

Cakes In Bloom The Art Of Exquisite Sugarcraft Flowers

The author of Pretty Party Cakes shares dozens of additional ideas for decorating baked desserts using simple techniques that produce professional-quality results, providing coverage of baking, frosting preparation and ornamental piping.

Witty, one-of-a-kind, imaginative cupcake designs using candies from the local convenience store, no baking skills or fancy pastry equipment required. Spotting the familiar items in the hundreds of brilliant photos is at least half the fun. America's favorite food photography team shows how to create funny, scary, and sophisticated masterpieces using a ziplock bag and common candies and snack items. With these easy-to-follow techniques, even the most kitchen-challenged cooks can: bake a big-top circus cupcake tier for a kid's birthday• plant candy vegetables on Oreo earth cupcakes for a garden party• trot out a line of confectionery "pup cakes" for a dog fancier• serve spaghetti and meatball cupcakes for April Fool's Day• bewitch trick-or-treaters with eerie alien cupcakes• create holidays on icing with a white Christmas cupcake wreath, turkey cupcake place cards, and Easter egg cupcakes

The Flower Book explores 60 flowers, bloom-by-bloom in stunning portraits. Lush macrophotography allows readers to see the details of each featured flower up close, from the amaryllis in spring, snapdragon in summer, and dahlia in fall to tropical wonders such as orchids and more. Intimate portraits of each flower include quick-reference profiles with tips for choosing the best blooms, care for cut stems, arranging recommendations, colors, shapes, and even growing tips to transform the home, from yard to tabletop. Gorgeous photographs throughout spotlight 30 sample floral arrangements that show how to design and build custom floral arrangements using featured blooms. Plus, a step-by-step techniques section walks beginners through the basics of foliage and fillers, bouquets, and arrangements to make this book as practical as it is beautiful. The Flower Book celebrates all the wonderful qualities of flowers—their sheer beauty, infinite variety, and power to evoke admiration-bloom by exquisite bloom.

Take Your Desserts to the Next Level with Breathing Flowers and Other Delicious, Dainty Designs Design the most gorgeous cakes right at home with these 25 incredibly approachable decorating projects. Jiahn Kang, founder of the cake design company Brooklyn Floral Delight, shows you how to easily sculpt delicate flowers, cute cacti and floral arrangements all from delicious buttercream icing. With simple instructions and helpful step-by-step pictures, you'll quickly master the art of beautiful cake decorating—no baking expertise required! With delectable cake and meringue recipes and easy tips for proper color-mixing, piping and shaping, you'll be creating masterpieces in no time. Pipe charming buttercream gardens full of roses and hydrangeas, delightful collections of earthy cacti and succulents, or even vibrant full-blossom bouquets and wreaths. Whether you're preparing for a special event or simply looking to pick up a creative new skill, these beginner-friendly designs will have you wowing everyone with your elegant cakes and cupcakes.

Book 1 in the Wicked Goodies Series

a showcase of dramatic designs for special occasions

AnaBloom The Art of Aging Unapologetically

Modern Sugar Flowers, Volume 2

Sweet and Stylish Cookies and Cakes for All Occasions

Techniques and Recipes for Candymaking [A Cookbook]

Cressida Bell's Cake Design

For creative bakers who are seeking a tastier alternative to fondant, this book explores a versatile nougat-like confection that performs like fondant but is easily made from chocolate. With over 380 colour photographs and 40 unique tutorials, this book demonstrates how to: make modelling chocolate from scratch; wrap a cake in patterned chocolate; make realistic bows, flowers, and leaves made of chocolate; sculpt 3D cakes and figurines; push the envelope of cake design. For even the most casual reader, this book promises to delight and surprise the eye.

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. Colo

Set in 1932, this is the story of two misfits with no place to call home, who build a relationship during a train hopping journey from the cold heartbreak of their eastern homes toward the sunny promise of California Pearl Plankette ran away from her abusive father, but has nowhere to go until she stumbles upon a disguise that gives her the key to a new identity. Reborn as a boy named Soupy, she hitches her star to Remy "Ramshackle" Renault, a hobo who takes her under his wing. Ramshackle's kindness and protection go a long way to help Soupy heal from her difficult past. But Ramshackle has his own demons to wrestle with, and he'll need Soupy just as much as she needs him. Now includes an Educator's guide written by Meryl Jaffe, PhD.

One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brissee and puff pastry -and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

The Art of Cake Decorating

Truffles, Candies, and Confections

Creative Haven Designer Desserts Coloring Book

Murder with Lemon Tea Cakes

Beautiful Designs for Irresistible Cakes and Cookies

Cakes in Bloom

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.

"Cho's book is so smart and thorough, I'm not sure we'll need another book on the topic anytime soon." – The New York Times In Mooncakes & Milk Bread, food blogger Kristina Cho (@atchofood.com) introduces readers to Chinese bakery cooking with fresh, uncomplicated interpretations of classic recipes for the modern baker. Inside, you'll find sweet and savory baked buns, steamed buns, Chinese breads, unique cookies, whimsical cakes, juicy dumplings, Chinese breakfast dishes, and drinks. Recipes for steamed BBQ pork buns, pineapple buns with a thick slice of butter, silky smooth milk tea, and chocolate Swiss rolls all make an appearance—because a book about Chinese bakeries wouldn't be complete without them! Kristina teaches you to whip up these delicacies like a pro, including how to: knead dough without a stand mixer Avoid collapsed steamed buns Infuse creams and custards with aromatic tea flavors Mix the most workable dumpling dough Pleat dumplings like an Asian grandma This is the first book to exclusively focus on Chinese bakeries and cafes, but it isn't just for those nostalgic for Chinese bakeshop foods—it's for all home bakers who want exciting new recipes to add to their repertoire.

More than 30 original, mouthwatering dessert designs feature fabulously decorated cakes and cupcakes. Illustrations are printed on only one side of the perforated pages for easy removal and display.

Recipes include the award-winning Chocolate Heaven and Black Forest, the timeless classics Sticky Toffee and Vanilla Chiffon and a whole range that are perfectly suited for special occasions – from light and bright Lemon Meringue, Eton Mess and Pink Marshmallow to dark and indulgent Pecan Pie, Mulled Wine and Chocolate Raspberry Heart. Not only are there a variety of delicious cupcakes, there are a range of truly wondrous toppings, too. Each cupcake is specifically matched to one of the offered frostings, from classic cream cheese icing and mascarpone frostings in a multitude of flavourings to rich marshmallow fondant and luxurious dark chocolate ganache, and each has a simple decorative finish.

Perfect Cakes

100 Buttercream Flowers

Boutique Baking

Peggy Porschen: A Year in Cake

25 Projects to Create Edible Flora, Cacti and Succulents

Irresistibly Playful Creations Anyone Can Make

The Book of Lies

Aleister CrowleyOs The Book of Lies is an important and complex work of occultism. Deciphering its many layers of hidden meaning requires a little patience and more than a beginnerOs knowledge of Thelema. For those interested in passing beyond the initiate stage, the reward offered by a deeper understanding of this challenging text is well worth the effort. This new 2018 edition of The Book of Lies from Kismet Publishing restores all of CrowleyOs original text, including the important keys, sigils and diagrams often omitted from reprints.

Discover the floral heart of New York City in this companion to the popular Paris in Bloom by acclaimed photographer Georgianna Lane. New York in Bloom leads you on a beautiful floral tour of the metropolis!past stylish floral studios and corner shops overflowing with fresh-cut blooms, through bustling flower markets, to blooming trees and lush public parks. With sumptuous photography, the unexpected, softer side of New York is revealed by juxtaposing floral beauty with exquisite botanical details found in the city's iconic architecture. Also included are field guides to locating and identifying common spring blooms, a list of recommended locations and vendors, and a tutorial on how to create your own New Yorkstyle floral bouquet. For anyone who loves New York City, flowers, and photography, New York in Bloom is a gorgeous gift and an essential addition to one's library of fine books.

After crossing the bridge into the afterlife, a place called Here where the time is always Now, Riley's existence continues in much the same way as when she was alive until she is given the job of Soul Catcher and, together with her teacher Bodhi, returns to earth for her first assignment, a ghost called the Radian Boy who has been haunting an English castle for centuries and resisted all previous attempts to get him across the bridge.

Peggy Porschen is one of the most prominent and pioneering names in contemporary cake design. This book captures the essence of Peggy's technical skill and inspired use of colour while also ensuring that each cake is both achievable and delicious to eat.

Simply Spectacular Cakes

Cake Decorating with Modeling Chocolate

Intensely Chocolate

Peggy Porschen's Cupcakes

Hello, Cupcake!

Add Aromatic, Floral Flavors to Cakes, Cookies and More

Bloom

With TRUFFLES, CANDIES, AND CONFECTIONS at your side, starting a candymaking tradition will be as rewarding as it is delectable. Imagine your favorite candy—maybe it's a velvety raspberry truffle or a piece of crisp English toffee. In this completely revised and expanded edition of a culinary classic, pastry chef and teacher Carole Bloom shows intrepid bakers how to turn their visions of sugarplums into home-baked perfection. Bloom begins with an illuminating discussion of candymaking essentials, from ingredients to tools to techniques, and then shares more than 180 exquisitely detailed recipes for truffles, caramels, nut brittles, fudge, and more. If you haven't dared to try candymaking or have been frustrated by attempts in the past, get out the baking sheets and gift boxes—it's time to prepare, devour, and share batches of blissful, homemade treats like Mocha Truffles, Hazelnut Chocolate Kisses, Vanilla Cream Caramels, Butter Peanut Brittle, and Maple Pecan Fudge. Bloom's clear, concise instructions will help beginners master even the trickiest techniques, like tempering chocolate and making caramel, and her many recipe variations will inspire experienced candymakers to experiment with new flavor combinations.

Begins with an easy-to-follow introduction showing the equipment, basic recipes and techniques needed to make the cakes. This work helps readers of various skill levels to go onto the subsequent chapters such as: Cookies, Cup Cakes, Miniature Cakes and Large Cakes. All the designs have comprehensive instructions and photographs.

"Are you aging fabulously? Here's how.' Anna Murphy, The Times 'A lovely book celebrating female beauty over 40.' Top Sante 'You become what you see. What you see determines what you believe - and the most powerful way of inspiring people is with images. My goal with AndBloom is to motivate women to embrace life without fear. To provide examples of women between the age of 40 and, currently, 100, so that any woman can open this book and see themselves recognized.' Denise Boomkens launched the AndBloom project on Instagram in 2018, to create a 'happy place for women over 40' - a community where women can be themselves and where aging is celebrated instead of feared. In this, her first book, she shares her own experiences of aging and brings together portraits and interviews with more than 100 extraordinary 'ordinary' women to create both a gloriously illustrated celebration of female beauty over 40 and an empowering handbook to aging happily.

Create Incredible Desserts with the Unique Flavors and Aromas of Chamomile, Lavender, Rose, Jasmine, and More Innovative and beautiful, these desserts add floral flavors to cakes, cookies, pies, and more to create something new and absolutely delicious. Amy Ho, founder of the baking blog Constellation Inspiration, shows you step-by-step how to use these aromatic flavors to make your desserts taste just as wonderful as they look. Chamomile cake is perfectly paired with peach and mascarpone buttercream, decadent chocolate is combined with lavender caramel to create a delicious two-bite cookie and Jasmine Fruit Tartlets showcase delicate jasmine blooms, green tea and strawberries. Perfectly balanced, Amy's creations will be sure to wow you and anyone you bake for.

Seasonal Recipes and Dreamy Style Secrets From the Prettiest Bakery in the World

Sweet and Savory Recipes Inspired by Chinese Bakeries

Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art [A Baking Book]

Exotic Sugar Flowers for Cakes

Fresh Cake Designs with Contemporary Gumpaste Flowers

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

The Art and Life of Georgia O'Keeffe

Cressida Bell's new book is a startlingly innovative and original take on the art and craft of cake decoration. Each idea is inspirational, but is also eminently attainable some easily achieved by children and all suitable for any number of cake baking occasions from birthdays and anniversaries, to just producing something wonderful for tea.

Let your cake decorating skills bloom with help from the world-renowned experts and authors of The Contemporary Buttercream Bible. Learn to pipe one-hundred different buttercream flowers—from azaleas to zinnias—to showcase on your cakes with this complete visual reference book. Each flower is demonstrated on a cupcake, with full-scale projects show you how to combine your flowers into a masterpiece cake. In this aspirational yet accessible guide, the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve. All the basics are covered to get you started—how to make stable buttercream icing, advice on coloring and flavor, how to fill a piping bag, and more essential techniques. Valerie and Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your newfound skills to produce stunning cake designs. The flowers are presented through the color spectrum so when you look through the book, you'll see a lovely rainbow effect. "A wonderful encyclopedia that can be used as reference or jumping off point for the experienced decorator as well as an all-in-one resource for intermediate or even ambitious beginners." —Pink Cake Box University "The best book on decorating buttercream icing that I own . . . The step by step directions make sure there is no guessing as to how to do each flower that is illustrated." —Red Kettle Cook

From exotic orchids to delicate Japanese cherry blossoms, renowned cake decorating author Alan Dunn reveals the magic of creating these intricate, life-like designs. In this exciting collection of sugar flower designs, the expert sugarcraftcr 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, makingExotic Sugar Flowers for Cakes the perfect companion. Ideal cake decorations, these exotic sugar flowers are breathtakingly beautiful and fully edible. From the delicate matija poppy to the exquisite bird of paradise, Dunn's stunning designs capture the unique 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: Miltonopsis Orchid Bird of Paradise Flame Lily Red-feathered Gerbera Brazilian Kapok Tree Flower Amaryllis Ladder Fern Alstroemeria

Seasonal baking recipes for special occasions, from the world's prettiest bakery. With its fairytale pink façade and picture-perfect cupcakes, the Peggy Porschen Parlour has become a destination bakery for sweet-toothed Londoners and tourists from all around the world. Over half a million people follow Peggy's creations and seasonal floral displays on Instagram and her customers flock to her London Parlours - often dressed in 'Peggy pink' - for an exquisite sweet treat. This book pays tribute to the magic Peggy weaves with her bakes through every season. Going through the year and punctuated by special occasions like Valentine's Day, Easter, Halloween and Christmas, the recipes cover cakes, iced cookies and cupcakes and reflect the changing seasons. The more technical bakes are illustrated with clear step-by-step photography. Peggy also shares some of her unique style secrets - covering spring, summer, autumn and winter - so that fans can recreate this stunning lifestyle at home.

The Flower Book

Mooncakes and Milk Bread

The Art of Exquisite Sugarcraft Flowers

The Complete Step-by-Step Guide to Piping Flowers in Buttercream Icing

Sugar Flower Skills

Radiance

USA Today Bestseller: "Readers are immediately drawn to main character Daisy Swanson and her beloved Aunt Iris."—Suspense Magazine In an old Victorian in the heart of Pennsylvania's Amish country, Daisy Swanson and her aunt Iris serve soups, scones, and soothing teas to tourists and locals—but a murder in their garden has them in hot water. Daisy, a widowed mom of two teenagers, is used to feeling protective, so when Iris started dating the wealthy and not-quite-divorced Harvey Fitz, she worried—especially after his bitter ex stormed in and caused a scene at the party Daisy's Tea Garden was catering. Then there was the gossip she overheard about Harvey's grown children being cut out of his will. Daisy didn't want her aunt to wind up with a broken heart—but she never expected Iris to wind up a suspect in Harvey's murder. Now the apple bread and orange pekoe is on the back burner while the cops take the shop like a crime scene—and Daisy hopes that Jonas Grof, a former detective from Philadelphia, can help her clear her aunt's name and bag the real killer before things boil over... Includes delicious recipes for Iris's Lemon Tea Cakes and more! Taking cues from works by Arthur Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gâteaux, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Géralde Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen galaxy of stunning treats.

Dear friends! Gelatin has long been renowned for its numerous therapeutic properties. It's believed to aid with bone and joint health, digestion, and even healthier hair and nails. In this book, you will explore how you can add creativity to its already delicious and useful healing properties. All that you need to create beautiful edible flowers in gelatin is imagination, desire, some patience and plenty of pure, unadorned gelatin. Soon enough, your friends and family will marvel at your gelatin masterpieces. This art form has its roots in Mexico, and while information about it has been slowly spreading, it's often incomplete and hard to understand. In this book, I have compiled the most detailed recipes, techniques and tips which will get you started right away. The information presented here is not only great for beginners but also for those hoping to perfect their skills. Don't be afraid to learn, create, or improvise! In the end, enjoy your creations, it's a wonderful dessert that pleases your body and soul!

A portrait of the twentieth-century woman artist discusses such topics as her marriage to art photography pioneer Alfred Steiglitz, the impact of his infidelity on her psyche, and her relocation to New Mexico, where she created her signature works. 25,000 first printing.

Peggy Porschen's Pretty Party Cakes

Caramel

Colette's Cakes

Art Jello

Rose in Bloom

Stunning Buttercream Flowers

Soupy Leaves Home (Second Edition)

Bloom takes the rich, luxurious flavor of caramel to new heights with these recipes for cakes, tarts, cookies, custards, candies, ice creams, and other delicious desserts.

This invaluable A-to-Z culinary guide includes more than 800 definitions and 75 classic recipes for everything from Cheesecake to Churros, Financiers to Filo Dough, and Seven-Minute Icing to Semifreddo. Handy charts and appendices include tables of weight and measurement equivalents, conversions to and from metric, temperature equivalents and comparative baking pan sizes.

Learn the secrets of sugar floristry with Petalswest 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-tiered 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!

Colette Peters's one-of-a-kind wedding cakes -- for which she charges hundreds, sometimes thousands of dollars -- have made her America's most sought-after culinary artist. Now, with this dazzling cookbook, brides-and-grooms-to-be can bake their own Colette's wedding cake -- or commission a professional baker to follow one of Colette's designs. Illustrated throughout with eye-popping color photographs, step-by-step drawings, and templates, Colette's Wedding Cakes showcases more than thirty of the author's most amazing wedding creations, organized by season -- a love-in-bloom cake, an Edwardian cake, a chocolate fantasia cake, an art deco cake, a coral reef cake, and many others.

Professional Baking

Modern Art Desserts

Blooms and Baking

Delectable Cakes, Cupcakes and Teatime Treats

Fifty Fabulous Cakes

Let the Beauty of Each Bloom Speak for Itself

The International Dictionary of Desserts, Pastries, and Confections

A tantalizing collection of dessert recipes for true chocolate lovers Chocolate lovers have more and more ways to get their fix with high-cacao, high-quality chocolate beckoning from grocery shelves all over the country. Intensely Chocolate offers luscious recipes for cakes, brownies, muffins, tarts, cookies, custards, candies, and frozen desserts, and classics even better than you remember them. From bittersweet high-cacao content to chocolates mixed with fruits, nuts, spices, and more--there's almost no limit to what you can do with chocolate. Intensely Chocolate gives you the ideas and guidance to turn this beloved ingredient into splendid desserts. 100 recipes cover everything from classic to decadent, from simple to sophisticated. Includes helpful information on available ingredients and how to use them. These recipes are perfect for today's high-quality chocolate, but simple preparations put these unforgettable treats within easy reach. For anyone looking for a new twist on their favorite chocolates, Intensely Chocolate is the essential guide to the world's favorite confection.

When it's time to celebrate. It's time to bake a cake! When it's time to be creative, it's time to bake a cake. From weddings to birthdays to something nice for yourself and your family and guests, nothing marks a special occasion better than a freshly baked cake. Now in Chocolate, and How to Bake, shares his flawless recipes and professional techniques for creating a perfect cake every time. From simple to extravagant, the recipes are presented with the same clear, uncomplicated instructions that have made Nick a favorite among first-time bakers and experts alike. You'll find more than two hundred recipes for Coffee Cake and Classic Angel Food Cake to luscious classics such as Dark and White Chocolate Cheesecake to international showstoppers such as Zuppa Inglese and Chocolate Raspberry Bûche de Noël. Nick shows how to get the best results every time you bake, ensuring that your cheesecake will never crack, your pound cake batter will rise, and your cakes to decorate or fill your cake, there's a wealth of creative ideas, from working with marzipan to piping icing to flavoring ganache and buttercream. Also included are tips on selecting the most flavorful chocolates, fruits, liqueurs, and other ingredients. Tempting color photographs throughout the book will inspire anyone who's ever challenged with Perfect Cakes, a comprehensive collection of perfect recipes and expert guidance.

Now that high school is over, Ari is dying to move to the big city with his ultra-hip band—if he can just persuade his dad to let him quit his job at their struggling family bakery. Though he loved working there as a kid, Ari cannot fathom a life wasting away over rising dough and hot ovens. But while interviewing candidates for his replacement, Ari wants to escape it. As they become closer over batches of bread, love is ready to bloom. . . . that is, if Ari doesn't ruin everything. Writer Kevin Panetta and artist Savanna Ganucheau concoct a delicious recipe of intricately illustrated baking scenes and blushing young love, in which the choices we make can have terrible consequences. 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, you will learn how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

A Comprehensive Guide with More Than 800 Definitions and 86 Classic Recipes for Everything from Cheesecake to Churros, Financiers to Filo Dough, and Seven-minute Icing to Semifreddo

New York in Bloom

Inspiration about life from more than 100 women

Contemporary Cake Decorating with Elegant Gumpaste Flowers

Wilton tiered cakes

Anna von Marburg shows how to develop your own style and create cakes. Each step is simple and much of the preparation can be done weeks in advance. The book contains the recipe for Anna's chocolate fudge cake, which she uses as the base for most of her commissions. Every cake has clear step-by-step directions and short-cuts for making the decorations and for construction, and Anna also discloses where she gets her inspiration from - she suggests that the dreaming up of the idea is often more difficult than making the cake.