

Sugar Flowers The Signature Collection

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.

From the bestselling author of Charlie and the Chocolate Factory and The BFG! The Ladderless Window-Cleaning Company certainly doesn't. They don't need a pail, either, because they have a pelican with a bucket-sized beak. With a monkey to do the washing and Billy as their manager, this business is destined for success. Now they have their big break—a chance to clean all 677 windows of the Hampshire House, owned by the richest man in all of England! That's exciting enough, but along the way there are surprises and adventures beyond their wildest window-washing dreams.

Learn over 150 cake decorating techniques with The Contemporary Cake Decorating Bible, the international bestseller from renowned sugarcraft expert Lindy Smith. This is the ultimate guide to contemporary cake designs – you will learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes and ingredients, and finishing with advanced modelling techniques, including royal icing stencilling, brush embroidery, buttercream piping, using sugar cutters and moulds, making cake jewellery, and so much more! Get creative straight away with simple, step-by-step instructions for more than 80 celebration cake, mini cake, cupcake, and cookie designs. Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators, and you can even learn how to make Lindy Smith's signature 'wonky cakes'.

Inside The Contemporary Cake Decorating Bible: The Basics – delicious cake and cupcake recipes, and recipes for making your own sugarpaste (rolled fondant), royal icing, sugar glue, buttercream, and more! This section of the book also includes instructions for making round, square and ball cakes, assembling tiered cakes, and carving and assembling wonky cake designs. Cake Decorating Techniques – here you will find 11 chapters each covering a huge range of essential cake decorating techniques, all explained with easy-to-follow step instructions and clear photography. Topics covered include: Carving Colour Painting Stencilling Cutters Flowers Embossing Tools Piping Moulds Cake Jewellery Contemporary Cake Designs – step by step instructions teach you how to make each of the 80 amazing cake designs featured in the book, from tiered cakes to cute cupcake and cookies. With this comprehensive guide you will discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary. 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.

From exotic orchids to delicate Japanese cherry blossoms, renowned cake decorating author Alan Dunn reveals the magic of creating these intricate, life-like designs. In this exciting collection of sugar flower designs, the expert sugarcrafter focuses on the most popular varieties of exotic flowers, as well as some of his own personal favorites. With over 60 cake decorating and flower design ideas, this book is sure to be a favorite. Exotic flowers and unusual blooms are becoming increasingly popular and accessible, making Exotic Sugar Flowers for Cakes the perfect companion. Ideal cake decorations, these exotic sugar flowers are breathtakingly beautiful and fascinatingly formed. From the delicate matilija poppy to the exquisite bird of paradise, Dunn's stunning designs capture the unique qualities of each individual bloom. Every flower is fully illustrated with clear, color photographs and detailed, practical step-by-step instructions. The latest techniques and professional hints and tips are also included, making the designs achievable by both novice and experienced sugar flower makers. This cake decorating book shows how to wire and arrange the flowers into amazing sprays, bouquets and arrangements, and how to display them on cakes or as table decorations. Flowers include: Miltoniopsis Orchid Bird of Paradise Flame Lily Red-feathered Gerbera Brazilian Kapok Tree Flower Amaryllis Ladder Fern Alstroemeria

Cakes in Bloom is a celebration of Peggy Porschen's artistry, skill and dexterity within the world of sugarcraft. In this stunning book, Peggy shares her repertoire of incomparable sugar blooms, from vintage roses to exotic frangipani, and the secrets behind her expert modelling techniques. After introducing the basic techniques and specialist tools you'll need, there are 24 varieties of flower to create, all accompanied by detailed step-by-step photography and glorious shots of the finished flowers - both close up and in position on some of Peggy's signature wedding cake designs. The ultimate reference and inspiration for sugarcrafters, the book reflects Peggy's mastery of a breathtaking array of flowers,

creatively used on a variety of cakes.

The essential resource from Martha Stewart, with expert advice and lessons on gardening and making the most of your spectacular blooms Martha Stewart's lifelong love of flowers began at a young age, as she dug in and planted alongside her father in their family garden, growing healthy, beautiful blooms, every year. The indispensable lessons she learned then--and those she has since picked up from master gardeners--form the best practices she applies to her voluminous flower gardens today. For the first time, she compiles the wisdom of a lifetime spent gardening into a practical yet inspired book. Learn how and when to plant, nurture, and at the perfect time, cut from your garden. With lush blooms in hand, discover how to build stunning arrangements. Accompanied by beautiful photographs of displays in Martha's home, bursting with ideas, and covering every step from seed to vase, Martha's Flowers is a must-have handbook for flower gardeners and enthusiasts of all skill levels.

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.

SUGAR FLOWERSThe Couture CollectionAlan Dunn's Ultimate Collection of Cake DecoratingFox Chapel Publishing

A companion volume to Sweet Celebrations presents a dazzling array of artisanal cakes for every occasion, accompanied by some of her inside tips on cake decorating and tempting recipes for cakes, frostings, and fillings.

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. 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.

Twenty projects cover a variety of flowers, including roses, lilies and orchids, and shows you how to make a great variety of wonderful designs using simple shapes and easy modelling techniques.

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.

DISAPPEAR INTO THE WORLD OF THE SUNDAY TIMES BESTSELLING CHOCOLAT . . . 'So wise, so atmospheric, so beautifully written' Marian Keyes 'The most magical, stunningly beautiful novel' Joanna Cannon 'It will intrigue and charm readers every bit as much as Chocolat' Monica Ali ----- Faith. Secret. Magic. Murder...?

Vianne Rocher has settled down. Lansquenet-sous-Tannes, the place that once rejected her, has finally become her home. With Rosette, her youngest child, she runs her chocolate shop in the square, talks to her friends on the river, is part of the community. Even Reynaud, the priest, has become a friend. But when old Narcisse, the florist, dies, leaving a parcel of land to Rosette and a written confession to Reynaud, the life of the sleepy village is once more thrown into disarray. Then the opening of a mysterious new shop in the place of the florist's across the square - one that mirrors the chocolaterie, and has a strange appeal of its own - seems to herald a change: a confrontation, a turbulence - even, perhaps, a murder . . . What will the wind blow in today? ----- Return to the world of the multi-million-copy bestselling Chocolat.... 'A writer whose wit and sharp observation enhances her engaging story-telling' Salley Vickers 'The most magical, stunningly beautiful novel . . . I sobbed at the end because I couldn't bear to leave. Joanne is truly one of the world's finest storytellers' Joanna Cannon 'A place of magic and mysteries, and Harris excels in this delicate balance of realism and enchantment . . . It will intrigue and charm readers every bit as much as Chocolat' Monica Ali 'Sheer pleasure from start to finish. The Strawberry Thief is a delight' James Runcie

'I devoured it in one go' Christopher Fowler 'Compelling, captivating, incredibly moving, The Strawberry Thief whirled you into a thrilling world you will never forget . . . A perfect novel that shimmers with brilliance and truth' Kate Williams

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.

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

Features flowers that can be used on a cake or as a decorative arrangement. In this title, the designs include many species of orchid, rhizomes, gingers, heliconias, bird of paradise, bougainvillea and more. It also includes a comprehensive introduction covering all the essential information on materials, tools, techniques and basic recipes.

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.

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 books 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.

Provides detailed instructions for making more than 45 flowers, with photographs showing both the various steps and the finished flowers

"You have not eaten cake until you have eaten one of Erin's...ERIN BAKES CAKE is a must on your shelf." —Daphne Oz Learn how to bake easy but elaborately decorated cakes—no fondant needed! Erin Gardner's cake recipes share a delicious, time-saving secret: they're all the same. Why play the guessing game of sifting through dozens of recipes when all you need are just a few that contain hundreds of variations—572, to be exact! The cakequations in *Erin Bakes Cake* teach you how to combine her cake, buttercream, cookie, and candy recipes in endless mouth-watering ways. Erin's cake recipes aren't sorcery—they're science. They all share similar ratios of ingredients that add tenderness, strength, or flavor. You don't have to be an expert. Everyone can learn to make a great cake! *Erin Bakes Cake* provides the building blocks for constructing a great cake, and then offers endless ways those blocks can be reassembled. Erin shares the baking tips she learned as a professional pastry chef and wedding cake baker, what tools to use, how to perfect the cake's finish, and other tricks of the baking trade. She then shows you how to make gorgeous and intricately decorated cakes by elevating simple, but delicious, ingredients like candy, cookies, and chocolate. Erin's created cake designs that are festive, chic, and easy to recreate at home without the use of hard-to-deal-with fondant. And best of all, you can make every recipe your own! The Any Veggie Cake cake can be transformed into a classic carrot cake, zucchini cake, or sweet potato cake. A creamy cake filling isn't limited to buttercream with the inclusion of recipes for caramel, ganache, marshmallow, and more. A chocolate birthday cake recipe can be reimagined as red velvet or chocolate toffee. Elements of crunch, like peanut brittle, honeycomb candy, or even cookie crumbles, can be sprinkled onto your cake layers for tasty added texture.

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.

Beloved *New York Times* bestselling cookbook author Julia Turshen returns with her first collection of recipes featuring a healthier take on the simple, satisfying comfort food for which she's known. Julia Turshen has always been cooking. As a kid, she skipped the Easy-Bake Oven and went straight to the real thing. Throughout her life, cooking has remained a constant, and as fans of her popular books know, Julia's approach to food is about so much more than putting dinner on the table—it is about love, community, connection, and nourishment of the body and soul. In *Simply Julia*, readers will find 110 foolproof recipes for more nutritious takes on the simple, comforting meals Julia cooks most often. With practical chapters such as weeknight go-tos, make-ahead mains, vegan one-pot meals, chicken recipes, easy baked goods, and more, *Simply Julia* provides endlessly satisfying options comprised of accessible and affordable ingredients. Think dishes like Stewed Chicken with Sour Cream + Chive Dumplings, Hasselback Carrots with Smoked Paprika, and Lemon Ricotta Cupcakes—the kind of flavorful yet unfussy food everyone wants to make at home. In addition to her tried-and-true recipes, readers will find Julia's signature elements—her "Seven Lists" (Seven Things I Learned From Being a Private Chef that Make Home Cooking Easier; Seven Ways to Use Leftover Buttermilk; Seven Ways to Use Leftover Egg Whites or Egg Yolks), menu suggestions, and helpful adaptations for dietary needs, along with personal essays and photos and gorgeous food photography. Like Melissa Clark's *Dinner* or Ina Garten's *Modern Comfort Food*, *Simply Julia* is sure to become an instant classic, the kind of cookbook that will inspire home cooks to create great meals for years to come.

Irresistible classic baked goods with a unique twist Allyson Bobbitt and Sarah Bell have been sharing their delectable creations with adoring patrons since the first Bobbette & Belle pastry shop opened its doors in 2010. Visitors come from near and far to enjoy a wide selection of cakes, cupcakes, tarts and their beloved French macarons and decadent hot chocolate. Beautifully packaged caramel corn, homemade marshmallows in soft shades of pastel and cookies are among a few of the favourite take-home treats. In *Bobbette & Belle*, Allyson and Sarah share their most loved recipes that fill their French-inspired pastry shops, from Soft and Chewy Ginger Cookies and Dark Chocolate Brownie Fudge Cake to Caramelized Almond Torte and Mile-High Lemon Meringue Pie. Over 100 recipes and variations including classic cookies and bars; cupcakes and layer cakes; loaves, scones, bundts and tortes; crumbles, tarts and pies; French macarons; confections and more to create your own magical world of sweets at home. Stunningly designed with gorgeous photography, this book is just as enchanting as the Bobbette & Belle treats themselves.

Master sugar artist Alan Dunn presents more than 100 of his most spectacular cake decorating designs—all illustrated in the classic Alan Dunn style. This book offers everything you need to create stunning and impressive cakes for every occasion. Each decoration, from "sweet violet" to "moon and sun bouquet" is illustrated from beginning to end, with handy information on all necessary equipment. Alan Dunn's *Ultimate Collection of Cake Decorating* covers tropical and exotic cakes, flowers, fruit and nuts, celebration cakes, and arrangements, along with tips on technique and detailed recipes. This book delivers joy to both the baker and the sugar crafter, with amazing creations to impress those lucky enough to be offered the end results.

A must-have guide to chocolate making and chocolate showpiece design, from renowned confectionery expert Ewald Notter Covering the full spectrum of chocolate work-from the fundamentals of chocolate making to instruction on advanced showpiece design and assembly-The Art of the Chocolatier is the most complete and comprehensive guide to chocolate-making on the market. The book covers basic information on ingredients, equipment, and common techniques in the pastry kitchen, while also offering clear, step-by-step instructions on creating small candies and large-scale chocolate pieces. This is the ideal book for pastry students enrolled in chocolate and confectionery courses, as well as working professionals and even serious home confectioners who want to improve their skills in advanced chocolate work. Illustrated step-by-step instructions cover all the essentials of chocolate-making, from tempering and creating ganache and gianduja to using molds, transfer sheets, and more An entire chapter devoted to Creating a Competition Piece covers the ins and outs of confectionery competition, from preparing for the event and developing a concept to designing and building a winning chocolate showpiece Beautiful full-color photos throughout provide inspiration for chocolate décor and showpiece design, while clear how-to photos illustrate key techniques The Art of the Chocolatier provides expert-level coverage of every aspect of the chocolatier's art for students and professionals alike.

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.

How to create an array of beautiful flowers

Author, tutor and

Happy Flower Quilts is the most colorful and cheerful collection of quilted projects around. Originally published in Japan, this book showcases master quilter and fabric designer Atsuko Matsuyama's unique ability to combine bright colors and fun prints. Packed with over 30 projects, quilters will be inspired to create colorful and print rich quilts, bags and more. Step-by-step instructions are included for all projects.

Make cakes that sparkle with this comprehensive guide to metallic cakes from leading wedding cake designer Faye Cahill. Faye begins by exploring all the different materials available to the modern cake decorator, from gold leaf to edible paint, food-grade sprays, edible glitters, lustre dusts, edible sequins and more, then shows you in step-by-step detail the techniques you need for success. Twelve stunning gilded cake projects follow, showing you how to put your newfound skills to use on creative cake designs, each with an accompanying smaller project that is perfect for beginners to tackle before attempting the larger cake. Create spectacular cakes that shimmer and shine with this unique must-have guide.

Offers exciting tips and techniques for creating luscious designs using chocolate modeling clay. Novice and advanced bakers alike will find tips on tools, decorations, and instructions for 101 tasty projects.

Internationally acclaimed sugar artist Jacqueline Butler has developed a unique style of cake decorating with sugar flowers, which she generously shares in this beautifully illustrated book. Through over 600 exquisite photographs, you will learn how to create 18 stylized gumpaste flowers in various stages of bloom, as well as buds and leaves, using a fresh modern color palette. Jacqueline also reveals how to use the flowers to create artful arrangements on wedding and celebration cakes, including working directly on single- and multi-tier cakes, as well as pre-made toppers and separators. Inspirational and practical, this step-by-step cake decorating book will be your go-to reference on sugar flowers for years to come.

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