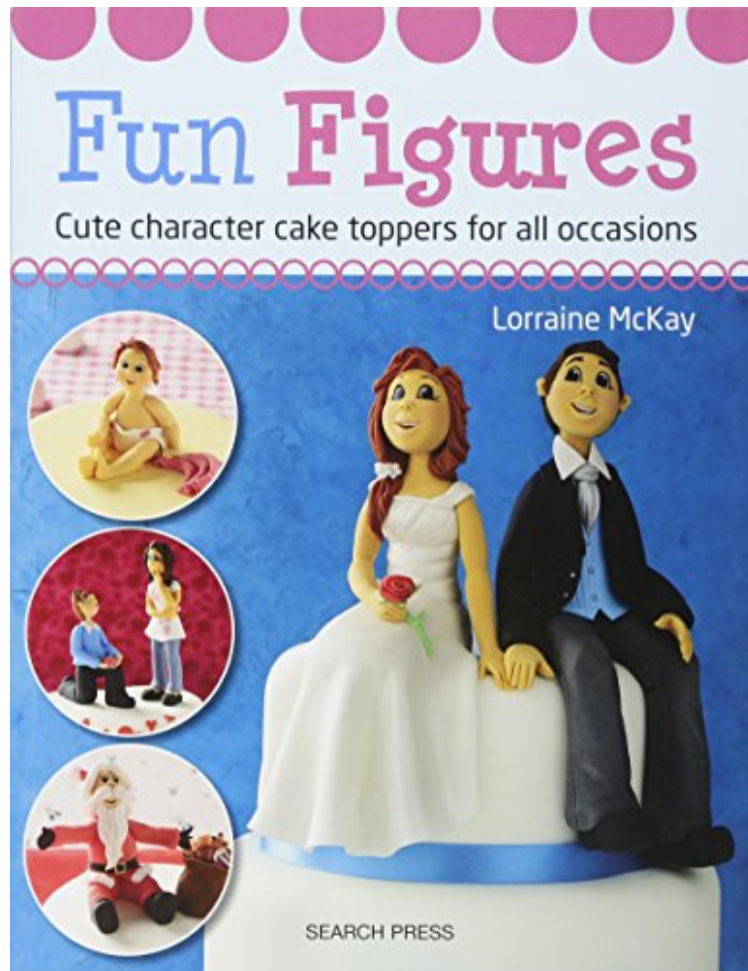


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Fun Figures: Cute Character Cake Toppers for All Occasions

Lorraine McKay

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#331119 in Books imusti 2015-02-10Original language:EnglishPDF # 1 10.90 x .50 x 8.40l, 1.20 #File Name: 1782210326128 pagesSearch Press(UK) | File size: 56.Mb

Lorraine McKay : Fun Figures: Cute Character Cake Toppers for All Occasions before purchasing it in order to gage whether or not it would be worth my time, and all praised Fun Figures: Cute Character Cake Toppers for All Occasions:

1 of 1 people found the following review helpful. Great book: lots of visual step by step and clear directions :)By Bunny-GypsyIn Lorraine McKay's book, you will learn how to make modeling paste (which is sugarpaste aka fondant mixed with Tylose Powder or CMC), and how create several figure projects from start to finish using the modeling paste.Each project has clear directions and helpful photos that show a lot of the major steps involved to making the project.I loved that she went into detail on how to create and sculpt the legs, arms, faces, and some basic hair of the figures, and she has lots of photos showing her process. She makes the process look very easy and possible to make. The steps involve basic sculpting skills and she describes whether a body part needs to be dried overnight, etc, which is all very helpful.I have done some basic sculpting with fondant and gumpaste before, but her instructions helped

clarify how to make certain structures, like a standing character or characters with a dress sitting on the edge. There are about ten projects for various occasions: Baby Shower; First Birthday (an upright sitting baby character); Engagement (a man kneeling down in front of his standing woman fiancée; e worth a ring on a pillow in his hands); Graduation (Standing grad student with grad black robe and hat holding a rolled up certificate); Golden Wedding (elderly couple); Christmas (a sitting Santa character with a sack of toys next to him); Happy 21st (an unusual concept of a standing character holding a giant key--symbolic key to the future?); Valentine's Day (a sitting boy/man with a big heart in his lap); Bride and Groom (both sitting near edge of cake--the cover photo); and Indian Wedding (an Indian sitting couple in Indian Wedding clothing--arranged similarly to the Bride and Groom, just more customized to fit the Indian Wedding occasion--I love this diverse topping :)). Overall, I really love this book. A nice variety of projects, clear directions, and lots of photos/visuals of the steps involved makes this an excellent purchase. I would love to buy more books from Lorraine, and maybe more from third publisher with this kind of quality. :) If there is one minor flaw, it is that a few tools (like the polystyrene molds and some modeling tools) were not explained in detail or how to find such tools. (But using Google to search the terminology of the tools helped me with that.) I would recommend this book to anyone interested in creating figures out of fondant (or sugarpaste in other parts of the world) mixed in with some tylose powder/cmc (together combined creates the modeling paste used in the book). I would suggest it to both beginners and intermediate level cake artists. Just be patient, confident, and be willing to experiment and don't be afraid to try new things, and you'll learn a lot! :) 5 of 5 people found the following review helpful. Fans of Lorraine's beautiful work have been asking for tutorials on her bride and groom forever and now here it is, as promised. Inside this book you'll find clear and detailed instructions for making many of Lorraine's signature characters. No one does a better job on hands and feet and bringing expression to your figures. This book would also be ideal for those who like to make figures in Sculpey or Fimo. Buy it, you'll love it! 3 of 3 people found the following review helpful. Great Tutorial! By dwebster If you are thinking about getting this book, stop thinking and just get it! Received mine today, it is chock full of great pictures and easy to follow instructions. I struggle with gumpaste figures, but I just made the baby in this book for practice and it looks just like the one in the book! Soooooo easy! Can't wait to do them all.

This gorgeous book guides you through Lorraine McKay's distinctive sugar art style, showing you how to create cute, characterful sugar figures for 11 special occasion cakes, from weddings and graduations to baby showers and birthdays. The book begins with a comprehensive introduction, covering all the basic techniques you need, from mixing skin tones and making eyes, arms, teeth and hair, to supporting your finished figures. The book then guides you step by step through 11 inspiring projects, each finishing with a gallery of close-up shots to show you exactly what you are trying to achieve. The book is packed with Lorraine's tips for success and will help you to create cute and accomplished-looking sugar figures with ease.

February 2015 Creating cute character toppers is so easy with Lorraine McKay's detailed step-by-step photos and accessible instructions. A gallery of close-up shots will be handy to refer to as you work. * Cake Decorating Cupcakes * July 2015 This super book guides you through the creation of cute, characterful sugar figures for ten special occasion cakes, from weddings and graduations to baby showers and birthdays. The book covers the basic techniques you need, from mixing skin tones and making eyes, arms teeth and hair to supporting your finished figures, then it then guides you step by step through inspiring projects. There are lots of tips for success in modelling. * Cake Craft Decoration * February 2015 This book is packed with tips for success and will help you to create cute and accomplished looking sugar figures with ease. It guides you through Lorraine McKay's distinctive sugar art style to create characterful figures for 10 special occasion cakes for weddings and graduations, baby showers and birthdays. This book covers all the basic techniques you need, from mixing skin tones and making eyes, arms, teeth and hair, to supporting your finished figures. * Cake Craft Decoration * Summer 2015 With 10 easy-to-follow projects including step-by-step instructions and accompanying photographs, Fun Figures is a great guide for those looking to start making models to top wedding and celebration cakes. The comprehensive introduction guides you through all the techniques needed, from making hands and feet and mixing skin tones to creating facial features. The projects themselves encompass a range of ages, genders, nationalities and occasions and are photographed on cakes to give ideas for how best to present your finished figures. * Cakes Sugarcraft Magazine * About the Author Lorraine McKay is a self-taught sugar artist from Scotland who turned her sugar art hobby into a thriving business - The Icing on the Cake. She has won several Gold Awards in the Novelty Cake and Wedding Cake categories at the annual Cake Show at the NEC Birmingham, and in 2006 was asked to demonstrate her work at the Edinburgh branch of the British Sugarcraft Guild and she is now an accredited British Sugarcraft Guild demonstrator. Lorraine also writes a blog: Extra Icing on the Cake, and provides a number of popular online tutorials. She began offering workshops at her studio in 2007 and has since gone on to teach classes all over the world.