueline's signature pastel color palette. Lavishly illustrated with hundreds of step-by-step photographs, you will learn not only how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

This stunning book shows you how to make beautifully realistic sugarcraft flowers for cake decorations. There are detailed instructions on how to make 32 flowers, from the classic rose to the more exotic Akebia flower. Each project has a tools and materials list, clear, detailed instructions and step photography, as well as a photograph of the finished flower simply displayed. The following chapter, *Sprays and Arrangements*, shows you how to make beautiful flower arrangements designed from a selection of flowers from the first chapter, that can be displayed in glass vases and bowls and used as table displays. Finally, the chapter on *Cakes* showcases the flowers on individual cakes. There are 15 cake designs to suit any occasion, ranging from a two-tiered wedding cake to a heart-shaped anniversary cake. The front pages feature the basic equipment, techniques and recipes used throughout the book.

Learn the secrets of sugar floristry with *Petalsweet Cakes* founder Jacqueline Butler. In her exquisite and long-awaited debut book, you'll learn in step-by-step detail how to create modern and sophisticated, stylized sugar flowers, and how to use them to create beautiful arrangements on wedding and celebration cakes. Inside you'll find instructions and step-by-step photographs for 20 stunning sugar flowers in various stages of bloom, as well as flower buds and leaves, using a clean and contemporary color palette. Through six diverse projects you'll then learn how to use these foundation flowers in combination with filler flowers to create elegant cake designs, including working directly on single-tier cakes and multi-tiered cakes, as well as making styrofoam cake toppers. As well as being the most contemporary take on the subject ever produced, this book will also remain an essential reference for years to come!

27 Pretty Cakes to Make Any Day Special

A Step-by-step Guide to Making Beautiful Flowers in Sugar

A Step-by-Step Guide to Creating Sugar Flowers for Exquisite Arrangements

A Man to His Mate

Creating Realistic Flowers & Floral Arrangements

Lavishly presented in a very portable format, these astonishing creations include popular flowers such as roses, lilies, gerbera and orchids.

Simple steps explain how to make each of the illustrated flowers, and an image of the unassembled constituent parts helps to make each project clear and simple. Instructions are also given to make foliage and decorative butterflies to complement the flowers.

Alan Dunn's Tropical & Exotic Flowers for Cakes

Flowers and Foliage for Wedding Cakes

Inspirational Sugar Sprays for Contemporary Designs

Sugar Flower Skills

Lomelino's Cakes