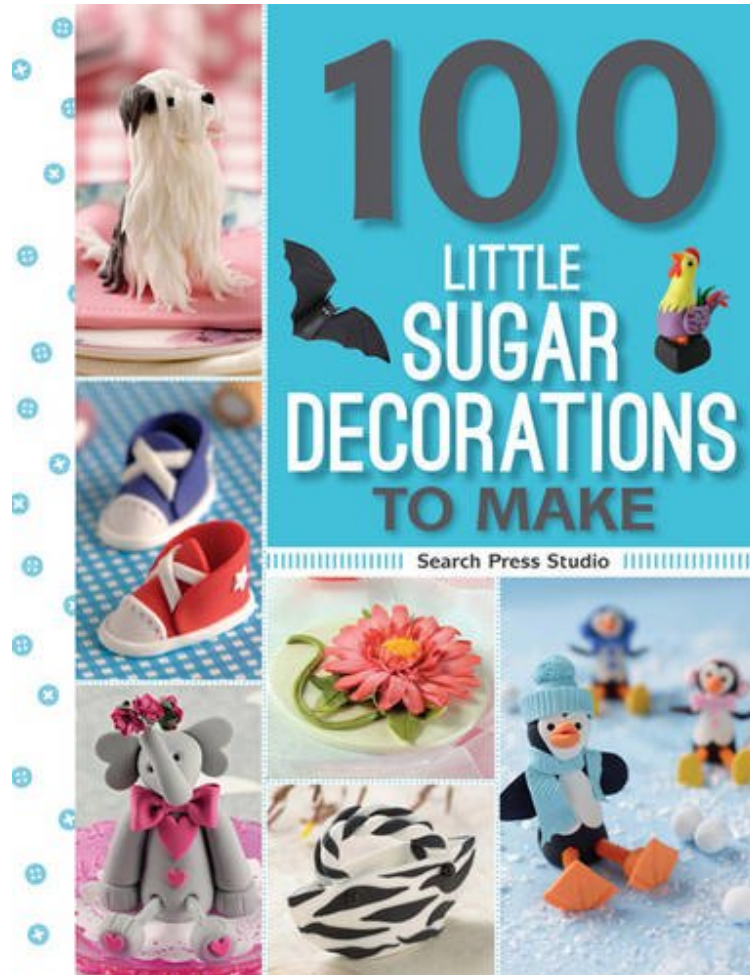


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## 100 Little Sugar Decorations to Make (100 to Make)

*Georgie Godbold, Frances McNaughton, Katrien Van Zyl, Lisa Slatter, Paula MacLeod*  
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**Georgie Godbold, Frances McNaughton, Katrien Van Zyl, Lisa Slatter, Paula MacLeod : 100 Little Sugar Decorations to Make (100 to Make)** before purchasing it in order to gage whether or not it would be worth my time, and all praised 100 Little Sugar Decorations to Make (100 to Make):

0 of 0 people found the following review helpful. Five StarsBy kfieldinggreat resource book, very detailed and easy to follow0 of 0 people found the following review helpful. Sugar Decorations to Make any celebration SpecialBy Anne77100 Little Sugar Decorations to Make by Georgie Godbold, Frances McNaughton, Katrien van Zyl, Lisa Slatter, Paula MacLeod is about sugar craft and gives 100 projects that you can make. The projects covers a wide range of themes from bride and grooms to animals and flowers. It gives the tools and materials needed. It gives step by step instructions. Whether you are a beginner or advances and seasoned sugar crafter, this book will give you ideas and themes to make. The projects will make celebrations special or great gifts. It is well written and specific

instructions make it easy to follow. I received a copy thru Goodreads Giveaways

Perennially popular, sugarcraft has a very wide appeal and attracts both beginners and seasoned enthusiasts of this craft. This book represents amazing value, comprising 100 projects from some of our best-selling sugarcraft authors. The book covers a wide variety of themes from Christmas decorations, dogs, brides and grooms, flowers, shoes, bags and animals, so there is something for everyone to enjoy. The tools and materials used are widely available from major craft stores and are relatively inexpensive. Sugarcraft is an easy craft to learn and the techniques used in this book are simple enough for beginners to master quickly and easily. The projects are satisfying to make and can be made as cake decorations for special occasions and celebrations, or as gifts for family and friends.

Another great title from Search Press. Full of lovely ideas, with clear easy to follow instructions beautiful pictures. Ideal for anyone who decorates cakes, regardless of whether you are an amateur or professional. Would certainly recommend this book. \* Sally-Anne Walters \* This book is huge, containing 100 simple and easy to follow projects. A great resource for beginner cake decorators and simple enough for older children too. The projects cover a varied range of seasons/occasions, so lots of inspiration. I particularly love the Frankie Stein and Reindeer models! Will be giving these a whirl when I do my Halloween and Christmas bakes this year. The only negative is that some of the models look a bit too basic and a lot of them use pipe cleaners. I personally prefer my models to be entirely edible. Not too much of an issue though as you just adapt the model to suit. Overall though the book is fun, easy to follow and lots of lovely inspiration that even more seasoned decorators can adapt. \* Vicki Wilson \* June/July 2016 Fans of Search Press' Twenty to Make series won't want to miss their bumper offering 100 Little Sugar Decorations to Make. This diverse collection of sugar models features everything from a handsome groom to a gruesome gargoyle. There is also a plethora of animals including a dachshund, a penguin and even a koala bear. The instructions are broken down into simple steps with photos of the component parts to make recreating the figures a doddle. Some, like the brides and grooms, are more complex, whilst many of the animals are simple enough to attempt with young children. \* Cakes Sugarcraft \* This is a fantastic book! Wonderful, easy to follow instructions that even a sugar novice could handle. There are so many ideas for different occasions, such as Halloween and Christmas. The pictures are lovely and bold and it also gives you an idea of what tools and material that you will need...perfect for an amateur or a professional. I can tell that i'm going to have lots of fun with this. 100% would recommend! \* Stacey Sagoo \* Being a sugar-decoration-making virgin I did wonder how useful this book would be - whilst not exactly an idiot's guide, it was certainly very clear with easy to follow-steps for each item. The photography is lovely, very bright and eye-catching, and helpful to refer to and check your sugar decoration looks how it should! Recommended for beginners and for more experienced sugar crafters! \* Laura Pritchard \* My first impression of this wonderful book is that it is so beautifully illustrated with clear step by step instructions on how to make and model your sugar decorations. I was very impressed with how the book details quite clearly on sugar making. There are so many wonderful creations for you to make, in particular i love the 'Owl' decorations aswell as the 'Wizard' although the other 98 are just as impressive. I shall look forward to practising my beginner level creations for my next bake which will be my Daughter's 'Owl' themed birthday cake i intend to make. All in all a very lovely book that i am pleased to add to my collection, aswell as a fabulous helping hand for anyone that enjoys baking. I would not hesitate to recommend this book to family and friends. \* Tracey Anderson \* This book Is perfect for anyone wanting to start making sugar decorations. I love baking but I'm not very good at decorating cakes. After receiving my book I easily made a penguin and a dog. It's step by step guide shows you how to make each individual item and then place them together. There are many brilliant designs in here. It's well illustrated and worded which helped when I was making. \* Kaley Redmond \* This book Is perfect for anyone wanting to start making sugar decorations. I love baking but I'm not very good at decorating cakes. After receiving my book I easily made a penguin and a dog. It's step by step guide shows you how to make each individual item and then place them together. There are many brilliant designs in here. It's well illustrated and worded which helped when I was making. WOW I am loving this book. Very inspirational with a 100 designs that even the most basic cake decorator (like me) can make. The pictures are clear and goes through the process step by step explaining all the different icing and pastes that can be used. There are many seasonal ideas and I have some great ideas for my Christmas cakes this year. This is a book that is certainly worth investing in if you wish to make your own sugar decorations \* Andrea Tinkler \* I got this book hoping that I could improve on my last year's Penquin debacle on the Christmas cake which made everyone laugh but that was not the idea. The book contains a fantastic range of subjects to make and they all look easy. It explains about sugar paste, fondant, flower and modelling paste and therefore tells me where I went wrong before, so I am off to get some gum tragacanth or gum powder. They also show you the tools you might need. The illustrations are clear and concise with instructions for modelling and putting together the pieces in easy stages. I am sure that I could even make some off the decorations with the grandchildren as it looks that easy. From the ideas in the book I am confident I could make all 100 decorations and with that base at my finger tips make many more decorations, even a collection of birds! \* Julie Snook \* Really great book suitable for all skill levels.packed with ideas that could be adapted to any requirements with a little imagination. Well worth having to hand When cake decorating

\* Samantha Haggett \*About the AuthorGeorgie Godbold is a longstanding member of The British Sugarcraft Guild. She is a multiple gold award winner with Salon Culinaire Hotelympia, Cake Decorating International as well as the British Sugarcraft Guild. Frances McNaughton's sugarcraft books have become international bestsellers. She travels all over Europe providing demonstrations and workshops for exhibitions, shops, groups and clubs and has fans in the US, Australia and New Zealand through her online tutorials and sugarcraft products. Frances has made sugarcraft props for the films Notting Hill, Chocolat, Charlie and the Chocolate Factory and three of the Harry Potter films. Lisa Slatter lives with her family in Buckinghamshire, UK. She is the Deputy Head of the Knightsbridge PME School of Cake Decorating in Enfield, UK. Lisa is a City Guilds qualified Sugarcraft Teacher and an Accredited Demonstrator for the British Sugarcraft Guild. Teaching the art of sugarcraft both nationally and internationally, she has won many awards for her work and is a regular contributor to Cake Craft Decoration magazine. After working in the catering industry for several years Katrien van Zyl became involved in wedding planning and commercial baking for weddings and parties. After her own wedding seven years ago, she started working from home, marketing her original wedding and party cake designs from her website [katrienscakes.co.za](http://katrienscakes.co.za). Katrien lives in Cape Town, South Africa. Paula Macleod is an expert in cake making and decorating. She regularly contributes to cake craft magazines, runs workshops and teaches. She lives in Cambridgeshire with her family.