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This Gumpaste Peony Flower

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you how to create
sugar peonies from
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cake love creating
sugar peonies as
they look gorgeous
and can be made in
so many colors and
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Make a hole in the
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with the cell stick or back of a thin paint brush. Add a tiny amount of glue. Place the red ball in the hole. Now make a hole in the red center, add a tiny amount of glue, and place the yellow ball in the center.

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1. First, cut green
26 gauge floral
wires into thirds,
hook one end and
close the hook. You
need as many wires
cut as flowers and
buds you intend to
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colour your

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gumpaste light lilac
by mixing ProGel
Navy Blue colouring
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emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

Internationally acclaimed sugar artist Jacqueline

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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

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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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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.

Learn how to use

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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

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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.

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The rose, known as the flower of romance, is the most popular of all flowers. And roses are the flowers most requested by brides to decorate wedding cakes and to carry in their bouquets. Sugar Roses for Cakes includes a collection of all the different

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Kind of roses: wild, climber, rambler, traditional varieties, and the various modern roses--from pretty, delicate, five-petaled wild roses to the huge full-blown modern blooms. Each section in this cake decorating book covers one of these rose types, and the

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authors have displayed them in both traditional and modern settings on cakes as well as in bouquets, sprays, posies, and table arrangements.

There is also a large selection of beautiful celebration cakes, which includes a spectacular array of

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wedding designs
and various other
cake decorations.
Sugar Roses for
Cakes reveals many
innovative ways to
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cakes and as
arrangements, too.
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authors who are
experts in the field
of sugarcrafting,
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display and
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photographed, then
step by step

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Colo

Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina,

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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

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Recognizable to the
legions of fans who
follow her work:

ethereal frills,

dreamy

watercolors, lifelike

sugar flowers, rice-

paper accents,

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composition, and

other impeccable

details. Here, she

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with royal icing, making sugar flowers, and decorating novelty cakes. Includes 12 gorgeous cake decorating projects to make 16 cakes that are impressive and stylish, but use small cakes in various sizes to keep the baking elements simple

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and to allow you to really focus in on the cake decoration techniques. Bridges the gap between decorating cupcakes and cookies and decorating larger tiered cakes for beginner to intermediate cake decorators. Plus 12 free video

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Make cakes that sparkle with this comprehensive guide to metallic cakes from leading wedding cake designer Faye Cahill. Faye begins by exploring all the different materials available to the modern cake decorator, from

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gold leaf to edible paint, food-grade sprays, edible

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newfound skills to use on creative cake designs, each with an accompanying smaller project that is perfect for beginners to tackle before attempting the larger cake. Create spectacular cakes that shimmer and shine with this unique must-have

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