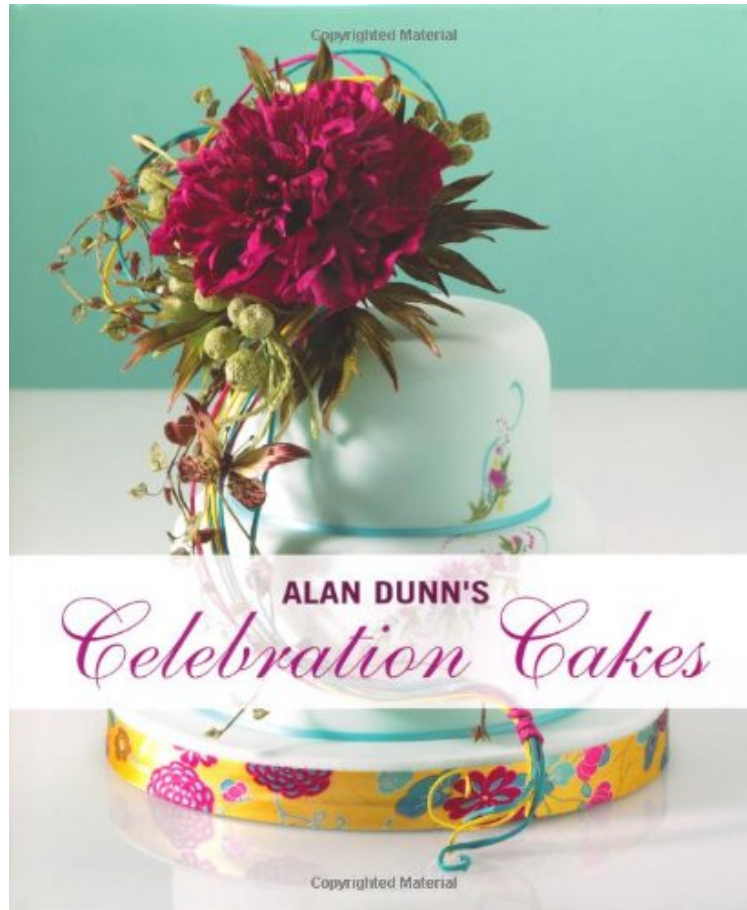


(Download ebook) Alan Dunn's Celebration Cakes

Alan Dunn's Celebration Cakes

Alan Dunn

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Alan Dunn : Alan Dunn's Celebration Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Alan Dunn's Celebration Cakes:

0 of 0 people found the following review helpful. One of my FavoritesBy CharleneAlan Dunn is very talented! His beautiful sugar flowers kind of remind me of Maggie Austin. He gives detailed instructions page by page. Seriouslythis is a must have!0 of 0 people found the following review helpful. Alan Dunn's Celebration CakesBy Judith SwalleyAlan Dunn is amazing! After I bought this book I bought another one of his. The instructions and examples are the best I have seen. He makes it easier to make beautiful sugar flowers and designs. I recommend this book if you are serious about making sugar flower designs.0 of 0 people found the following review helpful. Five StarsBy Milena StoilovaOne of my favourite books.

Celebrate deliciously and beautifully! Master sugarcraft sculptor Alan Dunn shows how to create festive cakes decorated with cascading, lifelike floral arrangements built from sugarpaste. His easy-to-follow directions,

accompanied by stunning, mouthwatering photographs, cover 35 floral varieties and 18 cake designs for weddings, anniversaries, birthdays, christenings, holidays, and more.

Alan Dunn's anticipated ninth book, *Celebration Cakes*, is an incredibly practical and comprehensive guide to the enticing world of sugarcraft. 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. A sugar flower modeling extraordinaire... Alan really is royalty in the sugar flowers arena. About the Author Alan started cake decorating at an early age. He has become one of the sugarcraft world's leading authors and is hugely respected for his artistic approach in creating lifelike sugar and cold porcelain flowers. Alan is an accredited demonstrator for The British Sugarcraft Guild. He teaches and demonstrates across Europe, as well as the USA, Canada, New Zealand, Australia, Brazil, Japan and most recently South Africa.