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beautiful job decorating cakes and cookies.

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The Cake Decorating Bible Book Review:
Squarely aimed at the home baker, The
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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.

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Smith is passionate about cake decorating and shares her skills in many books on the subject (e.g., Celebrate with Mini Cakes). Strong in technique and ...

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"The Contemporary Cake Decorating Bible: Piping: " Learn everything you need to know about piping with royal icing and buttercream and create gorgeous decorated

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cakes, cookies, cupcakes and mini cakes with this comprehensive booklet of piping techniques and designs from the bestselling The Contemporary Cake Decorating Bible.

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Overview. Learn over 150 cake decorating techniques with this bestseller from the renowned sugarcraft expert! This is the ultimate guide to contemporary cake design—you'll learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes, and ingredients, and finishing with advanced

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modeling techniques, including royal icing stenciling, brush embroidery, buttercream piping, using sugar cutters and molds, making cake jewelry, and so much more!

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This chapter, taken from The Contemporary Cake Decorating Bible, will help demystify the art and inspire you to perfect the technique. The basics are not difficult to master--having the correct equipment and icing c. Perfect the art of piping--and discover techniques for turning a simple design into a stunning cake.

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How you choose to add a stenciled pattern will depend on the effect you wish to achieve and the size of the item to be stencilled. This chapter, taken from The Contemporary

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Cake Decorating Bible, shows you various techniques using both edible dusts and royal icing; it also shows you how to make your own stencils and some possible other uses.

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Contemporary Cake Designs - Book One is not just another book about cake decorating. It is a book that is filled with a wealth of wonderful tips on what to do, what not to do, how to do it and why not to do it and it has an amazing 500+ photographs that make this book a pictorial step-by-step guide on some of the intricate techniques of

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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

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Flowers are probably the most popular choice of all cake decorations. The simplest representation of a flower is a cut-out shape. Other more interesting ways of representing flowers are to create fabric-effect flowers out of paste or to try your hand at creating

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lifelike flowers. There are many books written on the art of sugar flower making; LindySmith touches on this subject here, showing you how to make lifelike poppies and peonies, as well as fabric roses, blossoms and dahlias, and simple cupped flowers.

Stenciling is an extremely effective way to

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add impressive decorations to your cakes and cookies quickly. For the best and most satisfying results, Lindy Smith recommends using laser-cut culinary stencils made from durable food-grade plastic. How you choose to add a stenciled pattern will depend on the effect you wish to achieve and the size of the item to be stencilled. This chapter, taken

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from The Contemporary Cake Decorating Bible, shows you various techniques using both edible dusts and royal icing; it also shows you how to make your own stencils and some possible other uses.

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sugarcraft expert! This is the ultimate guide to contemporary cake design—you ' ll learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes, and ingredients, and finishing with advanced modeling techniques, including royal icing stenciling, brush embroidery, buttercream piping, using sugar cutters and

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molds, making cake jewelry, and so much more! Get creative with simple, step-by-step instructions for more than eighty celebration cake, mini-cake, cupcake, and cookie designs. Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators—and you can even learn how to

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make Lindy Smith's signature "wonky cakes."

Perfect the art of piping—and discover techniques for turning a simple design into a stunning cake. Many people shy away from even trying their hand at piping. This chapter, taken from The Contemporary

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Cake Decorating Bible, will help demystify the art and inspire you to perfect the technique. The basics are not difficult to master—having the correct equipment and icing consistency is key, whether it's buttercream or royal icing. Then, all you need is practice to become familiar with the amounts of pressure required as you pipe.

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Lindy Smith shows you how to pipe swirls, peaks, daisies, and roses with buttercream, as well as dots, hearts, drop line work, and brushwork embroidery with royal icing.

Squarely aimed at the home baker, the definitive guide to ensuring that cakes, cupcakes, and cookies are as stunning as

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they are delicious Juliet Sear is at the forefront of contemporary cake design, with celebrities flocking to her cake shop. In this elegant book, Juliet teaches all the basics of cake decoration—how to pipe buttercream, ice cookies, and use glitter and dyes to decorate cupcakes—before building up skills and confidence so that tiered cakes and

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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, ensuring that all readers can create show-

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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

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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.

Learn how to use cake stencils to create gorgeous, easy-to-achieve stencilling designs on your decorated cakes, cupcakes and

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cookies with this stunning booklet of stencilling techniques and designs from the bestselling *The Contemporary Cake Decorating Bible*. Includes sugar and royal icing recipes, instruction for covering cake boards, storing and transporting your decorated cakes, plus all the basic cake decorating and stencilling techniques you

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need to know, from royal icing stencilling, to using matt dusts and metallic dusts. You will even learn how to make your own stencil! Try out your new stencilling skills with 12 stunning cake designs, featuring stencilled patterns and motifs on celebration cakes, cupcakes and cookies.

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An ultimate cake decorating and sugarcraft techniques book that covers various techniques, starting with basic tools and ingredients and finishing with advanced modelling and decorating. It gives step-by-step illustrated instructions that cover every stage, from cake baking to adding the finishing touches.

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