

Buttercream Petals

Vibrant flowers for stunning cakes using piping and palette-knife painting

Neetha Syam

Publication	1st July 2021
Price	£14.99
ISBN	9781782218241
Format	Paperback 280 x 216 mm
Extent	128 pages
Illustrations	500 Colour illustrations
Publisher	Search Press
Classification	Cake decorating
BIC CODE/S	WBVS
SALES REGIONS	WORLD



Key Selling Points

- Author is a popular, award-winning cake decorator and tutor with 12.5K followers on Instagram
- Features palette-knife painting – a new and exciting technique for applying buttercream – as well as more traditional piping methods
- Includes a huge range of flowers and cake types in Neetha's vibrant and colourful style.

Description

Master the art of decorating cakes with buttercream flowers in this stunning book from cake artist and tutor Neetha Syam.

Neetha's strong, vibrant style and novel techniques make her designs really stand out from the crowd. In particular, she has developed a unique way of working that involves painting the flowers onto the cake using a palette knife, and the book will include both this and the more traditional piping technique to show how to create a multitude of flowers and how to decorate ten glorious cakes.

The book includes a materials and tools section and some basic cake recipes, as well as sections on making and colouring buttercream, preparing piping bags, and covering and stacking cakes. Projects range from cupcakes to one, two and three-tiered cakes, featuring Neetha's stunning piped and palette-knife painted flowers, leaves and embellishments.

Whether you are a home baker or experienced cake decorator, Neetha's designs will not fail to inspire you to create cakes that look as mouth-wateringly delicious as they taste!

About the Author

Neetha Syam is an entrepreneur, cake artist, writer and teacher dedicated to helping people master the art of buttercream cake decorating. She founded the Buttercream Petals Cake Art School in 2016; since then, she has conducted a variety of workshops for students across the globe. She has won multiple awards in competitions such as Cake International and Salon Culinaire and is also featured regularly in various cake decorating magazines, journals and food publications.

Neetha is also a screenwriter who has had her work produced by Channel 4, Arts Council England and other production houses in the UK.

Neetha lives in Coventry, UK. To see more of Neetha's beautiful work, visit www.buttercreampetals.com.

Table of Contents

- Introduction
- Essential equipment
- Cake recipes
- Buttercream recipes
- Cake techniques
- Buttercream techniques

The Buttercream Flowers

- Piped Flowers:**
Drop flowers, Sunflower, Cherry blossom, Poinsettia, Hydrangea, Helenium 'Ruby Tuesday', Begonia, Gladiolus, Chrysanthemum, Rose, Peony, Daisy, Piped leaves
- Painted Flowers:**
Chrysanthemum, Daisy, Aster, Cherry blossom, Icelandic poppy, Rose

The Cakes:

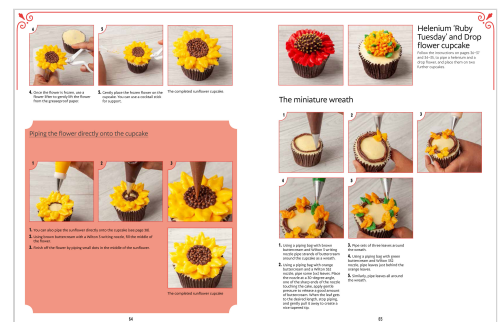
- Autumn Cupcakes, Christmas Cupcake Wreath, Summer Basket, Sunset Beauty, Painted, Wildflowers, Summer Bouquet, Birds and Blooms, Hydrangea Lady, Tropical Petal Cascade, Majestic Beauty

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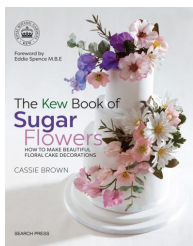
Reviews Anticipated in:

- Crafts Beautiful
- Mollie Makes
- Baking Heaven
- Cake Decorating
- Cake and Sugarcraft magazine

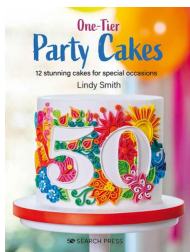
Example spreads from the book



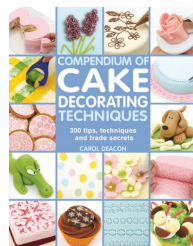
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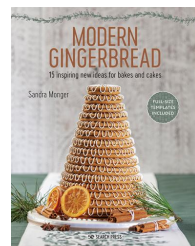
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