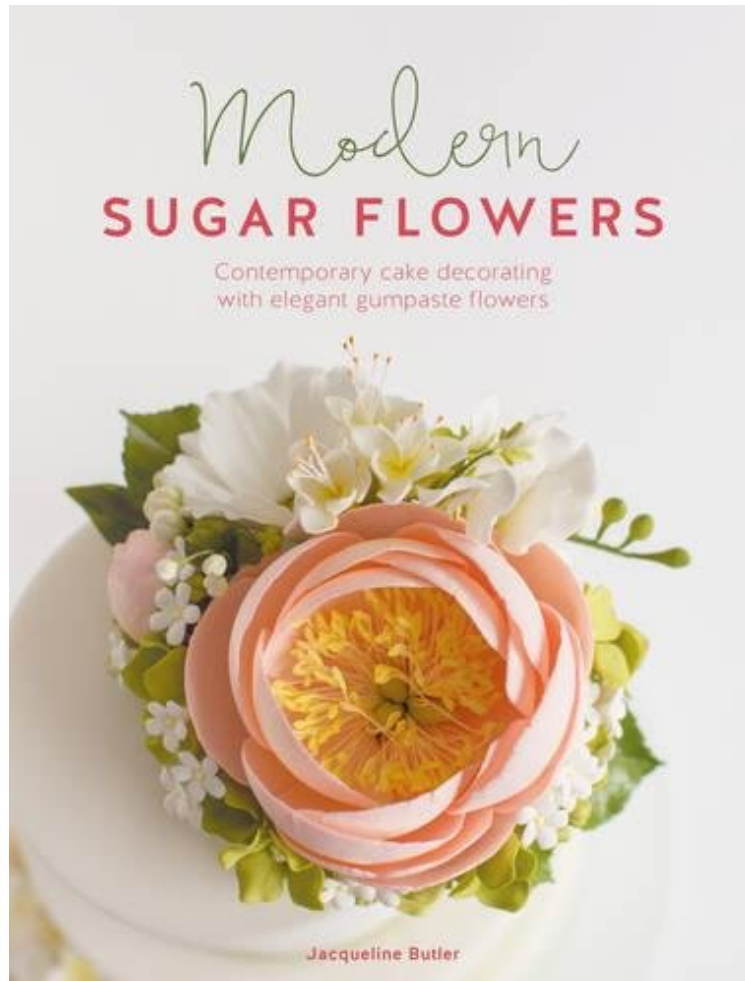


(Ebook pdf) Modern Sugar Flowers: Contemporary Cake Decorating with Elegant Gumpaste Flowers

# Modern Sugar Flowers: Contemporary Cake Decorating with Elegant Gumpaste Flowers

Jacqueline Butler

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**Jacqueline Butler : Modern Sugar Flowers: Contemporary Cake Decorating with Elegant Gumpaste Flowers** before purchasing it in order to gage whether or not it would be worth my time, and all praised Modern Sugar Flowers: Contemporary Cake Decorating with Elegant Gumpaste Flowers:

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Internationally acclaimed sugar artist Jacqueline Butler has developed a unique style of cake decorating with sugar flowers, which she generously shares in this beautifully illustrated book. Through over 600 exquisite photographs, you will learn how to create 18 stylized 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 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.

"Jacqueline's clean, modern style is represented on every single page. Her thorough, meticulous process is carefully laid out for every single flower, with clear, easy to understand instructions... I especially enjoyed reading some of the personal notes she shares. Oh, and of course she includes the recipe she uses for sugar paste. One especially noteworthy reason to buy this book is to learn about Jacqueline's signature 'formula' for flower design. It's what makes her flowers so recognizable..." --Erica OBrien Cake Design