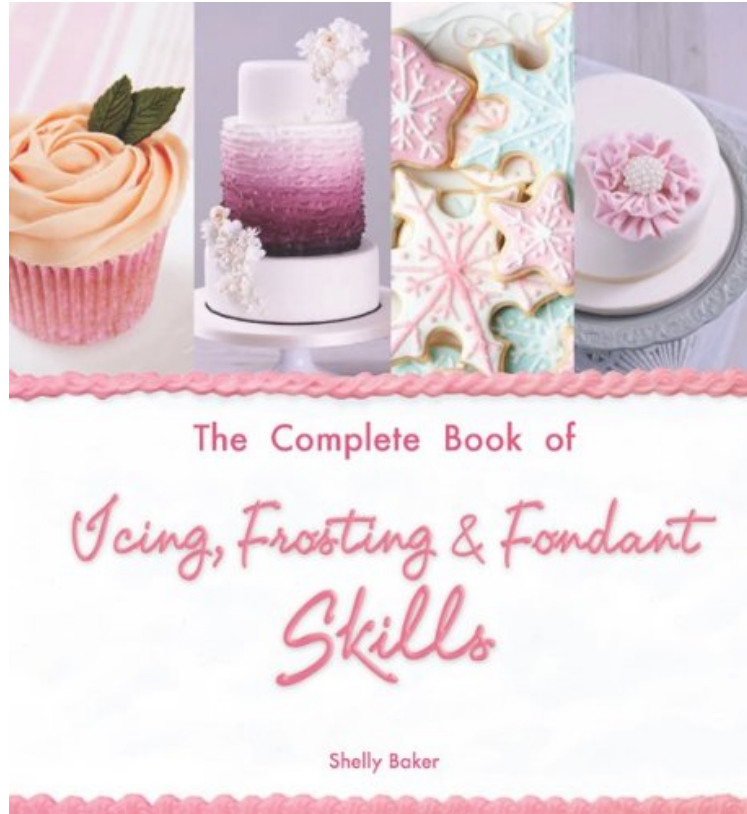


[Download ebook] The Complete Book of Icing, Frosting Fondant Skills

The Complete Book of Icing, Frosting Fondant Skills

Shelly Baker

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Shelly Baker : The Complete Book of Icing, Frosting Fondant Skills before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Book of Icing, Frosting Fondant Skills:

3 of 3 people found the following review helpful. Great book! By MIRAI am trying to learn as much as I can about cake decorating. This book has a lot of good instructions, and great pictures, which is a plus. I love pictures. 6 of 6 people found the following review helpful. I love this book By FREDA CAROL Great reading if you are into cakes and different icings. I am just starting to make cakes so it is a great reference book 0 of 0 people found the following review helpful. Five Stars By Louise Jensen Delivered as promised

Creating edible works of art is a cakewalk thanks to Shelly Baker. The world-renowned cake designer has whipped up a veritable hand-held course on baking and decorating beautiful cakes with her new title, *The Complete Book of Icing, Frosting Fondant Skills*. For those of us whose cake-decorating skills end at Betty Crocker frosting in a can, as well as confidant decorators who want to expand their skills, this book is exactly what the pastry chef ordered. Whether the covering of choice is fondant, royal icing, buttercream, marzipan or sugar paste, readers will find everything they need to create fresh-baked perfection, including: A variety of cake recipes and instructions for prepping cakes to take decoration Techniques for working with various frostings? from piping buttercream to rolling fondant Instructions for creating cake toppers, marzipan fruits, gumpaste flowers, and other delicious details More than 50 step-by-step projects

for creating stunning tiered cakes, cupcakes, cake pops, and more. Readers will also find a detailed review of essential tools and materials as well as a troubleshooting chapter for help with fixing or avoiding common mistakes. More than 400 gorgeous, full-color photos.

About the Author Internationally recognized for her charming designs and consummate skill, Shelly Baker is an award-winning cake decorator, teacher and entrepreneur.