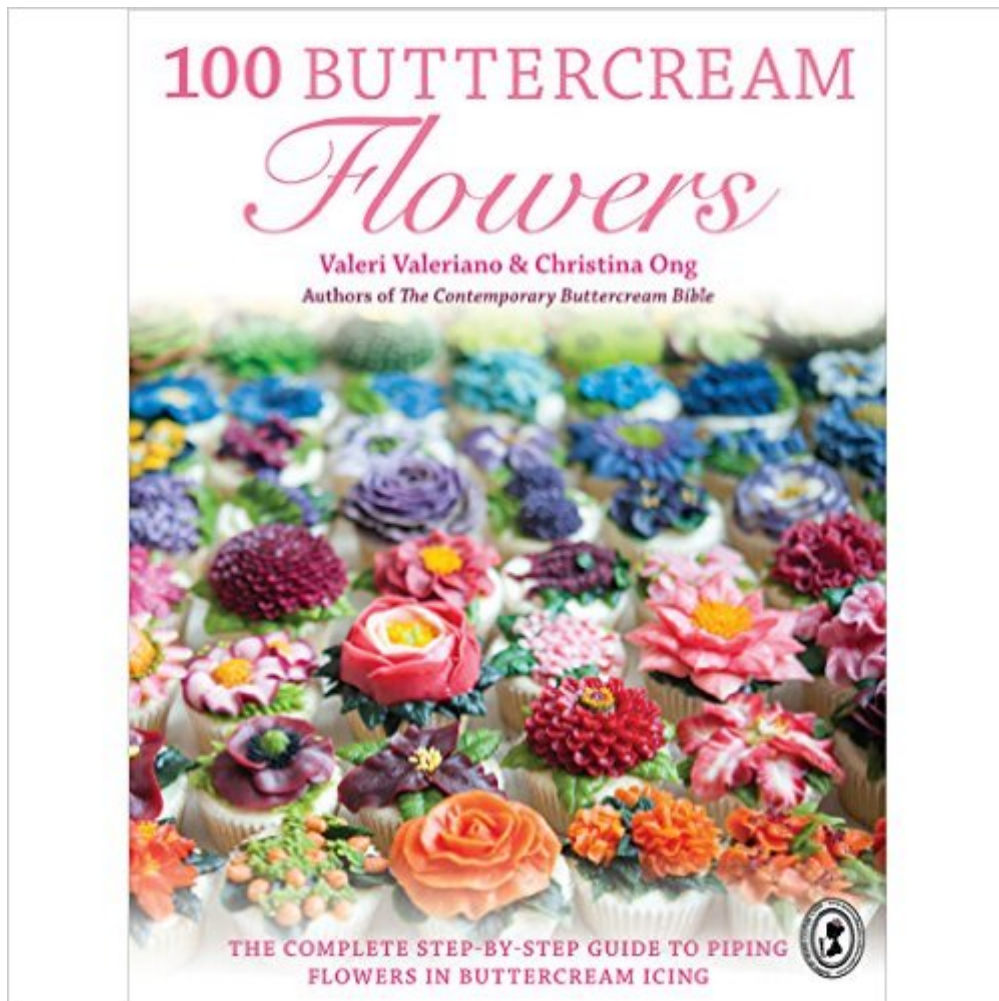


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# 100 Buttercream Flowers: The Complete Step-by-Step Guide To Piping Flowers In Buttercream Icing



## 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

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Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (107 customer reviews)

Best Sellers Rank: #23,801 in Books (See Top 100 in Books) #12 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#) #51 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

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!

Wonderful. First pages are all about piping technique and coloring, etc. Every SINGLE page after that is dedicated to its own flower with a large picture of the finished product and several pictures

with written steps to getting to that finished product. pages in the end focus on leaves and a few techniques to making a finish cake with what you will learn. The flowers are also all organized by color, which is awesome! this is most definitely worth getting if you want to learn how to pipe a variety of flowers.

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!

It's a pretty book with lovely photos, but I found the instruction/how-to a little lacking for the beginner. I think if you knew what you were doing and some experience in piping you'd do fine with it. The images are clear and crisp. The flowers begin looking very very similar as you read through the book. I would have preferred 50 or even 25 flowers with really good instructions and step by steps. Again, I am a beginner and needed a little more detail in all the steps, I feel this book assumes you are an intermediate or advanced cake/cupcake decorator.

Great book!! Like it much better than their previous book. With basic piping knowledge, think anyone could do most flowers on this book, as they have photos showing each step. Cannot wait to try these flowers!

You can not go wrong with this book. It is absolutely my favorite. I learned more from this book than I ever did through Wilton classes or YouTube.....IT'S A MUST BUY !!!!!

I got this book as gift. I could not wait to read it. I don't want to get into using alot of fondant as long as I don't have to. I thought I could do these flowers so much easier. I read the book and went through my supply to see if I have what I need to make these flowers. I need 15 more tips than I already have to be able to use this book. I thought that would be no big deal really. I was wrong. The Wilton tips are easy to find but the PME tips are not. You can find all the tips on but the PME tips are expensive. I needed \$75 ('s price) of tips to be able to make all the flowers in this book!!! I felt that this was not acceptable. So I researched and tried to only get the PME tips that I absolutely had to have. Then I searched for the rest in Wilton - because they are cheaper. I really don't think

anyone will notice if the beautiful and amazing flower is made with a slightly smaller tip!!! I got the tips narrowed down to about \$40 instead of \$70 plus. I will ask for them for Christmas as I don't think I will have any reason to make these flowers before spring. I have enough tips already to do some of the flowers, so I will stick to those. I do think the time I have spent in research will be worth it. I think I will use this book very often for birthdays, weddings, and showers. I can't wait to expand my skills. I wanted to warn the next buyer of this book that a significant investment in tips will be required. If you are a beginner and do not have many tips already, the price will be a lot more as I have accumulated a lot of tips over the years. Also, I searched for a Wilton/PME tip converter but it does not exist. You have to look at each tip in the book and try to get as close as you can for PME tips into Wilton tips. I will list the tips that I converted (that I don't already have). All of these can be found right here on . There were only two PME tips that I could not convert. Those are: PME st50 and st 51. Otherwise, the rest of the PME are converted to Wilton are #16,101s,150,126,59,81,366,59s/59, and 353. This will save you the hours I spent on trying to save money and get the right look. This is the only reason I gave this book a four - the cost to make it all work. I would have given this book a five if the tips were easy and cheap to find. Otherwise, the book is very easy to follow and I think it will become my favorite book very soon!!! Don't be discouraged by this review, you can do it!!!!

Love this book! This book is appropriate for intermediate level cake decorators who already have good basic piping skills. The flowers are gorgeous, and the instructions and photos are easy to follow. The book is arranged by flower color, which I find very useful when designing my cake or cupcakes. My only criticism is that the authors use a variety of piping tubes from different manufacturers, but may not identify the equivalent tubes from other manufacturers - so if you're using tubes from a different manufacturer, you have to guess which one to use.

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