

Maggie Austin Cake

The wedding market is a \$32 billion business. Experts say that brides-to-be generally buy every book and magazine they can get their hands on when planning a wedding, and yet, remarkably, *The Wedding Cake Book* is the first cookbook of its kind -- a gorgeous idea book that really shows you how to bake a beautiful wedding cake. There are 30 complete recipes in all, with detailed, step-by-step instructions. A one-of-a-kind resource, with gorgeous photography throughout, *The Wedding Cake Book* is sure to become a classic cookbook among bakers, and makes the perfect shower gift.

Chic & Unique Vintage Cakes: Bestselling cake decorating author Zoe Clark shows you how to take inspiration from your favourite vintage clothing, furniture, items and keepsakes to create stunning vintage cake designs. From elegant tiered lace and floral cakes to amazing jewellery box and carousel shaped novelty cakes, each of the 10 incredible cake designs is accompanied by two smaller designs for vintage-inspired cupcakes, cookies, fondant fancies and more. Includes all the cake recipes you need, and simple step by step instruction for all the essential cake decorating techniques, from covering cakes and stacking tiered cakes, to piping royal icing and stenciling. Zoe even breaks down advanced suspension techniques into easy to follow steps so that you can create stunning shaped novelty cake designs at home. Includes a wide range of cake decorating projects so you'll be sure to find something to suit your own experience level, whether you are a beginner or a cake design expert!

Learn to pipe 100 different buttercream flowers to showcase on your cakes with this complete visual reference to piping flowers - each flower is demonstrated on a cupcake, with five

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full scale projects to show you how to combine your flowers into a masterpiece cake. Described by Chef Duff Goldman of Ace of Cakes as "hugely aspirational yet completely approachable," the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve! All the basics are covered to get you started - how to make stable buttercream icing, advice on coloring and flavor as well as essentials such as how to fill a piping bag and the basic techniques you need. Valerie & Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your new found skills to create stunning cake designs. The flowers are presented through the color spectrum so when you look through the book you'll see the lovely rainbow effect. Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!

JAMES BEARD AWARD FINALIST • Welcome to a beautiful, deep dive into the cuisine and culture of northern Thailand with a documentarian's approach, a photographer's eye, and a cook's appetite. Known for its herbal flavors, rustic dishes, fiery dips, and comforting noodles, the food of northern Thailand is both ancient and ever evolving. Travel province by province, village by village, and home by home to meet chefs, vendors, professors, and home cooks as they share their recipes for Muslim-style khao soi, a mild coconut beef curry with boiled and crispy fried noodles, or spiced fish steamed in banana leaves to an almost custard-like texture, or the intense, numbingly spiced meat "salads" called laap. Featuring many recipes never before described in English and snapshots into the historic and cultural forces that have shaped this region's glorious cuisine, this journey may redefine what we think of when we think of Thai food. What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl

who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand—you can have your dessert and eat it, too!

NEW YORK TIMES BESTSELLER • REESE'S BOOK CLUB PICK • From a leading voice on racial justice, an eye-opening account of growing up Black, Christian, and female that exposes how white America's love affair with "diversity" so often falls short of its ideals. "Austin Channing Brown introduces herself as a master memoirist. This book will break open hearts and minds."—Glennon Doyle, #1 New York Times bestselling author of *Untamed* Austin Channing Brown's first encounter with a racialized America came at age seven, when she discovered her parents named her Austin to deceive future employers into thinking she was a white man. Growing up in majority-white schools and churches, Austin writes, "I had to learn what it means to love blackness," a journey that led to a lifetime spent navigating America's racial divide as a writer, speaker, and expert helping organizations practice genuine inclusion. In a time when nearly every institution (schools, churches, universities, businesses) claims to value diversity in its mission statement, Austin writes in breathtaking detail about her journey to self-worth and the pitfalls that kill our attempts at racial justice. Her stories bear witness to the complexity of America's

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social fabric—from Black Cleveland neighborhoods to private schools in the middle-class suburbs, from prison walls to the boardrooms at majority-white organizations. For readers who have engaged with America's legacy on race through the writing of Ta-Nehisi Coates and Michael Eric Dyson, *I'm Still Here* is an illuminating look at how white, middle-class, Evangelicalism has participated in an era of rising racial hostility, inviting the reader to confront apathy, recognize God's ongoing work in the world, and discover how blackness—if we let it—can save us all.

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.

A delicious collection of cookie recipes of all kinds—now in paperback Here's the book that no self-respecting cookie lover can resist. *The Good Cookie* shares a fresh and tantalizing selection of more than 250 recipes from around the globe—complete with expert instructions on how to bake them. From rugged Cranberry Orange Nut Bars and irresistible Bittersweet Chocolate Biscotti to sophisticated Chocolate-Filled Almond Hearts, you'll find recipes of every type and stripe. The book features basic drop cookies, beautiful hand-formed cookies, delectable sandwich cookies, complex decorator cookies, and more. Plus, there's plenty of

interesting and fun information on the cookie's history, technique, ingredients, and other tidbits of information. Combines a treasure-trove of classic and contemporary cookie recipes with expert baking advice in one handy volume. Written by the food editor and test kitchen director of *Chocolatier* and *Pastry Art & Design* magazines. Offers definitive advice on freezing, storing, packaging, and shipping cookies. For home bakers who love to bake cookies, whether they're novice bakers or experienced kitchen hands, *The Good Cookie* is an irresistibly delicious resource.

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.

Charlie and his best friend, Sam, are adventurous and love being outside the colony. This is eventually where the troubles begin! They love the queen ant and try their best to do everything she asks of them. They also do their best to avoid the "wizard ant". Their worst fear is to be made to walk on six legs like the rest of the colony. An elegant wedding cake is the perfect finale to a wedding breakfast. Whether you are making a cake for

your own wedding or for a friend or relative as a thoughtful gift, Boutique Wedding Cakes will show how fabulous cakes are within everyone's reach. Expert baker and sugar-crafter Victoria Glass guides you through the process - from choosing the perfect cake, baking and decorating, how to deliver and present the cake, as well as adapting the recipes to guest numbers. The Basic Techniques teach you how to achieve professional-looking results and step-by-step photography demonstrates clearly how to assemble your spectacular-looking cake. As well as practical advice there are 19 stunning designs for you to follow, ranging from Classic Elegance to cakes with A Splash of Colour, each accompanied by their own cake recipe - from a traditional fruit cake to a green tea and ginger sponge. Whatever your taste, you can create an unforgettable wedding cake that is truly unique to you - whatever your baking ability and whatever your budget. Expert lessons and tutorials for successful cake making and decorating from the acclaimed celebrity baker and cake designer. This comprehensive, practical guide to making, baking, and decorating cakes—from simple iced cakes to extravagant affairs with buttercream flowers—is the ultimate reference from award-winning cake designer Mich Turner. Turner teaches how to bake all types of cakes for every occasion, from decadent chocolate to traditional spice cakes. With step-by-step instructions, she shows how to make a classic sugar-paste rose, tiered cakes with piped lace, fillings and frostings, icings, coverings, and stacking. Mini-tutorials feature clear and concise steps and nuggets of wisdom gleaned from

years of experience as one of the world's leading professional bakers. The entire volume is replete with tips, tricks, and carefully explained techniques. With experience baking for top celebrities and even the Queen, running cooking classes around the world, and most recently judging cakes on Britain's leading baking reality show, Britain's Best Bakery, Mich Turner shares what it takes to become a cake master.

Bring some serious wow factor to your party cake displays with a sumptuous sweet table design ? combining cakes, cookies, cupcakes, cake pops and more to stunning effect! With this gorgeous book, from award-winning wedding cake designer Zoe Clark, you will learn how to design and make your own stunning dessert tables and sweet tables. The book features six gorgeous sweet table themes, with over 40 cake decorating projects, each designed to be colour coordinated and visually stunning. Recreate each theme in full, or pick out individual elements to create a simple baking display. Includes step-by-step cake decorating techniques and delicious cake recipes so that you can get started straight away! Inside The Cake Parlour: Sweet Tables: Sweet Table Designs - six themed sweet table projects for you to make, with tiered cake centrepieces, cupcakes and cookies, cake pops, macaroons, mini cakes, fondant fancies, and loads of other baked treats. Cake Decorating Techniques - all the essential techniques and cake recipes that you need to know to make the sweet table displays, including techniques for piping buttercream frosting, covering with fondant icing and sugarpaste, and stacking tiered cakes.

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Provides ideas, tips, and advice for designing, baking, and decorating unique wedding cakes.

Witty, one-of-a-kind, imaginative cupcake designs using candies from the local convenience store, no baking skills or fancy pastry equipment required. Spotting the familiar items in the hundreds of brilliant photos is at least half the fun. America's favorite food photography team shows how to create funny, scary, and sophisticated masterpieces using a ziplock bag and common candies and snack items. With these easy-to-follow techniques, even the most kitchen-challenged cooks can:

- raise a big-top circus cupcake tier for a kid's birthday
- plant candy vegetables on Oreo earth cupcakes for a garden party
- trot out a line of confectionery "pup cakes" for a dog fancier
- serve spaghetti and meatball cupcakes for April Fool's Day
- bewitch trick-or-treaters with eerie alien cupcakes
- create holidays on icing with a white Christmas cupcake wreath, turkey cupcake place cards, and Easter egg cupcakes

The story of Austin food is equal parts deep Texan traditions and a booming food scene. It is this atmosphere that has fostered some of the hottest restaurants in the country, a lively food truck community, and a renaissance in the most Texan of foods: barbecue. Austin food is also tacos and Tex-Mex, old fashioned Southern cooking, and street food and fine dining, with influences from all over the globe. And above all, it's a source of intense pride and inspiration for chefs and diners alike. Organized by Austin's "major food groups"—like barbecue, tacos, and Tex-Mex—The Austin

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Cookbook explores the roots of Texas food traditions and the restaurants that are reinventing them, revealing the secrets to Bob Armstrong dip, Odd Duck's sweet potato nachos, East Side King's beet fries, and of course, smoked brisket that has people lining up to eat it—even in the Texas summer. Part cookbook, part souvenir, and 100 percent love letter, The Austin Cookbook is perfect for proud locals, visitors, and (t)expats.

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.

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for

flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

Mich Turner is London's top cake designer for society and celebrities alike. She has refined a simple and modular approach—start with a dozen basic recipes and let the icing, glazes, and finishing touches be the key to perfecting the design. Here, she focuses on the wedding cake and offers inspiration and guidance to brides-to-be as well as to caterers, chefs, and wedding planners. The cutting of the cake is one of the most cherished memories of any wedding. This portfolio of Mich Turner's stunning cake designs is organized thematically, from simple sunny cakes redolent of a springtime garden wedding to opulent more autumnal chocolate multi-tiered sculptural cakes. Mich also shows how to present the cake to create drama and a real sense of occasion, including advice on every detail, from the type of tablecloth to use and how best to display candles, flowers, and ribbon. Mich Turner's wedding cakes are regularly featured in *Brides*, *Vogue*, and *Harper's Bazaar*, and this book amply demonstrates how to achieve perfection.

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.

"'100 Fondant Animal Cake Toppers' is a practical guide to making charming fondant toppers for any occasion. Straightforward instruction and hundreds of step-by-step photographs make it easy for both expert and beginner bakers."--From publisher description.

NEW YORK TIMES BESTSELLER • Tarana Burke and Dr. Brené Brown bring together a dynamic group of Black writers, organizers, artists, academics, and cultural figures to discuss the topics the two have dedicated their lives to understanding and teaching: vulnerability and shame resilience. Contributions by Kiese Laymon, Imani Perry, Laverne Cox, Jason Reynolds, Austin Channing Brown, and more It started as a text between two friends. Tarana Burke, founder of the 'me too.' Movement, texted researcher and writer Brené Brown to see if she was free to jump on a call. Brené assumed that Tarana wanted to talk about wallpaper. They had been trading home decorating inspiration boards in their last text conversation so Brené started scrolling to find her latest Pinterest pictures when the phone rang. But it was immediately clear to Brené that the conversation wasn't going to be about wallpaper. Tarana's hello was serious and she hesitated for a bit before saying, "Brené, you know your work

affected me so deeply, but as a Black woman, I've sometimes had to feel like I have to contort myself to fit into some of your words. The core of it rings so true for me, but the application has been harder." Brené replied, "I'm so glad we're talking about this. It makes sense to me. Especially in terms of vulnerability. How do you take the armor off in a country where you're not physically or emotionally safe?" Long pause. "That's why I'm calling," said Tarana. "What do you think about working together on a book about the Black experience with vulnerability and shame resilience?" There was no hesitation. Burke and Brown are the perfect pair to usher in this stark, potent collection of essays on Black shame and healing. Along with the anthology contributors, they create a space to recognize and process the trauma of white supremacy, a space to be vulnerable and affirm the fullness of Black love and Black life.

Create beautiful buttercream flowers and leaves using piping and palette knife painting techniques. Master the art of decorating cakes with buttercream flowers in this stunning book from cake artist and tutor Neetha Syam. Neetha's strong, vibrant style and novel techniques make her designs really stand out from the crowd. In particular, she has developed a unique way of working that involves painting the flowers onto the cake using a palette knife, and the book will include both this and the more traditional

piping technique to show how to create a multitude of flowers and how to decorate 10 glorious cakes. The book includes a materials and tools section and some basic cake recipes, as well as sections on making and colouring buttercream, preparing piping bags, covering and stacking cakes. Projects range from cupcakes to one, two and three-tiered cakes, featuring Neetha's stunning piped and palette-knife painted flowers, leaves and embellishments. Whether you are a home baker or experienced cake decorator, Neetha's designs will not fail to inspire you to create cakes that look as mouth-wateringly delicious as they taste!

Maggie Austin *Cake Artistry and Technique*
Houghton Mifflin Harcourt

International cake decorating guru Zoe Clark presents superb designs for lace cakes using a range of step-by-step sugarcraft techniques. Zoe explores innovative new cake lace products as well as techniques for embossing, fondant applique, piping, brushwork and embellishments. Designs include wedding whites and pastels to Burlesque bolds.

Cakes have become an icon of American culture and a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard--they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns. And as we look at the

evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on our shores, with the availability (and scarcity) of ingredients, with cultural trends and with political developments. In her new book *American Cake*, Anne Byrn (creator of the New York Times bestselling series *The Cake Mix Doctor*) will explore this delicious evolution and teach us cake-making techniques from across the centuries, all modernized for today's home cooks. Anne wonders (and answers for us) why devil's food cake is not red in color, how the Southern delicacy known as Japanese Fruit Cake could be so-named when there appears to be nothing Japanese about the recipe, and how Depression-era cooks managed to bake cakes without eggs, milk, and butter. Who invented the flourless chocolate cake, the St. Louis gooey butter cake, the Tunnel of Fudge cake? Were these now-legendary recipes mishaps thanks to a lapse of memory, frugality, or being too lazy to run to the store for more flour? Join Anne for this delicious coast-to-coast journey and savor our nation's history of cake baking. From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore Cake, you will learn the stories behind your favorite cakes and how to bake them.

Presents thirty designs for wedding cakes and celebration pastries, providing tips on incorporating the theme of a wedding, pairing a cake with accompanying pastries, and directions on carving, sculpting, and stacking cakes.

Presents tips and inspiration for designing rustic wedding decorations, providing an alternative to traditional ballroom weddings and suggesting such non-traditional locations as country farms and backyard venues.

A nostalgic cookbook, enhanced by black-and-white photographs, presents an array of tasty, easy-to-follow recipes for favorite desserts from America's roadside eateries, from a Really Rich Double-Chocolate Milk Shake to Cream Tapioca Pudding and Sour Cream Blueberry Crumbcake. Original.

Create breathtakingly beautiful lace cakes with acclaimed cake designer and bestselling author Zoe Clark. Features 12 elegant and exquisite lace cake designs for weddings and special occasions in a variety of colorways. Innovative new products such as Sugarveil and Cake Lace are explored, along with established techniques including embossing, applique, piping and brushwork. Each main cake is presented alongside a smaller spin-off idea, showing you how the effects can also be applied to cookies, mini cakes and fondant fancies to complement the theme. Tried and tested recipes, informative step-by-step photography, practical instructions and helpful

tips make this the definitive guide to lace cakes. The International Bestseller—A feel-good, holiday rom com about identical twins who swap lives twelve days before Christmas—perfect for fans of Christina Lauren's *In a Holidaze* and Josie Silver's *One Day in December* All they want for Christmas is a different life. When chef Charlie Goodwin gets hit on the head on the L.A. set of her reality baking show, she loses a lot more than consciousness; she also loses her ability to taste and smell—both critical to her success as show judge. Meanwhile, Charlie's identical twin, Cass, is frantically trying to hold her own life together back in their quaint mountain hometown while running the family's bustling bakery and dealing with her ex, who won't get the memo that they're over. With only days until Christmas, a desperate Charlie asks Cass to do something they haven't done since they were kids: switch places. Looking for her own escape from reality, Cass agrees. But temporarily trading lives proves more complicated than they imagined, especially when rugged firefighter Jake Greenman and gorgeous physician assistant Miguel Rodriguez are thrown into the mix. Will the twins' identity swap be a recipe for disaster, or does it have all the right ingredients for getting their lives back on track?

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.

When a world-famous shoe designer walked into his surprise birthday party and saw the cake that was waiting for him--a Manolo stiletto perched alluringly next to a tissue-filled shoebox--it was his turn to ogle someone else's talent. The cake, created by Elisa Strauss of Confetti Cakes in New York City, was a sensation. Not only did everyone at the party want to know how it was made, they wanted to know how to create something as dazzling themselves. This unique book contains projects for every skill level: from gorgeous, sugar-dusted heart cookies to delightful billiard-ball cupcakes, to sculpted cakes in the shape of wine bottles and Chinese takeout boxes, to the extravagantly beautiful, threetiered embroidery cake showcased on *Sex and the City*. With delicious recipes, stunning creations for every occasion, suggestions for time-saving shortcuts, and hot tips for fabulous results, all illustrated with gorgeous photographs and easy-to follow diagrams, **THE CONFETTI CAKES COOKBOOK** is a must-have for the outrageously chic baker in all of us. 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.

In the *Kew Book of Sugar Flowers*, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake

decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

NATIONAL BESTSELLER Beloved family-owned Canadian bakery Jenna Rae Cakes shares over 100 recipes for its most delectable--and most beautiful--sweet treats. Jenna Hutchinson was in the middle of applying to dental school when she saw an episode of Cake Boss and thought, I can do that! Little did she know, that moment would set her life off in a new direction, and she and her twin sister Ashley would go on to own one of Canada's most successful and celebrated bakeries, Jenna Rae Cakes. Now, in Jenna Rae Cakes and Sweet Treats, Jenna and Ashley reveal the tried and true recipes, flavours, and show-stopping designs that put them on the map. Inside you will find recipes for over 100 of the most vibrant and decadent cookie sandwiches, cupcakes, party squares, cakes, macarons, cream puffs, and more. Known for the long list of rotating flavour options they offer each day at the shop, Jenna Rae Cakes and Sweet Treats features all of their fan favourites, including Cotton Candy Cupcakes, Lemon Meringue Party Squares, Salted Caramel Macarons, Peanut Butter and Jam Cookie Sandwiches, Salted Dark Chocolate Espresso Cake, and many more. Dive in and let the mouthwatering photography inspire you to bake your very own Instagram-worthy treats with spectacular results. With Jenna and Ashley's insider tips, your baking will reach a colourful, flavourful, and stylish new level in no time.

“Fast-paced history . . . full of haunting, unforgettable wartime images.” —David M. Shribman, *Boston Globe* March 1917 is a riveting history of the month that transformed the world’s greatest nations as Russia faced revolution and America entered World War I. Drawing on a wealth of contemporary Russian and American diaries, memoirs, oral histories, and newspaper accounts, Pulitzer Prize-winning journalist Will Englund creates a highly detailed and textured account of America’s transformation from an isolationist nation to one that embraced an active role in shaping world affairs while at home Jim Crow still reigned. This fascinating examination considers the dreams of that year’s warriors, pacifists, activists, revolutionaries, and reactionaries—from Czar Nicholas II to Woodrow Wilson, from Theodore Roosevelt to the fiery congresswoman Jeannette Rankin—and demonstrates how their successes and failures constitute the origin story of our complex modern world.

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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