

Cakes In Bloom The Art Of Exquisite Sugarcraft Flowers

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Cakes in Bloom: The art of exquisite sugarcraft flowers. Peggy Porschen. 3.6 out of 5 stars 5. Hardcover. £20.00. The Kew Book of Sugar Flowers: How to Make Beautiful Floral Cake Decorations (Kew Books) Cassie Brown. 4.7 out of 5 stars 64. Paperback.

~~Cakes in Bloom: The Art of Exquisite Sugarcraft Flowers---~~

Cakes in Bloom is a celebration of Peggy Porschen's artistry, skill and dexterity within the world of sugarcraft. In this stunning book, Peggy shares her repertoire of incomparable sugar blooms, from vintage roses to exotic frangipani, and the secrets behind her expert modelling techniques.

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'Cakes in Bloom' is a celebration of Peggy's skill, style and experience and first time that she has shared her repertoire of incomparable sugar blooms with her legions of fans. The ultimate reference and inspiration for sugarcrafters, this book reflects Peggy's mastery of a breath-taking array of flowers, creatively used on a variety of cakes

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Cakes in bloom: the art of exquisite sugarcraft flowers Porschen, Peggy, author ; Smith, Georgia Glynn, illustrator 'Cakes in Bloom' is a celebration of Peggy's skill, style and experience and first time that she has shared her repertoire of incomparable sugar blooms with her legions of fans.

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Cakes in Bloom: Vietnamese 3D Jelly Cakes in Vancouver. Diana Chan June 8, 2020 British Columbia, Dessert. I've watched the Viral Youtube videos of Vietnamese Jelly Cakes being made and wow are they ever stunning. These beautiful 3D flower cakes are made by injecting milk jelly into blocks of agar jelly. The flowers look suspended in time.

~~Cakes in Bloom: Vietnamese 3D Jelly Cakes in Vancouver---~~

Cakes in bloom : the art of exquisite sugarcraft flowers. [Peggy Porschen; Georgia Glynn Smith] -- 'Cakes in Bloom' is a celebration of Peggy's skill, style and experience and first time that she has shared her repertoire of incomparable sugar blooms with her legions of fans.

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Cakes in Bloom The art of exquisite sugarcraft flowers by Peggy Porschen 9781787132658 (Hardback, 2018) Delivery US shipping is usually within 7 to 11 working days. Product details Format:Hardback Language of text:English Isbn-13:9781787132658, 978-1787132658 Author:Peggy Porschen Publisher:Quadrille Publishing Ltd Imprint:Quadrille Publishing Ltd

Cakes in Bloom is a celebration of Peggy Porschen's artistry, skill and dexterity within the world of sugarcraft. In this stunning book, Peggy shares her repertoire of incomparable sugar blooms, from vintage roses to exotic frangipani, and the secrets behind her expert modelling techniques. After introducing the basic techniques and specialist tools you'll need, there are 24 varieties of flower to create, all accompanied by detailed step-by-step photography and glorious shots of the finished flowers - both close up and in position on some of Peggy's signature wedding cake designs. The ultimate reference and inspiration for sugarcrafters, the book reflects Peggy's mastery of a breathtaking array of flowers, creatively used on a variety of cakes.

Anna von Marburg shows how to develop your own style and create cakes. Each step is simple and much of the preparation can be done weeks in advance. The book contains the recipe for Anna's chocolate fudge cake, which she uses as the base for most of her commissions. Every cake has clear step-by-step directions and short-cuts for making the decorations and for construction, and Anna also discloses where she gets her inspiration from - she suggests that the dreaming up of the idea is often more difficult than making the cake.

Create Incredible Desserts with the Unique Flavors and Aromas of Chamomile, Lavender, Rose, Jasmine, and More Innovative and beautiful, these desserts add floral flavors to cakes, cookies, pies, and more to create something new and absolutely delicious. Amy Ho, founder of the baking blog Constellation Inspiration, shows you step-by-step how to use these aromatic flavors to make your desserts taste just as wonderful as they look. Chamomile cake is perfectly paired with peach and mascarpone buttercream, decadent chocolate is combined with lavender caramel to create a delicious two-bite cookie and Jasmine Fruit Tartlets showcase delicate jasmine blooms, green tea and strawberries. Perfectly balanced, Amy's creations will be sure to wow you and anyone you bake for.

Seasonal baking recipes for special occasions, from the world's prettiest bakery. With its fairytale pink façade and picture-perfect cupcakes, the Peggy Porschen Parlour has become a destination bakery for sweet-toothed Londoners and tourists from all around the world. Over half a million people follow Peggy's creations and seasonal floral displays on Instagram and her customers flock to her London Parlours – often dressed in 'Peggy pink' – for an exquisite sweet treat. This book pays tribute to the magic Peggy weaves with her bakes through every season. Going through the year and punctuated by special occasions like Valentine's Day, Easter, Halloween and Christmas, the recipes cover cakes, iced cookies and cupcakes and reflect the changing seasons. The more technical bakes are illustrated with clear step-by-step photography. Peggy also shares some of her unique style secrets – covering spring, summer, autumn and winter – so that fans can recreate this stunning lifestyle at home.

The author of Pretty Party Cakes shares dozens of additional ideas for decorating baked desserts using simple techniques that produce professional-quality results, providing coverage of baking, frosting preparation and ornamental piping.

Colette Peters's one-of-a-kind wedding cakes -- for which she charges hundreds, sometimes thousands of dollars -- have made her America's most sought-after culinary artist. Now, with this dazzling cookbook, brides-and-grooms-to-be can bake their own Colette's wedding cake -- or commission a professional baker to follow one of Colette's designs. Illustrated throughout with eye-popping color photographs, step-by-step drawings, and templates, Colette's Wedding Cakes showcases more than thirty of the author's most amazing wedding creations, organized by season -- a love-in-bloom cake, an Edwardian cake, a chocolate fantasia cake, an art deco cake, a coral reef cake, and many others.

Peggy Porschen is one of the most prominent and pioneering names in contemporary cake design. This book captures the essence of Peggy's technical skill and inspired use of colour while also ensuring that each cake is both achievable and delicious to eat.

Recipes include the award-winning Chocolate Heaven and Black Forest, the timeless classics Sticky Toffee and Vanilla Chiffon and a whole range that are perfectly suited for special occasions - from light and bright Lemon Meringue, Eton Mess and Pink Marshmallow to dark and indulgent Pecan Pie, Mulled Wine and Chocolate Raspberry Heart. Not only are there a variety of delicious cupcakes, there are a range of truly wondrous toppings, too. Each cupcake is specifically matched to one of the offered frostings, from classic cream cheese icing and mascarpone frostings in a multitude of flavourings to rich marshmallow fondant and luxurious dark chocolate ganache, and each has a simple decorative finish.

When it's time to celebrate, it's time to bake a cake! When it's time to be creative, it's time to bake a cake! When it's time to find comfort in the kitchen, it's time to bake a cake. From weddings to birthdays to something nice for yourself and your family and guests, nothing marks a special occasion better than a freshly baked cake. Now renowned baking teacher Nick Malgieri, author of Cookies Unlimited, Chocolate, and How to Bake, shares his flawless recipes and professional techniques for creating a perfect cake every time. From simple to extravagant, the recipes are presented with the same clear, uncomplicated instructions that have made Nick a favorite among firsttime bakers and experts alike. You'll find more than two hundred recipes for all types of cakes, from homey favorites such as Sour Cream Coffee Cake and Classic Angel Food Cake to luscious classics such as Dark and White Chocolate Cheesecake to international showstoppers such as Zuppa Inglese and Chocolate Raspberry Bûche de Noël. Nick shows how to get the best results every time you bake, ensuring that your cheesecake will never crack, your pound cake batter will never separate, and your génoise will always be tender and light. When the time comes to decorate or fill your cake, there's a wealth of creative ideas, from working with marzipan to piping icing to flavoring ganache and buttercream. Also included are tips on selecting the most flavorful chocolates, fruits, liqueurs, and other ingredients. Tempting color photographs throughout the book will inspire anyone to head into the kitchen. Novice bakers will be reassured and experts challenged with Perfect Cakes, a comprehensive collection of perfect recipes and expert guidance.

Now that high school is over, Ari is dying to move to the big city with his ultra-hip band—if he can just persuade his dad to let him quit his job at their struggling family bakery. Though he loved working there as a kid, Ari cannot fathom a life wasting away over rising dough and hot ovens. But while interviewing candidates for his replacement, Ari meets Hector, an easygoing guy who loves baking as much as Ari wants to escape it. As they become closer over batches of bread, love is ready to bloom . . . that is, if Ari doesn't ruin everything. Writer Kevin Panetta and artist Savanna Ganucheau concoct a delicious recipe of intricately illustrated baking scenes and blushing young love, in which the choices we make can have terrible consequences, but the people who love us can help us grow.

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