

Modern Sugar Flowers Contemporary Cake Decorating With Elegant Gumpaste Flowers

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[Modern Sugar Flowers: Contemporary Cake Decorating with](#) [Modern Sugar Flowers: Contemporary cake decorating with elegant gumpaste flowers](#). Universally acclaimed sugar craftsman Jacqueline Butler has built up a novel style of cake beautifying with sugar blossoms, which she liberally shares in this delightfully outlined book. Through more than 600 stunning photos, you will figure out how to make 18 adapted gumpaste blossoms in different phases of sprout, just as buds and leaves, utilizing a new present day shading palette.

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[Amazing Modern Sugar Flowers: Cake Decorations](#)

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[Modern sugar flowers\u2013an online night school course](#) [Buy Modern Sugar Flowers: Contemporary cake decorating with elegant gumpaste flowers](#) Illustrated by Butler, Jacqueline (ISBN: 9781446306468) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

[Modern Sugar Flowers: Contemporary cake decorating with](#) [Advance from a classic dahlia sugar flower to a pompom dahlia and an intricate spider dahlia](#). You ' ll even learn to create realistic buds, leaves, and calyxes for each flower, and receive tips on dusting and arranging them. Plus, get in-depth advice on pricing the sugar flowers you ' ve made in class.

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[H&M](#) [Read Modern Sugar Flowers: Contemporary cake](#) [The modern Sugar flower online school - Level 1](#) buy it now ... This is the perfect course for you if you want to learn how to make sensational sugar flowers for all your cakes and creations even if you have no prior experience. After you have been enrolled in the course, you have access to all 12 (plus 1 bonus) sugar flower tutorials. ...

[The modern Sugar flower online school](#) [Suzanne Esper Cake](#) [Beginners Sugar Flower workshop](#) 9.30 am -5 pm. Cost of class \$480 2 day class. In this 2 day class, you will make and take home an arrangement of sugar flowers. The flowers made will be roses, lilies, calla lily and frangipanis and assorted leaves. Flower handouts folder, with step by step instructions, are provided for you to take home.

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[Mastering Modern Sugar Flowers Cake Decorating Class](#) [This sugar flower is part of my online sugar flower night school but you can experience the magic of these online classes and if you decide you would like to join the larger course \(until 16th August\) then I will take the cost of this class off the total so you never pay twice.](#)

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We're forever fans of frosting frills and flowers adorning classic wedding cake confections. But nothing gives us a sugar rush quite like sleek and refined modern wedding cakes.In the age of ...

[30 Modern Wedding Cakes](#) [Brides](#)

Building on the foundations established in Modern Sugar Flowers, this second volume introduces over 20 new sugar flowers in various stages of bloom, as well as flower buds and leaves, using Jacqueline's signature pastel color palette. Lavishly illustrated with hundreds of step-by-step photographs, you will learn not only how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

[Modern Sugar Flowers Volume 2: Fresh cake designs with](#) [Learn the fine art of sugar flowers and modern cake design with award-winning artist Jacqueline Butler of Petalsweet](#). Group classes and private instruction, tutorials, online videos and her new book, Modern Sugar Flowers (April 2017).

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