



The Art of Sugarcraft: Sugarpaste Skills, Sugar Flowers, Modelling, Cake Decorating, Baking, Patisserie, Chocolate, Royal Icing and Commercial Cakes

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- Sales Rank: #874386 in Books
- Published on: 2014-03-17
- Original language: English
- Dimensions: 11.02" h x 1.77" w x 9.25" l, 6.28 pounds
- Binding: Hardcover
- 520 pages

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