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Modern Sugar Flowers Volume 2: Fresh cake designs with contemporary gumpaste flowers by Jacqueline Butler Hardcover \$18.29 In Stock. Ships from and sold by Amazon.com.

Modern Sugar Flowers: Contemporary cake decorating with ...

Modern Sugar Flowers: Contemporary Cake Decorating with Elegant Gumpaste Flowers -

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Kindle edition by Butler, Jacqueline. Download it once and read it on your Kindle device, PC, phones or tablets. Use features like bookmarks, note taking and highlighting while reading Modern Sugar Flowers: Contemporary Cake Decorating with Elegant Gumpaste Flowers.

~~Modern Sugar Flowers: Contemporary Cake Decorating with ...~~

She teaches sugar flowers internationally, including the USA, Australia, Europe and Asia. She's known for her sophisticated flowers in soft pastel shades, modern flower arrangements and the ability to break down the flower-making process into achievable steps, leading to beautiful results. She has over 215,000 followers on Facebook.

~~Modern Sugar Flowers: Contemporary cake decorating with ...~~

Modern Sugar Flowers: Contemporary Cake Decorating with Elegant Gumpaste Flowers. by. Jacqueline Butler. 4.79 · Rating details · 33 ratings · 2 reviews. The most contemporary book on sugar flowers ever produced, which will remain a cornerstone reference title long into the future. Jacqueline Butler has an international following of over 270,000 engaged fans--her work is of the highest quality and the most desirable style.

~~Modern Sugar Flowers: Contemporary Cake Decorating with ...~~

Find many great new & used options and get the best deals for Modern Sugar Flowers : Contemporary Cake Decorating with Elegant Fondant Flowers by Jacqueline Butler (Trade Cloth) at the best online prices at eBay! Free shipping for many products!

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~~Modern Sugar Flowers : Contemporary Cake Decorating with ...~~

Modern Sugar Flowers: Contemporary cake decorating with elegant gumpaste flowers.

Universally acclaimed sugar craftsman Jacqueline Butler has built up a novel style of cake beautifying with sugar blossoms, which she liberally shares in this delightfully outlined book. Through more than 600 stunning photos, you will figure out how to make 18 adapted gumpaste blossoms in different phases of sprout, just as buds and leaves, utilizing a new present day shading palette.

~~Modern Sugar Flowers: Contemporary cake decorating with ...~~

Contemporary cake decorating with elegant gumpaste flowers. Known for her signature sugar flowers and her glorious wedding cakes, jacqueline butler has shared her tips and techniques in this. Here you get lots of free sugar flower tutorials. Contemporary cake decorating with elegant gumpaste flowers. Source: i.pining.com. Wholesale sugar ...

~~Amazing Modern Sugar Flowers : Cake Decorations~~

Modern sugar flowers - an online night school course Learn to make sugar flowers like a pro Watch Promo ... beginner or a seasoned professional this course will develop and enhance your ability to create a variety of realistic sugar flowers, which will give your cakes a sensational wow factor.

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Illustrated by Butler, Jacqueline (ISBN: 9781446306468) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

~~Modern Sugar Flowers: Contemporary cake decorating with ...~~

Advance from a classic dahlia sugar flower to a pompom dahlia and an intricate spider dahlia. You ' ll even learn to create realistic buds, leaves, and calyxes for each flower, and receive tips on dusting and arranging them. Plus, get in-depth advice on pricing the sugar flowers you ' ve made in class.

~~Mastering Modern Sugar Flowers | Craftsy~~

(HaeM-]] Read 'Modern Sugar Flowers: Contemporary cake decorating with elegant gumpaste flowers' Download Ebooks Pdf From Google Books ***** About the Author Jacqueline Butler is a wedding cake designer and sugar artist based in San Diego, California, under the business name Petalsweet Cakes. S

~~HaeM-]] Read 'Modern Sugar Flowers; Contemporary cake ...~~

The modern Sugar flower online school - Level 1 buy it now ... This is the perfect course for you if you want to learn how to make sensational sugar flowers for all your cakes and creations even if you have no prior experience. After you have been enrolled in the course, you have access to all 12 (plus 1 bonus) sugar flower tutorials. ...

~~The modern Sugar flower online school - Suzanne Esper Cake ...~~

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Beginners Sugar Flower workshop 9.30 am -5 pm. Cost of class \$480 2 day class. In this 2 day class, you will make and take home an arrangement of sugar flowers. The flowers made will be roses, lilies, calla lily and frangipanis and assorted leaves. Flower handouts folder, with step by step instructions, are provided for you to take home.

~~Sugar Flowers—Contemporary Cakes and Classes—~~

Advance from a classic dahlia sugar flower to a pompom dahlia and an intricate spider dahlia. You'll even learn to create realistic buds, leaves and calyxes for each flower, and receive tips on dusting and arranging them. Plus, get in-depth advice on pricing the sugar flowers you've made in class.

~~Mastering Modern Sugar Flowers Cake Decorating Class ...~~

This sugar flower is part of my online sugar flower night school but you can experience the magic of these online classes and if you decide you would like to join the larger course (until 16th August) then I will take the cost of this class off the total so you never pay twice.

~~Online Modern Sugar Flower Class—Suzanne Esper Cake School~~

We're forever fans of frosting frills and flowers adorning classic wedding cake confections. But nothing gives us a sugar rush quite like sleek and refined modern wedding cakes. In the age of ...

~~30 Modern Wedding Cakes—Brides~~

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Building on the foundations established in *Modern Sugar Flowers*, this second volume introduces over 20 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.

~~Modern Sugar Flowers Volume 2: Fresh cake designs with ...~~

Learn the fine art of sugar flowers and modern cake design with award-winning artist Jacqueline Butler of Petalsweet. Group classes and private instruction, tutorials, online videos and her new book, *Modern Sugar Flowers* (April 2017).

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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The essential reference from the internationally renowned cake designer. Known for her signature sugar flowers and her glorious wedding cakes, Jacqueline Butler has shared her tips and techniques in this beautifully illustrated guide. Bakers at every level can find clear, easy-to-follow directions to create a distinctive, contemporary look for their cakes. Covering single-tier, multi-tier, and premade arrangements, Butler reveals her secrets for lilacs, lavender, dahlia, freesia, camellia, and many other floral creations—plus advice on tools, supplies, and coloring.

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.

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

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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.

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

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project clear and simple. Instructions are also give to make foliage and decorative butterflies to complement the flowers.

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.

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.

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

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clearly the making of the individual components and their assembly. Colo

This stunning book shows you how to make beautifully realistic sugarcraft flowers for cake decorations. There are detailed instructions on how to make 32 flowers, from the classic rose to the more exotic Akebia flower. Each project has a tools and materials list, clear, detailed instructions and step photography, as well as a photograph of the finished flower simply displayed. The following chapter, Sprays and Arrangements, shows you how to make beautiful flower arrangements designed from a selection of flowers from the first chapter, that can be displayed in glass vases and bowls and used as table displays. Finally, the chapter on Cakes showcases the flowers on individual cakes. There are 15 cake designs to suit any occasion, ranging from a two-tiered wedding cake to a heart-shaped anniversary cake. The front pages feature the basic equipment, techniques and recipes used throughout the book.

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

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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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