

Sugar Flower Skills

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Cakes by Design Scott Clark Wooley 2003-02-25 A richly illustrated guide to creating a variety of stunning specially cakes for any occasion introduces an array of baking and decorating techniques, shows how to create sugar flowers, and shares ideas for a variety of decorated cakes. Reprint.

Alan Dunn's Ultimate Collection of Cake Decorating Alan Dunn 2012 Presents over one hundred recipes with color illustrations for creating cakes for any occasion, and includes detailed techniques for creating sugar work flowers, fruits, leaves, and nuts.

Sugar Flowers for All Seasons Alan Dunn 1996

Natalie Porter's Immaculate Confections Natalie Porter 2019

The Book of Skulls Robert Silverberg 2018-05-08 How far will four friends go for immortality? This novel is Hugo and Nebula Award-winning author "Robert Silverberg at his very best" (George R. R. Martin). After Eli, a scholarly college student, finds and translates an ancient manuscript called The Book of Skulls, he and his friends embark on a cross-country trip to Arizona in search of a legendary monastery where they hope to find the secret of immortality. On the journey with Eli, there's Timothy, an upper-class WASP with a trust fund and a solid sense of entitlement; Ned, a cynical poet and alienated gay man; and Oliver, a Kansas farm boy who escaped his rural origins and now wants to escape death. If they can find the House of Skulls where immortal monks allegedly reside, they'll undergo a rigorous initiation. But do those eight grinning skulls mean the joke will be on them? For a sacrifice will be required. Two must die so that two may live forever . . . Stretching the boundary between science fiction and horror, Robert Silverberg masterfully probes deeper existential questions of morality, brotherhood, and self-determined destiny in what Harlan Ellison refers to as "one of my favorite nightmare novels." This ebook features an illustrated biography of Robert Silverberg including rare images from the author's personal collection.

Wild Flowers Alan Dunn 1995

Alan Dunn's Sugarcraft Flower Arranging Alan Dunn 2018-04-10 Celebrate deliciously and beautifully! Master sugarcraft sculptor Alan Dunn shows how to create festive cakes decorated with cascading, lifelike floral arrangements built from sugarpaste. Make your cakes the centerpiece of any celebration with romantic flowers, lush foliage, brightly colored fruits, and fantasy butterflies. Alan's easy-to-follow directions, accompanied by stunning, mouthwatering photographs, cover 35 floral varieties and 18

charming cake designs for weddings, anniversaries, birthdays, christenings, holidays, and more. If you're looking for the ultimate guide to sugarcrafting, this book won't fail to impress.

Botanical Baking Juliet Sear 2019-05-09 Learn how to perfect the prettiest trend in cake decorating - using edible flowers and herbs to decorate your cakes and bakes - with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

Designer Cake Decorating 2019-04-04

Modern Sugar Flowers Jacqueline Butler 2022-03-08 Learn the secrets of sugar floristry with Petalsweet Cakes founder Jacqueline Butler. In her exquisite and long-awaited debut book, you'll learn in step-by-step detail how to create modern and sophisticated, stylized sugar flowers, and how to use them to create beautiful arrangements on wedding and celebration cakes. Inside you'll find instructions and step-by-step photographs for 20 stunning sugar flowers in various stages of bloom, as well as flower buds and leaves, using a clean and contemporary color palette. Through six diverse projects you'll then learn how to use these foundation flowers in combination with filler flowers to create elegant cake designs, including working directly on single-tier cakes and multi-tiered cakes, as well as making styrofoam cake toppers. As well as being the most contemporary take on the subject ever produced, this book will also remain an essential reference for years to come!

Sugar Flowers for Beginners Paddi Clark 2008

The Contemporary Cake Decorating Bible - Flowers Lindy Smith 2013-10-29 Learn how to make sugar flower embellishments and decorations and create 7 easy-to-achieve floral cake designs for decorated cakes, mini cakes, cupcakes and cookies with this stunning booklet of sugar flower designs and techniques from the bestselling *The Contemporary Cake Decorating Bible*. Includes sugar and royal icing recipes, instructions for storing and transporting your decorated cakes and covering cake boards, plus all the cake decorating techniques you need to know to create stunning sugar flowers, from rolled fondant roses and sugar dahlias, to realistic poppies and sugar peonies. Try out your new sugar flower-making skills with 7 gorgeous cake designs, featuring sugar flower cake toppers and embellishments on celebration cakes, cupcakes, mini cakes and cookies.

Simplifying Sugar Flowers Alison Margaret Procter 2005-04-01 How to create an array of beautiful flowers

Blooms and Baking Amy Ho 2020-04-28 Create Incredible Desserts with the Unique Flavors and Aromas of Chamomile, Lavender, Rose, Jasmine, and More Innovative and beautiful, these desserts add floral flavors to cakes, cookies, pies, and more to create something new and absolutely delicious. Amy Ho, founder of the baking blog Constellation Inspiration, shows you step-by-step how to use these aromatic flavors to make your desserts taste just as wonderful as they look. Chamomile cake is perfectly paired with peach and mascarpone buttercream, decadent chocolate is combined with lavender caramel to create a delicious two-bite cookie and Jasmine Fruit Tartlets showcase delicate jasmine blooms, green tea and strawberries. Perfectly balanced, Amy's creations will be sure to wow you and anyone you

bake for.

Flowers in the Attic V.C. Andrews 2005-08-02 Chris, Cathy, and the twins are to be kept hidden until their grandfather dies so that their mother will receive a sizeable inheritance, however, years pass and terrifying things occur as the four children grow up in their one room prison.

Maggie Austin Cake Maggie Austin 2017-04-04 Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of today’s most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a “theme and variations” organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you’re a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there’s inspiration for bakers and crafters of all stripes.

The Flower-Infused Cocktail Alyson Brown 2023-02 Infusing the taste of over 60 different edible flowers, weaving folklore with flavor!The Flower-Infused Cocktail: Flowers with a Twist is the flower-lover's favorite book, with a fresh take on traditional mixology, infusing the taste of over 60 different edible flowers with history and folklore.□63 cocktail and mocktail recipes, each with uniquely different edible flowers.□Recipes for crafting unique drinks from your homemade edible flower pantry.□Little notes of floral history and folklore and information about how to use them in a cocktail.□Recipes to create Base Spirit Infusions, Cordials, Shrubs, Simple Syrups, Infused Salts, Bitters and more.□Tips on building your home bar and sourcing edible flowers.□Inspiration to celebrate flowers beyond the vase. Recipes include:□Elderflower Liqueur□Hawthorn Rose Cordial□Lavender-Infused Gin□Pansy Sugar Cubes□Spiced Calendula Simple Syrup□Yarrow Bitters□Osmanthus Sweet Vermouth

Sugar Flowers Lisa Slatter 2011-05-01 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 give to make foliage and decorative butterflies to complement the flowers.

Modern Sugar Flowers, Volume 2 Jacqueline Butler 2019-12-03 Learn to decorate your next cake with tulips, petunias, poppies, and other flowers in various stages of bloom that you can make with sugar paste. Learn all the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Jacqueline Butler. Building on the foundations established in Modern Sugar Flowers, this second volume introduces over twenty new sugar flowers in various stages of bloom, as well as flower buds and leaves, using Jacqueline's signature pastel color palette. Lavishly illustrated with hundreds of step-by-step photographs, you will learn not only how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

Professional Cake Decorating Toba M. Garrett 2012-01-24 The comprehensive guide to amazing cake decoration—now fully updated Professional Cake Decorating is a must-have resource for professional

and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This Second Edition has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer's art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.

Sugar Flowers for Cake Decorating Alan Dunn 2008 This stunning book shows you how to make beautifully realistic sugarcraft flowers for cake decorations. There are detailed instructions on how to make 32 flowers, from the classic rose to the more exotic Akebia flower. Each project has a tools and materials list, clear, detailed instructions and step photography, as well as a photograph of the finished flower simply displayed. The following chapter, Sprays and Arrangements, shows you how to make beautiful flower arrangements designed from a selection of flowers from the first chapter, that can be displayed in glass vases and bowls and used as table displays. Finally, the chapter on Cakes showcases the flowers on individual cakes. There are 15 cake designs to suit any occasion, ranging from a two-tiered wedding cake to a heart-shaped anniversary cake. The front pages feature the basic equipment, techniques and recipes used throughout the book.

[The Ultimate Guide to Sugarcraft](#) Janice Murfitt 2017-06-13 A compilation of the best-selling International School of Sugarcraft Book One and Book Two, now available in a more affordable single volume. Making a cake and decorating it beautifully for a special occasion deserves a round of applause, and with [The Ultimate Guide to Sugarcraft](#), the praise will keep on coming! This book is divided into two parts, with each section comprised of a set of 20 lessons. Part One teaches how to make perfect cakes, icings and frostings, as well as master ribbon work, frills, collars, lettering, modeling and piped decorations. It is the ideal foundation for people who have never decorated a cake before—and an excellent refresher for those who already have some basic skills. Part Two builds on that foundation, teaching the intricate skills of tube and brush embroidery, lace, fondant, figure modeling, sugar-flower sprays, bas relief, pastillage and filigree. Packed with ideas, each one illustrated with color photographs and accompanied by step-by-step instructions, this inspirational guide is written by six internationally acclaimed sugercraft artists, each one chosen for their expertise in a particular field of sugarcraft. This is the most comprehensive sugarcraft and cake decorating book ever published. This cake decorating guide contains over 70 ideas for cake decorations and designs.

Decorative Sugar Flowers for Cakes Mary Ford 1998 Mary Ford introduces this fantastic collection of superlative hand-crafted flowers. Each flower is presented with easy step-by-step instructions, which means that with time, skill, patience and a few practical hints, beautiful flowers can be accomplished by almost anyone. The uses of sugar flowers are varied; brides can have flowers copied in sugar from their bridal spray and birthday, christening, anniversary and other special occasion cakes can also be enhanced with these exquisite decorations which will last for years. The book includes background information on each flower together with details of the flowering season and appropriate uses. For

beginners, the book includes valuable information on the necessary equipment and how to make and use flower paste and experts will find a new collection of flowers to test their skills. *Decorative Sugar Flowers For Cakes* is a wonderful collection that shows the uses of floral artistry through the different seasons.

Kew Book of Sugar Flowers Cassie Brown 2018-05-25 In the *Kew Book of Sugar Flowers*, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The *Kew Book of Sugar Flowers* is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

Modern Sugar Flowers Volume 2 Jacqueline Butler 2019-09-03 Learn the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Butler. This second volume introduces over 20 new sugar flowers in various stages of bloom, as well as flower buds and leaves.

The Art of Sugarcraft 2014 Squires Kitchen is the oldest and one of the most popular schools of its kind in the UK. Its highly regarded reputation brings students from all around the world to the school in Farnham, Surrey and its course syllabus is also taught in Malaysia and Singapore, with more countries in the pipeline One of the only book of its kind to offer the reader a vast range of skills techniques, projects and expert advice from 21 of the world's leading cake decorating tutors.

Artisan Cake Company's Visual Guide to Cake Decorating Elizabeth Marek 2014-11-25 In *Artisan Cake Company's Visual Guide to Cake Decorating*, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. *Artisan Cake Company's Visual Guide to Cake Decorating* also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek's *Artisan Cake Company's Visual Guide to Cake Decorating* help you get your cake from boring and bland to amazing and spectacular.

Stunning Buttercream Flowers Jiahn Kang 2019-12-17 Take Your Desserts to the Next Level with Breathtaking Flowers and Other Delicious, Dainty Designs Design the most gorgeous cakes right at home with these 25 incredibly approachable decorating projects. Jiahn Kang, founder of the cake design company Brooklyn Floral Delight, shows you how to easily sculpt delicate flowers, cute cacti and floral arrangements all from delicious buttercream icing. With simple instructions and helpful step-by-step pictures, you'll quickly master the art of beautiful cake decorating—no baking expertise required! With delectable cake and meringue recipes and easy tips for proper color-mixing, piping and shaping, you'll be creating masterpieces in no time. Pipe charming buttercream gardens full of roses and hydrangeas, delightful collections of earthy cacti and succulents, or even vibrant full-blossom bouquets and wreaths. Whether you're preparing for a special event or simply looking to pick up a creative new skill, these beginner-friendly designs will have you wowing everyone with your elegant cakes and cupcakes.

Sugarcraft Flowers Marilyn Hill 2019-09 With this helpful guide to the basic tools, materials, and techniques required, plus Hill's expert advice, home bakers will be set to wow friends and family at the next celebration with lifelike sugarcraft floral displays for show-stopper cakes.

Sugar Flower Skills Alan Dunn 2013-07-11 A professional sugar crafter shows how to make exceptional sugar flowers for any occasion. *Sugar Flower Skills* is a beautifully presented catalog of 25 fabulous blooms in a range of styles and degrees of complexity, with all the information and guidance needed to recreate them. Many are ideal for beginners and home bakers. The book opens with a comprehensive section on materials, recipes, equipment and core techniques, which are demonstrated in step-by-step photographs. Special techniques specific to a project are shown in the 124-page flower directory, which is organized into decorative categories and by progressive skill level. The topics include: Pulled Flowers and Foliage -- Simple and advanced hand-modeled for beginners with basic equipment Piped Sugar Flowers -- Traditional royal icing piping Simple Unwired Cutter Flowers -- Useful filler flowers to accent large focal flowers Pressed Sugar Flowers -- Realistic edible flowers using powder food colors Wedding Flowers and Foliage -- The essential bridal flowers: roses, lilies, peonies, orchids, plus unusual flowers and foliage Wild and Garden Flowers -- Interesting, seasonal projects for celebration cakes Fantasy Flowers -- Instant touches of fun, fantasy and glamour. Each flower design is explained in a four-page unit, which includes a full-page photograph of the finished bloom. Detailed step-by-step instructions and close-up photographs demonstrate how to make and assemble the components. The delicate work of decorative flowers is the last and most intimidating frontier of cake decorating. *Sugar Flower Skills* breaks the complexity into concise units with clear instructions. For novices and skilled decorators alike, the result is a repertoire of stunning realistic blooms for any cake.

Kew Book of Embroidered Flowers (Hardback Library edition) Burr 2020

Proofreading, Revising & Editing Skills Success in 20 Minutes a Day Brady Smith 2003 This comprehensive guide will prepare candidates for the test in all 50 states. It includes four complete practice exams, a real estate refresher course and complete math review, as well as a real estate terms glossary with over 900 terms, and expert test-prep tips.

Lesley Herbert's Complete Book of Sugar Flowers Lesley Herbert 1992-09-01 Lesley Herbert's *Complete Book of Sugar Flowers* explains and illustrates the methods of making sugar flowers in more depth than has ever been attempted before. This cake decorating book concentrates on the techniques involved in creating and arranging thirty types of flowers and foliage. In addition, there are fourteen arrangements, each displayed on a finished cake. For the complete beginner, the first steps in making and handling flower paste are shown in the opening chapter, along with photographs of how to use the

essential equipment, colors, glazes and finishes. Once the basic skills of handling flower paste are understood, the blooms can be made from start to finish. Every stage for each flower is clearly laid out in the order in which it is prepared, leading you step-by-step from molding the first tiny ball of paste to applying the final dusting of color. The completed sugar flower is shown with its leaves, where suitable, and a photograph of the fresh flowers used for reference is also included. Many of the neat sprays of blossom are ideal for decorating a simple cake, but when you have mastered the knack of making flowers, you will definitely feel inspired to progress to creating stunning arrangements. Grouping complementary flowers, working out the shape of the design, wiring and securing the centerpieces are all illustrated alongside each finished arrangement. The information is completed by showing a cake with the floral decoration displayed to full advantage. By setting out her work in such detail, Lesley Herbert offers a real insight into the professional approach which gives immaculate results. Her book is the perfect individual tutor and worktop companion—follow her instructions, practice the techniques and study the photographs of the beautiful flowers for successful results. From buds to bouquets, Lesley Herbert's Complete Book of Sugar Flowers is the ultimate source of inspiration for sugarcraft artists. This cake decoration book includes: Basic instructions to fill beginners with confidence Templates of cutters to save buying dozens of shapes Fabulous displays of flowers to inspire experienced cake decorators

Simplifying Sugar Flowers Alison Procter 2004-04-15 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

Wafer Paper Cakes Stevi Auble 2017-10-10 Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations—all with minimum effort.

The International School of Sugarcraft Book Three Nicholas Lodge 2004-03-15 The International School of Sugarcraft is the most comprehensive course on sugarcraft ever published. The much-awaited International School of Sugarcraft Book 3 — New Skills and Techniques covers all the latest style changes in sugarcraft and the various new equipment and products that have become available since Books 1 and 2 were published. Written by leading sugarcraft experts, Margaret Ford in the UK and

Nicholas Lodge in the US, this brand new sugarcraft reference, resource, and cake decorating book also includes new techniques and cake designs by five guest sugarcrafters from around the world – with innovative from June Twelves (modelling), Marion Frost (cutters), Toshie Harashima (royal icing), and Earlene Moore and Steven Stellingwerf (American cake styles, icing mediums and techniques). Together, Margaret and Nichols have organised the book into five main sections — using moulds and cutters for quick, impressive results; creating beautiful fabric effects; an update on modelling; producing stunning needlework in sugar; and the latest information on amazing sugar flower making. In this exciting new volume, there are impressive ideas, techniques and cake designs to appeal to anyone who enjoys sugarcraft and cake decoration.

Sugar Orchids for Cakes Alan Dunn 2020-05-05 Exotic, beautiful, delicate orchids capture the imagination and provide simple style. Inspired by the wide range of blooms now available, three sugarcraft experts now show you how to recreate these lovely, ethereal flowers as cake decorations. Celebrating the diversity of orchids from around the world, the sugar flowers vary from vibrant red to subtle pink and the most striking pure white. Familiar favorites are combined with unusual, lesser-known orchid varieties to provide a wealth of choice for every occasion. Inside this cake decorating book are over 20 projects that provide ideas for sprays, bouquets, pots, and table arrangements. The orchids decorate a range of celebration cakes from the traditional and contemporary wedding cakes to christening cakes, anniversary cakes and seasonal projects, such as Christmas and springtime. Complementary blooms, such as lace-cap hydrangea, spiky leucadendron, Mexican blue flower, glorious passionflower and pink gaura flowers, are included to enhance the orchid displays. *Sugar Orchids for Cakes* is a stunning book with beautiful images and clear, detailed instructions, making it a must-have for all sugar flower makers looking for up-to-the-minute ideas on creating and displaying fashionable orchids. Cake recipes and Orchids include: Star of Bethlehem Cake with Star of Bethlehem Orchids Oriental Delight Cake with Bamboo Orchids and Hydrangeas Sunburst Splendor Cake with Comparettia Speciosa Orchids and Passionflower Tropical Scent Cake with Vanilla Orchids

75 Sugar Flowers Helen Penman 2014-02 From simple blooms to elegantly exotic flowers, this collection of floral cake toppers provides the perfect decorative finish to showcase your cakes and cupcakes.

More Sugar Flowers for Beginners Paddi Clark 2012 Following the success of her first book, 'Sugar Flowers for Beginners', Paddi Clark introduces more stunning flowers and leaves that can be made in sugar. Ideal for cake tops or simply for displaying at home, each individual flower and leaf is created using simple yet effective techniques for realistic results. 28 flowers and leaves are featured and each comes complete with step-by-step pictures and easy-to-follow instructions. Basic techniques are covered, not only for sugar floristry but also for covering cakes, meaning that readers of any skill level can decorate professional-looking cakes for special occasions.

Sugar Flowers Nicholas Lodge 1996 This book, which describes the art of sugar flowers, offers guidance in giving a professional look at cake decorating and creating artistic-looking sugarcraft designs for the table, and for special occasions.