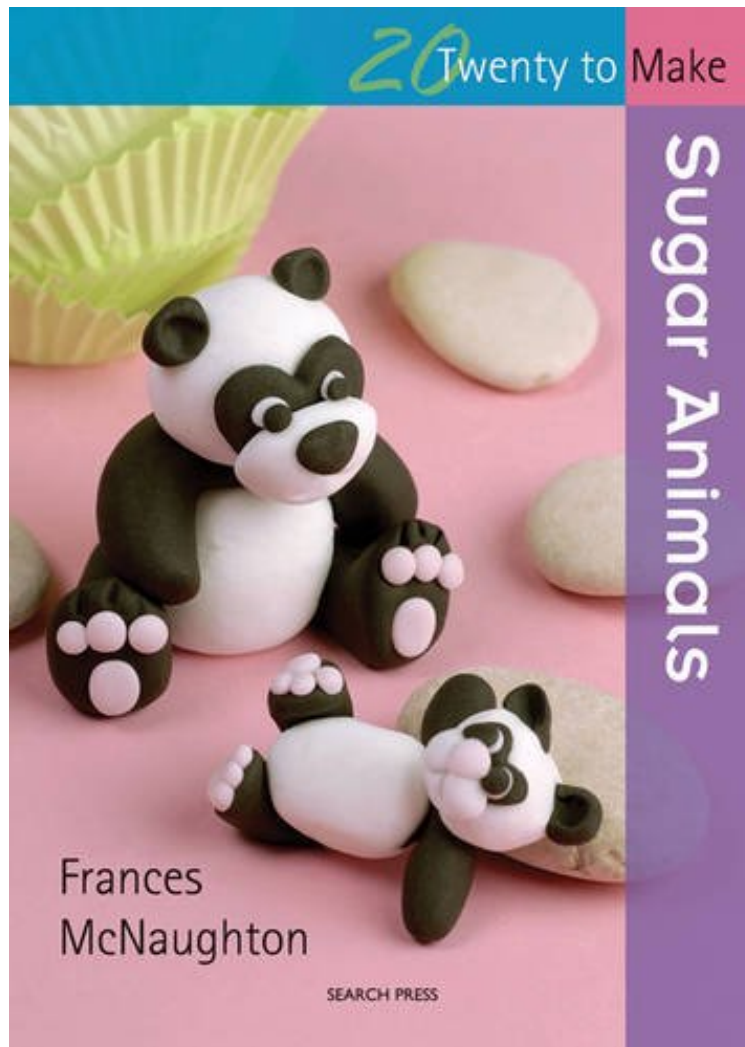


[Ebook pdf] Sugar Animals (Twenty to Make)

Sugar Animals (Twenty to Make)

Frances McNaughton

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Frances McNaughton : Sugar Animals (Twenty to Make) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sugar Animals (Twenty to Make):

27 of 27 people found the following review helpful. Useful for basic instruction, but somewhat disappointing By GRM The book breaks down the "how to" instructions pretty well, so I'll say that it's ok. I think this could be useful in making sugar animals, but I will probably use inspiration from other sources for the final appearance of the animals and will not use some of the animals used in this book at all. I think all of the animals could definitely be cuter. I also think the giraffe and zebra were especially disappointing as they just had lollipop stick legs stuck into fondant bodies

with fondant bases under their feet, and they just don't look good at all. I wouldn't put either of them on a cake.13 of 13 people found the following review helpful. A Little AmateurishBy brickteddybearWhile this book has some cute critters in it, many of them are very amateurish. The animals pictured on the cover are really the best ones in the book. Nice for beginners and helpful for more advanced if they are going to be skilled enough to refine their creations based on the instructions and photos in this booklet. Another thing- this book is about the size of a trade-sized paperback book and not very thick at all.2 of 2 people found the following review helpful. Great book that will serve you well for kids parties to comeBy ceezeeteezeeeOK So I am a novice at "sugar art" (well baking of any kind actually) so when my 4 year old daughter decided she wanted a bunny cake for her 4th birthday complete with 3D sugar bunny on top I didn't know where to start. I purchased this book, and while it didn't have a bunny in it it had great step by step illustrations of how to make a variety of cute looking sugar animals. It even told me what type of sugar to use (moulding paste not fondant - yes there is a difference!!) I ended up having a ball making a bunny ('zactly like the one in the picture mummy!)for my daughter's cake and now have a book to keep for the next time she wants something fancy!

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

"Here are 20 great designs with clear step-by-step instructions that are easy and fun to make using simple techniques and readily available ingredients."nbsp; mdash;Machine Knitting Monthly