

Cakes In Bloom The Art Of Exquisite Sugarcraft Flowers

With TRUFFLES, CANDIES, AND CONFECTIONS at your side, starting a candymaking tradition will be as rewarding as it is delectable. Imagine your favorite candy—maybe it's a velvety raspberry truffle or a piece of crisp English toffee. In this completely revised and expanded edition of a culinary classic, pastry chef and teacher Carole Bloom shows intrepid bakers how to turn their visions of sugarplums into home-baked perfection. Bloom begins with an illuminating discussion of candymaking essentials, from ingredients to tools to techniques, and then shares more than 180 exquisitely detailed recipes for truffles, caramels, nut brittles, fudge, and more. If you haven't dared to try candymaking or have been frustrated by attempts in the past, get out the baking sheets and gift boxes—it's time to prepare, devour, and share batches of blissful, homemade treats like Mocha Truffles, Hazelnut Chocolate Kisses, Vanilla Cream Caramels, Butter Peanut Brittle, and Maple Pecan Fudge. Bloom's clear, concise instructions will help beginners master even the trickiest techniques, like tempering chocolate and making caramel, and her many recipe variations will inspire experienced candymakers to experiment with new flavor combinations.

Wilde's witty and buoyant comedy of manners, filled with some of literature's most famous epigrams, reprinted from an authoritative British edition. Considered Wilde's most perfect work.

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Colorists and gardening enthusiasts will adore these magnified views. Thirty-one accurate illustrations include

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sunflowers, marigolds, birds of paradise, and oriental lilies. Previously published as *In Full Bloom: A Close-Up Coloring Book*.

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.

Colette Peters's one-of-a-kind wedding cakes -- for which she charges hundreds, sometimes thousands of dollars -- have made her America's most sought-after culinary artist. Now, with this dazzling cookbook, brides-and-grooms-to-be can bake their own Colette's wedding cake -- or commission a professional baker to follow one of Colette's designs.

Illustrated throughout with eye-popping color photographs, step-by-step drawings, and templates, *Colette's Wedding Cakes* showcases more than thirty of the author's most amazing wedding creations, organized by season -- a love-in-bloom cake, an Edwardian cake, a chocolate fantasia cake, an art deco cake, a coral reef cake, and many others.

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.

Now that high school is over, Ari is dying to move to the big

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city with his ultra-hip band—if he can just persuade his dad to let him quit his job at their struggling family bakery. Though he loved working there as a kid, Ari cannot fathom a life wasting away over rising dough and hot ovens. But while interviewing candidates for his replacement, Ari meets Hector, an easygoing guy who loves baking as much as Ari wants to escape it. As they become closer over batches of bread, love is ready to bloom . . . that is, if Ari doesn't ruin everything. Writer Kevin Panetta and artist Savanna Ganucheau concoct a delicious recipe of intricately illustrated baking scenes and blushing young love, in which the choices we make can have terrible consequences, but the people who love us can help us grow.

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

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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.

Cressida Bell's new book is a startlingly innovative and original take on the art and craft of cake decoration. Each idea is inspirational, but is also eminently attainable some easily achieved by children and all suitable for any number of cake baking occasions from birthdays and anniversaries, to just producing something wonderful for tea. 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.

Containing over 30 recipes for delectable sponges, fillings, and toppings, Lovely Layer Cakes provides

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the inspiration for flavorsome and foolproof baking. For better baking, Peggy divulges many of her golden rules for baking the perfect sponge, plus professional cheats and tricks for perfect cake decorating. Perhaps best of all, the book comes with two free food-safe cake stencils, featuring exclusive designs by Peggy Porschen herself so that you can effortlessly recreate her designs from the book. Bloom takes the rich luxurious flavor of caramel to new heights with these recipes for cakes, tarts, cookies, custards, candies, ice creams, and other delicious desserts.

Clarence loves to steal cakes. He steals them in all shapes and sizes from the other people in the town. What happens when he finally gets caught? Read the book to find out Clarence's fate!

Let your creativity run wild as you color the beautifully-designed, hand-drawn flower illustrations in Bloom! Bloom features:

- 30+ floral illustrations on premium, high quality paper
- Two soft black velvet pages that enhance your coloring experience and hide mistakes!
- Perforated, removable pages--frame your art after you've finished coloring!
- A gorgeous, hand-illustrated cover with iridescent foil that will look stunning on your bookshelf or coffee table!

Instagram sensation, muralist, author, and floral aficionado Alli Koch of @Allikdesign introduced thousands to the basics of modern floral illustrating with her best-selling book, *How to Draw Modern*

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Florals. Each page of Alli's new coloring book, Bloom, comes to life with a variety of her signature floral designs. She invites you to get creative as you customize each bloom and bring these pretty blank pages to life!

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.

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.

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

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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. From icebox cakes to crème brûlée, beat the heat with over 100 deliciously creative no-bake desserts! No one wants to be sweltering over an oven once the temperatures begin to rise, and with this collection of recipes, you don't have to! Whether you're entertaining guests or simply pulling together a quick meal, this book has everything you need to satisfy your sweet tooth while keeping cool. From fresh and fruity to rich and decadent, this book includes 125 delicious recipes perfect for any occasion. Packed with gorgeous food photography and treats to suit all tastes, this book is sure to delight the eye and sweet cravings alike! Inside you'll find:

*Raspberry Ice Cream Cake *Chocolate Mousse
*Affogato *Pudding Pie *Minty Icebox Pie *Citrus Fruit Salad *Mexican Hot Chocolate *Cookie Dough Pops
*Coconut Milk Ice Cream *Watermelon Granita *Frozen Pineapple Pops *Chai-Poached Pears *Chocolate Ice Cream *Honeyed Walnuts and Whipped Blue Cheese
*Chocolate-Covered Strawberries *Roasted Marshmallow Milkshake Beat the heat with these delightfully delicious no-bake desserts!

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an

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evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with The Great Book of Chocolate in hand, he figures the rest of us will too.

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.

It's Halloween, crazy busy for Samantha's pastry shop, Sweet's Sweets. After baking a zillion pumpkin cookies, ghostly cupcakes, and an all-black cake for a young witch's wedding, the gang is looking forward to a gala costume party at the neighborhood bookshop. But when one of the guests is murdered and a rare book vanishes, Sam is in the midst of another mystery. 10 dessert recipes included!

"This is a Borzoi book"--Copyright page.

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A tantalizing collection of dessert recipes for true chocolate lovers Chocolate lovers have more and more ways to get their fix with high-cacao, high-quality chocolate beckoning from grocery shelves all over the country. Intensely Chocolate offers luscious recipes for cakes, brownies, muffins, tarts, cookies, custards, candies, and frozen desserts that will make any chocolate lover drool. Here, you'll find new ideas, and classics even better than you remember them. From bittersweet high-cacao content to chocolates mixed with fruits, nuts, spices, and more-there's almost no limit to what you can do with chocolate. Intensely Chocolate gives you the ideas and guidance to turn this beloved ingredient into splendid desserts. 100 recipes cover beloved favorites like Individual Molten Mocha Cakes and exciting new ideas like Chocolate-Passion Fruit Ganache Tart. This lushly illustrated book also includes helpful information on available ingredients and how to use them. These recipes are perfect for today's high-quality chocolate, but simple preparations put these unforgettable treats within easy reach. For anyone looking for a new twist on their favorite dessert or creative ideas for using high-quality artisan chocolates, Intensely Chocolate is the essential guide to the world's favorite confection.

Priya lives in the United States and her family is from India. She feels the magic of the place her family comes from through her Babi Ba's colorful descriptions of India--from the warm smell of spices to the swish-swish sound of a rustling sari. Together, Priya and Babi Ba make their heritage live on through the traditions that they infuse into their everyday

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lives.

Discover the floral heart of New York City in this companion to the popular Paris in Bloom by acclaimed photographer Georgianna Lane. 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 iconic architecture. Also included are field guides to locating and identifying common spring blooms, a list of recommended locations and vendors, and a tutorial on how to create your own New York–style floral bouquet. For anyone who loves New York City, flowers, and photography, New York in Bloom is a gorgeous gift and an essential addition to one's library of fine books.

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 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.

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Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!

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.

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

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Easter egg cupcakes

Dear friends! Gelatin has long been renowned for its numerous therapeutic properties. It's believed to aid with bone and joint health, digestion, and even healthier hair and nails. In this book, you will explore how you can add creativity to its already delicious and useful healing properties. All that you need to create beautiful edible flowers in gelatin is imagination, desire, some patience and plenty of practice. Soon enough you, your friends and family will marvel at your gelatin masterpieces. This art form has its roots in Mexico, and while information about it has been slowly spreading, it's often incomplete and hard to understand. In this book, I have compiled the most detailed recipes, techniques and tips which will get you started right away. The information presented here is not only great for beginners but also for those looking to perfect their skills. Don't be afraid to learn, create, or improvise! In the end, enjoy your creations, it's a wonderful dessert that pleases your body and soul!

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Set in 1932, this is the story of two misfits with no place to call home, who build a relationship during a train hopping journey from the cold heartbreak of their eastern homes toward the sunny promise of California Pearl Plankette ran away from her abusive father, but has nowhere to go until she stumbles upon a disguise that gives her the key to a new identity.

Reborn as a boy named Soupy, she hitches her star to Remy "Ramshackle" Renault, a hobo who takes her under his wing. Ramshackle's kindness and protection go a long way to help Soupy heal from her difficult past. But Ramshackle has his own demons to wrestle with, and he'll need Soupy just as much as she needs him. Now includes an Educator's guide written by Meryl Jaffe, PhD.

When it's time to celebrate, it's time to bake a cake!

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When it's time to be creative, it's time to bake a cake! When it's time to find comfort in the kitchen, it's time to bake a cake. From weddings to birthdays to something nice for yourself and your family and guests, nothing marks a special occasion better than a freshly baked cake. Now renowned baking teacher Nick Malgieri, author of *Cookies Unlimited*, *Chocolate*, and *How to Bake*, shares his flawless recipes and professional techniques for creating a perfect cake every time. From simple to extravagant, the recipes are presented with the same clear, uncomplicated instructions that have made Nick a favorite among firsttime bakers and experts alike. You'll find more than two hundred recipes for all types of cakes, from homey favorites such as Sour Cream Coffee Cake and Classic Angel Food Cake to luscious classics such as Dark and White Chocolate Cheesecake to international showstoppers such as Zuppa Inglese and Chocolate Raspberry Bûche de Noël. Nick shows how to get the best results every time you bake, ensuring that your cheesecake will never crack, your pound cake batter will never separate, and your génoise will always be tender and light. When the time comes to decorate or fill your cake, there's a wealth of creative ideas, from working with marzipan to piping icing to flavoring ganache and buttercream. Also included are tips on selecting the most flavorful chocolates, fruits, liqueurs, and other ingredients. Tempting color

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photographs throughout the book will inspire anyone to head into the kitchen. Novice bakers will be reassured and experts challenged with *Perfect Cakes*, a comprehensive collection of perfect recipes and expert guidance.

Their Eyes Were Watching God is a 1937 novel by African-American writer Zora Neale Hurston. It is considered a classic of the Harlem Renaissance of the 1920s, and it is likely Hurston's best known work.

An illuminating guide to a career as a baker, written by acclaimed journalist Glynnis MacNicol and based on the real-life experiences of an expert in the field—essential reading for someone considering a path to this challenging, yet rewarding profession. Go behind the scenes and be mentored by the best to find out what it's really like, and what it really takes, to become a baker. Esteemed journalist Glynnis MacNicol takes readers to the front counters of bakeries and cafes to offer a candid portrait of modern baking. MacNicol shadows Mary Louise Clemens, the owner and head baker of Ladybird Bakery in Brooklyn, to reveal how bakers work and how they stand out in a neighborhood, community, and city. In *Becoming a Baker*, MacNicol reveals the path to becoming a baker, from education to the creation of new recipes, from negotiating with suppliers to the possibility of opening a small business. Prepare the legendary “Brooklyn Blackout” cupcakes in Ladybird’s kitchen, shape

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croissants at the beloved Sea Wolf Bakery in Seattle, and learn why bakers think the Great British Bake-Off has captured our collective imagination. As the food industry changes to meet the 21st century, the role of a baker is becoming more and more central to our lives. For those passionate about nourishment, working with your hands, and the place of locally-owned businesses in communities, this is the most valuable informational interview you'll ever have—required reading for anyone considering this career.

Create Incredible Desserts with the Unique Flavors and Aromas of Chamomile, Lavender, Rose, Jasmine, and More Innovative and beautiful, these desserts add floral flavors to cakes, cookies, pies, and more to create something new and absolutely delicious. Amy Ho, founder of the baking blog Constellation Inspiration, shows you step-by-step how to use these aromatic flavors to make your desserts taste just as wonderful as they look.

Chamomile cake is perfectly paired with peach and mascarpone buttercream, decadent chocolate is combined with lavender caramel to create a delicious two-bite cookie and Jasmine Fruit Tartlets showcase delicate jasmine blooms, green tea and strawberries. Perfectly balanced, Amy's creations will be sure to wow you and anyone you bake for. A club-footed orphan struggles for independence, his intellectual development and his attempt to become

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an artist.

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.

It's midsummer night, but mischievous fairies are the least of Evelyn Eldritch's problems. With a murderer on the loose, a midsummer dream is turning into a nightmare! When a swindling playboy crashes his car into the side of Magic Cakes Café, Evelyn wants to know who killed him. And why was it done with a stake through the man's heart? Was Giovanni Conti a vampire? And why was he clutching a silver bullet in his fist? Are werewolves involved? This sounds like a matter for the Beings of Magic Committee - what could possibly go wrong? To find out who killed Giovanni, Evelyn must keep her witchy wits about her as she wades through a growing cast of murder

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suspects. Was it his ex-lover, her husband, or his rival racing car driver? But in addition to solving the murder, the show must go on! Who can replace Giovanni in the Shakespeare play? Detective Inspector Alex Taylor seems an ideal candidate... and Evelyn can't wait to see him in tights. A Midsummer Fright's Scream is the second book in the adorable English Village Witch Cozy series, set in the beautiful English countryside. If you love plucky heroines, small-town whodunits, and a touch of retro nostalgia, then you'll love Rosie Reed's fun and flirty tale. Buy A Midsummer Fright's Scream today. Nothing is as it seems! Note from the author: Writing this series kept me sane during the very strange year of 2020. I do hope you'll enjoy escaping into the beautiful surroundings of Maiden-Upon-Avon and having some fun with Evelyn and all the other magical beings who live there! Each book is set in a different season of the magical year - with a summer heatwave in Book Two! You can enjoy a gentle journey around the village, whilst Evelyn tries to solve the murder. So, treat yourself now by taking the phone off the hook of life, and soaking awhile in the bathtub of the English countryside! If you sign up for my newsletter today, you can download bonus FREE novella Merrie May Mayhem straight away! Just type this code into your web address bar: bit.ly/Rosiereed

"Sutanto brilliantly infuses comedy and culture into

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the unpredictable rom-com/murder mystery mashup as Meddy navigates familial duty, possible arrest and a groomzilla. I laughed out loud and you will too."--USA Today (four-star review) "A hilarious, heartfelt romp of a novel about--what else?--accidental murder and the bond of family. This book had me laughing aloud within its first five pages... Utterly clever, deeply funny, and altogether charming, this book is sure to be one of the best of the year!"--Emily Henry, New York Times bestselling author of Beach Read One of PopSugar's "42 Books Everyone Will Be Talking About in 2021"! What happens when you mix 1 (accidental) murder with 2 thousand wedding guests, and then toss in a possible curse on 3 generations of an immigrant Chinese-Indonesian family? You get 4 meddling Asian aunties coming to the rescue! When Meddelin Chan ends up accidentally killing her blind date, her meddling mother calls for her even more meddling aunties to help get rid of the body. Unfortunately, a dead body proves to be a lot more challenging to dispose of than one might anticipate, especially when it is inadvertently shipped in a cake cooler to the over-the-top billionaire wedding Meddy, her Ma, and aunties are working at an island resort on the California coastline. It's the biggest job yet for the family wedding business--"Don't leave your big day to chance, leave it to the Chans!"--and nothing, not even an unsavory corpse, will get in the way of

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her auntie's perfect buttercream flowers. But things go from inconvenient to downright torturous when Meddy's great college love--and biggest heartbreak--makes a surprise appearance amid the wedding chaos. Is it possible to escape murder charges, charm her ex back into her life, and pull off a stunning wedding all in one weekend?

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