

*Create flowers the easy way*





*'Excellent results every time,  
easy to use and fun'*

SUE - RETAIL CUSTOMER

# Welcome



So pleased to meet you! My name's Louisa and I run Blossom Sugar Art in England. I'm a designer and creator of cake decorating moulds for people who love quick and easy cake decorating.

When I first started cake decorating I felt overwhelmed by all the beautiful flowers that took so long to create, and all the specialist equipment needed. I then set out to design my own range that would be suitable for all users ranging from beginners to the experienced cake decorator. Beginners love my products as they are so easy to use, professional decorators love them too as they save so much time when making hundreds of flowers.

Each design has its own unique handmade quality, from the realistic veins of a petal to the delicate wings of a butterfly. All of my moulds are original designs, made with premium quality food safe silicone and stainless steel - suitable for the dishwasher

Ordering is a breeze, you can order easily at [www.blossomsugarart.com](http://www.blossomsugarart.com)  
If you have any questions just drop an email to [sales@blossomsugarart.com](mailto:sales@blossomsugarart.com)  
I will be very happy to help!

Louisa Russell





## WHY CHOOSE US?

- Create quick and easy flowers in icing, marzipan or modelling chocolate.
- Original UK design.
- Easy to use.
- Unique two part mould gives highly detailed impressions on both sides of the flower.
- Suitable for the beginner to advanced decorator.
- Dishwasher safe.
- Premium Quality - non stick food safe silicone & stainless steel cutters.

## MULTI SET COLLECTION

Imagine being able to use one mould with different size cutters! My best selling moulds have been matched with suitable cutters to enable multi size flowers. Quality and outstanding value with the Multi Set range.





MULTI  
SETS



## BLOSSOM MULTI

Beautiful blossoms, perfect on their own or try layering them to create 3D flowers. It's not hard to see why this set is so popular.

£9.95 rrp  
SKU: DK16

BEST  
SELLER!



MULTI  
SETS



BEST  
SELLER!



## PETUNIA MULTI

Super versatile, this set will enable you to make flowers for cupcakes, cookies as well as larger cakes. The petunia mould was already our best seller - I have added extra 5 cutters. Many of our fans say that this is their go to set for creating icing flowers.

£9.95 rrp  
SKU: DK17



MULTI  
SETS



*All the flowers on this cake were made using the Petunia Multi Set.*





## BUTTERFLY MULTI

Gorgeous butterflies are popular for most occasions. Create them in advance and dry on folded card to give them shape. Perfect for adding something extra special to your cakes and cupcakes, or even cake pops as shown below.

£9.95 rrp

SKU: DK19





## HYDRANGEA MULTI

Always popular, this flower is loved by so many decorators. Here it is available in 3 size cutters. I like to add a small ball to the centre before placing the cut out shape on top. Super simple and super effective!

£9.95 rrp  
SKU: DK20

BEST  
SELLER!







### FLEUR MULTI

Finished flower is approx. 3.5cm

£10.95 rrp

SKU: DK18



### PRIMROSE MULTI

£9.95 rrp

SKU: DK22



### BUTTERCUP MULTI

£9.95 rrp

SKU: DK21





### BLOSSOM

Finished flower is approx. 3.5cm

£7.95 rrp

SKU: MC01



BEST  
SELLER!



### HYDRANGEA

Finished flower is approx. 2.5cm

£7.95 rrp

SKU: MC02



BEST  
SELLER!



### PETUNIA

Finished flower is approx. 3.5cm

£7.95 rrp

SKU: MC03



BEST  
SELLER!





### CHERRY BLOSSOM

Finished flower is approx. 2.5cm

£7.95 rrp

SKU: MC04



BEST  
SELLER!



### DAISY

Finished flower is approx. 2.5cm

£7.95 rrp

SKU: MC05



### BUTTERFLY

Finished butterfly is approx. 3.5cm

£7.95 rrp

SKU: MC06





### SNOW ROSE

Finished flower is approx. 3.5cm

£7.95 rrp

SKU: MC14



### PRIMULA

Finished flower is approx. 3.5cm

£7.95 rrp

SKU: MC15



### FLEUR

Finished flower is approx. 4cm

£8.95 rrp

SKU: MC18







### ELEGANT BUTTERFLY

Finished butterfly is approx. 4cm

£7.95 rrp

SKU: MC17



### FRANGIPANI

Finished flower is approx. 3.7cm

£7.95 rrp

SKU: MC09



### LILY

Finished flower is approx. 6cm

£7.95 rrp

SKU: MC08





### ENGLISH ROSE

Finished Roses are 4cm, 2.7cm and 2.3cm.

£9.95 rrp

SKU: MC07



### POPPY

Finished flower is approx 6cm

£7.95 rrp

SKU: MC11



### ORCHID

Finished flower is approx 5.5cm

£7.95 rrp

SKU: MC12





## COLLECTION - NON STICK SETS

I have matched my best selling multi function moulds with non stick cutters. Some cake decorators prefer to work with non stick plastic cutters as opposed to stainless steel. Each set is designed to give a range of sizes, perfect for your next decorating task!





### BUTTERCUP COLLECTION

Cutters approx: 3.5cm, 3cm, 2.5cm, 2cm

£9.95 rrp

SKU: BC01



### PRIMROSE COLLECTION

Cutters approx: 3.1cm, 2.2cm, 1.7cm

£9.95 rrp

SKU: BC02



### FLEUR COLLECTION

Cutters approx: 3.9cm, 3.2cm, 2.4cm

£10.95 rrp

SKU: BC03





### BUTTERFLY COLLECTION

Cutters approx: 4.2Cm, 3.8Cm, 2.4Cm, 1.8Cm

£9.95 rrp

SKU: BC04



BEST  
SELLER!



### 5 SMALL FLOWERS CUTTERS

3cm, 2.8cm, 2.4cm, 1.8cm, 1.8cm

£4.95 rrp

SKU: CU01



### FLEUR CUTTERS

4cm, 3.5cm, 3cm

£4.95 rrp

SKU: CU02



### BUTTERFLY CUTTERS

3.5cm, 3cm, 2cm

£3.95 rrp

SKU: CU04



### HYDRANGEA CUTTERS

4cm, 3.5cm, 3cm

£3.95 rrp

SKU: CU05

### DUSTING BRUSH

Quality dusting brush

Brush length 10cm, bristles 1cm long

£1.95 rrp

SKU: BR01



PERFECT  
FOR  
DUSTING  
LUSTRE



# What do I use with the moulds?

Blossom Sugar Art moulds are suitable to be used with a variety of modelling mediums.

- Modelling icing
- Gumpaste or Flower paste on it's own or mixed half/ half with sugarpaste
- Modelling chocolate
- Marzipan (Yum!)
- Sugarpaste or rolled fondant with a hardening agent mixed in. I like to use CMC or Tylose / Tylo powder which is available from specialty cake decorating stores. If you were to used shop bought fondant without a hardener, the icing would be too soft and would not dry hard.

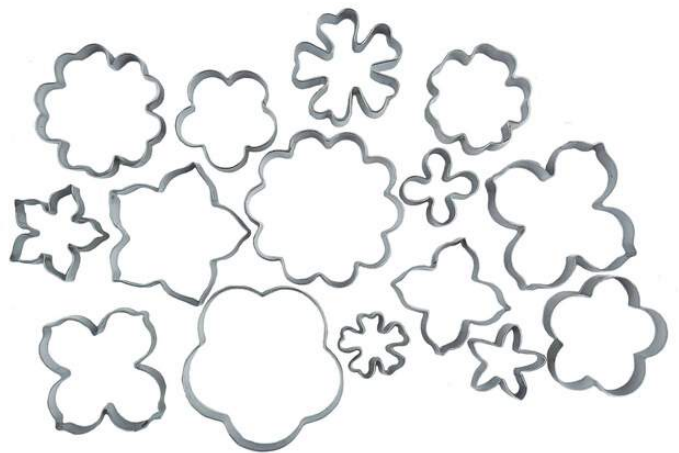
I like to lightly grease the moulds prior to first use with a vegetable fat. Some people prefer to dust the moulds with cornstarch or icing sugar. Up to you! Everyone has there preferred methods.

**For more decorating tips take a look at our online guide**

**Tips & Techniques** - using double colours, adding different colour centres, adding stamens, wiring flowers, and much more.

*Create flowers the quick and easy way...*





## CREATIVE STUDIO

SKU: BCREATE rrp £27.95

- Create oodles of flowers with this set of our bestselling multi function moulds!
- 3 double sided Silicone moulds & 15 Stainless Steel cutting tools
- Moulds include - Petunia, Fleur and large Hydrangea
- Mix and match the cutting tools with the moulds to make many different flowers.
- These versatile mould can be used with cutters of different shapes and sizes to create many flower styles.
- Try layering smaller flowers on top of larger flowers.









ORIGINAL  
DESIGNS

## BEHIND THE SCENES

Taking inspiration from my love of nature, I designed the Blossom Sugar Art range.

I have worked as a professional cake decorator in one of Sydney's oldest cake stores, Mezzapica Cakes. I have also enjoyed being a guest expert demonstrator in the UK on the Ideal Home Create and Craft shopping channel since for both cake decorating and crafting.

I am committed to providing premium quality cake decorating products that made to last. Please get in touch if you have any questions.



# HOW TO ORDER

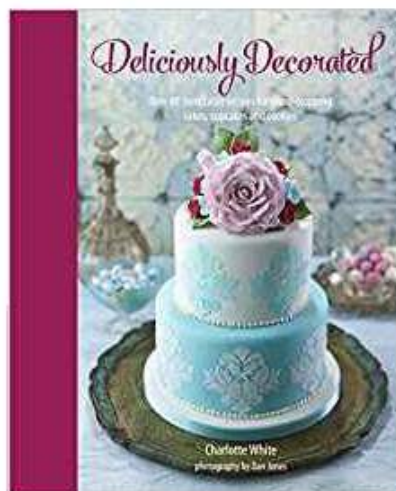
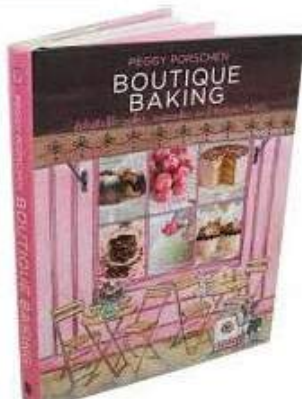
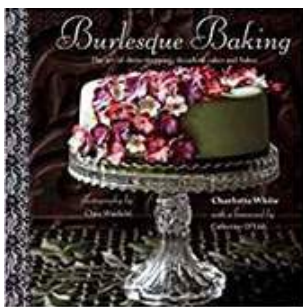
Your satisfaction with my mould range is a top priority, so ordering from Blossom Sugar Art is quick and easy. Order online easily at **[www.blossomsugarart.com](http://www.blossomsugarart.com)**

There is a shipping estimator on the cart page which will show you the shipping price.

*'Rare to find great products and great service in the one place, so it was a pleasure to find both here'*

AMANDA - RETAIL CUSTOMER

## AS SEEN IN.....







BLOSSOM SUGAR ART  
NO MINIMUM ORDER, CARRIAGE PAID UK £75 EU £200 (VAT ex)

**[www.blossomsugarart.com](http://www.blossomsugarart.com)**  
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facebook & Instagram @blossomsugarart