



100 Buttercream Flowers: The Complete Step-by-Step Guide to Piping Flowers in Buttercream Icing

Valeri Valeriano, Christina Ong

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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.

Chef Duff Goldman of Ace of Cakes described the book 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!



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