



Sugar Flower Skills: The Cake Decorator's Step-by-Step Guide to Making Exquisite Lifelike Flowers

By Alan Dunn

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Sugar Flower Skills: The Cake Decorator's Step-by-Step Guide to Making Exquisite Lifelike Flowers By Alan Dunn

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.

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Editorial Review

About the Author

Alan Dunn trained as a baker and confectioner but his love of sugarcraft, and of teaching how to do it, formed his career. Alan is the author of 14 sugar craft books that focus on the art of sugar flowers, and he has co-authored three books with sugar crafters Tombi Peck and Tony Warren.

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Foreword

My interest in cake decorating and sugarcraft started over 26 years ago, and I have studied almost all aspects of the craft. However, it is the art of making sugar flowers that has fuelled my passion and played the biggest part in my approach to cake decorating.

This book is intended as a guide for both the novice and more experienced sugar-flower maker. The Sugar Flower Directory includes some very quick and simple flowers and fantasy forms, as well as more detailed, lifelike blooms. I have included a selection of flowers to illustrate the various methods and techniques that can be used to create flowers.

This book also shows how to arrange the flowers and create sprays to display in cake design--the combinations and color schemes are only suggestions and this is an area where you can use your own taste and creative flair to make your work unique to you.

Enjoy yourself and happy flower making! Alan Dunn

About this book This book teaches you how to make a stunning selection of sugar flowers. Clear written instructions and step-by-step photographs take you from a ball of gum paste to the finished bloom.

Essential Skills This chapter describes the tools and materials used in this book--it tells you what the essential equipment is and how to use each implement to create different effects. The key skills needed to make sugar flowers are also explained in detail with step-by-step photographs.

Sugar Flower Directory The directory begins with a beautiful flower selector showing all the flowers in miniature for easy comparison and selection. Once you have chosen the flower you would like to make, turn to the page number indicated, where detailed instructions explain clearly how to make each flower.

Users Review

From reader reviews:

Amber Orlowski:

Do you certainly one of people who can't read gratifying if the sentence chained in the straightway, hold on guys this specific aren't like that. This Sugar Flower Skills: The Cake Decorator's Step-by-Step Guide to

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