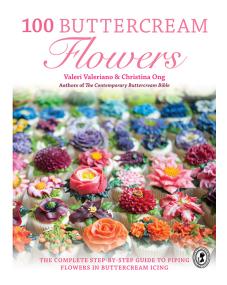
100 Buttercream Flowers

The complete step-by-step guide to piping flowers in buttercream icing

VALERI VALERIANO, CHRISTINA ONG



Publication	24
Price	£1
ISBN	97
Format	Pa
Extent	14
Illustrations	Ha
Publisher	Da
Classification	Ca
BIC CODE/S	W
SALES REGIONS	Cra
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24th April 2015 *£*16.99 9781446305744 Paperback 276 x 210 mm 144 pages Halftones, colour **David & Charles** Cake Decorating WBVS Craft Trade Only

Description

Learn to pipe 100 buttercream blooms to adorn your cakes and cupcakes with this complete visual reference from the world's leading buttercream artists. This stunning book includes a stable buttercream recipe and the basic techniques you need, along with step-by-step photos of each flower, plus five cake decorating projects to test your new skills.

About the Author

Valeri Valeriano and Christina Ong left the Philippines in 2008 to work in the UK in the medical field. After learning how to make cupcake bouquets in 2011 they launched their business Queen of Hearts Couture Cakes and have since won several top awards for their buttercream designs. Now they are internationally renowned and teach classes in Europe, Asia and the US. For more information, visit www.queenofheartscouturecakes.com.

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