

(Ebook free) Sugar Flowers for Cake Decorating

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Alan Dunn

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Alan Dunn : Sugar Flowers for Cake Decorating before purchasing it in order to gage whether or not it would be worth my time, and all praised Sugar Flowers for Cake Decorating:

2 of 2 people found the following review helpful. SugarCraft Flowers 23 Step-By-Step Projects for Simple Garden FlowersBy DeFrom tools and equipment to recipes for the flower clay to instructions for pulled flowers and for flowers made with cutters, how to form and how to realistically paint the flowers is covered in this brief 80 page but packed book. I have paid much more and gotten much less from other sugar crafters. The instructions in this book as meant as a guide for sugar crafters, but as an air-dried clay crafter primarily, this book works for all types of air-dried flowers from commercial air-dried clays to home-made ones such as cold porcelain to bread-dough clay; these instructions can easily be adapted to them all. Thanks Claire Webb for writing such a great instructional book. Blessings!10 of 10 people found the following review helpful. Sugarcraft FlowersBy cakegrandmaThis book showed a different variety of flowers other than the standard roses to make for cakes. It also showed how to assemble them different ways to fit the style of cake you wanted to adorn. The instructions were easy,helpful and I think it will be a valuable tool to use in the future.0 of 0 people found the following review helpful. Great for anyone with just minimum experienceBy Steve NMs. Webb takes you through each project, telling you just which tools to use, and

how to perform each task in very clear terms using lots of pictures. If you have taken a Wilton Gum Paste course, you should have no trouble following the instructions for these projects. I plan on purchasing more of Ms. Webb's books. What's more, this wonderful book is under \$10, a steal!

The ability to create delicate, realistic sugarcraft flowers is one of the things that set top cake decorators apart from lesser bakers. Their secrets are revealed here through hundreds of color photographs that show each step in the creative process. Targeted at intermediate to advanced cake decorators, the instruction begins with selecting and using both basic and specialized equipment, and making suitable fondants or other sugary icings from which an assortment of flowers can be fashioned. Individual flowers, larger sprays, and complete arrangements are all covered, encompassing a total of 32 unique types of blossoms. Fifteen featured designs range from a simple but elegant heart-shaped anniversary cake to a breathtaking two-tiered wedding cake with floral sprays that would make any bride proud.

About the Author Alan started cake decorating at an early age. He has become one of the sugarcraft world's leading authors and is hugely respected for his artistic approach in creating lifelike sugar and cold porcelain flowers. Alan is an accredited demonstrator for The British Sugarcraft Guild. He teaches and demonstrates across Europe, as well as the USA, Canada, New Zealand, Australia, Brazil, Japan and most recently South Africa.