

Cakes In Bloom Exquisite Sugarcraft Flowers For All Occasions

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.

"Re-creating the desserts in *Classic & Contemporary Christmas Cakes* may take some time, but the results are gorgeous."—Bon Appetit Christmas brings out the creative and traditional elements in all of us, and nowhere is this more evident than in the cake that takes center place at your festive feast. Here Nadene Hurst, with her guest author Julie Springall, presents over 20 exquisite cake designs to suit every taste and style. From classic, traditional designs to contemporary cakes with a modern feel, this book has the perfect cake for any Christmas table. Classical and stylish, but always conveying a festive theme, these sugarpaste and royal iced cakes will provide ideas and inspiration for cake decorators of all abilities. Winter scenes, religious themes and Christmas wreaths and flowers are all featured, together with individual Christmas cakes and slices. Many of the cakes have been designed with the time-conscious decorator in mind, ensuring that even the busiest sugarcrafter can create something simple but attractive when time is at a premium. The step-by-step text, together with beautiful, full color photography demonstrate every stage of the cake decorating process. Covering a range of skills, from simple cut outs and molding to piping, painting and run outs, *Classic & Contemporary Christmas Cakes* has designs to suit beginners and experienced decorators alike. No matter how traditional or contemporary you like your Christmas table, this festive cake book is sure to have the perfect cake design for you. This cake cookbook contains recipes for: Christmas Cracker Surprise New England Christmas Mistletoe Ring Festive Marzipan Wreath Star of Bethlehem Partridge in a Pear Tree

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.

Begins with an easy-to-follow introduction showing the equipment, basic recipes and techniques needed to make the cakes. This work helps readers of various skill levels to go onto the subsequent chapters such as: Cookies, Cup Cakes, Miniature Cakes and Large Cakes. All the designs have comprehensive instructions and photographs.

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.

Seasonal baking recipes for special occasions, from the world's prettiest bakery. With its fairytale pink façade and picture-perfect cupcakes, the Peggy Porschen Parlour has become a destination bakery for sweet-toothed Londoners and tourists from all around the world. Over half a million people follow Peggy's creations and seasonal floral displays on Instagram and her customers flock to her London Parlours – often dressed in 'Peggy pink' – for an exquisite sweet treat. This book pays tribute to the magic Peggy weaves with her bakes through every season. Going through the year and punctuated by special occasions like Valentine's Day, Easter, Halloween and Christmas, the recipes cover cakes, iced cookies and cupcakes and reflect the changing seasons. The more technical bakes are illustrated with clear step-by-step photography. Peggy also shares some of her unique style secrets – covering spring, summer, autumn and winter – so that fans can recreate this stunning lifestyle at home.

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.

The brain is a fascinating topic. We know a lot about it. We know almost nothing about it. And we have lots of questions about it. We try to answer some of the questions about the brain.

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. [Cakes in Bloom](#)

The popularity of the 1973 fifth edition of *The Technology of Cake Making* has continued in many of the English-speaking countries throughout the world. This sixth edition has been comprehensively revised and brought up to date with new chapters on Cream, butter and milkfat products, Lactose, Yeast aeration, Emulsions and emulsifiers, Water activity and Reduced sugar Eggs and egg products, Baking fats, and lower fat goods. The chapters on Sugars, Chemical aeration, Nuts in confectionery, Chocolate, Pastries, Nutritional value and Packaging have been completely rewritten. The increased need for the continuous development of new products does not of necessity mean that new technology has to be constantly introduced. Many of the good old favourites may continue to be produced for many years and they form suitable 'bench marks' for new product development. The sixth edition introduces the use of relative density to replace specific volume as a measure of the amount of aeration in a cake batter (the use of relative density is in line with international agreement). Specific volume is kept as a measurement of baked product volume since the industry is comfortable with the concept that, subject to an upper limit, an increase in specific volume coincides with improvement in cake quality.

This title shows readers how to make stylish cookies, cup cakes and miniature cakes. Designed to suit both the hobby cook and the complete amateur, this book features easy-to-follow chapters covering equipment, basic recipes, and techniques.

[Cakes in Bloom](#)[The Art of Exquisite Sugarcraft Flowers](#)

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.

From exotic orchids to lovely lilies to delicate Japanese cherry blossoms, renowned cake decorating author Alan Dunn reveals the magic of creating 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.

Anna von Marburg shows how to develop your own style and create cakes. Each step is simple and much of the preparation can be done weeks in advance. The book contains the recipe for Anna's chocolate fudge cake, which she uses as the base for most of her commissions. Every cake has clear step-by-step directions and short-cuts for making the decorations and for construction, and Anna also discloses where she gets her inspiration from - she suggests that the dreaming up of the idea is often more difficult than making the cake.

Recipes include the award-winning Chocolate Heaven and Black Forest, the timeless classics Sticky Toffee and Vanilla Chiffon and a whole range that are perfectly suited for special occasions - from light and bright Lemon Meringue, Eton Mess and Pink Marshmallow to dark and indulgent Pecan Pie, Mulled Wine and Chocolate Raspberry Heart. Not only are there a variety of delicious cupcakes, there are a range of truly wondrous toppings, too. Each cupcake is specifically matched to one of the offered frostings, from classic cream cheese icing and mascarpone frostings in a multitude of flavourings to rich marshmallow fondant and luxurious dark chocolate ganache, and each has a simple decorative finish.

Presents cookies and cakes for romantic occasions. This book features cakes that celebrate various steps on the course of true love, from the earliest stirrings of affection on St Valentine's Day, through the proposal and engagement, the bridal shower and hen or stag nights up to the big day itself.

?This delightful book shows you how to make beautifully realistic sugarcraft flowers for cake decorations. There are detailed instructions on how to make 25 flowers, with the emphasis firmly on the simple garden flowers that keen sugarcrafters want to create, from delicate flowers such as freesia, pansy and daisy to favourites such as rose and carnation and bold flowers like sunflower and poppy. Each project has a full materials and tools list, detailed instructions and step-by-step photographs, as well as a photograph of the finished flowers simply displayed. A useful section at the back of the book shows you how the different types of flowers can be arranged into sprays and arrangements to suit any occasion. In addition, there is a section at the beginning of the book which gives information about all the tools and materials as well as essential techniques such as making pulled flowers,

making leaves, veining, frilling and glazing. This book shows you how to make beautiful life-like flowers using simple techniques while stunning step-by-step photographs show you how each flower is created.

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

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

Peggy Porschen is one of the most prominent and pioneering names in contemporary cake design. This book captures the essence of Peggy's technical skill and inspired use of colour while also ensuring that each cake is both achievable and delicious to eat.

Fun and sure-to-please cookie recipes—from all-time classics to contemporary favorites Here's a massive collection of the best cookies and bars ever with more than 180 sensational recipes that are as easy to make as they are fun to eat. Whether made from scratch or with a Betty Crocker mix, these delectable cookies give you as many options as any cookie lover could want. Whether you crave traditional favorites or fancy new ideas, you'll fall in love with these lusciously diverse cookies—from classic peanut butter cookies to unexpected flavors like Pecan-Praline Bacon Bars. Plus, with a special section of gluten-free recipes, every member of the family can get in on the fun. -Features more than 180 easy-to-make cookie recipes offering a wide variety of flavors and variations, from fun cookies for kids to sophisticated dinner-party delights -Illustrated with more than 100 full-color photos and step-by-step how-to photos for baking, decorating, and more -Includes tips and advice on cookie-making basics, from rolling and cutting to baking and frosting You'll find almost any cookie you can imagine in the Betty Crocker Big Book of Cookies. With these recipes and variations, you'll find the perfect sweet treat for any occasion . . . or no occasion at all.

There is no more indulgent treat than layers of flavoured sponge sandwiched together with scrummy fillings and decorated in the prettiest ways possible. Containing over 30 recipes for delectable sponges and mouth-watering fillings, this book provides the inspiration for years of flavoursome and fool-proof baking.

Rosalind Miller is an up and coming name in the world of cake designing and decorating; winner of Wedding Cake Designer of the Year for two years running and cupcake and wedding cake stockist for Harrods. And its no wonder. Her cake creations are nothing short of remarkable; beautifully assembled tiers intricately decorated with themes ranging from fairy tales to Georgian architecture to Art Deco motifs. Each is graphically balanced in a way that echoes Rosalinds past as a design lecturer at Central St Martins School of Art. This book is a luxuriously produced inspiration and how-to of high end wedding cake making and decorating. With clear instructions and beautiful step-by-step photography it takes the cake maker through the construction of each individual sugar flower and decoration, with further mood-boards and tips for creating more personalized wedding cake designs. Rosalinds warm personal voice makes the journey that much more enjoyable. Starting with cupcakes, baking has been on an inexorable rise for the past five years, and has never been so trendy. This book is beautifully presented; bound in fabric with a sprayed foredge and different paper stocks, and will be a must-have for the more ambitious cake enthusiast.

Using all kinds of flowers from orchids to cornflowers, Alan Dunn has designed a selection of gorgeous wedding cakes. In this book, he shows you how to create amazing sugar flowers, as well as how to wire flowers into magnificent sprays and bouquets.

The author of *Pretty Party Cakes* shares dozens of additional ideas for decorating baked desserts using simple techniques that produce professional-quality results, providing coverage of baking, frosting preparation and ornamental piping.

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. *Bikenomics* provides a surprising and compelling new perspective on the way we get around and on how we spend our money, as families and as a society. The book starts with a look at Americans' real transportation costs, and moves on to

