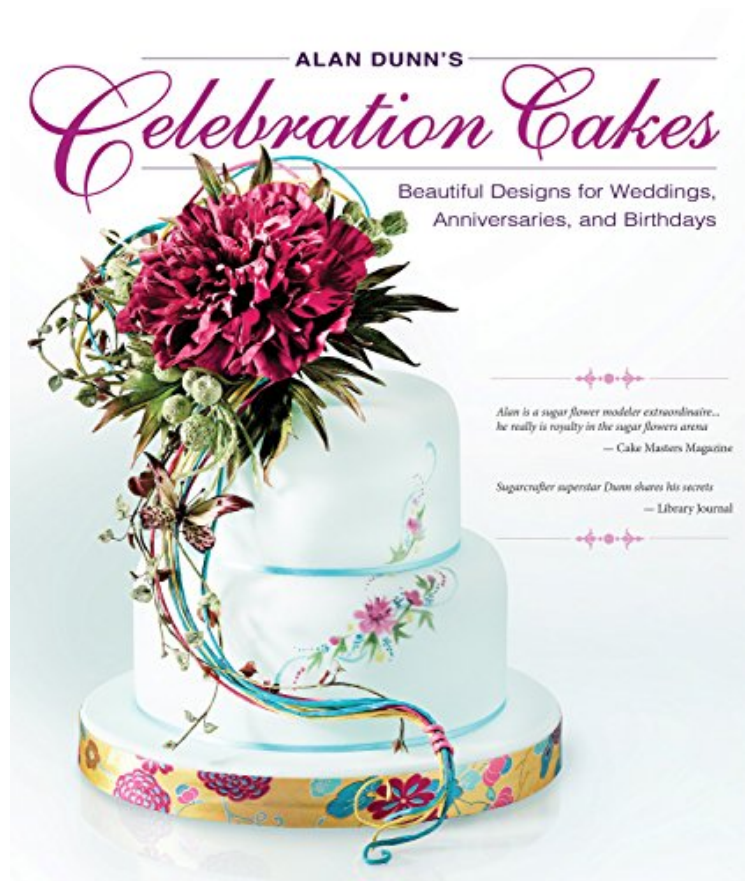


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## Alan Dunn's Celebration Cakes: Beautiful Designs for Weddings, Anniversaries, and Birthdays

Alan Dunn

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**Alan Dunn : Alan Dunn's Celebration Cakes: Beautiful Designs for Weddings, Anniversaries, and Birthdays** before purchasing it in order to gage whether or not it would be worth my time, and all praised Alan Dunn's Celebration Cakes: Beautiful Designs for Weddings, Anniversaries, and Birthdays:

Celebrate deliciously and beautifully! Master sugarcraft sculptor Alan Dunn shows how to create festive cakes decorated with cascading, lifelike floral arrangements built from sugarpaste. Make your cakes the centerpiece of any celebration with romantic flowers and alluring accouterments. Alans easy-to-follow directions, accompanied by stunning, mouthwatering photographs, cover 35 floral varieties and cake designs for weddings, anniversaries, birthdays, christenings, holidays, and more. After a comprehensive introduction to all things sugarcraft comes a chapter on flower, foliage and fruit build-ups, which breaks down the assembly of each into manageable and easy-to-

follow steps. Next follows a chapter on cakes, showcasing 18 celebratory cakes made using the components featured in the previous chapter. If you're looking for the ultimate guide to sugarcrafting, this book won't fail to impress.

Alan Dunn's anticipated ninth book, *Celebration Cakes*, is an incredibly practical and comprehensive guide to the enticing world of sugar craft. The book's straightforward layout is paired with step-by-step flower tutorials that are oh so easy to follow. To compliment Dunn's accessible floral creations, the book is filled with high quality photos that are as instructional as they are elegant. Dunn's book stands apart because of the way he has consolidated a wide variety of diverse flower tutorials. We tried out the Purple chili peppers tutorial on page 58, and found the material and equipment lists (as well as Dunn's instructions) to be clear and manageable. It seems that Dunn has truly thought of everything. For example, if you aren't sure where to buy a specific product listed in the book, he has thoughtfully provided a list of suppliers in the back for easy reference. Yet another bonus is the inclusion of a photo gallery of flower bouquets. In these photos, Dunn has cleverly taken individual pieces from the flower tutorials in the book and placed them into larger arrangements for inspiration. We think *Celebration Cakes* is definitely worth celebrating, and if you love Dunn's other books you will not be disappointed. --*Cake Central Magazine* A sugar flower modeling extraordinaire... Alan really is royalty in the sugar flowers arena. --*Cake Masters Magazine*

About the Author Alan Dunn began at The British Sugarcraft Guild with his tutor Margaret Morland. He then went on to study the City of Guilds Bakery and Flour Confectionary Courses and, aged only 17, gave his very first demonstration to the Gateshead Branch of the British Sugarcraft Guild. He soon realized that he enjoyed demonstration and teaching as much as the craft itself - and it was not long before the word has spread around the country about his incredible skills. He then trained to become an accredited demonstrator for the guild.