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Valeri Valeriano, Christina Ong
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The Complete Practical Guide to Cake
Decorating with Buttercream Icing

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Valeri Valeriano, Christina Ong : The Contemporary Buttercream Bible: The Complete Practical Guide to Cake Decorating with Buttercream Icing before purchasing it in order to gage whether or not it would be worth my time, and all praised The Contemporary Buttercream Bible: The Complete Practical Guide to Cake Decorating with Buttercream Icing:

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people found the following review helpful. Get this book!By CustomerGet this book! I love looking at you tube videos for "know how" but this book helps to explain the basics first.5 of 5 people found the following review helpful. This is a wonderful book, full of good ideasBy LVBakerThis is a wonderful book, full of good ideas. As a baker who is trying to teach himself the art of cake decorating I wish the book had more step by step instructions. But overall a wonderful starting place and helpful tips.

Buttercream icing is the most delicious cake decorating medium, is very accessible and needs very little specialist equipment. This essential guide demonstrates more than 50 innovative techniques via easy to follow step-by-step photographic tutorials and includes over 40 stunning cake designs to create at home, from simple cupcakes to three-tiered wonders. Valeri Christina start by showing you how to perfect a basic buttercream recipe and then how to pipe simple textures and patterns, and an array of flowers. They then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping, stencilling, palette knife painting and much more. Chef Duff Goldman from Ace of Cakes has reviewed the book: "The Contemporary Buttercream Bible is an absolute game changer in the industry of cake art. I've never seen techniques and talent presented in such a way as to be concurrently hugely aspirational yet completely approachable. I look forward to learning all the skills that I, as an artist in rolled fondant, have only the most rudimentary grasp of. Not since Cakewalk by Margaret Braun have I been this excited about a cake book. Bravo!" Sonya Hong - Americancakedecorating.com has also reviewed the book and her main take-away was that buttercream designs are limited only by one's imagination. "The authors' examples are inspirational and a demonstration of what is possible if you 'put your whole heart into it.' Overall, Valeriano and Ong have created a book full of inspiration and encouragement that re-energizes the use of buttercream in modern cake design."

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