

Painting Flowers On Cakes The Modern Cake Decorator

USA Today Bestseller: “Readers are immediately drawn to main character Daisy Swanson and her beloved Aunt Iris.”—Suspense Magazine In an old Victorian in the heart of Pennsylvania's Amish country, Daisy Swanson and her aunt Iris serve soups, scones, and soothing teas to tourists and locals—but a murder in their garden has them in hot water. Daisy, a widowed mom of two teenagers, is used to feeling protective, so when Iris started dating the wealthy and not-quite-divorced Harvey Fitz, she worried—especially after his bitter ex stormed in and caused a scene at the party Daisy's Tea Garden was catering. Then there was the gossip she overheard about Harvey's grown children being cut out of his will. Daisy didn't want her aunt to wind up with a broken heart—but she never expected Iris to wind up a suspect in Harvey's murder. Now the apple bread and orange pekoe is on the back burner while the cops treat the shop like a crime scene—and Daisy hopes that Jonas Groft, a former detective from Philadelphia, can help her clear her aunt's name and bag the real killer before things boil over... Includes delicious recipes for Iris's Lemon Tea Cakes and more!

A comprehensive, inspiring guide to the art, craft, and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, *Wedding Cake Art and Design* is an invaluable guide for industry professionals and students. Master cake decorator Toba Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, and gives decorators the tools to translate their own clients' ideas into creative new designs.

- Decorating techniques ranging from simple to advanced are explained in a clear, fully-illustrated, step-by-step format
- Sample scenarios included throughout the book show readers how to handle a client consultation and how to create appropriate cakes for every client's budget, theme, and creative needs
- Nearly 200 beautiful full-color photographs showcase finished cakes and illustrate key decorating techniques, while full-color illustrations provide insight into the professional decorator's creative process
- Author Toba Garrett is one of the country's foremost artists in the field of cake decorating and the founder of the Institute for Culinary Education's Department of Cake Decorating and Design, where she now serves as master chef-instructor and where she has trained some of the top cake artists in the world

A must-have for professional cake decorators, baking and pastry students, and even advanced cake decorating hobbyists, *Wedding Cake Art and Design* is the only resource a decorator needs to design, plan, and execute picture-perfect wedding cakes for every client, every time.

A sugar-coated feast for the eyes and the imagination—this exciting 1,000 collection presents glorious full-color photographs of beautiful, outrageous, and deliciously decorated desserts, from extravagant wedding and birthday cakes to cupcakes and cookies that are miniature works of art. Like all of the books in our

1,000 series, this is not an instructional book, rather, it is a visual showcase designed to provide endless inspiration for anyone who loves decorative baking and entertaining.

Presents a collection of floral toppers for cakes and cupcakes, with step-by-step, illustrated instructions, recipes, and guidance on essential techniques and materials.

Natasha Collins is the owner of the legendary boutique cake-making company Nevie-Pie Cakes, known for supplying high-profile brands, celebrity clients, and individuals with delicious, decadent pastries. In *The Painted Cake*, Natasha reveals how party-throwers and pastry lovers can create incredible treats in their own homes using fondant painted with edible colors. Thirty recipes are presented for cakes, cookies, and cupcakes, and a wealth of carefully-selected designs range from classic to contemporary, quirky to lushly romantic, and include ones appropriate for all types of parties and levels of festivities—casual gatherings to gala events. Brightly and beautifully designed in the spirit of Natasha's creations, *The Painted Cake* is a gorgeous four-color volume with exquisite images on every page. Chapters open with elegant two-page spreads. Easy-to-follow instructions are paired with high-quality step-by-step photographs and finished product shots. Handmade watercolor illustrations on pages throughout exemplify and complement the painted pastry designs. The instructions in this unique, delightful, and inspiring volume encompass ones for cooking, constructing, and painting baked goods, from single-level to multi-tiered cakes, as well as more everyday cupcakes and cookies. Templates, advice on painting techniques and assembly, and detailed information on materials and equipment are also included, and each project is graded from simple to advanced. With *The Painted Cake*, anyone, even absolute beginners, can transform delectable treats into visually-stunning, edible art. This is both a remarkably beautiful, one-of-a-kind book to display, and a hands-on manual to return to again and again. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Master sugar artist Alan Dunn presents more than 100 of his most spectacular cake decorating designs—all illustrated in the classic Alan Dunn style. This book offers everything you need to create stunning and impressive cakes for every occasion. Each decoration, from “sweet violet” to “moon and sun bouquet” is

illustrated from beginning to end, with handy information on all necessary equipment. Alan Dunn's *Ultimate Collection of Cake Decorating* covers tropical and exotic cakes, flowers, fruit and nuts, celebration cakes, and arrangements, along with tips on technique and detailed recipes. This book delivers joy to both the baker and the sugar crafter, with amazing creations to impress those lucky enough to be offered the end results.

"You have not eaten cake until you have eaten one of Erin's...ERIN BAKES CAKE is a must on your shelf." —Daphne Oz Learn how to bake easy but elaborately decorated cakes—no fondant needed! Erin Gardner's cake recipes share a delicious, time-saving secret: they're all the same. Why play the guessing game of sifting through dozens of recipes when all you need are just a few that contain hundreds of variations—572, to be exact! The cakequations in *Erin Bakes Cake* teach you how to combine her cake, buttercream, cookie, and candy recipes in endless mouth-watering ways. Erin's cake recipes aren't sorcery—they're science. They all share similar ratios of ingredients that add tenderness, strength, or flavor. You don't have to be an expert. Everyone can learn to make a great cake! *Erin Bakes Cake* provides the building blocks for constructing a great cake, and then offers endless ways those blocks can be reassembled. Erin shares the baking tips she learned as a professional pastry chef and wedding cake baker, what tools to use, how to perfect the cake's finish, and other tricks of the baking trade. She then shows you how to make gorgeous and intricately decorated cakes by elevating simple, but delicious, ingredients like candy, cookies, and chocolate. Erin's created cake designs that are festive, chic, and easy to recreate at home without the use of hard-to-deal-with fondant. And best of all, you can make every recipe your own! The Any Veggie Cake cake can be transformed into a classic carrot cake, zucchini cake, or sweet potato cake. A creamy cake filling isn't limited to buttercream with the inclusion of recipes for caramel, ganache, marshmallow, and more. A chocolate birthday cake recipe can be reimaged as red velvet or chocolate toffee. Elements of crunch, like peanut brittle, honeycomb candy, or even cookie crumbles, can be sprinkled onto your cake layers for tasty added texture.

An inspiring, practical and gorgeous guide to crafting the most realistic and artful paper flowers for arrangements, art, décor, wearables and more, from San Francisco botanical artist Tiffanie Turner. *The Fine Art of Paper Flowers* is an elevated art and craft guide that features complete step-by-step instructions for over 30 of Tiffanie Turner's widely admired, unique, lifelike paper flowers and their foliage, from bougainvillea to English roses to zinnias. In the book, Turner also guides readers through making her signature giant paper peony, shares all of her secrets for special paper treatments, candy-stripping, playing with color and creating botanical imperfections, and shows how to turn paper flowers into gorgeous garlands, headdresses, bouquets and more. These stunning creations can be made from simple and inexpensive materials and the book's detailed tutorials and beautiful photography make it easy to achieve dramatic and lifelike

results.

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.

Now available for the first time as an e-book, the classic cake-baking reference from award-winning author Rose Levy Beranbaum

Create beautiful buttercream flowers and leaves using piping and palette knife painting techniques. Master the art of decorating cakes with buttercream flowers in this stunning book from cake artist and tutor Neetha Syam. Neetha's strong, vibrant style and novel techniques make her designs really stand out from the crowd. In particular, she has developed a unique way of working that involves painting the flowers onto the cake using a palette knife, and the book will include both this and the more traditional piping technique to show how to create a multitude of flowers and how to decorate 10 glorious cakes. The book includes a materials and tools section and some basic cake recipes, as well as sections on making and colouring buttercream, preparing piping bags, covering and stacking cakes. Projects range from cupcakes to one, two and three-tiered cakes, featuring Neetha's stunning piped and palette-knife painted flowers, leaves and embellishments. Whether you are a home baker or experienced cake decorator, Neetha's designs will not fail to inspire you to create cakes that look as mouth-wateringly delicious as they taste!

Learn the Art of Gouache with Easy-to-Paint, Stunning Floral Designs Let your creativity bloom with this inspiring step-by-step guide to painting lush roses, delicate daisies, blossoming cacti and more. Gouache makes it easy to create rich, bright colors for an impressive impact in just a few strokes. This forgiving medium is great for beginners, as well as watercolor artists looking for a bold, new way to create stunning artwork that pops. Vidhi Khandelwal, founder of The Ink Bucket art and stationery brand, guides you each step of the way through simple techniques to recreate her signature florals. Use your new skills to begin a daily art habit, create stunning compositions to brighten up your home and add a personal touch to homemade cards and gifts. With a trove of traceable flower sketches right in the book, you can focus on your painting journey without

worrying about how to draw every line. Along with the essential strokes, you'll learn simple shading methods for realistic petals, and lovely layering techniques to add fullness and texture in each blossom. Bring your project to life with fun details like veined leaves and colorful backgrounds, and even venture into floral hand lettering. Whether you're looking to boost your painting skills or enjoy a relaxing new hobby, this book provides a refreshing creative escape.

Make your cake the star of any celebration with *Step-by-Step Cake Decorating!* *Step-by-Step Cake Decorating* teaches you how to decorate cakes one step at a time. With hundreds of creative ideas, photos, and tips to help you master the techniques of piping, stencilling and painting, you'll learn how to create spectacular sweet creations. Decorating possibilities are endless as flawless fondant, royal icing, and fluffy buttercream and key ingredients are explained so that your icing tastes always as good as it looks. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate. *Step-by-Step Decorating Cakes* includes 20 unique projects - 10 designed for children - that let you show off your skills, from birthday cupcakes to a beautiful butterfly and blossom cake, ideal for summer entertaining. Perfect for the enthusiastic decorator *Step-by-Step Cake Decorating* will inspire creative ideas for cakes, cupcakes and cake pops for every occasion.

A comprehensive and sumptuous survey that celebrates the beauty and appeal of flowers throughout art, history, and culture *The latest installment in the bestselling Explorer Series* takes readers on a journey across continents and cultures to discover the endless ways artists and image-makers have employed floral motifs throughout history. Showcasing the diversity of blooms from all over the world, *Flower* spans a wide range of styles and media -- from art, botanical illustrations, and sculptures to floral arrangements, film stills, and textiles -- and follows a visually stunning sequence with works, regardless of period, thoughtfully paired to allow interesting and revealing juxtapositions between them.

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be

remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for Cake Stackers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

Learn the decorating secrets and luscious recipes of a master cake designer and instructor at the prestigious Institute of Culinary Education in New York City. Features flowers that can be used on a cake or as a decorative arrangement. In this title, the designs include many species of orchid, rhizomes, gingers, heliconias, bird of paradise, bougainvillea and more. It also includes a comprehensive introduction covering all the essential information on materials, tools, techniques and basic recipes.

Folk art still influences everyday art in some surprising ways. Folk Art Fusion shows you how to blend classic subjects with new techniques to create a lovely work of art that is completely unique. Folk Art Fusion explores the colorful combination of art styles and presents them in modern folk art paintings. This is your chance to learn how traditional folk art continues to influence today's painters, and to discover how to create contemporary folk-art paintings yourself! Even if you're new to creating art, Folk Art Fusion makes creating your own works approachable with step-by-step projects. The projects are as varied as they are colorful. You will enjoy painting classic subjects painted with creative techniques and in popular styles, including flower fields, Frida Kahlo, the Tree of Life, a cat, a quaint English cottage, and much more. Colorful, contemporary, and inspirational, Folk Art Fusion allows artists of all skill levels to quickly discover the joy of creating modern, global-inspired art in this time-treasured genre.

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.

From the online phenomenons the Astro Poets comes the first great astrology primer of the 21st century. Full of insight, advice and humor for every sign in the zodiac, the Astro Poets' unique brand of astrological flavor has made them Twitter sensations. Their long-awaited first book is in the grand tradition of Linda Goodman's Sun Signs, but made for the world we live in today. In these pages the Astro Poets help you see what's written in the stars and use it to navigate your friendships, your career, and your very complicated love life. If you've ever wondered why your Gemini friend won't let you get a word in edge-wise at drinks, you've come to the right place. When will that Scorpio texting "u up?" at 2AM finally take the next step in your relationship? (Hint: they won't). Both the perfect introduction to the twelve signs for the astrological novice, and a resource to return to for those who already know why their Cancer boyfriend cries during commercials but need help with their new whacky Libra boss, this is the astrology book must-have for the twenty-first century and beyond.

In Sweet Celebrations the woman InStyle called "New York's reigning cake diva" shares her recipes, designs, techniques, and tips in a gloriously illustrated book. Bon Appétit called master baker and decorator Weinstock "the Leonardo da Vinci of wedding cakes," and her stunningly original creations have graced the celebrations of Oprah Winfrey, Ted Turner, and Whitney Houston. Her repertoire includes not just grand, romantic, floral wedding cakes but cakes appropriate for all of life's festive moments. Now she shares her expertise with bakers who want the perfect cake to commemorate that very special occasion. Sweet Celebrations includes cakes for birthdays, anniversaries, bon voyage send-offs, victory parties, and more. Graded according to difficulty, there are cakes for the beginning as well as the experienced decorator. Present your favorite graduate with a richly bound pile of books, welcome a newborn with a delectable stack of pastel-colored blocks, or serve the charming cottage cake at a housewarming. Each of the featured twenty-four cakes is shown in full color, with complete step-by-step instructions for baking, assembling, and decorating. In addition there are many inspiring photographs of the fabulous cakes Weinstock has created for clients around the world. The book provides recipes for cakes, frostings, and fillings, as well as detailed illustrated instructions on decorating techniques. Sweet Celebrations is a must-have volume for home and professional bakers who want to make and serve cakes that taste as good as they look.

Take Your Desserts to the Next Level with Breathtaking Flowers and Other Delicious, Dainty Designs Design the most gorgeous cakes right at home with these 25 incredibly approachable decorating projects. Jiahn Kang, founder of the cake design company Brooklyn Floral Delight, shows you how to easily sculpt delicate flowers, cute cacti and floral arrangements all from delicious buttercream icing. With simple instructions and helpful step-by-step pictures, you'll quickly master the art of beautiful cake decorating—no baking expertise required! With delectable cake and meringue recipes and easy tips for proper color-mixing, piping and shaping, you'll be creating masterpieces in no time. Pipe charming buttercream gardens full of roses and hydrangeas, delightful collections of earthy cacti and succulents, or even vibrant full-blossom bouquets and wreaths. Whether you're preparing for a special event or simply looking to pick up a creative new skill, these beginner-friendly designs will have you wowing everyone with your elegant cakes and cupcakes.

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

A stunning collection of floral buttercream cake decorating projects for all seasons, from the world's leading instructors of buttercream techniques, Queen of Hearts Couture Cakes. Presented in four chapters--Spring, Summer, Autumn and, Winter, with four cake projects in each--Buttercream Flowers for All Seasons gives readers all the inspiration and know-how they need to create floral amazing cakes all year round. Each of the 16 design concepts is presented as a spectacular tiered cake, a more accessible single tier version and a beginner-friendly batch of cupcakes, making over 48 projects in total.

Provides pull-out tracings for nine floral paintings, along with instructions for how to bring them to life with watercolour paint. This book offers guidance on how to transfer the tracings to watercolour paper, along with a section on what materials to use.

Beginner's Guide to Cake Decorating will show even those who have never baked and decorated a cake before in their lives how to make beautiful cakes.

With each project celebrating the basic assemblage of plants?the stem, the petal, the filament, and more?watercolorists and horticulturalists alike will enjoy this resource. Long the skill of choice among field botanists, botanical portraiture emphasizes the specimen against a white background, removed from the distractions of its environment, and presents the structure and elegance of each flower in beautiful detail. Artists are provided with five step-by-step projects, each accompanied by a tracing paper that removes the often daunting drawing and layout process. By keeping the focus on improving brush technique, capturing the subject, and selecting and blending true-to-life colors, painting flowers in watercolor has never been easier or more fun. An informative video of Terry Harrison demonstrating the concept behind the Ready to Paint Series can be found here: <http://www.youtube.com/watch?v=MKBm1Ki7q6M>

Learn how to use 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 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.

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.

Cake Decorating shows you how to build, pipe, model, and airbrush birthday cakes, wedding cakes, and more, so you can create an edible masterpiece for any occasion. Photographic step-by-step tutorials showcase more than 70 techniques and 18 showstopping cake projects, complete with complementary cupcake and mini-cake designs. Plus, "idea" spreads adapt basic techniques to inspire hundreds of additional piping, stenciling, painting, and carving variations. The complete introduction to cake-decorating equipment ensures you have everything you need, and the selection of basic cake recipes and instructions for making buttercream, fondant, and more icings guide you from the start. Whether you are a beginner or an accomplished baking artist, Cake Decorating will help you find inspiration and perfect your technique. *Previously published as Step-by-Step Cake Decorating.

Noted decorative painter Stephanie Weightman spent months perfecting the one-of-a-kind methodologies for painting convincing pictures on cakes that are presented in this guidebook. Employing the use of edible powder food colors with edible varnish, this book allows sugarcrafters to depict stunning and elegant floral designs with an unparalleled subtlety and depth. Beginning with a demonstration of how to initially cover a variety of cakes, Weightman then shows how to double-load a varnish-dipped brush with two colors and demonstrates a variety of brush strokes to create beautiful sunflowers, roses, rosebuds, berries, stems, tendrils and bows with a fresh, three dimensional appearance. Also featured are 14 stunning, step-by-step projects that including shaped cakes, tiered cakes, mini cakes, and cupcakes, decorated with an amazing array of flowers and styles, proving readers with endless opportunities for creativity.

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