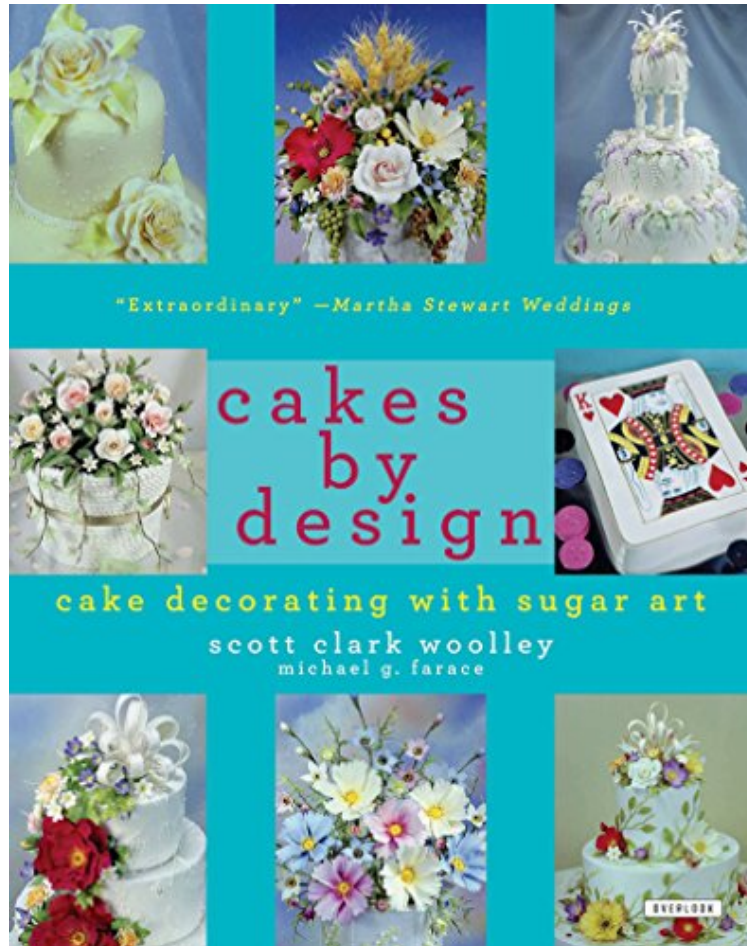


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## Cakes by Design: The Magical World of Sugar Art

*Scott Clark Woolley, Michael G. Farace*  
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#2006935 in Books The Overlook Press 2003-01-01 2003-02-25Original language:EnglishPDF # 1 10.72 x .59 x 8.57l, 2.01 #File Name: 1585673331255 pages | File size: 60.Mb

**Scott Clark Woolley, Michael G. Farace : Cakes by Design: The Magical World of Sugar Art** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cakes by Design: The Magical World of Sugar Art:

0 of 0 people found the following review helpful. A Festival of Sugar Flowers for Beginners to Advanced Sugar ArtistsBy LayonsariThis book has great tutorials and good photos. It's a little dated looking, because it is - so expect that. But Scott Wooley's work is timeless and that's what you are getting - a window into how he does this amazing sugarwork. There are more flowers here than you'll ever get time to try making, but just knowing that you could, and admiring the detail makes this book a treasure to keep. I love the old school way he teaches like some of the English teachers - use the ordinary things you have on hand. You don't need to purchase fancy equipment to explore your creativity. Some decorators and sugar artists seem to want to sell you all their special molds and veinners, which are costly and surely worth it if you are a professional making a living from your craft. But if you are doing this as a

hobby, for the joy of delighting your family, yourself and friends, then it's nice to know you can do it with minimal investment in "stuff". For the stuff you must have, Scott has an excellent selection on his website at good prices, and you can explore the current adventures of this amazing artist.0 of 0 people found the following review helpful. Love itBy melanie broomloads of flower instructions, not really for the novice as there arnt many photo steps, but those who have dabbled in flower making should pick it up easily. The cakes in this book are out dated, designs from the 80's and 90's!! But that's ok as I knew this already, I was mainly interested in the flowers. Worth the purchase, I use it regularly when creating my sugar flowers!19 of 19 people found the following review helpful. Cakes by DesignBy Laura WatsonThis is the best Gum Paste Art book that I have found! The technics are easy to understand and it gives all the basics from the necessary tools, to recipes and instruction. I have used countless other books trying to learn this art and none are as descriptive and concise as Cakes by Design. The book goes into great detail to describe the proper texture of your fondant or gum paste, how much is needed for each flower and even some unique ways to get the color and gain the effects that make your flowers look like the real thing! This book has made all of the difference in the quality of my work. As a side note, the cutters and products that Scott Clark Woolley produces are superior in quality and more reasonable in price than any others I have found. I am a fan!

A richly illustrated guide to creating a variety of stunning specially cakes for any occasion introduces an array of baking and decorating techniques, shows how to create sugar flowers, and shares ideas for a variety of decorated cakes. Reprint.

About the AuthorScott Clark Woolley teaches New York City's most popular sugar art and cake decorating classes and is the acknowledged master in the field. With Michael G. Farace, he has created cakes and decorative pieces for numerous notable corporate and private clients, including Sotheby's, Phil Donahue, Caroline Kennedy, and many others.