

## The Art Of Sugarcraft Sugar Flowers

***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.***

***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 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 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.***

***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.***

***Modern Sugar Flowers***

***Recipes and Step-by-step Techniques from Top Wedding Cake Makers***

***An Inspirational Source Book for Sugarcraft Artists***

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

***Fresh Cake Designs with Contemporary Gumpaste Flowers***

***MAKING SUGAR MODELS***

*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.*

*Presents twenty cake decorating projects that demonstrate how to create creative cakes using fondant, with instructions, color photographs, and a list of supplies for each cake.*

*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.*

*The rose, known as the flower of romance, is the most popular of all flowers. And roses are the flowers*

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*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*

*The Art of Sugar Craft*

*The Magical World of Sugar Art*

*Sugar Birds*

*Sugar Flowers for Cake Decorating*

*Sugar Roses for Cakes*

*Twenty to Make: Sugar Scaries*

This book contains a collection of 25 fabulous blooms in a range of styles and

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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

How to create an array of beautiful flowers

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 give to make foliage and decorative butterflies to complement the flowers.

Although experienced cake decorators may want to master the skills of painting on icing, many may shy away in the belief that they need to be artists. Lesley Herbert, with the help of Jean Hodgkinson, shows that this need not be the case.

How to Model Fondant Fairies, Animals and Other Friends

Art of Sugarcraft - Sugar Flowers

Sugar Animals

The International School of Sugarcraft Book One

The Art of Royal Icing

Advanced Techniques

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

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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 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: Milioniopsis Orchid Bird of Paradise Flame Lily Red-feathered Gerbera Brazilian Kapok Tree Flower Amaryllis Ladder Fern Alstroemeria

Sugarcraft expert Frances McNaughton has designed twenty wonderful sugar animals that you will want to make using simple techniques and readily available ingredients. 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. Provides detailed instructions for making more than 45 flowers, with photographs showing both the various steps and the finished flowers

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Pastillage and Sugar Moulding

Cakewalk

Sugar Orchids for Cakes

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

Exotic Sugar Flowers for Cakes

Sugarcraft Flowers

The Art of Sugarcraft Exhibit A

The popular blogger of Pretty Witty Cakes is here with over 30 cute designs for characters and accessories, step-by-step directions for each character, tips and techniques for working with fondant and florist paste, a directory of fondant colors, suggested tools, and more.

This book, which describes the art of pastillage, 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, 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.

Painting on Sugar

Sugar Flowers from Around the World

Sugar Flowers

Pretty Witty Cakes Book of Sugarcraft Characters

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

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### Royal Icing

*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 books 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.*

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

*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*

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*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.*

*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*

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*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.*

*Adventures in Sugar with Margaret Braun*

*Modern Sugar Flowers, Volume 2*

*Sugar Flower Skills*

*The International School of Sugarcraft*

*Cake Couture*

*Designer Cake Decorating*

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

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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! 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

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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

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

Twenty projects cover a variety of flowers, including roses, lilies and orchids, and shows you how to make a great variety of wonderful designs using simple shapes and easy modelling techniques.

Take 2: 16 Make-At-Home Celebration Cakes from a World-Famous Sugar Artist  
Cakes by Design

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The Art of Exquisite Sugarcraft Flowers

Contemporary Cake Decorating with Elegant Gumpaste Flowers

Animation in Sugar

The Art of Sugarcraft

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

***How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations* “How to Cook That is the most popular Australian cooking channel in all the world, and it’s not hard to see why.” ?PopSugar #1 Best Seller in *Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient* Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series *How to Cook That*, as she explores *Crazy Sweet Creations*. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love**

***their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you'll also: • Learn to make treats that get the whole family cooking • Create baked goods that tap into beloved pop culture trends • Impress guests with beautiful desserts Readers of dessert cookbooks like Mary Berry's Baking Bible by Mary Berry, Cake Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations.***

***Flowers have been used for centuries to decorate celebratory cakes. This book starts by describing the different materials used in flower art: essentially for the purposes of this book, gum paste and fondant. Next, there are core techniques: learn these and you'll be able to make any flowers; the main section is the "sugar flower directory", which shows how-tos for 30 different sugar flowers, many so lifelike you want to inhale their scent, and including some extraordinary fantasy creations. The different examples are flagged by skill level, and are appropriate for a range of themes and occasion cakes (Christmas, weddings, christenings) or simply to give as gifts (wedding favors, Mother's Day, Valentine's, indeed any occasion when you might be inclined to give flowers, give a sugar flower crafted with care and made with love.)***

***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.***

***Kew Book of Sugar Flowers***

***Crazy Sweet Creations***

***Simplifying Sugar Flowers***

***How to Cook That***

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### ***More Sugar Flowers for Beginners***

*With this helpful guide to the basic tools, materials, and techniques required, plus Hill's expert advice, home bakers will be set to wow friends and family at the next celebration with lifelike sugarcraft floral displays for show-stopper cakes.*

*Chocolate*

*Cakes in Bloom*

*The International School of Sugarcraft Book Three*

*The Ultimate Guide to Sugarcraft*

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

*Alan Dunn's Sugarcraft Flower Arranging*