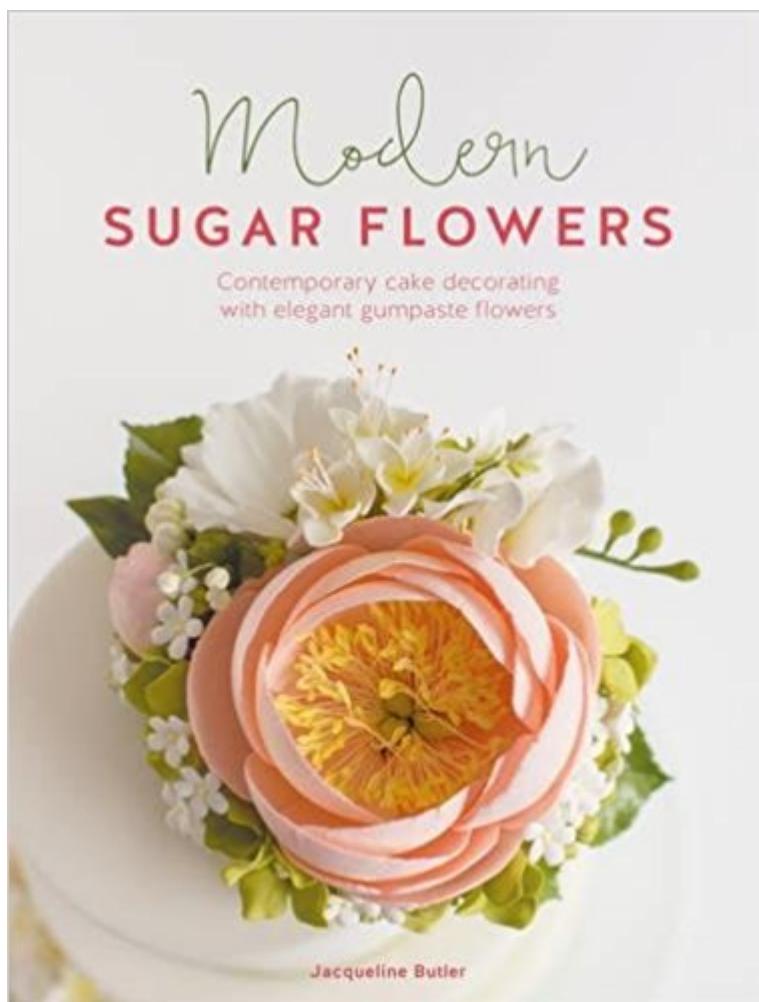


The book was found

Modern Sugar Flowers: Contemporary Cake Decorating With Elegant Gumpaste Flowers



Synopsis

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.

Book Information

Hardcover: 160 pages

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Product Dimensions: 8.2 x 0.8 x 10.8 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 23 customer reviews

Best Sellers Rank: #68,534 in Books (See Top 100 in Books) #16 in Books > Crafts, Hobbies & Home > Crafts & Hobbies > Flower Arranging & Crafts > Flower Arranging #45 in Books > Crafts, Hobbies & Home > Gardening & Landscape Design > Flowers #50 in Books > Cookbooks, Food & Wine > Baking > Cakes

Customer Reviews

"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

Jacqueline Butler is a wedding cake designer and sugar artist based in San Diego, California, under the business name Petalsweet Cakes. She teaches sugar flowers internationally, including the USA,

Australia, Europe and Asia. She's known for her sophisticated flowers in soft pastel shades, modern flower arrangements and the ability to break down the flower-making process into achievable steps, leading to beautiful results. She has over 215,000 followers on Facebook. <https://www.facebook.com/petalsweetcakes>

I adore Jacqueline's work and this book was worth the wait...Was on a two week waiting list then It took a week to arriveBut I have been reading this book like a bedtime story everynight before bed...It is a labour of love...one of the most detailed books in sugar I have come across....and being a cake designer I have a lot of books in sugar and this is detailed down to the last details...lolLove it

I started making sugar flowers just this year and had been using YouTube tutorials to teach myself. However, YouTube can only take one so far, so when I found out about Jacqueline's book, I was thrilled. *Modern Sugar Flowers* is beautifully photographed and thoughtfully written, making it easy to follow. She starts at the basics and ends with fully realized, multi tiered and decorated cakes. Even when I'm not currently making anything, I find myself leafing through it just because it's so pretty to look at! I couldn't recommend it highly enough!

Excellent book for both beginners and professional cake decorator's. Looking forward to using this book as a reference to build my cake decorating portfolio

a gift.

Love Jacqueline Butler. Love this book!

Gorgeous book, very informative. Pictures are beautiful. I highly recommend!

Amazing book

Jacqueline is a great teacher. This book is almost as good as taking her class. She has shown step by step how to make her beautiful flowers. Of course, taking her class in person is about as good as it gets. The price is amazing as well. Great photos. Love this book!

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