



## Cakes by Design The Magical World of Sugar Art

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By Scott Clark Woolley

The Overlook Press. Paperback. Book Condition: New. Paperback. 255 pages. Dimensions: 10.7in. x 8.4in. x 0.7in. Their specialty cakes have astounded and drawn raves from such clients as Tiffany, Cartier, Bloomingdales, The Metropolitan Museum of Art, and Vogue, and their wedding cakes have graced the pages of Brides Little Book of Cakes and Toasts, Brides, and Martha Stewarts Weddings. Scott Clark Woolley is, quite simply, the master of the stunning-to-behold yet easy-to-learn art of sugar paste flowers, used as both cake decorations and freestanding ornaments. In their popular classes in New York City, Woolley and Farace taught absolute beginners how to make strikingly realistic flowers in one session, with a technique that is unique and easy to learn. Assembled in this book is fifteen years worth of know-how, the most complete construction and idea book on sugar paste flowers and ornaments. The book includes step-by-step instructions on how to make dozens of varieties of flowers, detailed information on the tools one needs to get started, delicious cake recipes, and a profusion of inspirational photographs, showing finished cakes and centerpieces that will delight both professionals and at-home cake decorators, inspiring them to achieve both simple and simply spectacular sugar art creations. This...



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