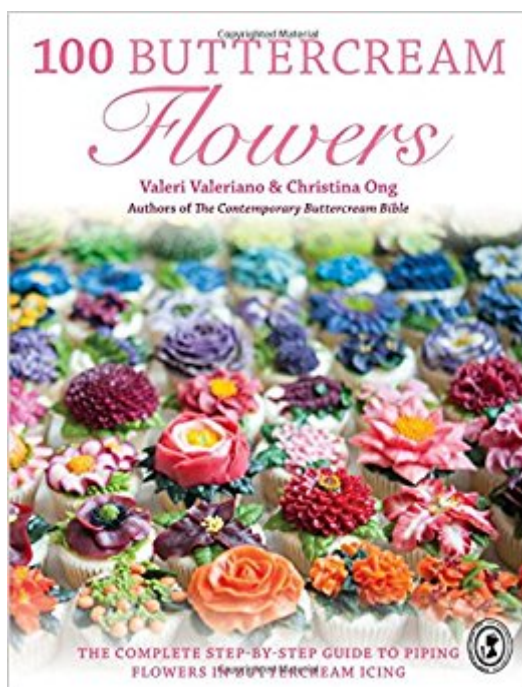


The book was found

100 Buttercream Flowers: The Complete Step-by-Step Guide To Piping Flowers In Buttercream Icing



Synopsis

Learn to pipe 100 different buttercream flowers to showcase on your cakes with this complete visual reference to piping flowers - each flower is demonstrated on a cupcake, with five full scale projects to show you how to combine your flowers into a masterpiece cake. Described by Chef Duff Goldman of *Ace of Cakes* as "hugely aspirational yet completely approachable," the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve! All the basics are covered to get you started - how to make stable buttercream icing, advice on coloring and flavor as well as essentials such as how to fill a piping bag and the basic techniques you need. Valerie & Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your new found skills to create stunning cake designs. The flowers are presented through the color spectrum so when you look through the book you'll see the lovely rainbow effect. Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!

Book Information

Paperback: 128 pages

Publisher: David & Charles (April 14, 2015)

Language: English

ISBN-10: 1446305740

ISBN-13: 978-1446305744

Product Dimensions: 8.3 x 0.4 x 10.8 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 158 customer reviews

Best Sellers Rank: #59,946 in Books (See Top 100 in Books) #39 in *Books > Cookbooks, Food & Wine > Baking > Cakes* #146 in *Books > Cookbooks, Food & Wine > Desserts*

Customer Reviews

"...this is certainly a wonderful encyclopedia that can be used as reference or jumping off point for the experienced decorator as well as an all-in-one resources for intermediate or even ambitious beginners." --Pink Cake Box University

"This book is the best book on decorating buttercream icing that I own... That is saying a lot right there. There are a lot of photographs and illustrations for each technique/flower. The step by step directions make sure there is no guessing as to how to do each flower that is illustrated." --Crafter's Corner

Masters of buttercream art 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 numerous top international awards for their amazing buttercream designs. They teach classes in Europe, Asia and the US and headline at cake events around the world. Their first book, The Contemporary Buttercream Bible, charted at No.1 in cake decorating on just days after its release, and has already been translated into German and Spanish. They live in London. www.queenofheartscouturecakes.com

Valerie and Christina know their craft! This is a great how-to book for beginners and an amazing reference book for advanced pipers. The book showcases flowers, leaves, fillers...way more than the 100 flowers the book promises! The fore edge of the book is color coded to match the colors of the flowers inside the book! (See Picture). Unique frosting and sculpting techniques are additional bonuses. And the price? Steal of a deal!

An excellent cake decorating book that features 100 flowers made with buttercream. I was enamored by its cover and the title - little did I know that the authors are former Filipino RNs who started a small business teaching cake decorating and specialize on making flowers using buttercream, and they have another book that features other showpieces that feature avant garde and modern inspiration and ideas decorating cakes for special occasions. If you are interested on piping flowers for decorating cakes, cupcakes - then this is the book for you. These are great with step-by-step approach and the authors recommend what type of pastry tips to use when making each flower with colorful pictures. At the end, they also provide a handful resources for the UK and the North American market. Now, they are entrepreneurs and instructors teaching on big events on Cake Decorating in the UK.

Everything I was hoping for! So much detail for so many flowers, it's an amazing flower bible and I will use it from now on to reference ideas and instruction for all of my buttercream flowers! These ladies have done their homework and have made it easy for anyone to pipe beautiful buttercream flowers!

Beautiful pictures. The buttercream artist's work is so realistic, in creating these flower, I could guess what kind of flower it was before seeing the name of it. Good close-up photography work on each flower. Good direction in what angle to hold the piping tip. I do agree with another reviewer -

this is NOT a book for beginners. I'm planning on making some white cream cheese frosting and choose a couple of flowers, that will look good in all white, and practice on something the shape of a cupcake (upside down custard cup). After I get good enough with each flower, I'll decorate some cupcakes. I'm planning on learning how to do these flowers much like a knitter would make a sampler quilt. Practice one or two flowers at a time on a bunch of cupcakes. If I have anything critical to say, there could have been more direction and description in creating some of these flowers. For example, on page 32 (plumeria), the 4th step says to, "To pipe the next flower in the cluster, pipe a blob of buttercream and repeat steps 1 - 3 on top of it." It would have been nice if the author had told us why the blob is important. I'm guessing the blob is to give a starting point as well as height and interest. I'm very happy with my purchase.

This book is totally worth it for anyone interested in decorating cupcakes with buttercream flowers! I am impressed by the step-by-step images, helpful tips, how easy it is to read, and how straightforward this book is. I definitely recommend it! I made many buttercream flower cupcake videos on my YouTube channel, "Sugarcoder", and I learned the designs from this book. Thank you for making it!

I LOVE THIS BOOK! It's exactly what I need to bring my buttercream game to another level! Glad I have it!

Although there are helpful hints and I enjoyed reading how to make certain flowers, I did not like the very dark colors used for the flowers. I thought this made them look unappetizing. But if you can get past the dark blues, purples and greens, it's a very informative reference book if you run out of ideas while cake decorating.

I've never decorated a cake in my life and have always admired the beautiful, artistic cakes I'd see in bake shops. I have no idea when I will have the time to try and create any of these flowers, but I sure want to try them out soon! The instructions seem simple enough to follow. Only complaint- I wish the book would lie flat while using it so I could read the directions and see the demos. Otherwise- fabulous book!

[Download to continue reading...](#)

100 Buttercream Flowers: The Complete Step-by-Step Guide to Piping Flowers in Buttercream Icing
The Contemporary Buttercream Bible: The Complete Practical Guide to Cake Decorating with

Buttercream Icing Flower Pictures Names And Descriptions.: Flower pictures names and descriptions. flower care, annual flowers, bulb flowers, orchids flowers, perennials flowers, roses, wild flowers, organtic flowers. The Cake Mix Doctor's Icing On the Cake: 30 Fabulous Frostings and Glorious Glazes, Icings, Drizzles, and One Perfect Ganache: A Workman Short Icing on the Lake Sensational Buttercream Decorating: 50 Projects for Luscious Cakes, Mini-Cakes and Cupcakes Bioprocessing Piping and Equipment Design: A Companion Guide for the ASME BPE Standard (Wiley-ASME Press Series) Estimator's Piping Man-Hour Manual, Fifth Edition (Estimator's Man-Hour Library) Piping Systems Manual Process Piping Systems (Chemical Engineering) Process Piping Drafting Process Plant Layout and Piping Design ASME A13.1-2015: Scheme for the Identification of Piping Systems Design of Piping Systems The Art of Painting Flowers in Oil & Acrylic: Discover simple step-by-step techniques for painting an array of flowers and plants (Collector's Series) Ketogenic Diet: The Complete Step-by-Step Guide for Beginners to Lose Weight and Get Healthy (Ketogenic Recipes, Weight Loss, Low Carbs, Step by Step Guide, Ketogenic Cookbook, Keto For Beginners) Black & Decker The Complete Guide to Sheds, 3rd Edition: Design & Build a Shed: - Complete Plans - Step-by-Step How-To (Black & Decker Complete Guide) Step by Step Soccer: The Complete Illustrated Guide (Step by Step Sports) How to Draw Flowers: with Colored Pencils, How to Draw Rose, Colored Pencil Guides With Step-by-Step Instructions (How to Draw, The Complete Guide for Sketching, Shading, Layering, Blending) The Complete Illustrated Encyclopedia of Wild Flowers and Flora of the World: An Expert Reference And Identification Guide To Over 1730 Wild Flowers ... Beautiful Watercolours, Maps And Photographs

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)