

[Download free ebook] Sugar Flowers (Twenty to Make)

## Sugar Flowers (Twenty to Make)

Lisa Slatter

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#1105604 in Books Search Press 2011-05-01Original language:EnglishPDF # 1 8.48 x .15 x 6.111, .28 #File Name: 184448625748 pagesSearch Press-20 To Make Sugar FlowersIllustrations and step-by-step instructions accompany each of the twenty projectsMade in United Kingdom | File size: 40.Mb

**Lisa Slatter : Sugar Flowers (Twenty to Make)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sugar Flowers (Twenty to Make):

4 of 4 people found the following review helpful. This is a good book for the few flowers it hasBy shThis is a good book for the few flowers it has, it doesn't have one of the flowers that i was looking for, but i can make do with something else from this book. It isn't a book for beginners and several of the steps seem to be intuitive. When i was looking to buy this book i didn't see anywhere that said what flowers it teaches you, so i thought i would put them here for anyone that wanted to know. This book shows you how to make the following flowers: gladioli, spring blossom, viola, daisy, hydrangea, Gerber daisy, open rose, daffodil, fantasy floral cupcake, blossoms and buds, lily of the valley,

fantasy flowers, rose and ivy leaves, freesia, mini orchid, carnation, rose, orchid, lily, butterflies. I haven't tried making any of the flowers from here yet, but i have made roses before and i make them completely differently, so i plan on taking what i know and molding it with what the book says and hopefully come up with something that looks slightly realistic. 1 of 1 people found the following review helpful. A helpful book to add to your collection. By tachi1 This booklet is actually quite helpful. It doesn't have many flowers but those which are covered are very well explained and illustrated. It assumes you have a general idea of working with fondant/flower paste; that you own some basic tools; and that you aren't a complete amateur. But, you don't have to have a lot of experience to follow along and get results similar to the ones illustrated. 1 of 1 people found the following review helpful. Sugar Flowers By Dilys MARAISA very satisfactory read, informative, with good instructions. Personally, I would prefer more illustrations. It's a book I would recommend to beginner sugar crafters.

Lavishly presented in a very portable format, these astonishing creations include popular flowers such as roses, lilies, gerbera and orchids. Simple steps explain how to make each of the illustrated flowers, and an image of the unassembled constituent parts helps to make each project clear and simple. Instructions are also given to make foliage and decorative butterflies to complement the flowers.

September 2015 This book is another great offering from the Twenty to Make series, which again delivers exactly what it promises easy to follow, clear, step-by-step instructions, covering techniques to produce a basic but stunning range of flowers including roses carnations and lilies. There are also tips on colouring and presentation without being too technical. We would recommend this book as a starting point for beginners and those wanting to improve their techniques. \* Love to Make \* About the Author Lisa Slatter is the owner of Celebration Creations, a designer cake studio and school of sugarcraft. She is a City and Guilds qualified college tutor, an accredited demonstrator for the British Sugarcraft Guild, and the deputy head of school at the Knightsbridge PME School of Sugarcraft. She contributes regularly to "Cakes Sugarcraft" magazine and is the author of "Decorated Cookies."