

Cakes And Cake Decorating

Learning to make and decorate cakes that are as beautiful as they are delicious can be a challenge, but with the expert guidance of renowned confectionery artist Autumn Carpenter in *First Time Cake Decorating*, your goal is within reach. Like having your very own cake decorating instructor at your side, *First Time Cake Decorating* guides you expertly through the process, from baking and prepping your first cake through a range of decorating techniques, from essential piping techniques for creating borders, writing, and flowers to working with gum paste and fondant to make stunning daisies, roses, lilies, and more. There's a first time for everything. Enjoy the journey and achieve success with *First Time Cake Decorating*!

Let *Try It! Cake Decorating* inspire you to pick and mix from hundreds of fun and easy cake decorating ideas and techniques. Try it! *Cake Decorating* is the tastiest guide to the art of cake decorating. Learn how to build, pipe, model, and airbrush all types of cakes, including beautiful cupcakes and melt-in-the-mouth cake pops. Easy and impressive projects, from children's birthday cakes to wedding cakes, will allow you to master simple, but highly effective techniques, and step-by-step photography will teach you everything you need to know about cake decorating. Impress your friends, wow your family, and decorate cakes for any occasion with *Try It! Cake Decorating*. Previous edition ISBN 9781409334811

What better way to celebrate a special occasion than a beautifully iced, home-made cake? But cake decorating is a specialised art, which can be difficult to pull off without the right guidance. Luckily, this new cake decorating bible from the amazing creative team at the Good Housekeeping Institute offers just that – expert advice and step-by-step instructions accompanied by clear photographs to help you get the techniques just right. From birthdays to Christmas, children's parties to weddings, *Good Housekeeping's Complete Book of Cake Decorating* contains attractive cake designs for every occasion. Covering all aspects of icing, piping, modelling, chocolate and sugar decorations, this book shows you how to handle every type of cake decorating, whether a simple sandwich sponge or an elaborate three-tiered wedding cake. You'll learn how to model perfect flowers, animals and figures, pipe intricate lettering and designs, as well as mastering run-out, crimping, extension and template techniques. In addition to large-scale celebration cakes, this book includes imaginative, easy-to-achieve cupcake designs, and simple tricks for finishing off any cake with an impressive flourish. With the latest advice on equipment and ingredients, and troubleshooting to save any disasters, this book is all you need to create stunning home-decorated cakes that will wow your family and friends. Word count: 60,000

The definitive guide to mini cakes with expert instruction from a world-renowned cake decorator. Mini cakes are ideal for trying out new techniques, making the results quick and achievable for all skill levels. They make perfect gifts, to give to guests a

"Christina Ludlam shares her secrets on how to form buttons, bow, petals and pearls with moulds, mats and other contemporary techniques, so you can give a professional flourish to your vintage-style cakes." --Back cover.

Kate Sullivan has baked wedding cakes and party cakes for some of New York's most interesting weddings and events. Her sought-after recipes, designs, and tips are compiled in this new volume, *Kate's Cake Decorating*. Featured in numerous magazines, Sullivan is a respected and creative baker. For the first time, she brings her knack for creating the unusual to those of us who want to bake more than a layer cake but aren't sure how. This book features her recipes and cake-decorating tips as well as personal stories about creating and delivering cakes. She has used cookies as cake toppers, made dozens of multicolored flowers on a hat-shaped cake, and created cakes in the shapes of taxis and diner coffee cups. Whether a lush, vibrant "Monsoon Wedding" cake or a larger-than-life, 3D "Cup o' Joe to Go," Kate's cakes always inspire people to ask, "How did she do that?"

Essential cake decorating techniques explained, from simple buttercream piping through to brush embroidery with royal icing, making sugar flowers, and decorating novelty cakes. Includes 12 gorgeous cake decorating projects to make 16 cakes that are impressive and stylish, but use small cakes in various sizes to keep the baking elements simple and to allow you to really focus in on the cake decoration techniques. Bridges the gap between decorating cupcakes and cookies and decorating larger tiered cakes for beginner to intermediate cake decorators. Plus 12 free video demonstrations, available online, to teach the best way of completing each cake decorating technique. Inside *Cake Craft Made Easy*: Easy to follow cake decorating techniques explained in detail with full-color step-by-step photography, covering the following subjects: Buttercream piping Cupcake towers Pattern embossing Sugar pinwheels Stenciling Royal icing piping Sugar models & flowers Sugar doilies Frills & ruffles Brush embroidery Rice Paper Work

This is a complete guide to cake decorating techniques, with over 100 projects, from traditional classics to the latest in contemporary designs. It shows you how to make stunning cakes for special occasions such as weddings, christenings, birthdays and Christmas. It offers step-by-step instructions for mastering the techniques of working with royal icing, sugarpaste, fondant, marzipan, frostings, glaze icing and chocolate. Recipes include Madeira Cake, Victoria Sandwich, Upside-Down Pear and Ginger Cake, and Black Forest Gateau. This clear and comprehensive book takes the reader through all the essential cake making and cake decorating skills. It begins with recipes for classic sponge and fruit cakes, and simple icings and frostings for quick and easy finishing. Next, there is guidance on creative embellishments and decorations, from ribbons, flowers, sweets, nuts and crystallized fruits to home-made chocolate run-outs, curls and cut-outs. The book also contains 100 step-by-step projects, using the techniques and skills acquired, to make beautiful cakes for every occasion. The detailed instructional photography guarantees great results every time.

"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.

Learn how to make sugar flower embellishments and decorations and create 7 easy-to-achieve floral cake designs for decorated cakes, mini cakes, cupcakes and cookies with this stunning booklet of sugar flower designs and techniques from the bestselling *The Contemporary Cake Decorating Bible*. Includes sugar and royal icing recipes, instructions for storing and transporting your decorated cakes and covering cake boards, plus all the cake decorating techniques you need to know to create stunning sugar flowers, from rolled fondant roses and sugar dahlias, to realistic poppies and sugar peonies. Try out your new sugar flower-making skills with 7 gorgeous cake designs, featuring sugar flower cake toppers and embellishments on celebration cakes, cupcakes, mini cakes and cookies.

Cakes & Cake Decorations *First Time Cake Decorating* *The Absolute Beginner's Guide - Learn by Doing * Step-by-Step Basics + Projects* Creative Publishing International

The comprehensive guide to amazing cake decoration—now fully updated *Professional Cake Decorating* is a must-have resource for professional and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This Second Edition has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-

organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer's art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.

'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, is 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 demonstrates at conferences, meetings and trade shows – on specific baking subjects, on entrepreneurialism, second careers and lean start-ups. WC: 15,000

"Gives beginners cake recipes and step-by-step instructions on how to use buttercream frosting, fondant, royal icing, and marzipan to decorate them"--

Push the boundaries of cake decorating -- your airbrush can do so much more than just shading cakes! Get creative with Cassie Brown as she shows you airbrushing techniques to turn all your cakes into showstoppers. This book is not just about using the airbrush to add block colors -- it includes lots of innovative airbrushing techniques like 3D shading, masking and even crater effects with water droplets. In addition, there are step-by-step instructions on carving and creating a range of beautiful cakes, with techniques ranging from magically turning a sponge cake into a sugar pumpkin to creating delicate and beautiful chocolate roses tinged with color. It is bursting with valuable cake-decorating information, and packed with brilliant inspirational ideas!

This title is crammed with information on the art and craft of using fondant in cake decorating. Ideas include making vampire cakes for Halloween, a cupcake tower adorned with daisies, gum-paste animals, and ribbon-embellished porcelain-like flowers.

Discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary. This is the ultimate, must-have cake decorating and sugarcrafting techniques book, from best-selling author and superstar sugarcrafter Lindy Smith. Acclaimed sugarcraft expert Lindy Smith demonstrates over 150 techniques step-by-step, from baking to decorating More than 80 projects allow you to get creative right away, with detailed instructions for decadent desserts from tiered cakes, wonky cakes, mini cakes, cupcakes and cookies Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators

In one comprehensive volume, this reference contains everything the cook needs to create classic, celebration, novelty and party cakes. It is designed to be used by cooks of all levels of experience and is fully illustrated in colour.'

Everything you need to know to bake and decorate cakes, from basic cake batters to intricate finishing touches, is brought together in this straightforward and accessible book. Over 500 stage-by-stage photographs and clear method text make it easy to achieve success with every recipe. There are classic wedding cakes, festive occasion cakes, and novelty cakes for children.

Cake decorating made easy and achievable, with clear how-to photography and 75 amazing cakes The world of cake decorating is more playful, whimsical, elegant, and creative than ever. And the new generation of Betty Crocker Cake Decorating makes this activity fun and accessible for everyone. Photographed features teach the fundamentals, from piping frosting and tinting icing to working with flowers and fondant. Then the real fun begins with 75 cakes decorated in amazing ways: lively creations like the Honey-Lemon Beehive Cake buzzing with candy bees or the robin's egg cake speckled with chocolate. Cut-out fire engines, princess castles, and animal cakes are sure to delight at the next birthday party. Other cakes achieve a stunning appearance from simple techniques, like the gorgeous Tangerine Ombre Cake, which fades from orange to peach, or the Piñata Pound Cake, which spills candy when sliced. Beginners learning from scratch and experienced bakers seeking new ideas—plus crafters, party lovers, and DIY fanatics—will all find trusted tools to decorate something spectacular.

International cake decorating guru Zoe Clark presents superb designs for lace cakes using a range of step-by-step sugarcraft techniques. Zoe explores innovative new cake lace products as well as techniques for embossing, fondant applique, piping, brushwork and embellishments. Designs include wedding whites and pastels to Burlesque bolds. Cake Decorating Book: Stunning Easy To Make 3D Cakes! There is finally an easy way to make your own 3D cakes at home. I will show you how to do away with expensive 3D cake pans that you may never use again. My Book will reveal how to make use of five basic items found in most kitchens to create fun and exciting cakes. In this book you will learn everything from preparing, baking, frosting and molding of each cake. Here is a sneak preview of what else you will find: - original, easy to make 3D cakes. - over 200 step-by-step color photographs, guiding you all the way to your perfect cake. -detailed illustrations and instructions to ensure you fully understand each and every step. -imperial and metric conversions. -recipes for cakes and frostings. -unusual

effects and finishes - making your end result look even more professional and impressive. -learn over 300 tips and tricks Covers equipment, recipes, and techniques for decorating cakes, and gives step-by-step instructions for piping, modeling, creating special effects, and covering cakes with sugarpaste.

Beginner's Guide to Cake Decorating will show even those who have never baked and decorated a cake before in their lives how to make beautiful cakes.

Thousands 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. With hundreds of creative ideas, photos and tips to help you master the techniques of piping, stencilling and painting, you'll learn how to create 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. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to a beautiful butterfly and blossom cake, 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.

Features cake and dessert recipes for special occasions such as birthday parties, holidays, and weddings, along with decorating techniques and instructions for making basic cakes and icings.

In Cake Masterclass, award-winning cake designer and presenter of Britain's Best Bakery, Mich Turner, teaches you how to bake impressive cakes for every occasion - from a classic sponge, to decadent chocolate, and traditional fruit and ginger cakes. In the masterclass section, Mich shares her award-winning decorating techniques to teach you how to create truly outstanding cakes. With step-by-step instructions, Mich will show you how to make the classic sugar-paste rose, tiered cakes with piped lace, hand painted flowers, Christmas candy and much more. With experience baking for top celebrities like the Beckhams, Madonna and Sir Paul McCartney and running cooking classes around the world, Mich can teach you how to become a cake baking master at home.

Unique in the market, The Gilded Cake shows readers how to create a wealth of different metallic effects on cakes using a wide variety of techniques. From gold leaf to edible paint, food-grade sprays, edible glitters, lustre dusts, edible sequins and more. Sydney's leading wedding cake designer and top Craftsy instructor Faye Cahill will show you how to master each technique and then works through 12 step-by-step cake projects to put these skills to effect on beautiful cake designs. Alongside each cake is a smaller project such as cupcakes and cookies that you can practise on before attempting the main cake. Learn how to create cakes that shine with this comprehensive guide to metallic cakes.

Colette Peters's one-of-a-kind wedding cakes -- for which she charges hundreds, sometimes thousands of dollars -- have made her America's most sought-after culinary artist. Now, with this dazzling cookbook, brides-and-grooms-to-be can bake their own Colette's wedding cake -- or commission a professional baker to follow one of Colette's designs. Illustrated throughout with eye-popping color photographs, step-by-step drawings, and templates, Colette's Wedding Cakes showcases more than thirty of the author's most amazing wedding creations, organized by season -- a love-in-bloom cake, an Edwardian cake, a chocolate fantasia cake, an art deco cake, a coral reef cake, and many others.

Threads Sew Smarter, Better, & Faster is a one-of-a-kind resource that's filled with more than 1,000 Threads-tested tips, shortcuts and ingenious solutions to sewing emergencies, all organised in an easy-to-access format for quick reference or more leisurely reading. The perfect reference for stitchers at any skill level, this book offers a wealth of information, from a basic lesson in how-to-thread-a-needle to sewing repairs, fitting techniques, and advanced tricks from tailors and couture workshops. Look under 'Fabric, Thread, & More' to find the perfect method for matching fabric-type to sewing project. Check the 'Fitting' chapter for clever ways to hem trouser legs evenly every time. There's even a section with sewing shortcuts just for quilters. Whether readers simply wish to replace a button, polish their sewing skills, or stitch an intricate pattern, Threads Sew Smarter, Better, & Faster is like having a friend and sewing expert at your fingertips.

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.

Master the art of cake decorating with easy steps for sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, Cake Decorating for Beginners shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you'd be proud to share with your loved ones--not to mention your social media feed. Cake Decorating for Beginners includes: Cake walkthrough--Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted tips--Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on top--Show off your cake decorating skills with 10 scrumptious, stunning cakes--each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes--Cake Decorating for Beginners gives you the confidence.

Cake Decorating with the Kids: Get messy in the kitchen with 30 gorgeous, easy-to-follow contemporary cake decorating projects to make at home with the kids. Children of all ages will love to get involved and take charge of spreading the fillings and toppings, rolling out fondant icing, cutting shapes and making sugar decorations to help create delicious sweet treats, from cupcakes and cookies to cake pops, whoopie pies and tiered party cake ideas. Cake decorating is a fun, exciting craft for children and each recipe includes tasks for younger and older kids. The cake designs are perfect for school events, birthday cakes for children, parties, or simply rainy day fun in the kitchen, but as they are so professional-looking they are would also suitable for adult parties as well! Includes essential safety information for working with children in the kitchen, as well as storage, transportation and

presentation advice, perfect for children's parties! You will also find yummy cake recipes and all the basic cake decorating techniques you need to know to create the projects. Comes with lay-flat binding to keep the book open when your hands are covered in flour!

Squarely aimed at the home baker, "The Cake Decorating Bible" is the definitive guide to turning your cakes, cupcakes and biscuits into showstoppers. Juliet Sear is at the forefront of contemporary cake design with celebrities flocking to her Essex-based cake shop, Fancy Nancy. In this bible of a book, Juliet teaches all the basics of cake decoration - how to pipe buttercream, ice biscuits and use glitter and dyes to decorate cupcakes - before building up skills and confidence so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye. And alongside all Juliet's invaluable tips, cheats and troubleshooting advice for how to remedy 'cake-tastrophes' the book is packed with step-by-step photography of all the techniques and stunning shots of Juliet's inspiring designs.

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