

The Kew Book Of Sugar Flowers How To Make Beautiful Floral Cake Decorations Kew Books

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Kew Gardens by Virginia Woolf (Book Reading, British English Female Voice) SIGNED UP FOR A SUGAR DADDY WEBSITE!!! MESSAGING SUGAR DADDY'S | VLOG Kew Gardens by Virginia Woolf | Short Story with subtitles

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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.

The Kew Book of Sugar Flowers: How to make beautiful ...

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The Kew Book of Sugar Flowers — Cassie Brown

' A beautifully presented book; The Kew Book of Sugar Flowers by Cassie Brown is both inspiring and educational, containing all the guidance you will need to create a series of sugar flower arrangements.'British Sugarcraft News . A beautiful, clear and concise guide to crafting realistic flowers and leaves in flower paste (gum paste).

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The Art of Sugarcraft: Sugarpaste Skills, Sugar Flowers ...

This is a beautifully illustrated book of very popular sugar flowers. It has good clear color photographs of each step of the way. It has good descriptions of the tools & items used for each flower & leaf. Very glad that I purchased this book. I also like that the photos are large enough to see everything clearly without difficulty.

the kew book of sugar flowers

A beautiful, clear and concise guide to crafting realistic flowers and leaves in flower paste (gum paste). 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.

Lavishly presented in a very portable format, these astonishing creations include popular flowers such as roses, lilies, gerbera and orchids. Simple steps explain how to make each of the illustrated flowers, and an image of the unassembled constituent parts helps to make each project clear and simple. Instructions are also give to make foliage and decorative butterflies to complement the flowers.

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. Colo

Master sugar artist Alan Dunn presents more than 100 of his most spectacular cake decorating designs—all illustrated in the classic Alan Dunn style. This book offers everything you need to create stunning and impressive cakes for every occasion. Each decoration, from " sweet violet " to " moon and sun bouquet " is illustrated from beginning to end, with handy information on all necessary equipment. Alan Dunn's Ultimate Collection of Cake Decorating covers tropical and exotic cakes, flowers, fruit and nuts, celebration cakes, and arrangements, along with tips on technique and detailed recipes. This book delivers joy to both the baker and the sugar crafter, with amazing creations to impress those lucky enough to be offered the end results.

How to create an array of beautiful flowers

Exotic, beautiful, delicate orchids capture the imagination and provide simple style. Inspired by the wide range of blooms now available, three sugarcraft experts now show you how to recreate these lovely, ethereal flowers as cake decorations. Celebrating the diversity of orchids from around the world, the sugar flowers vary from vibrant red to subtle pink and the most striking pure white. Familiar favorites are combined with unusual, lesser-known orchid varieties to provide a wealth of choice for every occasion. Inside this cake decorating book are over 20 projects that provide ideas for sprays, bouquets, pots, and table arrangements. The orchids decorate a range of celebration cakes from the traditional and contemporary wedding cakes to christening cakes, anniversary cakes and seasonal projects, such as Christmas and springtime. Complementary blooms, such as lace-cap hydranges, spiky leucadendron, Mexican blue flower, glorious passionflower and pink gaura flowers, are included to enhance the orchid displays. Sugar Orchids for Cakes is a stunning book with beautiful images and clear, detailed instructions, making it a must-have for all sugar flower makers looking for up-to-the-minute ideas on creating and displaying fashionable orchids. Cake recipes and Orchids include: Star of Bethlehem Cake with Star of Bethlehem Orchids Oriental Delight Cake with Bamboo Orchids and Hydrangeas Sunburst Splendor Cake with Comparettia Speciosa Orchids and Passionflower Tropical Scent Cake with Vanilla Orchids

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.

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.

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.

Set in 1765 on the Caribbean islands of Grenada and Martinique, Sugar Money opens as two enslaved brothers - Emile and Lucien - are sent on an impossible mission forced upon them by their masters, a band of mendicant French monks. The monks run hospitals in the islands and fund their ventures through farming cane sugar and distilling rum. Seven years earlier - after a series of scandals - they were ousted from Grenada by the French authorities, and had to leave their slaves behind. Despite the fact that Grenada is now under British rule, and effectively enemy territory, the monks devise an absurdly ambitious plan: they send Emile and Lucien to the island to convince the monks' former slaves to flee British brutality and escape with them. Based on a historical rebellion, award-winning writer Jane Harris peoples her daring novel with unforgettable characters. Recounted by Lucien, the younger brother, this story of courage, disaster, and love, is a testament to the tenacity of the human spirit under the crush of unspeakable cruelty.

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