



Modern Sugar Flowers

Contemporary cake decorating with elegant gumpaste flowers

Jacqueline Butler

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Key Selling Points

- New paperback edition of this best-selling book, which has sold over 25,000 copies worldwide
- A cornerstone reference on contemporary cake decorating – the essential guide to sugar flowers
- Jacqueline Butler has an international following of over 350,000 engaged fans.

Description

NEW IN PAPERBACK. Learn the secrets of sugar floristry with Petalsweet Cakes founder, Jacqueline Butler.

Inside you'll find instructions and step-by-step photographs for 18 stunning sugar flowers in various stages of bloom, as well as flower buds and leaves, using the clean and contemporary colour palette that Jacqueline's work is known for. Through six diverse projects you'll then learn how to use these foundation flowers in combination with filler flowers to create elegant cake designs, including working directly on single tier cakes and multi-tiered cakes, as well as working on pre-made Styrofoam cake toppers and separators.

Lavishly illustrated with over 600 photos, this inspirational and practical step-by-step cake decorating book will be your go-to reference on sugar flowers for years to come.

About the Author

Jacqueline Butler is a wedding cake designer and sugar artist based in San Diego, California, USA, under the name Petalsweet Cakes. She teaches internationally, including the USA, Australia, Europe and Asia. She's known for her sophisticated flowers in soft pastel shades, modern arrangements and the ability to break down the process into achievable steps, leading to beautiful results. To see more of Jacqueline's work visit www.petalsweet.com

Example spreads from the book

