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make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and

Wafer Paper Cakes - David and Charles instructions 1. Gather your tools and materials. Download the Eucalyptus template below. 2. Cut wafer paper according to the template using scissors or a cutting machine. 3. Using a small amount of Wafer Glue attach floral wires to each leaf. 4. Mix Wafer Paper Conditioner and apply to each leaf to ...

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Tutorial | Astashkina Cakes instructions 1. Gather your tools and materials.

Download the flower template below. 2. Cut wafer paper according to the template using scissors or a cutting machine. 3. Mix Wafer Paper Conditioner and apply to each petal to soften. 4. Vein and shape all 6 petals. Place in a former to dry. 5. Using ...

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To really master wafer paper skills, you do not need to feel frustrated or struggle with your petals melting or cracking because of the environment you are in. And I want to show you how! In this Online Course, you will go from being confused and worried about wafer paper to feeling confident in your ability to create realistic

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Astashkina Cakes | Fine Art Cakes and Wafer Paper Flowers

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Cakes Gorgeous Cakes
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5 Innovative Cake Decorating
Ideas Cake is such an
exciting artistic medium
because not only does it wow
guests, but it lends itself
to so many ingenious ideas
and techniques!

70 Best Wafer Paper Cake images | Wafer paper cake, Wafer ...

Wafer paper is a sheet of edible paper, typically starch-based. It's safe to eat and the flavor is very subtle — so it won't interfere with what's going on in your cake. You can manipulate wafer paper in all kinds of ways, another reason why it's so great for cake decorating. Ingredients: potato starch, water and vegetable oil.

Wafer Paper Hydrangea Flower Tutorial | Astashkina Cakes Wafer paper is a sheet of edible paper, typically starch-based. It's safe to eat and the flavor is very subtle — so it won't interfere with what's going

on in your cake. You can manipulate wafer paper in all kinds of ways, another reason why it's so great for cake decorating.
Ingredients: potato starch, water and vegetable oil.

<u>Wafer Paper Wild Rose Wreath</u>
<u>Cake Topper | Astashkina</u>
Cakes

From there I took my creative passion for cakes, design and baking and decided to make it into a business. I went on to carve out a niche in the cake world with my modern and alternative techniques and pushed the boundaries of cake design, working on cakes for weddings and

events at some of London's most prestigious venues.

Modern Online Classes for Creative Bakers and Cake Designers

The evolution and continuous innovation that's taking place in cake art has seen cake designers explore new possibilities for wafer paper decor in cake design. Moving beyond the much-loved wafer paper flowers the medium is largely associated with, designers are exploring the wonderful qualities of this edible medium to create texture and structure in their new designs this year.

Wafer Paper Frills, Ruffles & Accents - Cake Geek <u>Magazine</u> She is an award-winning cake designer and sugar artist known for her elegant modern painted cakes featuring nature-inspired floral arrangements created in wafer paper and sugar paste. Anna was born and raised in Russia and worked as a Mechanical Engineer, but after moving to the United States, she discovered the art of cake decorating and turned her baking hobby into a successful business.

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