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5.0 out of 5 stars Compendium of cake decorating techniques. Reviewed in the United Kingdom on May 16, 2016. Verified Purchase. I bought this book for my own use to get ideas for cake decorating and it is perfect. The creative ideas are very good and easy to follow. I would recommend it to anyone interested in cake decorating whether it is for ...

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Buy Compendium of Cake Decorating Techniques: 300 tips, techniques and trade secrets by Deacon, Carol (ISBN: 9781844489367) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

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We've assembled tips to make even the most intricate techniques seem simple. From the basics of making a consistent buttercream, to shaping cute 3D characters, trust Wilton to teach you exactly what you need to

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know! Piping Techniques. Candy Techniques. Fondant Techniques. Gum Paste Techniques. Sugar Sheet Techniques.

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The ultimate compendium of cake decorating techniques for avid amateur bakers everywhere. Cake Decorating for Beginners combines nuggets of advice and popular projects from books in the Modern Cake Decorator series. You are taken through the whole process from the initial bake to icing your cake with those final embellishments.

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This title is crammed with information on the art and craft of using fondant in cake decorating. Ideas include making vampire cakes for

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Halloween, a cupcake tower adorned with daisies, gum-paste animals, and ribbon-embellished porcelain-like flowers.

The ultimate compendium of cake-decoration techniques, derived from the Modern Cake Decorator series. Cake Decorating for Beginners is a wealth of useful information for avid amateur bakers. Combining nuggets of valuable advice and popular projects from the Modern Cake Decorator series, the book leads the reader from the first stages to the last embellishments, including baking and icing your cake, and features a range of exciting, innovative but accessible techniques for decoration such as stencilling, using cutters, piping, painting and airbrushing for a polished, professional finish. The cumulative knowledge of authors Cassie Brown, Christine Flinn, Sandra Monger and Stephanie Weightman makes this book a must-have, go-to guide - the ultimate cake decoration compendium.

'200 Tips for Cake Decorating' shows why fondant is so popular. Its smooth surface, vivid colors and moldable texture allow bakers to roll it, cut it, model it and color it. With basic skills and minimal equipment, bakers can create entertaining toppers for cakes and cupcakes.

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The ultimate compendium of cake decorating techniques for avid amateur bakers everywhere. Cake Decorating for Beginners combines nuggets of advice and popular projects from books in the Modern Cake Decorator series. You are taken through the whole process from the initial bake to icing your cake with those final embellishments. Expert cake decorators Christine Flinn, Sandra Monger and Stephanie Weightman pool their knowledge to help you with stencilling, using cutters, piping and painting. Includes printable templates for the eBook edition.

"Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

Hundreds of creative ideas for cakes, cupcakes and cake pops Make your cake the star of any celebration as Step-by-Step Cake Decorating teaches you how to decorate cakes one step at a time. Step-by-step instructions will help you to master the techniques of piping, stencilling and painting. In no time you'll be making spectacular sweet creations. Decorating possibilities are endless with flawless fondant, royal icing and fluffy buttercream and key ingredients are explained so that your icing tastes as good as it looks. A guide to

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cake decorating equipment ensures that you have everything you need. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate with a selection of 70 top step-by-step sequences from the print book. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to beautiful butterfly cupcakes, ideal for summer entertaining. Perfect for the enthusiastic decorator Step-by-Step Cake Decorating will inspire creative ideas for cakes, cupcakes and cake pops for every occasion.

Fabulous Party Cakes and Cupcakes, by award-winning cake decorator Carol Deacon, is a perfect beginner's introduction to the often intimidating world of cake decorating, sugarcraft and fondant. Carol provides simple step-by-step instructions that anyone can use regardless of experience level. Whether it's an elegant Chocolate Butterfly cake, a Silly Soccer cake or colorful racing cars on frosted cupcakes, Deacon has a cake or cupcake for any occasion. Birthdays, baby showers, anniversary celebrations or any opportunity for a party will be transformed by a fabulously decorated cake or cupcake. Deacon includes her secrets and tips for baking delicious, moist cakes and cupcakes, then details the process for combining frosting with imagination to create a feast for the eyes and the taste buds.

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1,000 Ideas for Decorating Cupcakes, Cookies & Cakes features a vast collection of decorated dessert inspiration, with page after page of gorgeous photos. This book is a feast for the eyes and the imagination that will never leave you stuck for an idea. Get your creative juices flowing and see how bakers and decorators around the world have creatively used fondant, buttercream, gum paste, sugar paste, royal icing, and piping and molded designs to create cookies, cupcakes, and cakes that are true works of art. See elegant cupcakes decorated with pearls and piping, colorful hand-painted cookies, tiered cakes with dimensional flowers, and much more. Discover unique cupcake decorations that use royal icing, edible markers, and fondant; wedding cakes adorned with gum paste accents and debossed designs; vibrant Christmas cookies; whimsical children's birthday cakes; specialty Easter cakes, and much more. Get great year-round ideas for dessert presentations and gift giving. Recipes for several types of frosting are included in the book, and an image directory identifies key materials and techniques for each photo. Among the amazing featured creations are: Cupcakes topped with sweet fondant flowers Fanciful characters and animals made from fondant and gum paste Cookies decorated with imaginative royal icing designs Lush buttercream roses atop cakes and cupcakes Hand-painted fondant accents Delicate chocolate motifs Cakes enrobed in decadent ganache Simple buttercream

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designs that dazzle This is the one book you'll turn to again and again for the best cupcake, cookie, and cake design ideas. Start exploring this delicious world today! These visual catalogs are both a practical, inspirational handbook and a coffee-table conversation piece. Like all of the books in our 1,000 series, these are not instructional books; rather, they are a visual showcase designed to provide endless inspiration.

This vibrant little book is bursting with wow factor inspiration Vegetarian Living magazine, June 2017 The brains behind Bee s Bakery (London s Top 5 biscuit bakeries Evening Standard), Bee Berrie is an ex-microbiologist who swapped bacteria for baking in 2012. Bee s second recipe book Bee s Adventures in Cake Decorating, a bold, fun, easy-to-follow cake deco compendium packed full of over 30 recipes. Including recipes for brilliant cakes and frostings, from Bee s favourite vegan banana cake, to her punchy Jamaica ginger cake, with countless options for creating gluten and dairy free variations on both cake recipes and frostings, including a fantastic vegan chocolate and avocado icing recipe that just has to be tried! Since launching in 2012, without any external funding or loans, Bee has built a thriving, resilient small business and now supplies clients including Selfridges, Topshop, ASOS, Harrods and Daylesford organic. Bee regularly speaks, teaches and

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demonstrates at conferences, meetings and trade shows on specific baking subjects, on entrepreneurialism, second careers and lean start-ups.

In Artisan Cake Company's Visual Guide to Cake Decorating, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. Artisan Cake Company's Visual Guide to Cake Decorating also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek's Artisan Cake Company's Visual Guide to Cake Decorating help you get your cake from boring and bland to amazing and spectacular.

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