

# Get Free Cakes In Bloom Exquisite Sugarcraft Flowers For All Occasions

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The Wedding Guys interview Peggy Porschen Cakes Cakes In Bloom Exquisite Sugarcraft

Cakes in Bloom is the ultimate reference and inspiration for sugarcrafters and shows Peggy's mastery of a breathtaking array of flowers, creatively used on a variety of cakes. Included is a broad range of techniques embracing all the basics as well as the particular skills needed to make each individual flower.

Cakes in Bloom: The Art of Exquisite Sugarcraft Flowers ...

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Cakes in Bloom: The Art of Exquisite Sugarcraft Flowers by ...

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.

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By (author) Peggy Porschen. Share. Cakes in Bloom is a celebration of Peggy's skill, style and experience and the first time that she has shared her repertoire of incomparable sugar blooms with her legions of fans. The ultimate reference and inspiration for sugarcrafters, this book reflects Peggy's mastery of a breath-taking array of flowers, creatively used on a variety of cakes.

Cakes in Bloom : Exquisite Sugarcraft Flowers for All ...

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New York in Bloom leads you on a beautiful floral tour of the metropolis—past stylish floral studios and corner shops overflowing with fresh-cut blooms, through bustling flower markets, to blooming trees and lush public parks. With sumptuous photography, the unexpected, softer side of New York is revealed by juxtaposing floral beauty with exquisite botanical details found in the city ' s ...

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Cakes In Bloom Exquisite Sugarcraft Flowers For All Occasions

Celebrate deliciously and beautifully! Master sugarcraft sculptor Alan Dunn shows how to create festive cakes decorated with cascading, lifelike floral arrangements built from sugarpaste. Make your cakes the centerpiece of any celebration with romantic flowers, lush foliage, brightly colored...

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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.

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

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.

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

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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.

## 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 hydrangea, 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



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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.

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.

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.

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.

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