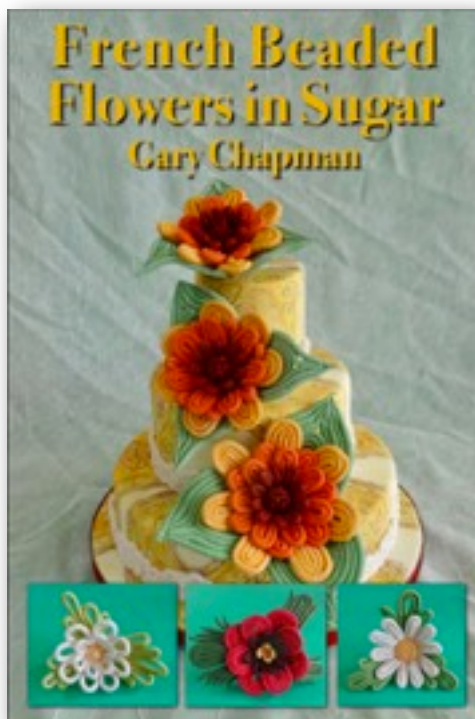




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## **French Beaded Flowers in Sugar**

by Gary Chapman

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ebook to follow in 2019

Apple ebook (Epub) £6.99 ISBN 978-1-909230-32-3

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**Introducing the completely new and innovative technique of French Beaded Flowers in Sugar in this colourful step-by-step guide showing how to make 14 French beaded flowers and leaves in sugar.**

The craft of making French Beaded Flowers has a long and fascinating history and these incredible floral designs provide the source of inspiration for my technique of re-creating them in sugar. With a simple array of equipment the book described the basic technique of how to create the beaded rolls that form the 14 different flowers seen on 14 unique cake designs.

- Introducing the new technique of **French Beaded Flowers in Sugar** created by Gary Chapman.
- An adaptation of an old floral craft in sugar.
- Fantasy inspired flowers are currently hugely popular.
- Colour photography and clear instructions.
- Full step by step photographs of how to make the flowers and leaves.
- Describes the basic technique of how to create the beaded rolls that form the flowers.
- Details sources of inspiration.
- Shows how to make 14 different French Beaded flowers in sugar including basic looped, double looped, magnolia or gardenia, poppy, cluster, coiled, dahlia, peony, daisy, rose, sunflower and two fantasy flowers.
- There are 14 different cakes styled to match each flower.

### **Copyright Notice**

My technique of recreating **French Beaded Flowers in Sugar** as seen in this book has been an original creation and subject to copyright. This new technique can be replicated for commercial cake making or for competition work, but I do not give anyone permission to use this technique for commercial gain in the form of real life classes or demonstrations, magazine features or projects, online classes or any other online tutorial including youtube. Any attempt to use this technique on these platforms will be seen as breaking my copyright and subject to legal proceedings.

**Gary Chapman** developed an interest in sugarcraft in the early 1990s when he joined Merehurst Publishing Company, a leading publisher of cake decorating books. Invigorated by this exciting edible art medium he invented the fabric-effects in sugar technique in the early 1990s, published his own book *Fabric Effects in Sugar* and gave demonstrations and classes all over the UK and America. He now lives in Stroud, Gloucestershire and is fortunate in being able to pursue his various passions – publishing, marketing books, writing, the Jazz Age and cake decorating.

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## Some of the flowers and leaves in the book



## Some of the cakes in the book



Also available from Gary Chapman

