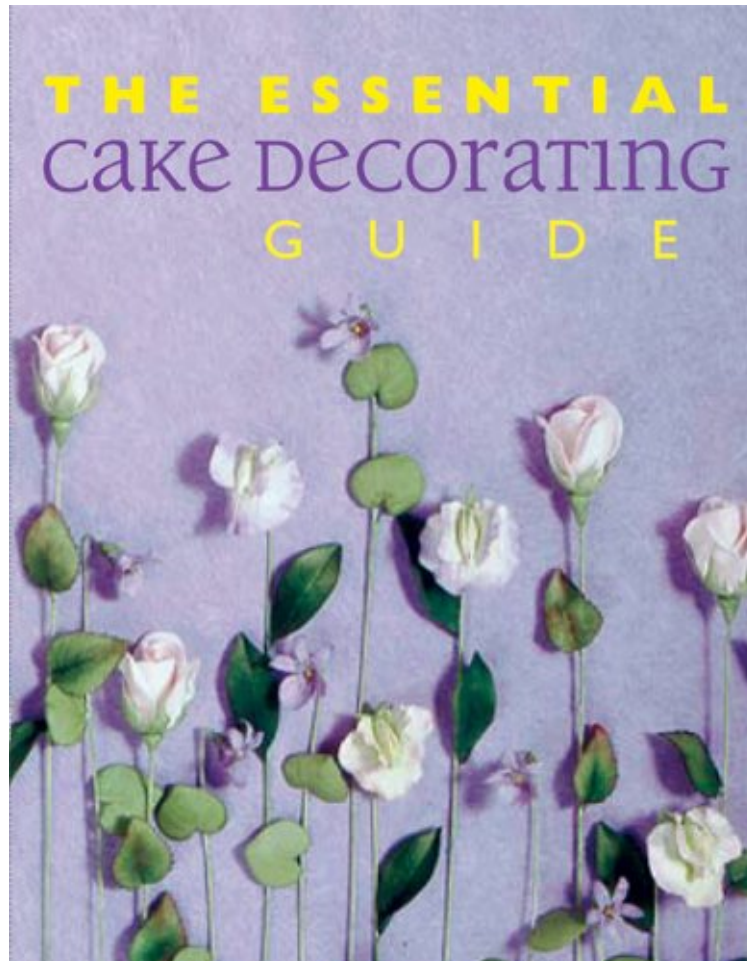


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The Essential Cake Decorating Guide (Thunder Bay Essential Cookbooks)

Wendy Stephen

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Wendy Stephen : The Essential Cake Decorating Guide (Thunder Bay Essential Cookbooks) before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Essential Cake Decorating Guide (Thunder Bay Essential Cookbooks):

14 of 14 people found the following review helpful. Great gift, now I want one! By M.G.H. I purchased this book as a gift for an aspiring cake decorator at the age of 15 - and, of course, had to browse through it first! Despite the huge collection of cake books I've managed to accumulate in the last few years, and the constant baking and recipe experimentations going on in my kitchen, I was captivated by how accessible, yet professional and versatile it is. Starting with all the basics, it goes in details and techniques, which are clearly explained and easy to follow. Loved it - I'm buying another one for my own cake decorating library. One thing a beginner may find confusing is the fact that

the recipes are listed in weight - read: you need a good kitchen scale. Weighing ingredients produces much more consistent results than using the popular cup/spoon measures, so don't be scared by this. Instead, befriend the kitchen scale to enjoy scrumptious cakes under the masterful decorations - which this book definitely guides through and helps achieve. 7 of 7 people found the following review helpful. Recommended without reservation By Customer I really enjoy this book. It covers a wide range of techniques from basic piping to sculpting to beautiful life-like sugar flowers. Over half the book is devoted to cakes and there are some lovely unique ones as well as more traditional ones. There are cakes for just about every occasion and with difficulty ranging from beginner to professional. Cake chapters include Gateau, Children's Cakes, Christmas Cakes, Wedding Cakes, and Celebration Cakes. It even includes templates. My one complaint is that because it includes so much information, sometimes it doesn't include enough information on a specific technique. I would have liked for some of the instruction to be a little more detailed. Nevertheless, I would definitely recommend this book and would purchase it again. While some of the cakes and techniques may be too difficult for a beginner, there is so much good basic information in this book, that I think anyone would benefit from owning it. For the price, it is a real bargain. I have a lot of cake decorating books and it is one of my favorites. 0 of 0 people found the following review helpful. Wonderful, informative By Katie Wonderful, informative, beautiful book! I ordered it for my brother for Christmas and I think it's going to be a great hit. It teaches you so many things, and it's full of recipes and techniques. A great gift or item to have around in your own kitchen!

The Cake Decorating Guide offers hints and notes on unusual ingredients, while step-by-step photographs guide the reader through many tricky techniques. Included is a comprehensive pictorial guide to essential equipment with detailed instructions on the best ways to use and maintain them. Preparation pages with step-by-step photographs and easy-to-follow instructions explain different methods that make this book perfect for bakers of all ages and abilities. Beautifully photographed glossaries show unusual ingredients and food varieties with their common and not-so-common names. Snippets of related history add interest while colorful double-page features provide a wealth of information on buying, storing and preparing some of the more unusual ingredients. Over 500 full-color photographs are featured.