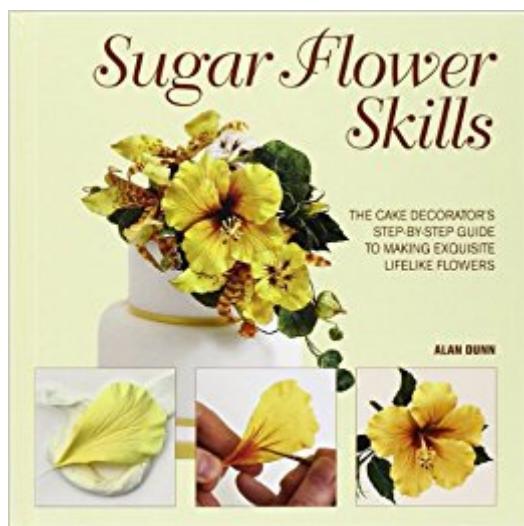


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# Sugar Flower Skills: The Cake Decorator's Step-by-Step Guide To Making Exquisite Lifelike Flowers



## Synopsis

A professional sugar crafter shows how to make exceptional sugar flowers for any occasion. Sugar Flower Skills is a beautifully presented catalog of 25 fabulous blooms in a range of styles and degrees of complexity, with all the information and guidance needed to recreate them. Many are ideal for beginners and home bakers. The book opens with a comprehensive section on materials, recipes, equipment and core techniques, which are demonstrated in step-by-step photographs. Special techniques specific to a project are shown in the 124-page flower directory, which is organized into decorative categories and by progressive skill level. The topics include: Pulled Flowers and Foliage -- Simple and advanced hand-modeled for beginners with basic equipment Piped Sugar Flowers -- Traditional royal icing piping Simple Unwired Cutter Flowers -- Useful filler flowers to accent large focal flowers Pressed Sugar Flowers -- Realistic edible flowers using powder food colors Wedding Flowers and Foliage -- The essential bridal flowers: roses, lilies, peonies, orchids, plus unusual flowers and foliage Wild and Garden Flowers -- Interesting, seasonal projects for celebration cakes Fantasy Flowers -- Instant touches of fun, fantasy and glamour. Each flower design is explained in a four-page unit, which includes a full-page photograph of the finished bloom. Detailed step-by-step instructions and close-up photographs demonstrate how to make and assemble the components. The delicate work of decorative flowers is the last and most intimidating frontier of cake decorating. Sugar Flower Skills breaks the complexity into concise units with clear instructions. For novices and skilled decorators alike, the result is a repertoire of stunning realistic blooms for any cake.

## Book Information

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## Customer Reviews

Alan Dunn trained as a baker and confectioner but his love of sugarcraft, and of teaching how to do it, formed his career. Alan is the author of 14 sugar craft books that focus on the art of sugar flowers, and he has co-authored three books with sugar crafters Tombi Peck and Tony Warren.

**Foreword** My interest in cake decorating and sugarcraft started over 26 years ago, and I have studied almost all aspects of the craft. However, it is the art of making sugar flowers that has fuelled my passion and played the biggest part in my approach to cake decorating. This book is intended as a guide for both the novice and more experienced sugar-flower maker. The Sugar Flower Directory includes some very quick and simple flowers and fantasy forms, as well as more detailed, lifelike blooms. I have included a selection of flowers to illustrate the various methods and techniques that can be used to create flowers. This book also shows how to arrange the flowers and create sprays to display in cake design--the combinations and color schemes are only suggestions and this is an area where you can use your own taste and creative flair to make your work unique to you. Enjoy yourself and happy flower making!

**Alan Dunn About this book** This book teaches you how to make a stunning selection of sugar flowers. Clear written instructions and step-by-step photographs take you from a ball of gum paste to the finished bloom.

**Essential Skills** This chapter describes the tools and materials used in this book--it tells you what the essential equipment is and how to use each implement to create different effects. The key skills needed to make sugar flowers are also explained in detail with step-by-step photographs.

**Sugar Flower Directory** The directory begins with a beautiful flower selector showing all the flowers in miniature for easy comparison and selection. Once you have chosen the flower you would like to make, turn to the page number indicated, where detailed instructions explain clearly how to make each flower.

I believe that I have finally acquired all of Alan's Books. Each book provides beautiful photographs. Also with great care, process and description of technique are pictured to help the reader learn how to execute the lessons. Twenty five different types of flowers are taught in this comprehensive book. Sections on gum paste skills, tools, materials, color theory, making your own veiners, how to use cutters and creating templates offer a broad base of education in which to springboard into the actual doing....of making sugar flowers. There was a comment by another reader regarding the absence of description on length of wire to cut. Let common sense be your guide. You need enough wire sticking out of the paste to attach it to a stem..so at least 1/2 inch and if it is a very tiny part..perhaps 1/4 inch will do. Alan has no idea where you plan to use the flower or how..it's purely

up to you and your artistry to decide how long to make your wire. I've had tremendous success in creating flowers from this book and many of his others with no formal training and only a moderate amount of practice. You will be making sugar flowers in a matter of a few days, once you have collected your tools, supplies, and simply begin to work through a lesson. Being prepared is foremost in the likelihood of your early success. On page 96 there is a tutorial for creating those luscious tiny orchids that we all so admire in elaborate table decorations and high end weddings and in sprays for bridal bouquets. This is not the most complicated orchid tutorial I have mastered. It is fairly simple to execute and delivers a truly beautiful flower that when combined with multiple blooms on a wand of flowers creates dynamic visual impact! I've included a photo...and this was the first time I created these with no history of practice. Also the photo of the Lily of the Valley was a first try. You'll love the book!

My wife has been encouraging me to do gum paste flower making and of the number of books I have at home, only a few were considered. She pointed me to this book and on a whim bought it. I'm glad I did. After going through the pages I felt that the flowers detailed in the book were created very realistically. Step by step instructions were very clear and concise. Materials used to make the flowers were listed for each type of flower being made. There is even a chapter on the basics with the tools listed that you need. An example of the author's style was creating a rose. His method of doing them is totally different from the standard way of making them, that they look more realistic and beautiful than what I have seen from other decorators in youtube.com videos and the books my wife currently has at home. It also means that they are a bit harder to create, but experienced decorators should have no problem with the instructions. Considering the price, I am happy to add this book to my wife's collection of cake decorating books, and will try my beginner skills out.

Good illustrations and easy steps. beautiful results and good photography. But still don't plan to open the book and start off expecting to be perfect. You must practice, practice, practice, well in advance of your event and realize that others don't know about any mistakes that you make. Be creative, but do follow the basics, don't rush and get flustered, don't skip steps, just follow the book, relax and PRACTICE!!! Oh! and don't substitute tools or supplies --- they know what works and what doesn't!!

Great Product.

I had just finished a cake decorating class. This has a lot of different kinds of flowers to work with. Good directions.

I'm happy with this transaction. I was hoping for more detailed information, but I'm a novice with sugar paste. It does have nice images and information.

Excellent step by step instructions. I would like to see an approx. length (measurement of wires lengths) need for flowers. One has to guess on the length needed.

NOT for beginners, but over all a very good book.

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