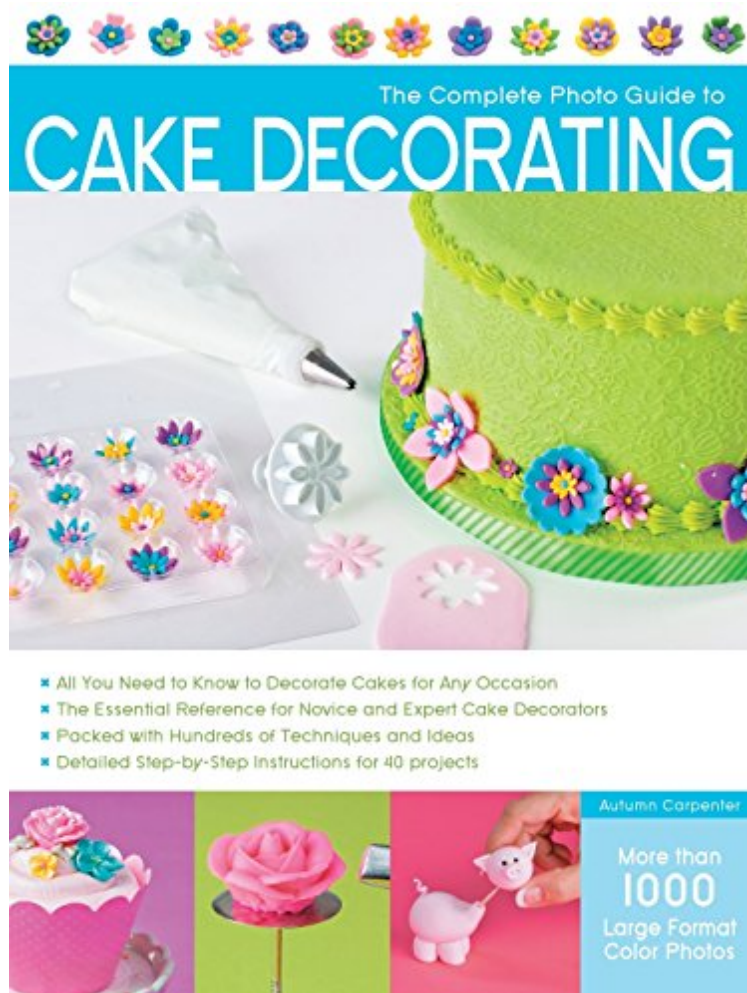


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# The Complete Photo Guide to Cake Decorating

Autumn Carpenter

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11.00 x 1.00 x 8.50l, 2.52 #File Name: 1589236696328 pages The Complete Photo Guide to Cake  
Decorating is a comprehensive how-to book about all of ...328 pages, softcover | File size: 19.Mb

**Autumn Carpenter : The Complete Photo Guide to Cake Decorating** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Photo Guide to Cake Decorating:

0 of 0 people found the following review helpful. Very basic but presented well By MamaHenWell, not complete, but this was definitely pictorial. The high contrast in their decorations allowed for ease in seeing how they were put together, but the information was more basic and less comprehensive. Still, it makes a good book for a beginner, so overall I'd recommend it. 2 of 2 people found the following review helpful. Book is great! By sandra Very informative with alot of illustrations for a cake deco novice such as myself. But even someone whos been making and decorating cakes for a while may discover some things they DIDN'T know. It was very helpful with alot of does and don'ts that kept me out of trouble while making and decorating my first Wedding cake ever! Good value for the money and would

recommend it to anyone who likes to decorate. Teaches techniques for working with fondant, gumpaste, modeling chocolate or regular icing as well as showing you what tools to use and what they do. Also explains the differences between using some ingredients as opposed to others and what the difference in results will be. Has become my official "go to" manual for deco. 5 of 6 people found the following review helpful. So glad I finally got it. By tachi1 suggested this book based on my buying history and I had it on my wish list for while. I just got it and my only regret is having waited so long. The book is in a class by itself in my library:--it is not technique specific: it includes gum paste, butter cream, royal icing, cut or molded flowers, piped flowers, non-floral decorations at an easy-to-handle level.--it is not occasion specific: it's for general cake decorating, not weddings, nothing fancy. Family birthdays, baby showers, children's birthdays--any occasion worth going to a little trouble for but not a huge production or expense.--it is for less work-intensive cakes than those covered in my usual books. Sometimes it's not much more than combining or stacking several cut and shaped forms and arranging them artistically and informally.--the projects are less work-intensive, time-intensive, and experience-requiring than those found in most of my books.--the emphasis is on modern, less-formal, more colorful.--these are all cakes that the home cook can, realistically, make and have them look like the photo. Who is this book for? If you've taken the most basic cake decorating courses in your local craft store (ex: Wilton classes 1 through 3) and you own a shoe-box's worth of cutters and tools, you can follow these instructions easily. It is, by far, the easiest book you will find to follow, understand, and implement. It is a really charming book. I would use the word 'cute' for many of the designs, but I think it would give the impression of sticky sweetness and that isn't the case at all. Everything is well-explained and illustrated; there are a lot of common sense tips; a lot of materials and tools are demonstrated (with buying guides). If you are starting out in cake decorating, this is the first non-course related book you should buy. It will go a long way towards giving you ideas and confidence in addition to confirming your belief that this is a hobby (or home business) you can handle and will enjoy.

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 offer the reader examples and inspiration to pursue the hobby for themselves.

"Sugar artist Carpenter (All About Candy Making) perfectly explains her book: 'If you are a beginning decorator, this book will serve as a step-by-step course in cake decorating. If you are an experienced or professional decorator, this book will quickly become your go-to guide when seeking out new techniques.' This is an all-inclusive look at how to make a stunning cake from start to finish. Organized in easy-to-browse sections, it takes readers through the process from preparation, tools, and recipes; to decorating techniques and templates; to extras to make your projects special; to a gallery of designs for inspiration. The numerous photographs are not only visually appealing but educational, and add to the quality of this exceptional work. Essential for anyone interested in baking and decorating cakes." - Library Journal