

The Contemporary Cake Decorating Bible: Over 150 Techniques and 80 Stunning Projects

Lindy Smith

DOC | *audiobook | ebooks | Download PDF | ePub

Copyrighted Material

The Contemporary Cake Decorating Bible

Over 150 techniques and 80 stunning projects
Lindy Smith



 Download

 Read Online

#58069 in BooksColor: The Contemporary Cake Decorating Bible FW Media 2011-10-07Original language:EnglishPDF # 1 10.75 x .50 x 8.25l, 1.45 #File Name: 0715338374160 pagesInterweave Press499991612673FWB-42211 | File size: 71.Mb

Lindy Smith : The Contemporary Cake Decorating Bible: Over 150 Techniques and 80 Stunning Projects before purchasing it in order to gage whether or not it would be worth my time, and all praised The Contemporary Cake Decorating Bible: Over 150 Techniques and 80 Stunning Projects:

0 of 0 people found the following review helpful. susieqBy susieqWow!!!! Any cake decorator and especially new decorators should put this book first on the list of "must have" as a valuable resource. From front to back it is filled with ideas I would never have thought of our dreamed of doing.Lindy Smith writes her instructions in such great detail and are easy to follow. She explains the necessary tools needed to complete gum paste and numerous projects. There are also ideas on how to make embossers and many other homemade "tools." This alone will pay for the cost of her

informative book. Many, many unique projects and done so beautifully done. Now, if I had a small fraction of her talent. The thing is, she makes the reader feel as if anything can be learned and mastered. Since my area of the country is so limited on decorating classes (if at all) it puts me at the kindness of the good tutorial writers who took us time to learn. So when this book came around that offered new and easy ideas and projects I was like a kid in a candy store. Be ready to spend lots of time learning and enjoying your new cake decorating skills that can be carried over to your new ideas!!!!!! I went back and forth several times trying to decide if I wanted to purchase another cake book. Quite honestly the reason it was purchased was to be eligible for the super saver shipping costs offered through . However, I did read other reviews and was convinced (thank you other reviewers) this was sure to be a good investment. And it was. Lindy and Debbie Brown are my two all time favorite authors. Any book they write will be in my library. There is always room for a few new books if anyone can share with me. Since my area of the country is so limited on decorating classes it puts me at the mercy of the good tutorial writers. So when this book came around that offered new and easy ideas and projects I was like a kid in a candy store. Be ready to spend lots of time learning and enjoying your new cake decorating skills that can be carried over to your new ideas!!!!!! Again, this book is a MUST for all you cake decorators who do not own a copy!!!! 0 of 0 people found the following review helpful. Five Stars By Olivia Great book with easy to follow directions. I strongly recommend it. 0 of 0 people found the following review helpful. Two thumbs up! By Customer Very easy to understand with great pictures!

Discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary. This is the ultimate, must-have cake decorating and sugarcrafting techniques book, from best-selling author and superstar sugarcrafter Lindy Smith. Acclaimed sugarcraft expert Lindy Smith demonstrates over 150 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 cake decorators.

About the Author Lindy Smith is an established name both as a DC author and as a major influence in the world of sugarcraft. She teaches and runs workshops all over the world and her company, Lindy's Cakes, has expanded significantly over the past year, moving to new purpose-built premises where she employs a small, dedicated team of experts. Lindy is based in Aylesbury, Buckinghamshire, UK.