

# International School Of Sugarcraft Book One Beginners Beginners Bk 1

Pressure Piping Ginger and Chrysanthemum Bake Australia Great Sensational Sugar Animals Creative Piping Sugar Flowers Professional Cake Decorating The Art of the Confectioner Wisdom of the Mystic Masters Fondant Modeling for Cake Decorators Sugarcraft The International School of Sugarcraft Book Three Maggie Austin Cake Wedding Cakes The Complete Book of Icing and Frosting Skills International School of Sugarcraft Airbrushing on Cakes Vintage Cake Decorations Made Easy Compendium of Cake Decorating Techniques MAKING SUGAR MODELS Sweet & Easy Sugar Decorations The Art of Royal Icing Designer Cake Decorating The Gilded Cake The International School of Sugarcraft Book One Pastillage and Sugar Moulding The Victorian Book of Cakes Le Cordon Bleu's Complete Cooking Techniques The Art of Sugarcraft Animation in Sugar The International School of Sugarcraft Book Two A Daughter's Choice 100 Little Sugar Decorations to Make Decorating Christmas Cakes ART OF CHOCOLATE The Ultimate Guide to Sugarcraft Sugar Flowers for Beginners Lily Vanilli's Sweet Tooth Scones, Muffins, and Tea Cakes Kew Book of Sugar Flowers

## Pressure Piping

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 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.

## **Ginger and Chrysanthemum**

This mad-cap collection of edible Australiana will win over anyone with a love for the land of the Great Barrier Reef, Sydney Opera House and Big Banana. Style maven Katherine Sabbath's deliciously witty cakes range from kitsch and cute, to stylish and sophisticated. Start at Chapter One, Easy As, for beginner baking heaven. Enter stage left: the giant Fairy Bread Cake, Flamin' Galah Cupcakes and Opal Cookies. Progress to Chapter Two, She'll Be Right, to create a Jaw-some man-eater from a dark chocolate sea salt cake. Engineer your own Sydney Opera House Pavlova or decorate a Dame Edna Koala. Chapter Three, Advanced Australian Fare, is where you bust out a Mining Magnate (it's rich!), build your own Great Aussie Dream Home or knock everyone's socks off with Priscilla, Queen of the Dessert. Sydney cake queen Katherine Sabbath is one of the coolest creatives around, loved for her cutting-edge cake designs and quirky personal style. This baking legend will teach you the tips and techniques to create maximum effect with every cake. Go ahead: bake her day.

## **Bake Australia Great**

## **Sensational Sugar Animals**

A comprehensive range of sugarcraft projects are offered in this new book, with fabulous new recipes. With easy-to-follow methods and simple ingredients it is possible to create the most magnificent sugarcraft creations for family and friends, parties and gatherings.

## **Creative Piping**

Provides step-by-step instructions for decorating fourteen winter and Christmas-themed cakes, with recipes for cake, icing, chocolate ganache, and frosting.

## **Sugar Flowers**

With this exceptional opus, over 100 years of unparalleled experience and expertise are put at the fingertips of every home cook using the same hands-on approach promoted in practical classes at Le Cordon Bleu's institutes. This indispensable and unique reference work teaches essential preparation and cooking skills and professional tricks-of-the-trade, with over 700 cooking techniques shown in more than 2,000 color images. Whatever the interest -- providing family-pleasing everyday fare or mastering a top chef's recipe, or even attempting to re-create a dish from a restaurant menu -- Le Cordon Bleu

Complete Cooking Techniques will enable people to cook what they want with success. Its hundreds of illustrated techniques are invaluable kitchen aids, as are the many integral recipes. Cooks interested in ethnic cuisines, readers of chef inspired, ingredient-led, or occasion-oriented cookbooks, as well as devotees of simple home cooking will turn to this book again and again and wonder how they ever cooked without it. Le Cordon Bleu Complete Cooking Techniques is destined to become a classic kitchen reference.

## **Professional Cake Decorating**

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

## **The Art of the Confectioner**

Designed to aid and inspire all levels of cake decorator - from the home cook through to the icing and frosting professional this is one book to keep on your kitchen countertop for easy reference whenever you need some expert know how, troubleshooting advice, or a bit of creative input.

## **Wisdom of the Mystic Masters**

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 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.

## **Fondant Modeling for Cake Decorators**

From the British baking sensation, stylish dessert recipes that are “fashionable and fun without being forbidding” (Mail on Sunday). Since she started out selling her cakes at a market in East London, Lily Jones (aka Vanilli) has gone on to become

one of Britain's best-loved artisan bakers. With a star-studded client list and a thriving bakery, she's famous for her unique flavor combinations, spectacular designs, and exquisite taste. In this book, Lily takes you behind the scenes of her bakery and shows you how to master some of the core skills of baking—the cake, the custard, the coulis, the pastry, the ganache, and much more—arming you with the skills you need to develop your own recipes, and move beyond the cupcake once and for all. Along with over 100 inspirational and easy-to-follow recipes for layer cakes, tarts, biscuits, meringues, confectionary, and ice creams, Lily also shares her invaluable tips and decorating techniques. It's essential reading for anyone who is passionate about making sweets—from the complete beginner to the expert baker. Includes photos

## **Sugarcraft**

### **The International School of Sugarcraft Book Three**

#### **Maggie Austin Cake**

Unique in the market, The Gilded Cake shows readers how to create a wealth of different metallic effects on cakes using a wide variety of techniques. From gold leaf to edible paint, food-grade sprays, edible glitters, lustre dusts, edible sequins and more. Sydney's leading wedding cake designer and top Craftsy instructor Faye Cahill will show you how to master each technique and then works through 12 step-by-step cake projects to put these skills to effect on beautiful cake designs. Alongside each cake is a smaller project such as cupcakes and cookies that you can practise on before attempting the main cake. Learn how to create cakes that shine with this comprehensive guide to metallic cakes.

#### **Wedding Cakes**

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 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.

## **The Complete Book of Icing and Frosting Skills**

Push the boundaries of cake decorating -- your airbrush can do so much more than just shading cakes! Get creative with Cassie Brown as she shows you airbrushing techniques to turn all your cakes into showstoppers. This book is not just about using the airbrush to add block colors -- it includes lots of innovative airbrushing techniques like 3D shading, masking and even crater effects with water droplets. In addition, there are step-by-step instructions on carving and creating a range of beautiful cakes, with techniques ranging from magically turning a sponge cake into a sugar pumpkin to creating delicate and beautiful chocolate roses tinged with color. It is bursting with valuable cake-decorating information, and packed with brilliant inspirational ideas!

## **International School of Sugarcraft**

### **Airbrushing on Cakes**

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, 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.

## **Vintage Cake Decorations Made Easy**

Provides instructions on sculpting, texturing, and painting sugar animals, including elephants, cows, meerkats, and tortoises.

## **Compendium of Cake Decorating Techniques**

If you're celebrating with friends and family, there's no better gift for someone truly special than a hand-crafted cake made just for them. Now you can watch your very own cakes come to life as you learn to model with talented sugar artist, Carlos Lischetti.

## **MAKING SUGAR MODELS**

Offers techniques, photographs, recipes, and instructions for using fondant in order to create elaborate cake toppings, along with recipes for a basic sponge cake and frosting and tips for constructing different shapes.

## **Sweet & Easy Sugar Decorations**

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

## **The Art of Royal Icing**

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.

## **Designer Cake Decorating**

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.

## **The Gilded Cake**

"Christina Ludlam shares her secrets on how to form buttons, bow, petals and pearls with moulds, mats and other contemporary techniques, so you can give a professional flourish to your vintage-style cakes." --Back cover.

## **The International School of Sugarcraft Book One**

This title is crammed with information on the art and craft of using fondant in cake decorating. Ideas include making vampire cakes for Halloween, a cupcake tower adorned with daisies, gum-paste animals, and ribbon-embellished porcelain-like flowers.

## **Pastillage and Sugar Moulding**

Gathers recipes for scones, biscuits, muffins, tea cakes, breads, tea sandwiches, and spreads

## **The Victorian Book of Cakes**

No doubt you can be close to someone who's very different from you. Ginger is excitable; she leaps into action, throwing herself headfirst into any project. Chrysanthemum is cooler-headed; she likes to plan, she's organized. She makes lists. Yet they are cousins, close as two beans in a pod. But planning Grandma's birthday together is a pretty huge challenge. There are presents to buy, decorations to pick, and a special birthday cake to bake. Together. How they manage it is a testament to affection being stronger than differences.

## **Le Cordon Bleu's Complete Cooking Techniques**

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.

## **The Art of Sugarcraft**

A fully updated edition of a comprehensive guide by an IACP Award nominee incorporates vibrant new photography and

provides a complete overview of the cake designer's art, covering everything from piping and hand modeling to small confections and stacked layer cakes.

### **Animation in Sugar**

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.

### **The International School of Sugarcraft Book Two**

#### **A Daughter's Choice**

#### **100 Little Sugar Decorations to Make**

Arranged in courses, this is the perfect introduction to beginning sugarcraft skills

#### **Decorating Christmas Cakes**

Perennially popular, sugarcraft has a very wide appeal and attracts both beginners and seasoned enthusiasts of this craft. This book represents amazing value, comprising 100 projects from some of our best-selling sugarcraft authors. The book covers a wide variety of themes from Christmas decorations, dogs, brides and grooms, flowers, shoes, bags and animals, so there is something for everyone to enjoy. The tools and materials used are widely available from major craft stores and are

relatively inexpensive. Sugarcraft is an easy craft to learn and the techniques used in this book are simple enough for beginners to master quickly and easily. The projects are satisfying to make and can be made as cake decorations for special occasions and celebrations, or as gifts for family and friends.

## **ART OF CHOCOLATE.**

Originally published at the turn of the century, during the heyday of cake-making, this title includes recipes for all kinds of traditional Victorian cakes, biscuits and cookies, petits fours, shortbreads, pound and slab cakes, gingerbreads, marzipan and nougat, as well as a multitude of fillings, icings and frostings.

## **The Ultimate Guide to Sugarcraft**

### **Sugar Flowers for Beginners**

A gorgeous professional-level guide to the most challenging form of the confectioner's art A showpiece created entirely from sugar is truly a work of art, and it takes an eye for design and strong pastry skills to work with this delicate medium. The Art of the Confectioner is the ultimate guide to working with sugar to create beautiful sugar and pastillage shapes, flowers, figurines, and breathtaking full-scale showpieces. Author and award-winning pastry chef Ewald Notter shares wisdom gained from more than 35 years in the pastry kitchen, and combines straightforward advice and step-by-step instructions with lessons on developing artistry and design skills. The book begins with a basic overview of sugar, including information on the equipment and ingredients needed to work with sugar and Isomalt. Subsequent chapters cover Pastillage, Sugar Casting, Sugar Pulling, Sugar Blowing, and New Trends in Sugarwork, and include detailed instructions on how to make everything from delicate flowers to whimsical blown sugar figurines. And the final chapter shows how readers can bring together all the skills learned throughout the book to create award-winning sugar and pastillage showpieces. From working with shapes and color and choosing a focus point to developing a sculpture based on a particular theme, Notter provides insights into all the tricks of the trade and expert advice on preparing for competitions. Throughout the book, techniques are explained with simple, step-by-step instructions and illustrated with clear how-to photos, while stunning showpiece beauty shots provide inspiration. The book includes hundreds of color photos as well as beautiful hand-painted watercolor illustrations by the author, and an Appendix of templates is provided to help readers replicate the showpieces shown throughout the book. For pastry students, aspiring confectioners, and professional pastry chefs looking to improve their skills for restaurant work or competition, The Art of the Confectioner is a must-have guide from one of the field's most well-known experts.

## **Lily Vanilli's Sweet Tooth**

This book contains the most awesome secrets ever known to man—ready to be used by you to attain the riches, influence and joy you've always wanted! By using the staggering power of these age-old secrets—jealously guarded by the wealthiest and most influential people in history—you'll quickly discover how to release a flood of riches into your life how to gain influence and control over others bring new romance into your marriage or social life gain the instant respect of everyone you meet overcome any threat that face you now! Here is the ancient might of the Mystic Masters immediately ready to help you to the pinnacle of money, fame, and power!

## **Scones, Muffins, and Tea Cakes**

## **Kew Book of Sugar Flowers**

[ROMANCE](#) [ACTION & ADVENTURE](#) [MYSTERY & THRILLER](#) [BIOGRAPHIES & HISTORY](#) [CHILDREN'S](#) [YOUNG ADULT](#) [FANTASY](#)  
[HISTORICAL FICTION](#) [HORROR](#) [LITERARY FICTION](#) [NON-FICTION](#) [SCIENCE FICTION](#)