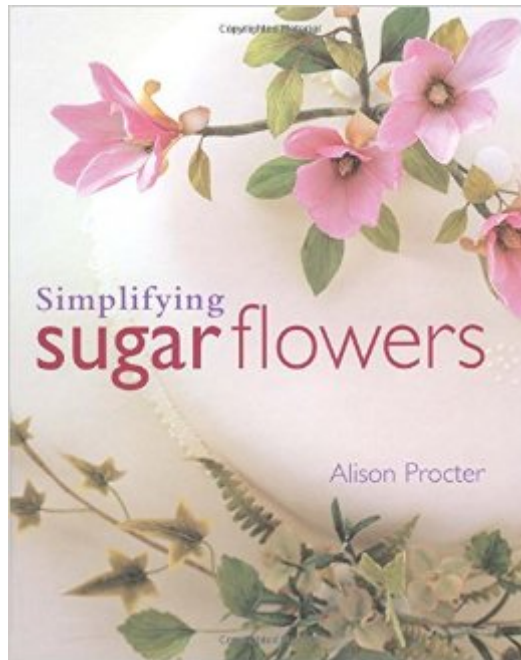


The book was found

Simplifying Sugar Flowers (Merehurst Cake Decorating)



Synopsis

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.

Book Information

Series: Merehurst Cake Decorating

Hardcover: 128 pages

Publisher: Merehurst; Hardcover with Jacket edition (April 15, 2004)

Language: English

ISBN-10: 1853919349

ISBN-13: 978-1853919343

Product Dimensions: 8.8 x 0.7 x 10.8 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars – See all reviews (15 customer reviews)

Best Sellers Rank: #750,089 in Books (See Top 100 in Books) #172 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #543 in Books > Cookbooks, Food & Wine > Baking > Cakes #1726 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes

Customer Reviews

Contrary to the opinion of some reviewers, this book does not teach flowers taught in Wilton classes. I was a Wilton instructor for 5 years and taught all of their classes including the new fondant and gumpaste class. These gumpaste flowers are incredibly lifelike and easy to make if you have any experience with gumpaste. The cake designs suggested are also very creative and impressive. I am happy to have this book in my collection.

don't be afraid of this book! it is very similar to wilton in many of the techniques but it also applies a more realistic edge than the cheap and fake looking flowers that wilton teaches you to make. if you're the kind of person that finds it easy to follow pictures this MAY be the book for you. a very nice chef once showed me this book and it was the only thing that could get me to make some really nice looking flowers :) to each their own i suppose.

Book seems nice, but there are only about 6 illustrations per flower. In my opinion not enough to go by. i am more of a see it and do it type then a read it and do it type so if you are like me I suggest finding a different book. these flowers look like silk or paper when done, so it is nice, but I have only been able to create two of the flowers so far with success.

I bought this book to learn more about creating sugar flowers. I didn't find it to be very helpful. I think it needs a few more illustrative pictures. If you're a experienced cake decorator, this may be simple enough for you, but beginners might want to pass on this one and find a book that begins with more simple designs that work up to the more detailed flowers. I had difficulty keeping my flowers from cracking and breaking when I rolled them out as thin as they're illustrated in the book.

Excellent service and wonderful book. Look forward to trying out flowers which I haven't made before, and using cold porcelain instead of moulding icing.

Just learning & I bought several sugar flower books. I liked this one the best. I especially liked her foliage instructions better than the other books.

Wife didn't even open book. Stopped with cake decorating. Might go back to it someday....Seems to have alot of info for cake deccrating

Item Arrived on Time in Great Condition - Very Pleased - Thanks So Much - A+

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