
Sugar Roses For Cakes

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Exotic Sugar Flowers for Cakes Jacqui Small
Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl

S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction. Rose's Heavenly Cakes David and Charles Let your cake decorating skills bloom with help from the world-renowned experts and authors of The Contemporary Buttercream Bible. Learn to pipe one-hundred different buttercream flowers—from azaleas to zinnias—to showcase on your cakes with this complete visual reference book. Each flower is demonstrated on a cupcake, with five full-scale projects to show you how to combine

your flowers into a masterpiece cake. In this aspirational yet accessible guide, the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve. All the basics are covered to get you started—how to make stable buttercream icing, advice on coloring and flavor, how to fill a piping bag, and more essential techniques. Valerie and Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your newfound skills to produce stunning cake designs. The flowers are presented through the color spectrum so when you look through the book, you ' ll see a lovely rainbow effect. “ A wonderful encyclopedia that can be used as reference or jumping off point for the experienced decorator as well as an all-in-one resource for intermediate or even ambitious beginners. ” —Pink Cake Box University “ The best book on decorating buttercream icing that I own . . . The step by step directions make sure there

is no guessing as to how to do each flower that is illustrated. ” —Red Kettle Cook

Sugar Flower Skills David & Charles

The rose, known as the flower of romance, is the most popular of all flowers. And roses are the flowers most requested by brides to decorate wedding cakes and to carry in their bouquets.

Sugar Roses for Cakes includes a collection of all the different kind of roses: wild, climber, rambler, traditional varieties, and the various modern roses—from pretty, delicate, five-

petaled wild roses to the huge and as arrangements, too. From full-blown modern blooms. Each recognized authors who are section in this cake experts in the field of decorating book covers one of sugarcrafting, this book these rose types, and the reveals unique techniques that authors have displayed them in will make rose creation a both traditional and modern reality for your own cakes. settings on cakes as well as Including templates and nearly in bouquets, sprays, posies, 200 full-color photographs, and table arrangements. There this cake book is the perfect is also a large selection of one for brides and wedding beautiful celebration cakes, planners as it explores and which includes a spectacular reveals many innovative ways array of wedding designs and to display and compliment the various other cake true beauty of sugar roses. decorations. Sugar Roses for Cake recipes and Roses Cakes reveals many innovative include: Wild at Heart: Dog ways to display roses on cakes Rose Danish Romance: 'Queen of

Denmark' Blue Peter Rose Cake; Sugar Orchids for Cakes

'Blue Peter' Summer Solstice: HarperCollins

'Chicago', Dog's-Tooth Violet, Learn the secrets of sugar floristry

Ruscus Winter Wedding:

'Massai', Oriental Climbing
Bittersweet

Wedding Cakes with Lorelie Step by
Step David & Charles

This one-stop guide to all things
sugarart offers plans for modeling 35
different species of flowers and plants,
along with plans for 18 cakes. New
edition features inspired new recipes
and breathtaking color photography.
Sugar Roses for Cakes Merehurst
Limited

How to create an array of beautiful
flowers

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!

Professional Cake Decorating
HarperCollins

How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations

“How to Cook That is the most popular Australian cooking channel in all the world, and it's not hard to see why.”

PopSugar Editors' pick: Best Cookbooks, Food & Wine #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, Cookies, Cooking by Ingredient, and Pie Baking

Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to

learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status. You ' ll also: Learn to make treats that get the whole family cooking Create baked goods that tap into beloved pop culture trends Impress guests with beautiful desserts Readers of dessert cookbooks like Dessert Person, Sally's Cookie Addiction, Tartine, Mastering the Art of French Cooking, Joshua Weissman:

An Unapologetic Cookbook, or 100 Cookies will love How to Cook That: Crazy Sweet Creations.

The Kew Book of Sugar Flowers David & Charles

In her practical and pretty book, the leading exponent of this extremely popular form of cake decorating shows the reader how to turn cakes into literal works of art using fondant painted with edible colours. The Painted Cake provides detailed step-by-step instructions for more than 20 projects. These encompass cooking, constructing and painting baked goods ranging from single-level to multi-tiered cakes, as well as cupcakes and cookies. Most featured projects use a freehand painting technique, but templates of design elements are included where appropriate. The book progresses from the simplest projects through to more

advanced, and includes detailed information on basic techniques and essential materials and equipment.

Simplifying Sugar Flowers David & Charles

A professional sugar crafter shows how to make exceptional sugar flowers for any occasion.

Cakes by Design Shambhala Publications

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.

Wafer Paper Cakes Createspace

Independent Publishing Platform

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.

Sugar Flowers for Beginners David and Charles

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. Suitable for beginners and experts alike.

75 Sugar Flowers Merehurst

This book contains a collection of 25 fabulous blooms in a range of styles and complexity. Each is shown beautifully photographed, then step by step instructions and pictures explain clearly the making of the individual components and their assembly. Colo

How to Cake It Search Press Ltd

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.

Mich Turner's Cake Masterclass Race Point Publishing

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.

More Sugar Flowers for Beginners National Geographic Books

Create your very own cute and crafty party cakes--cake decorating designs from Lyndsay Sung, creator of Coco Cake Land. Make the cutest cakes in town with Coco Cake Land! With a colorful, vintage-meets-modern aesthetic that is inspired by

kawaii cute, the thirty cake decorating projects in this book offer a fun and playful approach to making cakes that even novice decorators will be able to approach. The cakes in Coco Cake Land fall into two styles: the super cute and the pretty. You'll find blue bears, pink cats, pandas, and foxes, along with buttercream rosettes, drippy ganache, and rainbow layers. With base recipes for cakes and frostings, tutorials on decorative piping and creating fondant features, as well as instructions for crafty finishes like washi tape flags and paper toppers, this book has everything you need to create

colorful, cute, and completely unique cakes.

Decorative Sugar Flowers for Cakes

National Geographic Books

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 in such detail, Lesley Herbert offers a real insight into the professional approach 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 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

Modern Sugar Flowers Search Press Limited

Romantic Wedding Cakes is the beloved—and classic—wedding cake book

from the inimitable master sugar artist and Food Network Challenge Judge Kerry Vincent. A collection of breathtaking wedding and celebration cakes from an internationally acclaimed cake stylist, Romantic Wedding Cakes includes stunning cakes for all kinds of weddings. From classic to contemporary and simple to elaborate, including engagement and groom cakes, professional cake decorator Kerry Vincent's timeless sugarcraft designs make this the ideal wedding cake sourcebook for brides-to-be and cake decorators alike. Her stunning romantic cakes, in the prettiest of colors, feature various fabric styles such as folds, ribbons, embroidery and lace effects. The spectacular gold cake based on the Marquise de Pompadour's fabulous gold dress and jewels is a beautiful example. Vincent works with both popular and more unusual flowers for dramatic visual impact, using large, full-blown roses, pansies, mini hydrangeas, lisianthus and some native US flowers, such as the dogwood and balloon flower. In addition, there are two chocolate groom's cakes, a Valentine or engagement heart cake and miniature wedding cakes for the bride and groom. There are also special decorative projects, such as elaborate cake top decorations, wedding favors and table decor. Each cake is beautifully photographed in full color and includes step-by-step photographs and dazzling close-ups of all the main cake design details to ensure perfect results. Cakes include: Mosaic Magic Romancing the Dome Tiers in a Teacup Affair with Blue and White And the Bride Chose Dogwood Invitation to a Summer Wedding Fabulous Faux Faberge Eggs Sally's Baking Addiction B Dutton

Publishing

“ Sear ’ s food styling background is apparent . . . Home bakers looking to up their decorating game will want to check out this eye-catching cookbook. ” —Publishers Weekly

Learn how to perfect the prettiest trend in cake decorating—using edible flowers and herbs to decorate your cakes and bakes—without how good her cakes taste. ” —Buddy Valastro of Cake Boss “ A feast for the eyes. You ’ ll not find a more beautiful baking book. Blooming marvellous! ” —Fearne Cotton, English broadcaster and author “ Juliet ’ s stunning botanical book shouts springtime and happy times! ” —Melissa Hemsley, author of

around twenty 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. “ I ’ m not sure yet which is more impressive, Juliet ’ s decorating skills

Feel Good: Quick and Easy Recipes for Comfort and Joy “A new kind of professional has now entered the food business: cakeologist. Well known in the U.K. for her fanciful creations with edible blooms (she counts Prince Harry, Kate Moss, and Sir Ian McKellen among her customers), Sear offers 30 wares to U.S. bakers . . . Sear, who ’ s been highlighted in Martha Stewart Weddings, deserves a major ‘ hip! ’ for her former accomplishments. ” —Booklist (starred review)

Romantic Wedding Cakes B Dutton Publishing

The essential reference from the internationally renowned cake designer. Known for her signature sugar flowers and her glorious wedding cakes, Jacqueline Butler has shared her tips and techniques in this beautifully illustrated guide. Bakers at every level can find clear, easy-to-follow directions to create a distinctive, contemporary look for their cakes. Covering single-tier, multi-tier, and premade arrangements, Butler reveals her secrets for lilacs, lavender, dahlia, freesia, camellia, and many other floral creations—plus advice on tools, supplies, and coloring.