

The International School Of Sugarcraft New Skills And Techniques Bk 3

This book teaches more experienced decorators the intricate & sophisticated skills of tube & brush embroidery, lace, figure modeling, sugar flower sprays, bas relief, pastillage, & filigree.

Sugarcraft expert Frances McNaughton has designed twenty wonderful sugar birds that you will want to make using simple techniques and readily available ingredients.

This book, which describes the art of sugar flowers, offers guidance in giving a professional look at cake decorating and creating artistic-looking sugarcraft designs for the table, and for special occasions.

?This delightful book shows you how to make beautifully realistic sugarcraft flowers for cake decorations. There are detailed instructions on how to make 25 flowers, with the emphasis firmly on the simple garden flowers that keen sugarcrafters want to create, from delicate flowers such as freesia, pansy and daisy to favourites such as rose and carnation and bold flowers like sunflower and poppy. Each project has a full materials and tools list, detailed instructions

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and step-by-step photographs, as well as a photograph of the finished flowers simply displayed. A useful section at the back of the book shows you how the different types of flowers can be arranged into sprays and arrangements to suit any occasion. In addition, there is a section at the beginning of the book which gives information about all the tools and materials as well as essential techniques such as making pulled flowers, making leaves, veining, frilling and glazing. This book shows you how to make beautiful life-like flowers using simple techniques while stunning step-by-step photographs show you how each flower is created. Sugarcraft expert Frances McNaughton has designed twenty wonderful sugar animals that you will want to make using simple techniques and readily available ingredients.

This book covers all the latest innovations in sug
Noted decorative painter Stephanie Weightman spent months perfecting the one-of-a-kind methodologies for painting convincing pictures on cakes that are presented in this guidebook. Employing the use of edible powder food colors with edible varnish, this book allows sugarcrafters to depict stunning and elegant floral designs with an unparalleled subtlety and depth. Beginning with a demonstration of how to initially cover a variety of cakes, Weightman then shows how to double-load a varnish-dipped brush with two colors and demonstrates a variety of brush strokes to create beautiful

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sunflowers, roses, rosebuds, berries, stems, tendrils and bows with a fresh, three dimensional appearance. Also featured are 14 stunning, step-by-step projects that including shaped cakes, tiered cakes, mini cakes, and cupcakes, decorated with an amazing array of flowers and styles, proving readers with endless opportunities for creativity.

Squires Kitchen is the oldest and one of the most popular schools of its kind in the UK. Its highly regarded reputation brings students from all around the world to the school in Farnham, Surrey and its course syllabus is also taught in Malaysia and Singapore, with more countries in the pipeline One of the only book of its kind to offer the reader a vast range of skills techniques, projects and expert advice from 21 of the world's leading cake decorating tutors.

A moving true story of a young girl escaping hardship and coming of age in the Second World War. Margaret Ford grew up with her older brother Bobby in the mill town of Blackburn, England. Spending her early childhood living between her grandparents' rural pub and her parents' small terraced house, she thought they were a happy family. She was too young to understand her mother's sadness or that her father was gambling away what little money he earned. When she was ten, her father abandoned them, leaving her mother struggling to survive. Aged thirteen, Margaret made the hard decision to leave school and got a job in the dye works to help pay the rent. Later that year, war broke out. Coming of age in the Second World War, Margaret learned to live

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for the moment. As the boys she grew up with were killed in action, and Blackburn was bombed, she snatched happiness where she could find it. By the time she was seventeen, she was a regular at the dance halls, where the young soldiers were eager to court her. But her childhood sweetheart, Raymond, was thousands of miles away, serving on a submarine in the Far East. Would she ever see him again? Poignant yet heartwarming, *A Daughter's Choice* brilliantly evokes a lost world, seen through the eyes of a courageous and spirited young woman who never gave up on her dreams. This book contains instructions for 40 eye-catching and adorable cake-decorating projects that can be made with sugarpaste and a few simple tools and techniques. First introducing the simple shapes that are the basis for the projects and the few basic tools needed, the guide then details how to make elephants, lilies, fairies, pelicans, and more. The designs are paired with step-by-step instructions, annotated for clarity, and finally shown in their completed forms. Containing material from four books in the *Twenty to Make* series—*Sugar Animals*, *Sugar Birds*, *Sugar Fairies*, and *Sugar Flowers*—this book offers mouthwatering confections for any celebration.

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

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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.

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Arranged as a twenty-lesson coursebook, The International School of Sugarcraft, Book One teaches how to make perfect cakes, icings, frostings, runouts, ribbon work, frills, collars, lettering, modelling, and piped decorations.

Detailed instructions are given for making more than 45 flowers, with photographs showing both the various steps and the finished flower.

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-

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wateringly delicious as they taste!

The International School of Sugarcraft is the most comprehensive course on sugarcraft ever published. The much-awaited International School of Sugarcraft Book 3 — New Skills and Techniques covers all the latest style changes in sugarcraft and the various new equipment and products that have become available since Books 1 and 2 were published. Written by leading sugarcraft experts, Margaret Ford in the UK and Nicholas Lodge in the US, this brand new sugarcraft reference, resource, and cake decorating book also includes new techniques and cake designs by five guest sugarcrafters from around the world — with innovative from June Twelves (modelling), Marion Frost (cutters), Toshie Harashima (royal icing), and Earlene Moore and Steven Stellingwerf (American cake styles, icing mediums and techniques). Together, Margaret and Nichols have organised the book into five main sections — using moulds and cutters for quick, impressive results; creating beautiful fabric effects; an update on modelling; producing stunning needlework in sugar; and the latest information on amazing sugar flower making. In this exciting new volume, there are impressive ideas, techniques and cake designs to appeal to anyone who enjoys sugarcraft and cake decoration.

Learn over 150 cake decorating techniques with The Contemporary Cake Decorating Bible, the

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international bestseller from renowned sugarcraft expert Lindy Smith. This is the ultimate guide to contemporary cake designs – you will learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes and ingredients, and finishing with advanced modelling techniques, including royal icing stencilling, brush embroidery, buttercream piping, using sugar cutters and moulds, making cake jewellery, and so much more! Get creative straight away with simple, step-by-step instructions for more than 80 celebration cake, mini cake, cupcake, and cookie designs. Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators, and you can even learn how to make Lindy Smith's signature 'wonky cakes'. Inside *The Contemporary Cake Decorating Bible: The Basics* – delicious cake and cupcake recipes, and recipes for making your own sugarpaste (rolled fondant), royal icing, sugar glue, buttercream, and more! This section of the book also includes instructions for making round, square and ball cakes, assembling tiered cakes, and carving and assembling wonky cake designs. *Cake Decorating Techniques* – here you will find 11 chapters each covering a huge range of essential cake decorating techniques, all explained with easy-to-follow step instructions and clear photography. Topics covered include: Carving Colour Painting Stencilling Cutters Flowers Embossing Tools Piping Moulds Cake Jewellery Contemporary Cake Designs – step by step instructions teach you how to make each of the 80 amazing cake designs featured in the book, from tiered cakes to cute cupcake and cookies. With this comprehensive guide you will discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary.

Want to add pizzazz to your parties? This how-to book will help you do just that! Fun with Frosting is perfect for amateur bakers looking to make and decorate delicious, creative cakes

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using regular bakeware (no specialty pans required!) without having to deal with finicky—and often not-so-tasty—fondant. To start, *Fun with Frosting* offers everything you need to know about baking, leveling, filling, and assembling cakes, cupcakes, and cakeballs. Author K. Callard also includes a rundown of must-have tools (and some clever substitutions) as well as flat-icing and piping techniques. With more than forty designs, this book will have even the youngest bakers appreciating Callard's knowledge of her craft as they learn to make shell borders, basket weaving patterns, butter cream roses, and decorating accents using various candies, sugars, melts, and more. Step-by-step instructions for a range of cake designs, from simple 2-D treats to intricate 3-D triumphs, are certain to please any birthday kid or kid at heart. A quick and easy guide to cake decoration by the bestselling author of *Creative Éclairs* and finalist from *The Great British Bake Off*. Discover how even the busiest chef can whip up impressive homemade treats in next to no time! Ruth Clemens, finalist on the first series of *The Great British Bake Off*, shares her secrets in creating quick-but-gorgeous cakes, bakes, and biscuits. Choose from twenty-five beautiful, fuss-free projects to make in under an hour, in an afternoon, or over a weekend and be amazed at what you can achieve! The simple projects are split into three sections. The *Evening Whip-Ups* (one-hour projects) are perfect when you have very little time, and are easy to throw together one evening after work. The *Half-Day Delights* (two-hour projects) are for when you have an afternoon to spare. Finally, the *Weekend Wonders* (three- to four-hour projects) are for when you've got a bit more time available in your schedule! In addition, Ruth outlines all the equipment and ingredients you need, shows how to line a cake tin, and gives her tried-and-tested recipes for fruit cake, sponge cake, and chocolate cake, as well as cupcake recipes, cookie recipes, and frosting

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recipes. You will learn how to decorate easily with royal icing, buttercream, marzipan, sugar paste, and ribbon, as well as how to color fondant to your desired shade, how to stack cakes using dowels, and some wonderful creative embellishment techniques. The Busy Girl's Guide to Cake Decorating—the perfect place to start your foray into the world of cakes!

Learning to make and decorate cakes that are as beautiful as they are delicious can be a challenge, but with the expert guidance of renowned confectionery artist Autumn Carpenter in *First Time Cake Decorating*, your goal is within reach. Like having your very own cake decorating instructor at your side, *First Time Cake Decorating* guides you expertly through the process, from baking and prepping your first cake through a range of decorating techniques, from essential piping techniques for creating borders, writing, and flowers to working with gum paste and fondant to make stunning daisies, roses, lilies, and more. There's a first time for everything. Enjoy the journey and achieve success with *First Time Cake Decorating*!

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

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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.

"Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

A compilation of the best-selling International School of Sugarcraft Book One and Book Two, now available in a more affordable single volume. Making a cake and decorating it beautifully for a special occasion deserves a round of applause, and with The Ultimate Guide to Sugarcraft, the praise will keep on coming! This book is divided into two parts, with each section comprised of a set of 20 lessons. Part One teaches how to make perfect cakes, icings and frostings, as well as master ribbon work, frills, collars, lettering, modeling and piped decorations. It is the ideal foundation for people who have never decorated a cake before—and an excellent refresher for those who already have some basic skills. Part Two builds on that foundation, teaching the intricate skills of tube and brush embroidery, lace, fondant, figure modeling, sugar-flower sprays, bas relief,

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pastillage and filigree. Packed with ideas, each one illustrated with color photographs and accompanied by step-by-step instructions, this inspirational guide is written by six internationally acclaimed sugarcraft artists, each one chosen for their expertise in a particular field of sugarcraft. This is the most comprehensive sugarcraft and cake decorating book ever published. This cake decorating guide contains over 70 ideas for cake decorations and designs.

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