

Cake Decorating Books Pdf Pdf

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Professional Cake Decorating - Toba M. Garrett 2012-01-24

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.

Sensational Buttercream Decorating - Carey Madden 2014-04-17

Amazing, melt in your mouth Swiss-style buttercream is the perfect decorating tool. Swiss-style buttercream is the lightest, fluffiest icing, and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes. Carey's inspired cake decorating projects show off wholesome, delicious buttercream to its best effect. From start to finish, Carey shares her years of professional decorating experience, guiding you through everything you need to know about slicing and filling cakes, mixing colors, writing inscriptions, serving and

displaying cakes, and storing and transporting the finished works of art. Every delicious cake starts with an easy-to-follow recipe, and Carey provides several failsafe recipes for cakes, cupcakes, icings and fillings, including gluten-free and vegan options. And then the fun really starts, with her detailed, step-by-step explanations of icing techniques, decorating fundamentals and, best of all, 50 gorgeous cake decorating projects. Every step is accompanied by a color photo, ensuring that you'll be able to duplicate Carey's results and create a sensational cake for any occasion.

The Homemaker's Pictorial Encyclopedia of Modern Cake Decorating - McKinley Wilton 2013-10

Candy Construction - Sharon Bowers 2010-10-08

Build a candy fantasy! Use ordinary store-bought candy and cookies as the raw material for a brand-new kind of crafting, where castles are made with wafer-cookie walls and race cars have Oreos for wheels. Sharon Bowers provides step-by-step instructions for dozens of whimsical and fun projects that will have you seeing candy in a whole new way. From licorice pirates and centipedes made from Life Savers to marshmallow aliens and candy bento boxes, the sweet possibilities are endless.

Wedding Cakes with Lorelie Step by Step - Lorelie Carvey 2017-02-14

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for Cake Stackers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

Wedding Cake Art and Design - Toba M. Garrett 2010-04-05

A comprehensive, inspiring guide to the art, craft, and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, *Wedding Cake Art and Design* is an invaluable guide for industry professionals and students. Master cake decorator Toba

Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, and gives decorators the tools to translate their own clients' ideas into creative new designs. • Decorating techniques ranging from simple to advanced are explained in a clear, fully-illustrated, step-by-step format • Sample scenarios included throughout the book show readers how to handle a client consultation and how to create appropriate cakes for every client's budget, theme, and creative needs • Nearly 200 beautiful full-color photographs showcase finished cakes and illustrate key decorating techniques, while full-color illustrations provide insight into the professional decorator's creative process • Author Toba Garrett is one of the country's foremost artists in the field of cake decorating and the founder of the Institute for Culinary Education's Department of Cake Decorating and Design, where she now serves as master chef-instructor and where she has trained some of the top cake artists in the world A must-have for professional cake decorators, baking and pastry students, and even advanced cake decorating hobbyists, *Wedding Cake Art and Design* is the only resource a decorator needs to design, plan, and execute picture-perfect wedding cakes for every client, every time.

The Big Book of King Cake - Matt Haines 2021-12-14

"I once ate more than eighty king cakes in a single Carnival," author Matt Haines proudly remembers, demonstrating his dedication to this delicious Mardi Gras tradition. "So you can imagine how amazed I was to learn there has never been a coffee table book dedicated to king cakes!" *The Big Book of King Cake* changes that, telling the thousands-year-old story through lush photography of more than one hundred and fifty unique king cakes, as well as stories from the diverse and talented bakers who make them. While king cakes are typically only available during Carnival season, readers can enjoy this book year-round. From the traditional cakes generations of New Orleanians have loved, to the unconventional creations that break all the rules, this book is your guide to the Crescent City's favorite baked good. *The Big Book of King Cake* is for anyone who loves food, history, sweets, culture, and of course, New Orleans.

Spot Bakes a Cake - Eric Hill 2014

Spot plans a surprise for his dad's birthday. Flaps conceal parts of the illustrations.

The Wilton Way of Cake Decorating - Eugene T. Sullivan 1977-06

This unique and beautiful book was planned for those who love cake decorating and the opportunities it offers for creative self-expression. It explores decorating's long and honored past, then shows how this craft, mastered and perfected, can become as art form. *The Wilton Way Volume 2*, starts with an exploration of imaginative American techniques that open new horizons to decorators. The special love American decorators have for flowers is the subject of two chapters. The first is devoted to the fifty flowers of the fifty states-many never before achieved in icing. The second is given to the rose-best loved flower of every decorator in the world. 23 varieties and how to pipe them are shown. Wild roses, tea roses, "old" roses, even reproductions of roses that grew in Marie Antoinette's garden. Each is displayed on a beautiful cake.

Cake Keeper Cakes - Lauren Chattman 2009

The author of "Dessert Express" presents simple and delicious recipes that

stand up to everyday eating. Designed with the busy baker in mind, this intoxicating cookbook shows how to make long-lasting cakes like mom used to, in much less time.

Artisan Cake Company's Visual Guide to Cake Decorating - Elizabeth Marek
2014-11-25

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.

Step-by-Step Cake Decorating - Karen Sullivan 2013-10-01

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 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.

The International School of Sugarcraft Book Three - Nicholas Lodge 2004-03-15

The International School of Sugarcraft is the most comprehensive course on sugarcraft ever published. The much-awaited International School of Sugarcraft Book 3 – New Skills and Techniques covers all the latest style changes in sugarcraft and the various new equipment and products that have become available since Books 1 and 2 were published. Written by leading sugarcraft experts, Margaret Ford in the UK and Nicholas Lodge in the US, this brand new sugarcraft reference, resource, and cake decorating book also includes new techniques and cake designs by five guest sugarcrafters from around the world – with innovative from June Twelves (modelling), Marion Frost (cutters), Toshie Harashima (royal icing), and Earlene Moore and Steven Stellingwerf (American cake styles, icing mediums and techniques). Together, Margaret and Nichols have organised the book into five main sections – using moulds and cutters for quick, impressive results; creating beautiful fabric effects; an update on modelling; producing stunning needlework in sugar; and the latest information

on amazing sugar flower making. In this exciting new volume, there are impressive ideas, techniques and cake designs to appeal to anyone who enjoys sugarcraft and cake decoration.

Cake Decorating with Modeling Chocolate - Kristen Coniaris 2013-05

For creative bakers who are seeking a tastier alternative to fondant, *Cake Decorating with Modeling Chocolate* explores a versatile nougat-like confection that performs like fondant but is easily made from chocolate. With over 380 color photos and 40 unique tutorials, this book demonstrates how to:

Great Cake Decorating - Erin Gardner 2014

"This book presents expert cake decorating techniques to make modern, fresh, and fun cakes, while offering easy, time-saving shortcuts to make fabulous, bakery-style cakes without the fancy price tag"--

Decorate Your Cake - coloring books coloring books for adults relaxation
2017-04-20

AMAZON BEST SELLER | BEST GIFT IDEAS This incredible adult coloring book by best-selling artist is the perfect way to relieve stress and aid relaxation while enjoying beautiful and highly detailed images. Each coloring page will transport you into a world of your own while your responsibilities will seem to fade away... Use Any of Your Favorite Tools Including colored pencils, pens, and fine-tipped markers. One Image Per Page Each image is printed on black-backed pages to prevent bleed-through. Display Your Artwork You can display your artwork with a standard 8.5" x 11" frame. Two Copies of Every Image Enjoy coloring your favorite images a second time, color with a friend, or have an extra copy in case you make a mistake. As a special bonus, you can download a PDF and print your favorite images to as many times as you want. Now on Sale Regular Price: \$9.99 | SAVE \$6.99, 60% OFF | Limited time only. Makes the Perfect Gift Surprise that special someone in your life and make them smile. Buy two copies and enjoy coloring together. Buy Now, Start Coloring, and Relax... Scroll to the top of the page and click the buy button.

Professional Baking - Wayne Gisslen 2004-04-06

One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brisee and puff pastry -and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

Beginner's Guide to Cake Decorating - Murdoch Books Test Kitchen 2007

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.

The Cake Book - Jemma Wilson 2014

Jamie Oliver's Food Tube presents *The Cake Book*, a collection of 50 deliciously

inventive and exciting cake and cupcake recipes from Food Tube's own Cupcake Jemma. 'Split up seasonally, you'll have a wonderfully naughty treat to choose from, whatever the time of year - this book might be small in size, but it's crammed full of brilliant recipes' - Jamie Oliver As owner of Crumbs & Doilies, one of London's most creative cake and cupcake bakeries, Jemma shows you the easiest everyday classics alongside four chapters of super-cool seasonal cake recipes. With step-by-step instructions alongside handy hints and tips The Cake Book is a beautifully presented collection of recipes you'll want to bake time and again, including epic layer cakes such as Raspberry Ripple, Super Lemon Meringue and Ridiculous Chocolate as well as amazing cupcakes like Blueberry Cheesecake, Buttered Popcorn, Cookies & Cream, Eton Mess and more. Jemma Wilson began baking professionally at the esteemed Rose Bakery before starting her own business in 2006. Crumbs & Doilies has since become one of the most respected and exciting makers of cakes and cupcakes in London, with an emphasis on top quality ingredients, imaginative flavours, beautiful presentation and attention to detail that Jemma carries through to all her recipes.

Kew Book of Sugar Flowers - Cassie Brown 2018-05-25

In the Kew Book of Sugar Flowers, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

Complete Step-by-step Guide to Cake Decorating - Carol Deacon 2018

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

Icing on the Cake - Tessa Huff 2019-04-02

"From her rainbow no-bake cheesecake to a blueberry galaxy cake, these eye-catching desserts promise to brighten spirits (and plates) everywhere." –Food

Network As a follow-up to *Layered*, Tessa Huff returns with *Icing on the Cake* to dive deeper into dessert decoration and the presentation of layer cakes and other showstopping treats. Providing the confidence home bakers need to get creative, *Icing on the Cake* guides readers from cake pan to presentation to dessert plate. Organized by style, each dessert showcases a different decorative element, artistic pastry technique, or presentation idea. With hundreds of beautiful photos, including lots of step-by-steps, *Icing on the Cake* is a richly illustrated guide for creating delicious, beautiful desserts that will be the grand finale of any gathering. "Icing on the Cake delivers on every level—delicious recipes, gorgeously styled treats, and easy-to-follow instructions. Tessa is a true teacher, carefully walking readers through her process while inviting them to explore their own creativity. One flip through this book and you'll be firing up the oven and breaking out the piping tips!"—Erin Gardner, author of *Procrastibaking* "Tessa's cakes strike a beautiful balance between timeless and fresh, creating new, stunning classics for cake decorators of all levels. This book bursts with gorgeous color, delicious recipes, and tons of inspiration." —Molly Yeh, author of *Molly on the Range* "There's no arguing that Tessa is the cake decorating queen! Through beautiful styling, easy-to-understand direction, helpful kitchen tips, and deliciously creative recipes, Tessa takes the intimidation out of fancy decorative desserts." —Sally McKenney, author of *Sally's Baking Addiction*
Modern Sugar Flowers - Jacqueline Butler 2017

Learn the secrets of sugar floristry with *Petalsweet Cakes* founder Jacqueline Butler. In her exquisite and long-awaited debut book, you'll learn in step-by-step detail how to create modern and sophisticated, stylized sugar flowers, and how to use them to create beautiful arrangements on wedding and celebration cakes. Inside you'll find instructions and step-by-step photographs for 20 stunning sugar flowers in various stages of bloom, as well as flower buds and leaves, using a clean and contemporary color palette. Through six diverse projects you'll then learn how to use these foundation flowers in combination with filler flowers to create elegant cake designs, including working directly on single-tier cakes and multi-tiered cakes, as well as making styrofoam cake toppers. As well as being the most contemporary take on the subject ever produced, this book will also remain an essential reference for years to come!

Colette's Cakes - Colette Peters 1991-10-07

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.

Layer Cake - J. J. Connolly 2007-12-01

The inspiration for the major motion picture starring Daniel Craig: a high-octane crime novel set in the dangerous London underworld of the 1990s. Kingpins, dealers, rival gangs, false allegiances, bad faith, and good money.

There are many levels to the world of drugs lurking beneath the polished surface of London—a “layer cake” of crime that can chew up and spit out even the most experienced of players. Though he’s only twenty-nine, our narrator (“If I told you my name, you’d be as clever as me”) has made a small fortune in cocaine, enough to retire by thirty if he plays his cards right. But then word comes down that Jimmy Price, one of the biggest Dons in the city, has a job for him, one last big score that could set him up for good. All he has to do is find Charlotte Ryder—and then figure out how to escape the tangled web of the underworld alive. A high-intensity novel filled with bluffs and double crosses, dangerous enemies and even more treacherous allies, *Layer Cake* is a “walloping debut” (Kirkus Reviews), guaranteed to take you on a breathless, breakneck ride from the first page to the final con. “A storming piece of work: funny and serious by turns, with an abiding sense of conviction.” —The Guardian

Cake Decorating for the First Time - Jaynie Maxfield 2005-02

Delight family and friends with exquisitely decorated cakes for birthdays, dinner parties, or just as a special treat. Through a simple question-and-answer format, with every procedure shown in color photographs, beginners will find out how to decorate without icing (just use a powdered sugar design); how to make chocolate curls and gumpaste flowers; how to prepare the drizzled chocolate icing known as ganache; and how to embellish tiered, bundt, and raspberry-filled cakes. See how to whip up fondant, ice petits fours, and use a pastry bag to write greetings and create adornments. The all-important wedding cake is here, too. And while the focus is on decoration, there are also basic cake and icing recipes, too.

Baking with the Cake Boss - Buddy Valastro 2019-06-11

Buddy Valastro, master baker and star of the TLC smash hit *Cake Boss* and Food Network’s *Buddy vs. Duff*, shares everything a home cook needs to know about baking—from the fundamentals of mixing, rolling, and kneading to the secrets of cake construction and decoration—with this accessible and fun recipe collection and step-by-step how-to guide. For beginning home cooks, seasoned bakers, and even some professionals looking to pick up a trick or two, *Baking with the Cake Boss* effortlessly and enthusiastically teaches you everything from how to perfect the simplest butter cookies to creating magnificent wedding cakes. With his characteristic passion and good-natured humor, Buddy Valastro offers so much more than simply recipes. Blending his clear, helpful advice and charming personal stories, this cookbook features more than seventy decorating styles and recipes, including unforgettable and delicious cookies, pastries, pies, and so much more.

Creative Cake Decorating - Giovanna Torrico 2020-11-03

Simple instructions for gorgeous cakes, cupcakes, and cookies; decorate them with fillings, frostings, piping, sugarpaste, and more! Whether you are a beginner or an experienced baker, this book is designed to provide you with all the baking and decorating techniques you'll need to become a confident and creative cake, cupcake, and cookie maker. With easy-to-follow recipes and advice about essential tools, experienced cake decorator Giovanna Torrico guides you through the planning and preparation stages, including baking and icing tips and how to layer and stack a cake. Using stylish designs and handcrafted edible flowers and animals, you can create personalized

masterpieces for all occasions, including: Chocolate truffle cake Red velvet cake Ganache variations Italian meringue And so much more! Achieve stunning results every time with Creative Cake Decorating!

MAKING SUGAR MODELS - VICKY. TEATHER 2019

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes - Sandra Salamony
2010-11-01

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 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.

I Really Want the Cake - Simon Philip 2020-05-05

For fans of laugh-out-loud, mischievous storytime favorites like *Pig the Pug*, *No, David!*, and *Dragons Love Tacos* comes a deliciously funny story about trying to resist one of life's biggest temptations... CAKE! Everyone knows the feeling. First you smell it, then you see it...CAKE! It's on the table standing there, you cannot help but stop and stare. The icing looks like such a treat, it smells so chocolatey and sweet! And before long... YOU REALLY WANT THE CAKE. This deliciously funny story chronicles the battle of one little girl who tries, with all her might, to resist her greatest temptation: cake. Readers join our spunky, mischievous, and charming heroine and her devoted side-kick pup as the temptation mounts, and a little lick becomes a bite. With bouncing rhyming text from Simon Philip and bold, expressive illustrations from Lucia Gaggiotti, this story playfully tackles all-important themes of impulse control, truth-telling, and making amends (or at least trying to), with humor, authenticity, and heart. Including a recipe at the end of the story, *I Really Want the Cake* offers readers a universally relatable and tasty tale.

The Perfect Cake - America's Test Kitchen 2018-03-27

Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert--the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombré frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut- Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time.

The Gilded Cake - Faye Cahill 2018-08-22

Make cakes that sparkle with this comprehensive guide to metallic cakes from leading wedding cake designer Faye Cahill. Faye begins by exploring all the different materials available to the modern cake decorator, from gold leaf to edible paint, food-grade sprays, edible glitters, lustre dusts, edible sequins and more, then shows you in step-by-step detail the techniques you need for success. Twelve stunning gilded cake projects follow, showing you how to put your newfound skills to use on creative cake designs, each with an accompanying smaller project that is perfect for beginners to tackle before attempting the larger cake. Create spectacular cakes that shimmer and shine with this unique must-have guide.

Sweet Celebrations - Sylvia Weinstock 1999-10-13

In Sweet Celebrations the woman InStyle called "New York's reigning cake diva" shares her recipes, designs, techniques, and tips in a gloriously illustrated book. Bon Appétit called master baker and decorator Weinstock "the Leonardo da Vinci of wedding cakes," and her stunningly original creations have graced the celebrations of Oprah Winfrey, Ted Turner, and Whitney Houston. Her repertoire includes not just grand, romantic, floral wedding cakes but cakes appropriate for all of life's festive moments. Now she shares her expertise with bakers who want the perfect cake to commemorate that very special occasion. Sweet Celebrations includes cakes for birthdays, anniversaries, bon voyage send-offs, victory parties, and more. Graded according to difficulty, there are cakes for the beginning as well as the experienced decorator. Present your favorite graduate with a richly bound pile of books, welcome a newborn with a delectable stack of pastel-colored blocks, or serve the charming cottage cake at a housewarming. Each of the featured twenty-four cakes is shown in full color, with complete step-by-step instructions for baking, assembling, and decorating. In addition there are many inspiring photographs of the fabulous cakes Weinstock has created for clients around the world. The book provides recipes for cakes, frostings, and fillings, as well as detailed illustrated instructions on decorating techniques. Sweet Celebrations is a must-have volume for home and professional bakers who want to make and serve cakes that taste as good as they look.

Lambeth Method of Cake Decoration and Practical Pastries - Joseph A. Lambeth

Decorating Cakes - Ann Jarvie 1999

The Wilton School of Cake Decorating has successfully taught these tips and techniques to thousands of students since 1929. Now "Decorating Cakes" presents them in a well-organized format perfect for today's lifestyles. Use "Decorating Cakes" to create cakes that will amaze everyone - even yourself.

The Contemporary Cake Decorating Bible - Lindy Smith 2013-12-27

Learn over 150 cake decorating techniques with The Contemporary Cake Decorating Bible, the international bestseller from renowned sugarcraft expert Lindy Smith. This is the ultimate guide to contemporary cake designs – you will learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes and ingredients, and finishing with advanced modelling techniques, including royal icing stencilling, brush embroidery, buttercream piping, using sugar cutters and moulds, making cake jewellery, and so much more! Get creative straight away with simple, step-by-step instructions for more than 80 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 make Lindy Smith's signature 'wonky cakes'. Inside The Contemporary Cake Decorating Bible: The Basics – delicious cake and cupcake recipes, and recipes for making your own sugarpaste (rolled fondant), royal icing, sugar glue, buttercream, and more! This section of the book also includes instructions for making round, square and ball cakes, assembling tiered cakes, and carving and assembling wonky cake designs. Cake Decorating Techniques – here you will find 11 chapters each covering a huge range of essential cake decorating techniques, all explained with easy-to-follow step instructions and clear photography. Topics covered include: Carving Colour Painting Stencilling Cutters Flowers Embossing Tools Piping Moulds Cake Jewellery Contemporary Cake Designs – step by step instructions teach you how to make each of the 80 amazing cake designs featured in the book, from tiered cakes to cute cupcake and cookies. With this comprehensive guide you will discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary.

The Complete Photo Guide to Cake Decorating - Autumn Carpenter 2012-02

This book is a comprehensive how-to book about all of the most popular cake decorating techniques, including piped frosting, fondant, and hand modeled figures. For each technique, there is an overview of the tools and materials used and complete instructions with photos. The organization provides easy access to information with step-by-step directions and 600 full-color photos for clear understanding. Easy projects allow the reader to try the techniques in each section. Galleries of decorated cakes by various artists offer the reader examples and inspiration to pursue the hobby for themselves.

Cake Decorating for Beginners - Rose Atwater 2019-12-24

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.

Chic & Unique Vintage Cakes - Zoe Clark 2013-07-22

Chic & Unique Vintage Cakes: Bestselling cake decorating author Zoe Clark shows you how to take inspiration from your favourite vintage clothing, furniture, items and keepsakes to create stunning vintage cake designs. From elegant tiered lace and floral cakes to amazing jewellery box and carousel shaped novelty cakes, each of the 10 incredible cake designs is accompanied by two smaller designs for vintage-inspired cupcakes, cookies, fondant fancies and more. Includes all the cake recipes you need, and simple step by step instruction for all the essential cake decorating techniques, from covering cakes and stacking tiered cakes, to piping royal icing and stenciling. Zoe even breaks down advanced suspension techniques into easy to follow steps so that you can create stunning shaped novelty cake designs at home. Includes a wide range of cake decorating projects so you'll be sure to find something to suit your own experience level, whether you are a beginner or a cake design expert!