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Painting Flowers on Cakes

By Stephanie Weightman

Search Press Ltd. Paperback. Book Condition: new. BRAND NEW, Painting Flowers on Cakes, Stephanie Weightman, Stephanie Weightman spent months researching ways to paint convincing pictures on cakes with more subtlety and depth than had ever be achieved before. She came up with this exciting new technique using edible powder food colours with edible varnish. She begins by showing how to cover chocolate cakes, fruit cakes, Victoria sponges and cupcakes (recipes supplied) with sugapaste, royal icing, sugarpaste sheets or chocolate. Then she shows how to double-load a varnish-dipped brush with two colours, then demonstrates a variety of brush strokes to create beautiful leaves and petals with a fresh, 3D appearance, which are used to paint sunflowers, roses, rosebuds, berries, stems, tendrils and bows. There are then fourteen stunning step-by-step projects including shaped cakes, tiered cakes, mini cakes and cupcakes, decorated with an amazing array of flowers and styles. Readers will have all the skills and techniques to produce any of these amazing creations, including Teardrop Cakes, a Pansy Cake, Autumn Rose Wedding Cake, Lace Fancies, Easter Lilies painted on chocolate, a Dragonfly Cake, Lavender Cupcakes, a cake covered in 3D decoupaged sugarcraft sheet butterflies and a Black and White Wedding Cake...



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