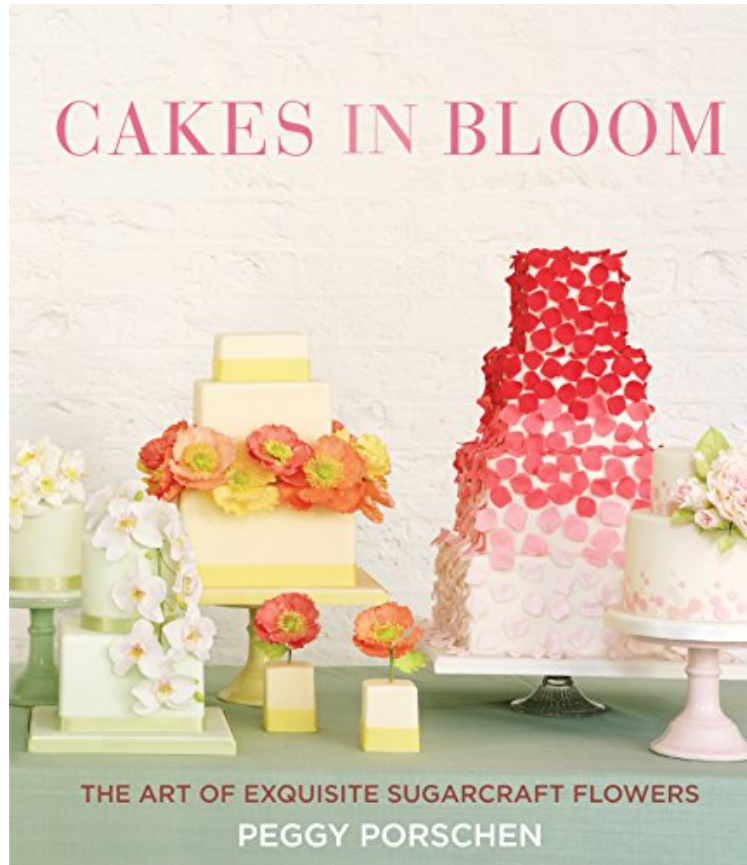


Cakes in Bloom: The Art of Exquisite Sugarcraft Flowers

Peggy Porschen

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Peggy Porschen : Cakes in Bloom: The Art of Exquisite Sugarcraft Flowers before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cakes in Bloom: The Art of Exquisite Sugarcraft Flowers:

9 of 9 people found the following review helpful. Exquisite and breathtaking sugarpaste flowers, with wonderful instruction! By Toni Absolutely exquisite tome of ethereal floral fantasy! I am beyond enchanted with Peggy Porschen's latest entry into her library of well-written and stunning books. This will be a very welcomed book into your cake decorating collection, in particular for those who adore creating floral pieces from sugarpaste! Her attention to the detail of making flowers has been completely focused upon in this book, starting with the very basics to more elaborate creations that can adorn cakes or cookies. The book is large and visually perfect, with a size roughly 10' x 11' and with a sturdy hardcover that encases 224 pages of detailed tutorials for all types of heavenly flowers that one would want to pick from their garden, let alone recreate through Peggy's words and directions. I ordered this through a partner, as it was not yet available through . It arrived in perfect condition, this one with a lovely cream-colored paper banding across the flowered front and back covers that presented Peggy's name and title of this cherished new book. The pages are of a matted silk texture with excellent and detailed photography that show even the smallest of detail for the smallest of flowers, such as the lily-of-the-valley. I would highly recommend this even for a beginner, as I

cannot see even a novice having a hard time with the thorough instruction that Peggy gives. The photo tutorials are excellent for those with visual learning abilities (like myself) who do better with seeing, and not just reading. The majority of the photo's are very close, including the step-by-step tutorials that accompany each flower lesson. Georgia Glynn Smith has been a most valued and trusted photographer for Peggy's books and she has outdone herself once again. Between the wonderful photography, as well as the food styling itself, you are going to enjoy just visually being entertained, as you look at each photo. You will linger over your idea's of how you will be able to create her projects, but you will be encouraged to come up with your own. The photo's are all in vivid colors that range from the primary colors to the pastels. As an extra bit of sweetness, there is a lovely pink ribbon that you can use as a bookmark, though you would need one for each project as it would be hard to decide on just one. In the "Contents" section, you are treated to an instant thumbnail view of her flower projects with their corresponding pages all prepared for you. Then she begins with "Sugar Flower Basics", introducing the reader to tools and kits necessary as well as recipes and a fabulous chart listing the group photo of the equipment. As I said earlier, the photography is so pristine, that you will be hard-pressed to think that what you are looking at are actually sugarpaste flowers. But they are, so once you're done being excited by what is ahead of you, you get to the "Sugar Flower Designs" section, which begins the projects. Each one contains the project you will begin with a perfect photo, as well as including the "Ingredients" needed and the "Equipment" used. You are then taken to a step-by-step photo tutorial along with the "Method" to accomplish this lovely task. Everything is explained in detail and the instruction coordinates the photo in the tutorial, to the steps listed, so there is no question as to which step is meant for which photo. Wedding cakes, cookies, miniature wedding cakes are all adorned with the most gorgeous sugarpaste flowers! Whether you are preparing for a small affair or something more grand, there are limitless idea's from Peggy. Many of the flowers are simple to create and will require very little time while others are definitely more time-intensive but totally worth the effort (such as the Cherry Blossoms!). Color coordination is a given with each project so the addition of a soft ribbon, or perhaps some feather-light single petal blooms just teetering off the sides of the cake, will inspire you. Your own idea's can be added to the cakes as well, as maybe a light little butterfly lightly landing on an ever-so-delicate rose petal? The flowers that are taught run the gamut from Primroses to English Garden Roses to Sweet Pea's, to Grape Hyacinths, to Ranunculus', to Peonies, and to just about every beautiful flower under the sun that you would find in a perfect garden. Now, I love Sunflowers myself, but they were not in the book, BUT this book has inspired me to make them, so for those flowers that you don't see, they are but a piece of sugarpaste away from being made. At the end of the book, Peggy has her chapter on "Baking Icing Basics" which will guide you with planning these projects, the basics of making the cakes, her recipes for various cake batters and flavor, as well as icings and buttercream, and how to cover cakes and cakeboards. "Quantity Guides" and a flower glossary are also included, and are very helpful, especially for a novice to this art form. I have several books on making sugarpaste flowers and I have to say, that this book has now become one of my most favorites for teaching and learning. Granted, I acknowledge that I am a devotee of Peggy, and I acknowledge that I have all of Peggy's books, so I am unashamedly saying that I am very prejudiced, but once you see the visually stunning nature of this book, you will probably become a devotee of her too. Peace. 4 of 4 people found the following review helpful. Beautiful By W. G. I found the work of Mrs Porschen beautiful, pretty artistic. This book comes from England so it took about 30 days to get. There are several flower decoration projects, it presents materials and technics used, very well explained. In all is a wonderful book, 7 of 7 people found the following review helpful. Five Stars By Jo-Marie M. Beautifully written book! Having so much fun using her techniques and loving how my sugar flowers are coming out!!

Cakes in Bloom is the ultimate reference and inspiration for sugarcrafters and shows Peggy's mastery of a breathtaking array of flowers, creatively used on a variety of cakes. Included is a broad range of techniques embracing all the basics as well as the particular skills needed to make each individual flower. The range of 24 cakes include signature recipes and fail-safe fillings for miniature cakes, large cakes and tiered cakes, which taste as good as they look. Peggy reveals the secrets to making more than 30 gorgeous life-like flowers, from roses to cherry blossom, and includes a wealth of ideas of how they can be used for a range of occasions from birthdays to weddings.

About the Author Peggy porschen moved from her native Germany to London in 1998 to study at Le Cordon Bleu cookery school. Quickly developing an individual sugarcraft style, Peggy established her own business in 2003. Her cookies and cakes have graced many A-list events, such as Elton John's White Tie Tiara Ball, and parties for Madonna and Gwyneth Paltrow. She also regularly contributes to Condeacute; Nast Brides and Wedding, with many of her celebrity commissions featuring in Tatler, Vogue, OK! and Hello! magazines.