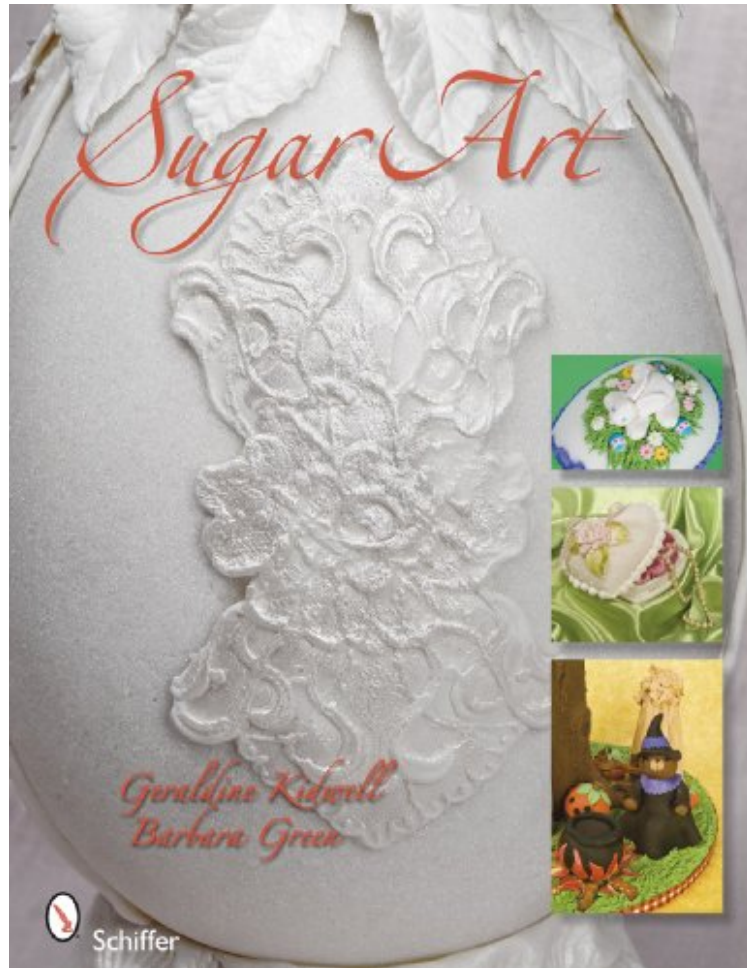


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## Sugar Art

*Barbara Green Geraldine Kidwell*

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**Barbara Green Geraldine Kidwell : Sugar Art** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sugar Art:

3 of 3 people found the following review helpful. An Excellent Sugarcraft Resource!By Pursuit of HappinessThis lovely and colorful book is an excellent publication on the art of working with sugar. While the authors provide many novel ideas for using fondant and for making distinctive fondant-covered cakes, the real strength and uniqueness of this book is the numerous detailed instructions for molding, piping, and decorating beautiful pieces in granulated sugar, such as panoramic eggs, heart containers, sugar animals, etc. The authors take you through the projects with both text instructions and detailed color photos. They provide so many useful tips learned from their long experience in the cake and sugarcraft business, saving the reader from making potential time-consuming and expensive not to mention disappointing mistakes. Projects are divided by the four seasons and the reader can find some that are elegant and romantic and others that are just as cute as a little bug's ear. There are very nicely detailed instructions and photos

for modeling a number of sugarpaste figures, including a bride and groom, dogs, mice, and teddybears. This book could very easily be used by beginner sugarcrafters, but those experienced in sugar art can likely expand their repertoire with the techniques and ideas in the book. Ms. Green has also created a companion DVD which can be found here on , Sugar Molding Figure Piping Cake Deco DVD that is just loaded with tips and ideas and she's also generously posted a few videos on You Tube under Sugar Eggs that will give you a taste of this wonderful art.1 of 1 people found the following review helpful. Sugar Art BookBy aryomBeautiful book, I have used extensively since purchased. The photographs are excellent. Only thing I would have changed would have loved to purchase a hard cover copy. Was only available in soft cover, however the cover is quite thick and will survive many uses.0 of 0 people found the following review helpful. Very beautiful bookBy shirleygirly7This is a very beautiful book. Anyone receiving it will be more than pleased with the lovely pictures and ideas!

The worlds of sugar art and cake decorating come together in this new how-to book featuring decorative panorama eggs and sugar moldings. Includes 371 color images and step-by-step directions for 15 cake designs for a baby shower Cake, June bride, fruitful harvest, and ice-skating puppies.

About the AuthorGeraldine Kidwell and Barbara Green are cake artists, each with 30 years of experience. Geraldine lives in Milton, Kentucky. Barbara lives in Winchester, Kentucky.