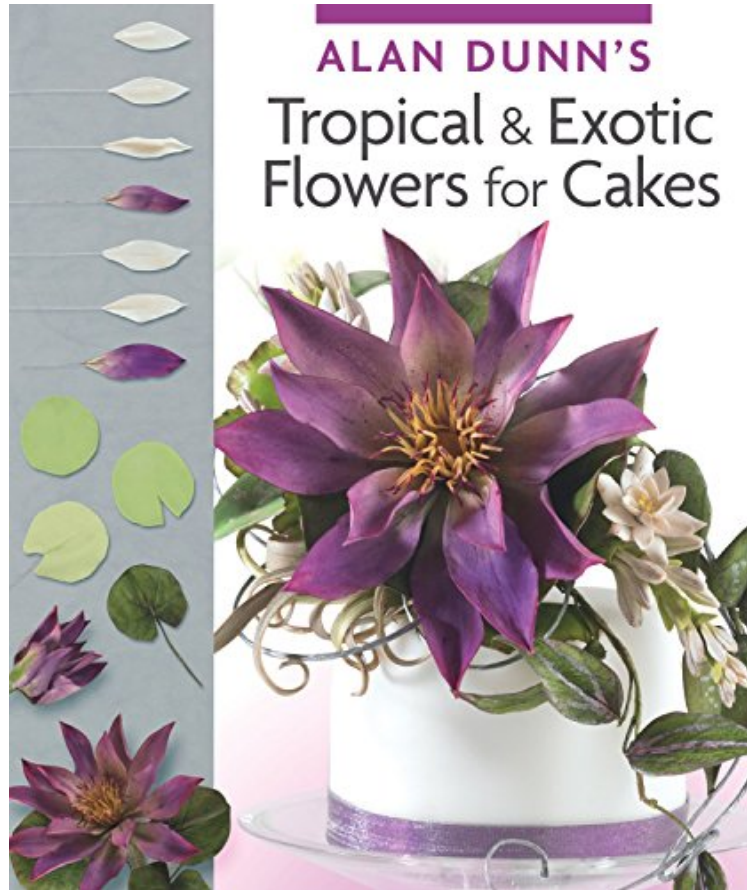


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## Alan Dunn's Tropical Exotic Flowers for Cakes

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

2 of 2 people found the following review helpful. Alan Dunn in Full Bloom!!!!By Mona HairTo find this quality of instruction available in book form is a rare treat. I have been creating sugar flowers for about two years and started into this book with a moderate amount of experience. I do not find the instructions lacking for anything at all. Basically the approach is to demonstrate a beautiful arrangement of sugar flowers that may be mounted onto a cake. Then each flower is demonstrated in how to make it, and finally there is a description on how to combine the flower you have made into a finished arrangement that is ready to use. From that point of view each chapter is quite comprehensive in what it has to offer! Alan Dunn is one of the top great sugar artists of our time. It is an honor and a privilege to have a chance to own his teaching in book form. He also teach classes via video on the internet which is wonderful as well. I have mastered flowers in this book that I never imagined would be possible. Thank you Alan Dunn for sharing your love of sugar craft and your skill as an artist! I'm including a photo of an Blue Egyptian Water Lily that I learned from this book on page 77 through 79 and this was my very first attempt. Follow the directions and you too will be creating gorgeous sugar flowers for your cakes!1 of 1 people found the following review helpful. very

nice photos of gumpaste designsBy CaligirlI give this a four mainly because I wish there were a few more explanations in the making of the flowers. There are lots of beautiful pictures of the completed designs. There are some photos of the in-process project. The photo of the in-process are kind of the same through-out the book though. The parts of each project that are different are not specifically included in the photos. I am not an expert at gumpaste making or design, but I am not new to it either. Sometimes its a bit hard to understand. Thats why I think the other photos would help. All in all a beautiful design book. I have page-marked some designs and just plan on making them however I can lol. I also have several of his books. The books differ mainly in the photos of completed designs.0 of 0 people found the following review helpful. Honorable CompanyBy Stefi had ordered this book from MediaMall Retail, but it never made it to my doorstep. I was very disappointed as I couldn't wait to start making my tropical and exotic sugar flowers. When the Company learned that I did not receive it, they attempted to contact me several times to clear the matter up. I was having problems receiving their notifications, but eventually got them. After contacting them, they immediately resolved and refunded my loss, and gave me a "Goodwill" refund. This Company is honorable and I hope they'll do business with me in the future.

In this stunning new book, renowned sugarcrafter Alan Dunn turns his attention to tropical and exotic flowers. Bolder, more stunning, and more fantastic than ever before, these beautiful flowers are guaranteed to create a real impact whether used on a cake or as a decorative arrangement. The designs include many unusual and colorful species of orchid, tropical and exotic flowering trees and vines, as well as several more familiar exotic flowering plants and their berries. A comprehensive introduction covering essential information on materials, tools, techniques, and basic recipes is followed by a section taking each featured cake in turn. For each cake and bouquet, easy-to-follow instructions are given on how to construct and build up the individual flowers, foliage, and fruit and then how to arrange these individual elements into an arrangement that can be used either to decorate a cake or for display on its own. Finally, instructions are given on how to make the cakes and secure the arrangements. If you re looking for the ultimate guide to making exotic and tropical sugar flowers, this book won t fail to impress.

"Sugarcrafter superstar Dunn shares his secrets for crafting tropical and exotic flowers from sugar. An invaluable guide for ambitious cake decorators and designers." --Library Journal