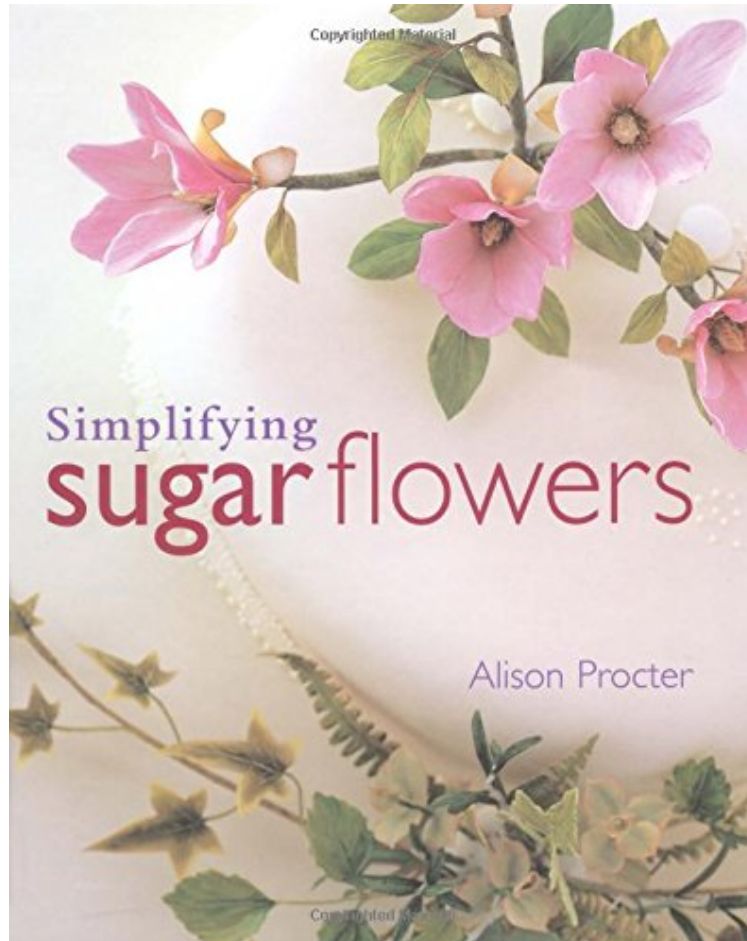


[E-BOOK] Simplifying Sugar Flowers (Merehurst Cake Decorating)

## Simplifying Sugar Flowers (Merehurst Cake Decorating)

*Alison Procter*

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#956113 in Books Merehurst 2004-04-15 2004-04-15 Original language: English PDF # 1 10.75 x .70 x 8.751, 2.05 #File Name: 1853919349128 pages | File size: 74.Mb

**Alison Procter : Simplifying Sugar Flowers (Merehurst Cake Decorating)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Simplifying Sugar Flowers (Merehurst Cake Decorating):

0 of 0 people found the following review helpful. Five Stars By Robyn Wallace-Blanchard This is a beautiful book. I'm inspired just looking at it. 0 of 0 people found the following review helpful. Perfect! By Frella CI bought this for my mom, it's her birthday in a few days but I gave it to her in advance, and she was thrilled. 0 of 0 people found the following review helpful. Five Stars By Cheryl C. Love Item Arrived on Time in Great Condition - Very Pleased - Thanks So Much - A+

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

Shows you how to make a variety of beautiful like-like flowers using the minimum of cutters. About the Author Alison Proctor demonstrates her sugarcraft skills at events throughout the UK, and has also brought her expertise to students in Holland, Germany, The United States, South America, Australia and Japan.