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



Synopsis

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.

Book Information

Hardcover: 176 pages

Publisher: Firefly Books (July 11, 2013)

Language: English

ISBN-10: 1770851399

ISBN-13: 978-1770851399

Product Dimensions: 8.8 x 0.7 x 8.8 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (23 customer reviews)

Best Sellers Rank: #350,672 in Books (See Top 100 in Books) #85 in [Books > Cookbooks, Food & Wine > Desserts > Confectionary](#) #261 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#) #2376 in [Books > Cookbooks, Food & Wine > Cooking Methods](#)

Customer Reviews

My wife has been encouraging me to do gum paste flower making and of the number of books I have at home, only a few were considered. She pointed me to this book and on a whim bought it. I'm glad I did. After going through the pages I felt that the flowers detailed in the book were created very realistically. Step by step instructions were very clear and concise. Materials used to make the flowers were listed for each type of flower being made. There is even a chapter on the basics with the tools listed that you need. An example of the author's style was creating a rose. His method of doing them is totally different from the standard way of making them, that they look more realistic and beautiful than what I have seen from other decorators in youtube.com videos and the books my wife currently has at home. It also means that they are a bit harder to create, but experienced decorators should have no problem with the instructions. Considering the price, I am happy to add this book to my wife's collection of cake decorating books, and will try my beginner skills out.

I believe that I have finally acquired all of Alan's Books. Each book provides beautiful photographs. Also with great care, process and description of technique are pictured to help the reader learn how to execute the lessons. Twenty five different types of flowers are taught in this comprehensive book. Sections on gum paste skills, tools, materials, color theory, making your own veinners, how to use cutters and creating templates offer a broad base of education in which to springboard into the actual doing....of making sugar flowers. There was a comment by another reader regarding the absence of description on length of wire to cut. Let common sense be your guide. You need enough wire sticking out of the paste to attach it to a stem..so at least 1/2 inch and if it is a very tiny part..perhaps 1/4 inch will do. Alan has no idea where you plan to use the flower or how..it's purely up to you and your artistry to decide how long to make your wire. I've had tremendous success in creating flowers from this book and many of his others with no formal training and only a moderate amount of practice. You will be making sugar flowers in a matter of a few days, once you have collected your tools, supplies, and simply begin to work through a lesson. Being prepared is foremost in the likelihood of your early success. On page 96 there is a tutorial for creating those luscious tiny orchids that we all so admire in elaborate table decorations and high end weddings and in sprays for bridal bouquets. This is not the most complicated orchid tutorial I have mastered. It is fairly simple to execute and delivers a truly beautiful flower that when combined with multiple blooms on a wand of flowers creates dynamic visual impact! I've included a photo...and this was the first time I created these with no history of practice. Also the photo of the Lily of the Valley was a first try. You'll love the book!

Good illustrations and easy steps. beautiful results and good photography. But still don't plan to open the book and start off expecting to be perfect. You must practice, practice, practice, well in advance of your event and realize that others don't know about any mistakes that you make. Be creative, but do follow the basics, don't rush and get flustered, don't skip steps, just follow the book, relax and PRACTICE!!! Oh! and don't substitute tools or supplies --- they know what works and what doesn't!!

Alan Dunn is the King of creating gumpaste floral items. The techniques and details you'll learn are simply amazing! Gumpaste work is a meditative hobby that you will always look forward to. You can preserve your work under glass, and even use it for decorating cakes. Mr. Dunn is the Master at this craft, and you'll benefit from all of his books, whether you're a hobby crafter or a professional sugar artist! Add this to your library today!

This is a must have book for cake decorators that make gumpaste flowers. Beginners to advanced decorators will find the steps for each flower are very easy to follow. I especially like the Flower Selector at the beginning of the book that shows pictures of all the flowers in the book. Also the pictures of each step at the bottom of the pages and the matching written description helps the decorator to understand the steps for each flower. Love the smaller size of the book. Thanks for this book Alan.

This is a great book for anyone. This explains the best yet all the flower books for explaining the all important details to making the flowers lifelike. The pictures are there & close ups, so if you have a question it is easier to find the answer. The choice of flowers & the fact that there is info on how to use the tools, assemble the bouquets. This is an all around fantastic book! Love it. No one teaching today does it better than Alan Dunn!

I have been making sugar flowers for a couple of years but only in my downtime. This author has a gift and technique of making and arranging these. I have a few of his books and have read them all with enthusiasm..

I have all of Alan's books and this is one of my favorites. I love the new format and the simple to follow pictures of each step, Alan is truly an amazing artist and instructor. His flowers are so detailed

and Alan's instructions make it easier for all of us to make life like flowers. I have been privileged to study with Alan in London, and watched as he made the cover Hibiscus for this book. I highly recommend this and other books by Alan. You will not be disappointed.

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