

## International School Of Sugarcraft Book One Beginners Beginners Bk 1

Celebration cakes are both more personal and more memorable when they include a model of the person (or people) who are the focus of the special day. With over 400 color photographs, this book discusses the equipment and materials required; it explains the fundamental facial and body proportions for both adult and child figures and shows how to achieve the basic shapes required. Also included is information on obtaining realistic skin tones and step-by-step photographs demonstrate how to create sitting, standing and reclining figures. This new book demonstrates how to create figures for wedding cakes and how to use internal armatures for support. There are numerous ideas for completing the design of the cake and, finally a useful list of suppliers.

A beautiful celebration of Christmas from bestselling author Tanya Burr, crammed with festive recipes and craft projects. 'My wish for you all is to have the most wonderful Christmas imaginable and I hope this book becomes your go-to read for festive inspiration, not just for this Christmas but for all those magical ones to come. Love, Tanya x' Tanya's Christmas is a pure celebration of the season. Within its pages, Tanya Burr shares everything you need to make the most of Christmas. From finding the perfect gift, decorating your home and hosting a party to remember, to cooking roast turkey with all the trimmings, baking indulgent festive treats and her own hair and make-up tips. Presented as a countdown to the main event and into the new year, this beautiful book has over 50 sumptuous recipes and thoughtful craft projects. At every step, bestselling author Tanya suggests easy ways for you, your family and friends to create special memories together that will last a lifetime.

The Primrose Bakery is a way of life. From croissants for breakfast to layer cakes at tea, it has the whole day covered. And of course their signature buttercream cupcakes are delicious any time of day! With over 80 inspirational and easy-to-follow recipes for cupcakes, layer cakes, biscuits, loaves and much more, as well as tips like perfect icing. The Primrose Bakery Book is a baking bible. It is also a gorgeously quirky window onto the very special day-to-day world of the Primrose Bakery.

Vintage Cake Decorations Made Easy

How to raise a loaf and fall in love with sourdough

Tanya's Christmas

Adventures in Sugar with Margaret Braun

New skills and techniques. Book three

Take 2. 16. Make-At-Home Celebration Cakes from a World-Famous Sugar Artist

*Provides instructions on sculpting, texturing, and painting sugar animals, including elephants, cows, meerkats, and tortoisoes.*

*Sugarcraft expert Frances McNaughton has designed twenty wonderful sugar animals that you will want to make using simple techniques and readily available ingredients.*

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

*The International School of Sugarcraft Book One*

*Animation in Sugar*

*Opulencia*

*Modelling Figures for Cake Toppers*

*The International School of Sugarcraft. Book 2:advanced*

*Professional Cake Decorating*

How to Raise a Loaf - All you need to become a master sourdough baker! How to raise a loaf and fall in love with sourdough is a new accessible guide to bread baking by amateur baker Roly Allen. Want to learn to bake bread without over-complicated recipes and pages and pages on kneading technique? This new book makes the key techniques of traditional baking easy to understand, with step-by-step photo instructions and a simple overview of the magical processes that turn wild yeasts into a living baker's starter, and a bowl of flour into a glowing crusty loaf. Recipes include rye loaves, sourdough pizza, grissini, rolls and more, as well as suggesting surprising flavours (think chocolate, tomato, olives and inseed) to incorporate into your sourdough bakes. You don't need to be an expert baker to make your own sourdough at home; though once you're hooked, and want to get fancy, the book will tell you what lames, bannetons, brushes and stones to invest in. Sourdough is one of the biggest stories in food, with a whole generation converting to the rich flavour of the bread. In How to Raise a Loaf, Roly Allen promotes the health benefits of this probiotic bread, as well as the mindful quality to baking; "With music on in the background, and no goal in mind other than the loaf you're working on, it is easy to slip into a state of mental "flow", when you don't notice time passing, your worries slip away, and mind and body become deeply relaxed. When times are bad, this mental and emotional reset is better than anything." The small format and clear instructions make this the perfect baking guide for beginners.

Presents step-by-step instructions for creating fifteen cakes and includes recipes for basic cakes, icings and ganaches, marzipan, and rolled fondant.

Arranged as a twenty-lesson coursebook, The International School of Sugarcraft, Book One teaches how to make perfect cakes, icings, frostings, runouts, ribbon work, frills, collars, lettering, modelling, and piped decorations.

MAKING SUGAR MODELS

Sugar Flowers for Beginners

Character Cake Toppers

Together

The Art of Sugarcraft

Step-by-step expert cake decorating techniques for 30 mini cake designs

*From, Lindy Smith, the author of the international bestsellers The Contemporary Cake Decorating Bible and Creative Colour for Cake Decorating, this is the definitive guide to mini cakes. It is perfect for beginners and more experienced cake crafters alike with 30 projects providing detailed step-by-step instructions supported by beautiful and helpful photography, making mini cakes achievable for all.*

*If you're celebrating with friends and family, there's no better gift for someone truly special than a hand-crafted cake made just for them. Now you can watch your very own cakes come to life as you learn to model with talented sugar artist, Carlos Lischetti.*

*Noted decorative painter Stephanie Weightman spent months perfecting the one-of-a-kind methodologies for painting convincing pictures on cakes that are presented in this guidebook. Employing the use of edible powder food colors with edible varnish, this book allows sugarcrafters to depict stunning and elegant floral designs with an unparalleled subtlety and depth. Beginning with a demonstration of how to initially cover a variety of cakes, Weightman then shows how to double-load a varnish-dipped brush with two colors and demonstrates a variety of brush strokes to create beautiful sunflowers, roses, rosebuds, berries, stems, tendrils and bows with a fresh, three dimensional appearance. Also featured are 14 stunning, step-by-step projects that including shaped cakes, tiered cakes, mini cakes, and cupcakes, decorated with an amazing array of flowers and styles, proving readers with endless opportunities for creativity.*

*Sugar Birds*

*Cakewalk*

*Transfer & Stitch: Romantic Motifs*

*Lindy Smith's Mini Cakes Academy*

*Sugar Dogs*

*Make, Bake and Celebrate*

Learn how to make amazing fondant cake topper designs, with over 65 ideas for sugar characters, bases and accessories! Whether it's a pirate with his treasure chest and parrot, or a kitten with a comfy cushion and a ball of yarn to play with, each cake topper design has three unique features for you to make—use these individually or mix and match from different designs to create your own unique cake toppers! Basic cake decorating techniques are explained with clear illustrated step-by-step instructions, so everyone can make fun cake toppers for birthdays, weddings and any occasion!

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 sugercraft 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.

Sugarcraft expert Frances McNaughton has designed twenty wonderful sugar birds that you will want to make using simple techniques and readily available ingredients.

The Primrose Bakery Book

The Ultimate Guide to Sugarcraft

Beginner's Guide to Cake Decorating

The international school of sugarcraft

Painting Flowers on Cakes

Over 65 designs for sugar fondant models

**Using only sugar paste and a few simple tools and techniques, this manual offers tips on crafting charming and dainty sugar fairies for use as cake decorations. Starting with sound advice on tools and materials, this discussion moves on to teach how to create the figures themselves, outlining eight traditional fairy designs using commercially available materials such as Flowerpaste and Mexican Paste, as well as polymer clay.**

**Bake your way through the much-loved BBC1 series with this beautiful, fully photographic cookbook of 120 original recipes, including those from both the judges and the bakers. This book is for every baker - whether you want to whip up a quick batch of easy biscuits at the very last minute or you want to spend your time making a breathtaking showstopper, there are recipes and decoration options for creating both. Using straightforward, easy-to-follow techniques there are reliable recipes for biscuits, traybakes, bread, large and small cakes, sweet pastry and patisserie, savoury pastry, puddings and desserts. Each chapter transports you on set and showcases the best recipes from the challenges including Mary and Paul's Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers' recipes from the show. There are step-by-step photographs to help guide you through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and Bake Off fans.**

**"Take a basic cake, some rolled fondant and just two hours to create one of Carol Deacon's wonderful treasury of charming and fun cakes"--Page 4 of cover.**

**Cakes to Decorate in Two Hours Or Less**

**Great British Bake Off: Big Book of Baking**

**The International School of Sugarcraft Book Three**

**Theory Of Cookery**

**Twenty to Make: Sugar Scaries**

**Memorable Meals, Made Easy**

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.

This book covers all the latest innovations in sug

'Optimism, mojo, complete bollocks. That's what the country is crying out for.' There is now only one certainty in life. When things can't possibly get any worse, they absolutely will. And so, after three years of Maybot malfunctioning and Brexit bungling, welcome to Bojo the clown's national circus - where fun for literally none of the family is guaranteed. Fear not, however: Decline and Fall is your personal survival guide to the ongoing political apocalypse. This unremittingly entertaining collection of John Crace's life-giving political sketches will get you through the darkest of days - or failing that, will at least make you laugh a bit. Miss it at your peril...

The International School of Sugarcraft

book one, beginners

Sugar Animals

Winner of the Fortnum & Mason Food and Drink Awards 2022

Sugar Flowers

The International School of Sugarcraft Book Two

*WINNER OF THE FORTNUM & MASON FOOD AND DRINK AWARDS 2022 \_\_\_\_\_.'I have nothing against gluten, but this book is just full of recipes I long to make' Nigella Lawson The only gluten-free baking book you'll ever need, with delicious recipes that work perfectly every single time. From proper crusty bread, pillowy soft cinnamon rolls and glorious layered cakes to fudgy brownies, incredibly flaky rough puff pastry and delicate patisserie - everything that once seemed impossible to make gluten-free can now be baked by you. Baked to Perfection begins with a thorough look at the gluten-free baking basics: how different gluten-free flours behave, which store-bought blends work best, and how to mix your own to suit your needs. Covering cakes, brownies, cookies, pastry and bread in turn, Katarina shares the best techniques for the recipes in that chapter, and each recipe is accompanied by expert tips, useful scientific explanations and occasional step-by-step photography to help you achieve gluten-free perfection. Recipes include classic bakes like super-moist chocolate cake, caramel apple pie and chocolate chip cookies, the softest, chewiest bread, including crusty artisan loaves, baguettes, brioche burger buns and soda bread, and mouth-watering showstoppers like toasted marshmallow brownies, coffee cream puffs and strawberries + cream tart.*

*Beginner's Guide to Cake Decorating will show even those who have never baked and decorated a cake before in their lives how to make beautiful cakes.*

*The comprehensive guide to amazing cake decoration—now fully updated Professional Cake Decorating is a must-have resource for professional and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This Second Edition has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer's art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.*

*Two-hour Party Cakes*

*Decline and Fall*

*Baked to Perfection*

*Artisan Baking & Sugarcraft*

*Read in Case of Political Apocalypse*

*Sensational Sugar Animals*

*The International School of Sugarcraft is the most comprehensive course on sugarcraft ever published. The much-awaited International School of Sugarcraft Book 3 – New Skills and Techniques covers all the latest style changes in sugarcraft and the various new equipment and products that have become available since From, Books 1 and 2 were published. Written by leading sugarcraft experts, Margaret Ford in the UK and Nicholas Lodge in the US, this brand new sugarcraft reference, resource, and cake decorating book also includes new techniques and cake designs by five guest sugarcrafters from around the world - with innovative from June Twelves (modelling), Marion Frost (cutters), Toshie Harashima (royal icing), and Earlene Moore and Steven Stellingwerf (American cake styles, icing mediums and techniques). Together, Margaret and Nichols have organised the book into five main sections – using moulds and cutters for quick, impressive results; creating beautiful fabric effects; an update on modelling; producing stunning needlework in sugar; and the latest information on amazing sugar flower making. In this exciting new volume, there are impressive ideas, techniques and cake designs to appeal to anyone who enjoys sugarcraft and cake decoration. 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 coutries in the pipeline One of the only book of its kind to offer the reader a vast range of skills techniques, projects and eper advice from 21 of the world's leading cake decorating tutors.*

*Frances McNaughton shows how to make adorable sugar dogs for cake decorating using sugarpaste and a few simple tools and techniques. First we learn about the materials and tools that are needed. Then it is straight on to making twenty popular breeds of dog including a border collie, dachshund, bichon rise, basset hound, dalmatian, King Charles Spaniel, poodle, shitzu, St Bernard and yorkshire terrier. The models are all recognisable as particular breeds but with plenty of humour and character built in. The constituent parts of the animals are shown with the step by step instructions, and annotated for clarity, then each finished dog is pictured in all its splendour. Cake decorators will want to making these appealing pooches as cake toppers that dog lovers will adore.*

*Advanced. book two*

*Step-by-step Tutorials for 50 Cake-top Characters*

*Modelling Fairies in Sugar*

*Kew Book of Sugar Flowers*