

# Gumpaste Flower Tutorial

Sugar Roses for Cakes Buttercream One-Tier Wonders Modern Sugar Flowers Volume 2 Wedding Cake Art and Design The Complete Photo Guide to Cake Decorating Animation in Sugar The International School of Sugarcraft Book Two The Exquisite Book of Paper Flower Transformations Wedding Cakes with Lorelie Step by Step Sugar Flower Skills Erin Bakes Cake Wedding Cakes Simplifying Sugar Flowers Creative Cakes Sensational Buttercream Decorating Pure Artistry Wedding Cakes The Cake Decorator's Motif Bible Peggy Porschen's Pretty Party Cakes Maggie Austin Cake Modern Sugar Flowers First Time Cake Decorating Cake Decorating with Modeling Chocolate Wafer Paper Cakes The Art of the Confectioner Lambeth Method of Cake Decoration and Practical Pastries Sugar Flowers for Cake Decorating Not Quite Nigella Sugar Orchids for Cakes Great Cake Decorating Sugar Flowers Kew Book of Sugar Flowers Clay Art for Special Occasions My Sweet Kitchen 1,000 Ideas for Decorating Cupcakes, Cookies & Cakes Sugar Flowers for Beginners Pretty Pinwheels Clay Flowers Tutorial The Contemporary Buttercream Bible Cakes in Bloom

## Sugar Roses for 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.

### **Buttercream One-Tier Wonders**

150 tempting designs with no-fail instructions. The Cake Decorator's Motif Bible presents 150 foolproof motifs to create that special cake for any occasion, from simple and fun to elegant and elaborate. Using easy-to-follow instructions and illustrated templates, the book takes the home baker through all the steps: from making the right amount of fondant or marzipan, to choosing and sizing a design and transferring it to the cake. The book includes icing and fondant recipes, seasonal designs, patterns and borders, 3-D models, marzipan fruits and figures, and sugar flowers.

Features include: 188-page design directory Large full-color photograph of the finished motif Black-line template size guides Dough gauge showing how much fondant to make At-a-glance color listing in recipes Flat, low-relief, three-dimensional and piped motifs Tips on application Mixing and matching motifs Designs graded for difficulty. The Cake Decorator's Motif Bible is wire-bound for easy lay-flat use. It provides innovative inspiration with complete and truly fail-safe instructions for unforgettable results every time.

### **Modern Sugar Flowers Volume 2**

From passionate home cook to Australia's most popular food blogger, Lorraine Elliott has her cake and eats it too - and she's never been happier. Lorraine Elliott has long been a food enthusiast who believes cakes belong in an art gallery. Not so long ago she decided to ditch her day job as a highly paid media

strategist to cook, eat and write – even though she's not quite Nigella. Now her fabulous food blog Not Quite Nigella is the go-to internet destination for hundreds of thousands of foodies from around the world. This is the story behind that journey. With her irresistible humour and optimism, Lorraine reveals the pitfalls, triumphs and challenges of becoming a full-time food blogger, and shares the best of her new-found wisdom: the secret to winning a man's heart through food, the key to baking perfect macarons, tips on hosting unforgettable dinner parties, and how to create a successful blog. More than a celebration of food, Not Quite Nigella is the inspiring and delightful story of how one woman set about turning a dream into a reality.

### **Wedding Cake Art and Design**

Celebrate special occasions with charming, decorative ideas. Filled with images, this book takes you step-by-step through the creative process of this art form.

### **The Complete Photo Guide to Cake Decorating**

Transform ordinary desserts into extraordinary creations. In *My Sweet Kitchen*, world-renowned recipe developer and food photographer Linda Lomelino shares how to make her favorite sweet treats while also offering her expert advice on how to bake, decorate, and photograph your own delicious creations. Through nearly 50 original recipes for decadent delights--from Rhubarb Summer Cake and

Lime Pie with Marinated Strawberries to Stout Pretzel Cupcakes, Malted Milk Brownies, and Caramel Macadamia Tart--let Linda be your guide to making picture-perfect desserts. Turn each recipe an opportunity to bake, style, click, and share.

### **Animation in Sugar**

How to create an array of beautiful flowers

### **The International School of Sugarcraft Book Two**

### **The Exquisite Book of Paper Flower Transformations**

At her celebrated bakery Lael Cakes, Emily Lael Aumiller creates stunning special-occasion cakes that are as pleasing to the taste buds as they are to the eye—and they're also all vegan and gluten-free! As more people are becoming aware of their dietary restrictions, Emily's exquisite cakes provide a solution that leaves everyone happy while dismissing the idea that vegan and gluten-free desserts are by nature unattractive. Pure Artistry includes recipes for staple cakes (like Mexican Chocolate, Lemon-Poppy, and Classic Red Velvet) plus icings and fondant, how-tos on cake construction, and information on necessary ingredients and tools. The truly extraordinary feature of the book is the gorgeous cake designs, which are organized by mood—classical, classical whimsy, modern, and modern whimsy. These teach the reader

foundational decorating techniques, like making sugar flowers, while inspiring bakers with photography that is gorgeous enough to stand on its own.

### **Wedding Cakes with Lorelie Step by Step**

Discover 8 unique pinwheel patterns ranging from fast & easy to challenging. Create the illusion of gardens, stars and beautiful bursts of spinning color with a simple pinwheel variations. You'll never look at a pinwheel quilt the same. Tutorials found in this book are: Quilting Basics Curved Piecing Spinning Centers to Reduce Bulk Three Ways to Make Flying Geese Units Paper Piecing Raw-Edge Fusible Applique Broderie Perse Applique

### **Sugar Flower Skills**

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

### **Erin Bakes Cake**

In The Exquisite Book of Paper Flower Transformations, artist Livia Cetti ups the ante with a host of grander and more intricate flowers and projects—more blooms, more petals, stronger stems, and bigger, bolder arrangements! Cetti will teach you how to play with size, shape, color, and texture to create 25 vibrant single stems in a variety of natural

shapes—globes, spikes, bells, saucers, rectangles, cones, and arcs—including hydrangeas, coral charm peonies, honeysuckles, and paperwhites. Then, you'll use these elemental shapes to build the 15 bright, abundant arrangements, including bold wreaths, bountiful bouquets, fantastical gilded wall art, and blooming garlands. Introducing new, neverbefore-seen techniques for dyeing paper and creating moldable leaves and petals, this gorgeous guide is perfect for crafters of all skill levels interested in making realistic and unique home decor, gifts, accessories, and entertaining essentials.

### **Wedding Cakes**

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.

### **Simplifying Sugar Flowers**

Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of

today's most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a "theme and variations" organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you're a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there's inspiration for bakers and crafters of all stripes.

### **Creative 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 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.

### **Sensational Buttercream Decorating**

"You have not eaten cake until you have eaten one of Erin's ERIN BAKES CAKE is a must on your shelf."  
—Daphne Oz Learn how to bake easy but elaborately decorated cakes—no fondant needed! Erin Gardner's cake recipes share a delicious, time-saving secret: they're all the same. Why play the guessing game of sifting through dozens of recipes when all you need are just a few that contain hundreds of variations—572, to be exact! The cake equations in Erin Bakes Cake teach you how to combine her cake, buttercream, cookie, and candy recipes in endless mouth-watering ways. Erin's cake recipes aren't sorcery—they're science. They all share similar ratios of ingredients that add tenderness, strength, or flavor. You don't have to be an expert. Everyone can learn to make a great cake! Erin Bakes Cake provides the building blocks for constructing a great cake, and then offers endless ways those blocks can be reassembled. Erin shares the baking tips she learned as a professional pastry chef and wedding cake baker, what tools to use, how to perfect the cake's finish, and other tricks of the baking trade. She then shows you how to make gorgeous and intricately decorated cakes by elevating simple, but delicious, ingredients like candy, cookies, and chocolate. Erin's created cake

designs that are festive, chic, and easy to recreate at home without the use of hard-to-deal-with fondant. And best of all, you can make every recipe your own! The Any Veggie Cake cake can be transformed into a classic carrot cake, zucchini cake, or sweet potato cake. A creamy cake filling isn't limited to buttercream with the inclusion of recipes for caramel, ganache, marshmallow, and more. A chocolate birthday cake recipe can be reimagined as red velvet or chocolate toffee. Elements of crunch, like peanut brittle, honeycomb candy, or even cookie crumbles, can be sprinkled onto your cake layers for tasty added texture.

### **Pure Artistry**

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating

techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for Cake Stackers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

### **Wedding Cakes**

A sugar-coated feast for the eyes and the imagination—this exciting 1,000 collection presents glorious full-color photographs of beautiful, outrageous, and deliciously decorated desserts, from extravagant wedding and birthday cakes to cupcakes and cookies that are miniature works of art. Like all of the books in our 1,000 series, this is not an instructional book, rather, it is a visual showcase designed to provide endless inspiration for anyone who loves decorative baking and entertaining.

### **The Cake Decorator's Motif Bible**

## **Peggy Porschen's Pretty Party Cakes**

A comprehensive, inspiring guide to the art, craft, and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, *Wedding Cake Art and Design* is an invaluable guide for industry professionals and students. Master cake decorator Toba Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, and gives decorators the tools to translate their own clients' ideas into creative new designs. • Decorating techniques ranging from simple to advanced are explained in a clear, fully-illustrated, step-by-step format • Sample scenarios included throughout the book show readers how to handle a client consultation and how to create appropriate cakes for every client's budget, theme, and creative needs • Nearly 200 beautiful full-color photographs showcase finished cakes and illustrate key decorating techniques, while full-color illustrations provide insight into the professional decorator's creative process • Author Toba Garrett is one of the country's foremost artists in the field of cake decorating and the founder of the Institute for Culinary Education's Department of Cake Decorating and Design, where she now serves as master chef-instructor and where she has trained some of the top cake artists in the world A must-have for professional cake decorators, baking and pastry students, and even advanced cake decorating hobbyists, *Wedding Cake Art and Design* is the only

resource a decorator needs to design, plan, and execute picture-perfect wedding cakes for every client, every time.

### **Maggie Austin Cake**

Learn the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Butler. This second volume introduces over 20 new sugar flowers in various stages of bloom, as well as flower buds and leaves.

### **Modern Sugar Flowers**

Learning to make and decorate cakes that are as beautiful as they are delicious can be a challenge, but with the expert guidance of renowned confectionery artist Autumn Carpenter in *First Time Cake Decorating*, your goal is within reach. Like having your very own cake decorating instructor at your side, *First Time Cake Decorating* guides you expertly through the process, from baking and prepping your first cake through a range of decorating techniques, from essential piping techniques for creating borders, writing, and flowers to working with gum paste and fondant to make stunning daisies, roses, lilies, and more. There's a first time for everything. Enjoy the journey and achieve success with *First Time Cake Decorating*!

### **First Time Cake Decorating**

"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.

### **Cake Decorating with Modeling Chocolate**

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.

### **Wafer Paper Cakes**

Internationally acclaimed sugar artist Jacqueline Butler has developed a unique style of cake decorating with sugar flowers, which she generously shares in this beautifully illustrated book. Through over 600 exquisite photographs, you will learn how to create 18 stylized gumpaste flowers in various stages of bloom, as well as buds and leaves, using a fresh modern color palette. Jacqueline also reveals how to use the flowers to create artful arrangements on wedding and celebration cakes, including working directly on single- and multi-tier cakes, as well as pre-made toppers and separators. Inspirational and practical, this step-by-step cake decorating book will be your go-to reference on sugar flowers for years to come.

## **The Art of the Confectioner**

Author, tutor and

## **Lambeth Method of Cake Decoration and Practical Pastries**

Provides step-by-step, illustrated instructions for more than fifty innovative cake icing techniques, including stamping, stencilling, and palette knife painting, and contains over forty designs for cupcakes and cakes.

## **Sugar Flowers for Cake Decorating**

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.

## **Not Quite Nigella**

One thing you will like about clay flowers is the freedom to choose the color. We can have green rose or pink lilac at any time when needed for wedding, hair accessories, brooch, cake topper or home decoration. Read this book and you can easily make beautiful centerpiece, party favors or holiday gifts for all seasons following these tutorials. This book includes: Red Carnation, Rose Clay Flower Without Cutter, Calla Lily, Clay Green Orchid Flower Made Easy, Morning Glory Clay Flower Tutorial, Poppy Flower Tutorial, Gerbera Daisy Clay Ring Tutorial,

Pansy Clay Tutorial, and How To Make A Gum Paste Peony.

### **Sugar Orchids for Cakes**

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.

### **Great Cake Decorating**

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.

### **Sugar Flowers**

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.

### **Kew Book of Sugar Flowers**

Amazing, melt in your mouth Swiss-style buttercream is the perfect decorating tool. Swiss-style buttercream is the lightest, fluffiest icing, and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes. Carey's inspired cake decorating projects show off wholesome, delicious buttercream to its best effect. From start to finish, Carey shares her years of professional decorating experience, guiding you through everything you need to know about slicing and filling cakes, mixing colors, writing inscriptions, serving and displaying cakes, and storing and transporting the finished works of art. Every delicious cake starts with an easy-to-follow recipe, and Carey provides several failsafe recipes for cakes, cupcakes, icings and fillings, including gluten-free and vegan options. And then the fun really starts, with her detailed, step-by-step explanations of icing techniques, decorating fundamentals and, best of all, 50 gorgeous cake decorating projects. Every step is accompanied by a color photo, ensuring that you'll be able to duplicate Carey's results and create a sensational cake for any occasion.

## **Clay Art for Special Occasions**

### **My Sweet Kitchen**

Never serve a boring looking cake again! This stunning collection of buttercream cake decorating projects will transform your regular bakes into works of art, using simple techniques and nothing but 100% delicious buttercream. With 30 step-by-step single-tier cake decorating projects on a wide variety of themes, you'll find cakes for all occasions that will lift your baking to a new creative level. The cakes range in size from 4 to 8 inches high, and come in a host of shapes and sizes--round and square but also simple carved shapes including a wreath, a log and a birdcage. The ideal book for buttercream beginners, this colourful cake decorating book will show you how to create simple yet sensational cakes every day that will wow all who see and eat them! With expert instruction from the best buttercream teachers in the world, you'll learn step-by-step a wide range of innovative buttercream techniques using piping tips, palette knives and more.

### **1,000 Ideas for Decorating Cupcakes, Cookies & Cakes**

A gorgeous professional-level guide to the most challenging form of the confectioner's art A showpiece created entirely from sugar is truly a work of art, and it takes an eye for design and strong pastry skills to work with this delicate medium. The Art of the

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Confectioner is the ultimate guide to working with sugar to create beautiful sugar and pastillage shapes, flowers, figurines, and breathtaking full-scale showpieces. Author and award-winning pastry chef Ewald Notter shares wisdom gained from more than 35 years in the pastry kitchen, and combines straightforward advice and step-by-step instructions with lessons on developing artistry and design skills. The book begins with a basic overview of sugar, including information on the equipment and ingredients needed to work with sugar and Isomalt. Subsequent chapters cover Pastillage, Sugar Casting, Sugar Pulling, Sugar Blowing, and New Trends in Sugarwork, and include detailed instructions on how to make everything from delicate flowers to whimsical blown sugar figurines. And the final chapter shows how readers can bring together all the skills learned throughout the book to create award-winning sugar and pastillage showpieces. From working with shapes and color and choosing a focus point to developing a sculpture based on a particular theme, Notter provides insights into all the tricks of the trade and expert advice on preparing for competitions. Throughout the book, techniques are explained with simple, step-by-step instructions and illustrated with clear how-to photos, while stunning showpiece beauty shots provide inspiration. The book includes hundreds of color photos as well as beautiful hand-painted watercolor illustrations by the author, and an Appendix of templates is provided to help readers replicate the showpieces shown throughout the book. For pastry students, aspiring confectioners, and professional pastry chefs looking to improve their skills for restaurant work or competition, *The Art of*

the Confectioner is a must-have guide from one of the field's most well-known experts.

### **Sugar Flowers for Beginners**

Threads Sew Smarter, Better, & Faster is a one-of-a-kind resource that's filled with more than 1,000 Threads-tested tips, shortcuts and ingenious solutions to sewing emergencies, all organised in an easy-to-access format for quick reference or more leisurely reading. The perfect reference for stitchers at any skill level, this book offers a wealth of information, from a basic lesson in how-to-thread-a-needle to sewing repairs, fitting techniques, and advanced tricks from tailors and couture workshops. Look under 'Fabric, Thread, & More' to find the perfect method for matching fabric-type to sewing project. Check the 'Fitting' chapter for clever ways to hem trouser legs evenly every time. There's even a section with sewing shortcuts just for quilters. Whether readers simply wish to replace a button, polish their sewing skills, or stitch an intricate pattern, Threads Sew Smarter, Better, & Faster is like having a friend and sewing expert at your fingertips.

### **Pretty Pinwheels**

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

## Read Online Gumpaste Flower Tutorial

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

## Clay Flowers Tutorial

Rosalind Miller is an up and coming name in the world of cake designing and decorating; winner of Wedding Cake Designer of the Year for two years running and cupcake and wedding cake stockist for Harrods. And its no wonder. Her cake creations are nothing short of remarkable; beautifully assembled tiers intricately

decorated with themes ranging from fairy tales to Georgian architecture to Art Deco motifs. Each is graphically balanced in a way that echoes Rosalind's past as a design lecturer at Central St Martins School of Art. This book is a luxuriously produced inspiration and how-to of high end wedding cake making and decorating. With clear instructions and beautiful step-by-step photography it takes the cake maker through the construction of each individual sugar flower and decoration, with further mood-boards and tips for creating more personalized wedding cake designs. Rosalind's warm personal voice makes the journey that much more enjoyable. Starting with cupcakes, baking has been on an inexorable rise for the past five years, and has never been so trendy. This book is beautifully presented; bound in fabric with a sprayed fore-edge and different paper stocks, and will be a must-have for the more ambitious cake enthusiast.

## **The Contemporary Buttercream Bible**

### **Cakes in Bloom**

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 *Comporettia Speciosa* Orchids and Passionflower Tropical Scent Cake with Vanilla Orchids

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