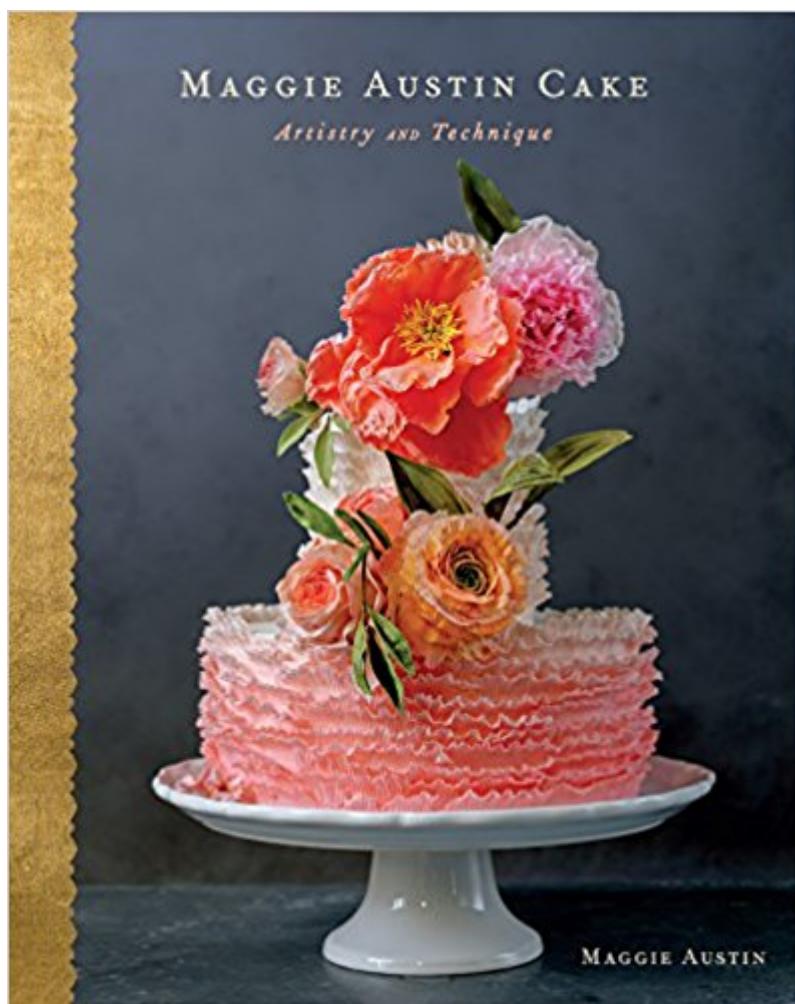


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Maggie Austin Cake: Artistry And Technique



Synopsis

Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career "and has since become one of today's most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a theme and variations organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you're a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there's inspiration for bakers and crafters of all stripes.

Book Information

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Customer Reviews

[View larger](#) How to Make Clover Sugar Flowers from Maggie Austin Cake Step-by-step instructions to craft beautiful gum paste blossoms When I was in pastry school, we had about two weeks of wedding cake instruction, including a few basic gum paste flowers. We made all the flowers in white. If you finished your flowers in time, you could go over to the petal dust station and dust your flowers with beautiful colors. I took home white flowers every day, and I did not get an A in the class. That experience motivated me to buy some basic flower-making tools so that I could take

all the time I needed and finally get my hands on some color. Tools 26-gauge green floral wire, cut into thirds Pasta roller Gum paste in desired colors (fuchsia for petals, green for calyx) FMM daisy cutter set Zip-top bags CelPad 2 Dresden tool Small paintbrush Egg white in a small dish Cornstarch in shaker Styrofoam Spring-action scissors

[View larger](#) [View larger](#) [View larger](#) Step 1 Prepare a wire by bending a tiny closed loop at one end. Use a pasta roller to roll fuchsia gum paste to a thinness of level 6. Using the small daisy cutter, cut out 6 petal sets and store them in zip-top bags. Work with one petal set at a time. Place the first set on the CelPad. Brace the petal set with your nondominant hand and use the narrowest side of the Dresden tool to gently thin each petal by brushing outward over the petal edge. Step 2 Remove the petal set from the CelPad and insert the non-looped end of the wire through the center. Slide the petals up the wire until you reach the base of the loop and dab a tiny amount of egg white just on the center of the petal set. Step 3 Pinch the petals so they close gently around the loop (which is acting as your center). Dust your fingers with cornstarch and pinch at the base to secure. Insert the stem into a Styrofoam block and let dry for at least 1 hour before adding more layers.

[View larger](#) [View larger](#) [View larger](#) Step 4 Make five more layers of petals as described in steps 1–3, with a dab of egg white in between each set. These can be placed consecutively, without drying time in between. You'll find that as the clover gets bigger, the petal sets start to sit lower on the flower. This is what you want! Instead of getting wider and wider, it starts to taper, naturally. Step 5 For the calyx, use a pasta roller to roll green gum paste to a thinness of level 6. Cut a single piece using the small daisy cutter. Use scissors to snip straight down the center of each little petal. Step 6 Apply a dab of egg white to the center of the calyx and slide it up underneath the clover. Insert the stem into the Styrofoam and let dry for about 1 hour before coloring, if desired.

"With one look at this lavish debut, readers will understand why former ballerina Austin's museum-worthy cakes are so hotly in demand. More than 30 exquisite cake and cookie designs unfold, each a triumph of flowers, ruffles, pearls, lace, and painted fondant." —Library Journal

MAGGIE AUSTIN is one of today's top cake designers. A graduate of the French Pastry School's L'Art de la Pâtisserie program, she has worked with elite clients all over the globe,

from Hollywood celebrities to royal weddings.

So beautiful! she teaches you new techniques step by step, I enrolled on her craftsy class a long time ago, but this far better! I specially loved the "Frida" cake (alluding to artist Frida Kahlo) excellent!

A genteel warning: I do not spare the opportunity to fawn over this exquisite cake tome, so you've been duly put on notice. Therefore, let us proceed! This is beyond the ethereal vision I had in my head, having followed Maggie Austin from the beginning of her unique foray into cake creations, due to an abrupt need to leave her beloved life as a ballerina, following a ballet-ending injury. The creativity and vision she used to bring a story to life in the world of ballet, has been circumvented into an exquisite vocation as cake designer. The intense demands placed upon her to share her abilities with the literal legions of devotee's has been answered in book form, having given us a taste of her skills through Craftsy classes; we are greedy and wanted more because we couldn't get enough. Miss Maggie Austin LaBaugh, we deeply thank you; you have given us PLATINUM, as calling this book as gold would pale as an adjective. The way she thinks is through the eyes and soul of an artist, not a cake baker. She did not come by this profession because of initial love and targeting of this creative medium. But fortunately for us, her artistic bend in ballet has transferred into this second career in which her innate ability to express what we can't see, comes out even more lovely. The mediums she uses are nothing special but it's the manner in which she molds and pampers and expresses her thoughts through these mediums, is what sets her mile apart from the majority of cake designers. She is an artist first and foremost and you will be amazed at how fondant and gumpaste can be transformed into edible art. This art includes both cakes and cookies, though the majority is cakes. The book itself is large, heavy, and gorgeous.....coffee table gorgeous! The layout and print type is simple, but so very delicate and airy. The photography pristine. The styling is eye-candy. Her instruction is minimal and as needed, yet complete. I would not suggest this as a beginners book, though I would tell a novice to place this book to the side until you get to a comfortable level, as this is gently encouraging and well-written, for when you advance. For those from intermediate to advanced, this is perfect, as she teaches the techniques to make the decor, so you would need a solid base of knowledge with fondant, gumpaste, and wafer paper; while buttercream is also used within cakes, it's not a medium she uses for the outside. Her "Frills" cake and her "Stained Glass" cake are two of her most noted cake creations, and I am assuming that those are what catapulted her into the competitive world of cake design; I know that it was an instant

love for me, as well as those within my cake circle. And these two cakes are wonderfully given their sections among the many lessons in this book. Also, while I feel most of her cakes have a gentle, pastel appearance, she has included several more stark examples that use darker colors/themes. Then at the end of the book, she posts all the cakes on 4 pages so you can see everything at one time. The book is broken into nine sections, with each having chapters and lessons; a general peek into the book: 1) This first "section" is the Basics and Foundation of her lessons, with tools needed, mediums, recipes for both cakes and buttercream and a cookie recipe. 2) "Frills": One of her prettiest cake style with ruffles and frills for standard and floral styles. 3) "Floral Appliques": This was one of my favorites as she teaches the creation of delicate flowers with the slightest brushes of gold on the edges of the flowers to make them look enameled, plus other floral combinations, as well as cookies with flowers and gilded edges. 4) "Textile": The use of embroidery to make flowers; gold leaf with overlay for cake and cookies; an amazing tribute to Frida Kahlo. 5) "Pearls": Handmade oysters with pearls! Cameos! Folk art cake! 6) "Sculpted Fondant": I love the simplicity of "bas relief" look of cakes in which it's white on white, bas relief to look like stone, elephants, urns. 7) "Painting": The Stain Glass cake.....absolutely gorgeous! Impressionism in both cakes and cookies. Abstract painting. 8) "Wafer Paper": Once a medium used to make roses on cakes during the 30's-50's, this now has been transformed into the ability to make feathers, petals, and butterflies. 9) "Sugar Flowers": Using the Dutch Masters period paintings of still-life, Maggie shows how she creates these same stunning flowers, culminating into floral arranging for the cakes, and how to insert them. This is a wonderfully created cake book from a wonderfully creative cake artist; definitely a classic to placed alongside a small handful of others that are worthy of special shelf space. Peace.

I just got it this weekend and have not really gotten into it. But I love Maggie's work. I have a Craftsy class with her. I have a problem with the book cover. I cherish all my cake decorating books and value them highly. The box it was shipped in, (see my entry on shipping feedback) did not protect the corners of this book. The front bottom right side and back have been dented. I have a picture of it and the box showing the edges dented. I think the box did not prevent the crimp from happening during the rough handling these item receive during the process.

Maggie Austin, your artistry blows me away. I turned each page with excitement, devoured the details of every instruction and sighed when I got to the last page. Just stunning!

This is a simply beautiful book with plenty of mouth-watering photos. I'm not sure if I'll ever have the

patience or skill to make such artistic cakes but for now I have it on my coffee table and look at it often, figuring it will stoke the fires of inspiration. Definitely going to try her buttercream recipe.

You will not be disappointed in this gorgeous book. The pictures are coffee table book beautiful, Maggie's cakes are divine and she shares some wonderful recipes as well as unique techniques. If you love all things cake you will love this book!!!

excellent book, truly inspiring, it is definitely for the creative cake designers and minds. Tutorials are very useful, and I can apply them to create my own cake design. Excellent for beginners as well learning how to make sugar flowers! I also tried the vanilla bean cake recipe at the beginning of the book, and it turns out so delicious!!

I have learned so much from this book! The author has written the tutorials clearly, very easy to understand. I am looking forward to making an arrangement!

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