

## Sugar Roses For 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.

Lesley Herbert's Complete Book of Sugar Flowers explains and illustrates the methods of making sugar flowers in more depth than has ever been attempted before. This cake decorating book concentrates on the techniques involved in creating and arranging thirty types of flowers and foliage. In addition, there are fourteen arrangements, each displayed on a finished cake. For the complete beginner, the first steps in making and handling flower paste are shown in the opening chapter, along with photographs of how to use the essential equipment, colors, glazes and finishes. Once the basic skills of handling flower paste are understood, the blooms can be made from start to finish. Every stage for each flower is clearly laid out in the order in which it is prepared, leading you step-by-step from molding the first tiny ball of paste to applying the final dusting of color. The completed sugar flower is shown with its leaves, where suitable, and a photograph of the fresh flowers used for reference is also included. Many of the neat sprays of blossom are ideal for decorating a simple cake, but when you have mastered the knack of making flowers, you will definitely feel inspired to progress to creating stunning arrangements. Grouping complementary flowers, working out the shape of the design, wiring and securing the centerpieces are all illustrated alongside each finished arrangement. The information is completed by showing a cake with the floral decoration displayed to full advantage. By setting out her work in such detail, Lesley Herbert offers a real insight into the professional approach which gives immaculate results. Her book is the perfect individual tutor and worktop companion—follow her instructions, practice the techniques and study the photographs of the beautiful flowers for successful results. From buds to bouquets, Lesley Herbert's Complete Book of Sugar Flowers is the ultimate source of inspiration for sugarcraft artists. This cake decoration book includes: Basic instructions to fill beginners with confidence Templates of cutters to save buying dozens of shapes Fabulous displays of flowers to inspire experienced cake decorators

From exotic orchids to lovely lilies to delicate Japanese cherry blossoms, renowned cake decorating author Alan Dunn reveals the magic of creating designs. In this exciting collection of sugar flower designs, the expert sugarcrafter focuses on the most popular varieties of exotic flowers, as well as some of his own personal favorites. With over 60 cake decorating and flower design ideas, this book is sure to be a favorite. Exotic flowers and unusual blooms are becoming increasingly popular and accessible, making Exotic Sugar Flowers for Cakes the perfect companion. Ideal cake decorations, these exotic sugar flowers are breathtakingly beautiful and fascinatingly formed. From the delicate matilija poppy to the exquisite bird of paradise, Dunn's stunning designs capture the unique qualities of each individual bloom. Every flower is fully illustrated with clear, color photographs and detailed, practical step-by-step instructions. The latest techniques and professional hints and tips are also included, making the designs achievable by both novice and experienced sugar flower makers. This cake decorating book shows how to wire and arrange the flowers into amazing sprays, bouquets and arrangements, and how to display them on cakes or as table decorations. Flowers include: Miltoniopsis Orchid Bird of Paradise Flame Lily Red-feathered Gerbera Brazilian Kapok Tree Flower Amaryllis Ladder Fern Alstroemeria

From simple blooms to elegantly exotic flowers, this collection of floral cake toppers provides the perfect decorative finish to showcase your cakes and cupcakes.

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

Cakes and bakes are the ultimate comfort food. Whether you're enjoying the baking or concentrating on the eating, there is always something special about making your own tasty sweet treats! With this in mind, the team at Britain's best-selling cookery magazine have put together this collection of 201 of their favourite cakes and bakes - from rich fruitcakes and chocolate treats to delicious cupcakes and traybakes. With baking ideas to suit every need, from occasions and entertaining to the special something to have with a cup of tea, you'll never be stuck for inspiration again. Every recipe is triple-tested by the team at Good Food, so you can bake in the knowledge that the recipe will work first time. With each bake also accompanied by a full nutritional breakdown, you can even keep an eye on your daily intake - so you can cook with complete confidence!

Add a professional touch to your cakes with this essential sugar flower book! If you have always wanted to make exquisite sugar flowers for cakes but have been daunted by the complexity of the shapes and techniques involved, then this is the cake decorating book for you. Here, Alison Procter, an expert in sugarcraft demonstrates how to create an array of beautiful lifelike flowers using simplified techniques and the minimum of cutters, so that even beginners can achieve superb results right from the start. From wild daisies, bluebells and snowdrops to sophisticated clematis, carnations and roses — 25 varieties in all — each flower has clear step-by-step instructions and color photographs that explain and show exactly how to create it. Details are also given about all the equipment and basic techniques you will need, plus full instructions for making foliage to complement the flowers. Procter then presents a dozen breathtaking cakes for all occasions, featuring stunning arrangements of flowers and foliage that can be achieved quickly and easily, using the simplest and most up-to-date methods available. Pretty side designs often reflect the petal or leaf shapes used in the main arrangement, and incorporate piped lace and brush embroidery designs to add the finishing touch. Packed with all the information you need to create the flowers and cakes featured, and then to begin developing your own unique designs, Simplifying Sugar Flowers is for everyone who is interested in the art of making sugar flowers. Flowers and Cakes include: Anemone Chrysanthemum Daffodil Freesia Magnolia Witch Hazel Rose Iris Mosaic Springtime in Wales Elegant Blooms

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes features a vast collection of decorated dessert inspiration, with page after page of gorgeous photos. This book is a feast for the eyes and the imagination that will never leave you stuck for an idea. Get your creative juices flowing and see how bakers and decorators around the world have creatively used fondant, buttercream, gum paste, sugar

paste, royal icing, and piping and molded designs to create cookies, cupcakes, and cakes that are true works of art. See elegant cupcakes decorated with pearls and piping, colorful hand-painted cookies, tiered cakes with dimensional flowers, and much more. Discover unique cupcake decorations that use royal icing, edible markers, and fondant; wedding cakes adorned with gum paste accents and debossed designs; vibrant Christmas cookies; whimsical children's birthday cakes; specialty Easter cakes, and much more. Get great year-round ideas for dessert presentations and gift giving. Recipes for several types of frosting are included in the book, and an image directory identifies key materials and techniques for each photo. Among the amazing featured creations are: Cupcakes topped with sweet fondant flowers Fanciful characters and animals made from fondant and gum paste Cookies decorated with imaginative royal icing designs Lush buttercream roses atop cakes and cupcakes Hand-painted fondant accents Delicate chocolate motifs Cakes enrobed in decadent ganache Simple buttercream designs that dazzle This is the one book you'll turn to again and again for the best cupcake, cookie, and cake design ideas. Start exploring this delicious world today! These visual catalogs are both a practical, inspirational handbook and a coffee-table conversation piece. Like all of the books in our 1,000 series, these are not instructional books; rather, they are a visual showcase designed to provide endless inspiration.

Even if you have never attempted to make sugar flowers before, this book will help you to achieve spectacular results! Alison Proctor describes her methods with clear, easy-to-follow instructions, teaching how to achieve a variety of stunning effects.

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.

Even those who have never baked and decorated a cake before will be able to make beautiful cakes with the help of *Beginner's Guide to Cake Decorating!* The first section of the book looks at the equipment you will need and demonstrates the standard icing and cake recipes required to bake and cover all kinds of cakes. Subsequent sections explain techniques for decorating with sugarpaste, royal icing, marzipan, and buttercream. With detailed, step-by-step instructions on equipment, recipes, and techniques, anyone can craft decorations like delicate sugar flowers and modeled figures. *Beginner's Guide to Cake Decorating* includes chapters on: Decorating with sugarpaste (rolled fondant) Decorating with royal icing Decorating with buttercream and marzipan Decorating with chocolate Decorating with sugar flowers Modeling on cakes

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

Essential cake decorating techniques explained, from simple buttercream piping through to brush embroidery with royal icing, making sugar flowers, and decorating novelty cakes. Includes 12 gorgeous cake decorating projects to make 16 cakes that are impressive and stylish, but use small cakes in various sizes to keep the baking elements simple and to allow you to really focus in on the cake decoration techniques. Bridges the gap between decorating cupcakes and cookies and decorating larger tiered cakes for beginner to intermediate cake decorators. Plus 12 free video demonstrations, available online, to teach the best way of completing each cake decorating technique. Inside *Cake Craft Made Easy*: Easy to follow cake decorating techniques explained in detail with full-color step-by-step photography, covering the following subjects: Buttercream piping Cupcake towers Pattern embossing Sugar pinwheels Stenciling Royal icing piping Sugar models & flowers Sugar doilies Frills & ruffles Brush embroidery Rice Paper Work

How to create exotic flowers to decorate cakes.

An indulgent collection of twenty vintage-inspired cupcake ideas for every romantic occasion. From the author of *Chic & Unique Wedding Cakes*. Whether you are baking for a romantic celebration, creating cupcake wedding favors, showing someone that you care, or you simply adore unashamedly girly sugarcraft designs, this book will show you how to do it the fun and easy way. Clear step-by-step instructions and beautiful photography make it simple to recreate Zoe Clark's cupcake designs at home, and her professional tips and tasty cupcake recipes will inspire you to create your own unique cupcakes. Inside *Bake Me I'm Yours . . . Cupcake Love* you'll find: Classic Romance—simple yet elegant cupcake designs for romantic occasions, including sugar roses and chocolate ganache, Wedgwood-style cupcakes, and an Eiffel Tower cupcake topper! Very Vintage—birdcage cupcakes, floral lace, and cameo sugar models are some of the gorgeous retro-inspired cupcake designs. *ArtfromtheHeart*—fun, artistic cupcakes for less formal occasions, such as bachelorette or engagement parties. Many of these projects are quick to make for time-pressed bakers! *FlowerswithLove*—learn how to make sugarpaste rolled roses, plunger cutter sugar flowers, and flowers made using silicone molds to adorn your gorgeous cupcakes. The perfect treat for someone special!

A professional sugar crafter shows how to make exceptional sugar flowers for any occasion. *Sugar Flower Skills* is a beautifully presented catalog of 25 fabulous blooms in a range of styles and degrees of complexity, with all the information and guidance needed to recreate them. Many are ideal for beginners and home bakers. The book opens with a comprehensive section on materials, recipes, equipment and core techniques, which are demonstrated in step-by-step photographs. Special techniques specific to a project are shown in the 124-page flower directory, which is organized into decorative categories and by progressive skill level. The topics include: Pulled Flowers and Foliage -- Simple and advanced hand-modeled for beginners with basic equipment Piped Sugar Flowers -- Traditional royal icing piping Simple Unwired Cutter Flowers -- Useful filler flowers to accent large focal flowers Pressed Sugar Flowers -- Realistic edible flowers using powder food colors Wedding Flowers and Foliage -- The essential bridal flowers: roses, lilies, peonies, orchids, plus unusual flowers and foliage Wild and Garden Flowers -- Interesting, seasonal projects for celebration cakes Fantasy Flowers -- Instant touches of fun, fantasy and glamour. Each flower design is explained in a four-page unit, which includes a full-page photograph of the finished bloom. Detailed step-by-step instructions and close-up photographs demonstrate how to make and assemble the components. The delicate work of decorative flowers is the last and most intimidating frontier of cake decorating. *Sugar Flower Skills* breaks the complexity into concise units with clear instructions. For novices and skilled decorators alike,

the result is a repertoire of stunning realistic blooms for any cake.

Unfassbar - und jeder kann es! Diese Kuchen verblüffen, machen Spaß und jeder kann sie nachbacken! Wie der funktioniert, steht in diesem Buch. Die vielen Stepfotos verraten die Tricks und zeigen Bild für Bild, wie man Süßigkeiten schweben und Flüssiges erstarren lässt.

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

In Everyday Bakes to Showstopper Cakes, celebrity baker Mich Turner brings together a collection of recipes to take you all the way from the delicious everyday through to the spectacular. Starting out with simple cakes, biscuits and cupcakes, once you have mastered this first level, Mich provides you with a few extra steps to turn these into fabulous creations. If you're looking for more of a challenge or to elevate a favourite, these bakes are easily adapted to create a true showstopper cake. Covering a full range of bakery goods as well as perfect flavours, whether you are a novice baker or already know your rum baba from your roulade, you can be easily guided through these delicious bakes and simple but spectacular decoration techniques that make the most of wonderful flavours and perfect crumb.

Share the love with more than forty cake decorating ideas for weddings and other special occasions from the author of Sweet and Simple Party Cakes. Indulge in this fresh and contemporary collection of irresistible cakes to suit every romantic occasion, from traditional wedding cakes to quirky Valentine's treats and cupcakes to enjoy with loved ones. The author not only shows the reader how to create beautiful cakes with ease but also advises on the best ways to transport, display, and serve, and even offers instructions on how to make coordinating favors and gifts. The versatility of each cake will ensure readers will be creating them year-round for all of those special occasions.

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.

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.

A beautiful, clear and concise guide to crafting realistic flowers and leaves in flower paste (gum paste). 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.

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.

Marking momentous occasions is an important part of everyday life, and what better way to do so than with one of these stunning creations. There is a cake for every occasion: whether you are celebrating a wedding, christening, engagement, anniversary or birthday, one of Alan's elegantly understated cakes will form the centrepiece of any celebration. After a comprehensive introduction to all things sugarcraft comes a chapter on flower, foliage and fruit build-ups, which breaks down the assembly of each into manageable and easy-to-follow steps. Next follows a chapter on cakes, showcasing 18 celebratory cakes made using the components featured in the previous chapter. All occasions are catered for: anniversaries, birthdays, retirement, weddings and festivities such as Christmas and Halloween. If you're looking for the ultimate guide to sugarcrafting, this book won't fail to impress.

In this book you will find all things related to cake decorating: recipes and tutorials for cakes, cupcakes, cookies, sugar flowers, and more.

Learn how to make sugar flower embellishments and decorations and create 7 easy-to-achieve floral cake designs for decorated cakes, mini cakes, cupcakes and cookies with this stunning booklet of sugar flower designs and techniques from the bestselling *The Contemporary Cake Decorating Bible*. Includes sugar and royal icing recipes, instructions for storing and transporting your decorated cakes and covering cake boards, plus all the cake decorating techniques you need to know to create stunning sugar flowers, from rolled fondant roses and sugar dahlias, to realistic poppies and sugar peonies. Try out your new sugar flower-making skills with 7 gorgeous cake designs, featuring sugar flower cake toppers and embellishments on celebration cakes, cupcakes, mini cakes and cookies.

Spotlight on Reading offers teachers a wide variety of topics and activities to stimulate, engage, challenge, entertain and extend all pupils' reading skills. This extremely practical resource provides busy teachers and teaching assistants with a collection of worksheets that can be used as instant, educationally appropriate learning activities written specifically with the inclusive classroom in mind. The wide variety of exercises will enable pupils to understand and work on phonics and to improve their reading comprehension rehearsed reading. All the books in this series: Promote effective intervention and inclusion strategies for teachers and teaching assistants Provide materials that are solidly grounded in an understanding of how children learn and the particular difficulties of children with special needs. Stimulate discussion and interaction Can be used as part of an individual or small group learning programme for a child with special needs Provide 'whole class' materials that can also engage older children or those with a higher level of achievement Offer teachers quick, fun activities that never require additional resources, special materials or preparation. Spotlight on Reading is an essential tool for any teacher striving to offer every pupil opportunities to maximise their own potential and develop strong reading skills

Exotic, beautiful, delicate orchids capture the imagination and provide simple style. Inspired by the wide range of blooms now available, three sugarcraft experts now show you how to recreate these lovely, ethereal flowers as cake decorations. Celebrating the diversity of orchids from around the world, the sugar flowers vary from vibrant red to subtle pink and the most striking pure white. Familiar favorites are combined with unusual, lesser-known orchid varieties to provide a wealth of choice for every occasion. Inside this cake decorating book are over 20 projects that provide ideas for sprays, bouquets, pots, and table arrangements. The orchids decorate a range of celebration cakes from the traditional and contemporary wedding cakes to christening cakes, anniversary cakes and seasonal projects, such as Christmas and springtime. Complementary blooms, such as lace-cap hydrangea, spiky leucadendron, Mexican blue flower, glorious passionflower and pink gaura flowers, are included to enhance the orchid displays. *Sugar Orchids for Cakes* is a stunning book with beautiful images and clear, detailed instructions, making it a must-have for all sugar flower makers looking for up-to-the-minute ideas on creating and displaying fashionable orchids. Cake recipes and Orchids include: Star of Bethlehem Cake with Star of Bethlehem Orchids Oriental Delight Cake with Bamboo Orchids and Hydrangeas Sunburst Splendor Cake with *Comparettia Speciosa* Orchids and Passionflower Tropical Scent Cake with Vanilla Orchids

The essential reference from the internationally renowned cake designer. Known for her signature sugar flowers and her glorious wedding cakes, Jacqueline Butler has shared her tips and techniques in this beautifully illustrated guide. Bakers at every level can find clear, easy-to-follow directions to create a distinctive, contemporary look for their cakes. Covering single-tier, multi-tier, and premade arrangements, Butler reveals her secrets for lilacs, lavender, dahlia, freesia, camellia, and many other floral creations—plus advice on tools, supplies, and coloring.

Flowers are probably the most popular choice of all cake decorations. The simplest representation of a flower is a cut-out shape. Other more interesting ways of representing flowers are to create fabric-effect flowers out of paste or to try your hand at creating lifelike flowers. There are many books written on the art of sugar flower making; LindySmith touches on this subject here, showing you how to make lifelike poppies and peonies, as well as fabric roses, blossoms and dahlias, and simple cupped flowers.

Mary Ford introduces this fantastic collection of superlative hand-crafted flowers. Each flower is presented with easy step-by-step instructions, which means that with time, skill, patience and a few practical hints, beautiful flowers can be accomplished by almost anyone. The uses of sugar flowers are varied; brides can have flowers copied in sugar from their bridal spray and birthday, christening, anniversary and other special occasion cakes can also be enhanced with these exquisite decorations which will last for years. The book includes background information on each flower together with details of the flowering season and appropriate uses. For beginners, the book includes valuable information on the necessary equipment and how to make and use flower paste and experts will find a new collection of flowers to test their skills. *Decorative Sugar Flowers For Cakes* is a wonderful collection that shows the uses of floral artistry through the different seasons.

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

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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.  
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