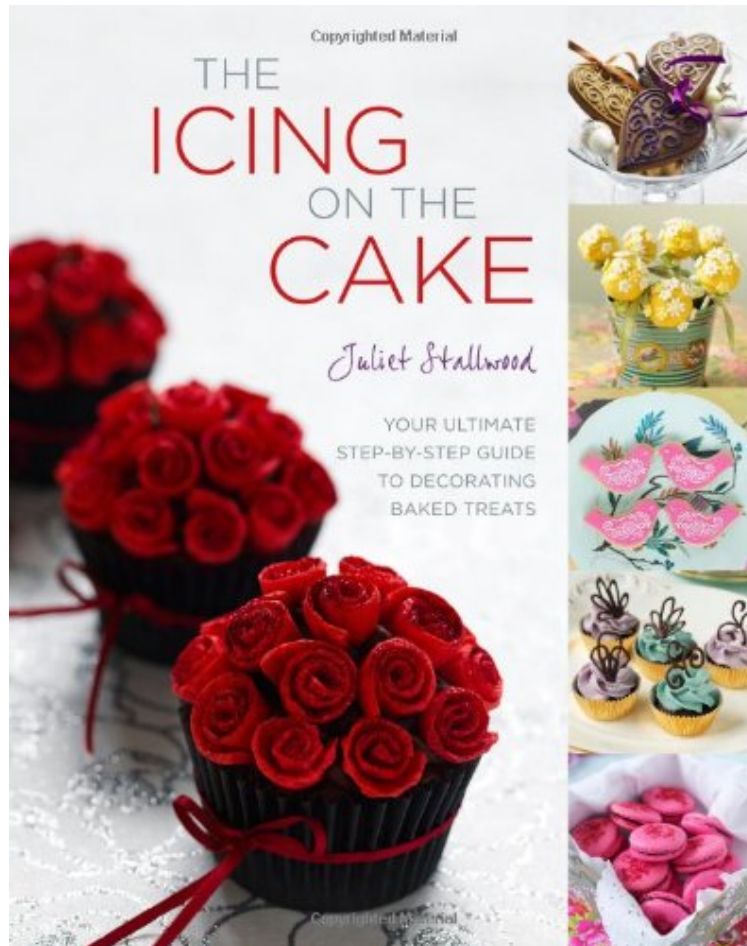


[Download pdf ebook] The Icing on the Cake: Your Ultimate Step-by-Step Guide to Decorating Baked Treats

The Icing on the Cake: Your Ultimate Step-by-Step Guide to Decorating Baked Treats

Juliet Stallwood

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#1370536 in Books Duncan Baird 2013-03-05 2013-03-01 Original language: English PDF # 1 11.01 x .69 x 8.591, 2.04 #File Name: 1848990820176 pages | File size: 60.Mb

Juliet Stallwood : The Icing on the Cake: Your Ultimate Step-by-Step Guide to Decorating Baked Treats before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Icing on the Cake: Your Ultimate Step-by-Step Guide to Decorating Baked Treats:

34 of 34 people found the following review helpful. A nice teaching book By Toni A first time offering from a rather new addition to the professional baking and decorating world, Juliet Stallwood, of the U.K. In addition to running a successful bakery of "bespoke" goods (meaning those ethereal cakes and pastries that make you "oooh" and "aaah"), Ms. Stallwood has written a teaching book for a variety of party treats and presentations. This would have been a wonderful teaching book for beginners if it contained more visually detailed explanations for some of the projects. That being said, I would recommend this book for those with intermediate skills. The main reason is because many of

the projects are not accompanied by photographic or step-by-step tutorials; just the instructions. Another drawback was some of the steps for making the decorations were omitted, I am assuming that the author feels you already have that skill set. Otherwise, you might want to have another reference book handy for some of the projects. I say this only because the wording on the front of the book states "your ultimate step-by-step guide" and I found this isn't quite the case. As an example, there are several projects that use chocolate transfer sheets, and while an explanation of chocolate transfer sheets is mentioned in a side note, there are no photos of the steps needed to use these sheets and it can be a bit of a time for someone who hasn't used them before. In another project, nothing is mentioned on how to make chocolate cigarillos. While the cake is very beautiful, for someone initially learning, any visuals are much appreciated because most people new to the decorating field need help with this. That being said, there are some photographic tutorials that accompany some of the projects such as an adorable little mouse that sits atop a cake, or a dapper penguin, though none for the teddy bear or rabbit for the cupcakes. The projects themselves are not intensive but pretty. The book is nice and large and has clear, crisp photographs of each project. One of the lovely surprises with certain batter or icing recipes was that she showed in which projects that particular recipe could be used, through the use of charming pastel-colored sketches. The book is divided into 5 chapters of projects; while the essence of this book is regarding the decorating skills, she does give recipes for batters, frosting's, icings, etc. There are several charts to help in determining amounts of ingredients for batters and pan sizes as well. While not divulging all the projects, here are some of the ideas within:

CHAPTER ONE: Decorate to Indulge An ivory buttercream-covered cake with sugared pink rose petals makes a beautiful presentation with a simple and genteel appearance, especially when you don't have the time for more intense cakes. In this chapter, she also teaches how to work with chocolate to make standing embellishments for swirled cupcakes, as well as show you very delicate and welcoming petit fours. Cookies and brownies are also displayed as well as a chocolate-drenched cake adorned with a chocolate bow.

CHAPTER TWO: Decorate to Love Stenciling, royal icing swirls, and truffles are part of this chapter which includes a round cake with white chocolate cigarillos, which hold white chocolate-dipped strawberries, as well as cake pops, and many cookie selections.

CHAPTER THREE: Decorate to Celebrate These are more intense sweet projects that cover Christmas cookies to decorative party cakes to gingerbread houses. I would liked to have seen the visual instruction for the Christmas ornament project as that was quite beautiful and though it wasn't a main project, the detail on it was quite lovely. A sweet cookie tutorial for Mother's Day was a very wonderful idea and this had just the perfect amount of teaching needed to accomplish this project, especially for a beginner.

CHAPTER FOUR: Decorate to Impress A beautiful ivory-colored wedding cake with open roses, butterfly-topped petit fours, cake pops, and more fill this chapter with pretty treats for the eyes.

CHAPTER FIVE: Best Kept Secrets A good presentation of the equipment needed for the projects within this book. All are photographed in sets such as those used for icings and those for decorating. Prepping the cake prior to decorating, covering the petit fours with icing, stacking cakes, etc are also covered, as well as templates for the projects. A list of suppliers rounds out the teaching for these projects.

2 of 2 people found the following review helpful. A good book with good decorating ideas
By Corbett B. Coburn III
OK, so it isn't your ultimate step-by-step guide to decorating baked goods. But it does have some good material. Autumn Carpenter's book, "The Complete Photo Guide to Cake Decorating" is probably better. And of course there is the three volume "The Wilton Way of Cake Decorating". But this book is good because it has lots of separate projects. On the minus side, it has very few cakes. And those cakes tend to be decorated with fondant -- not "icing". All that being said, I recommend the book for those who want to decorate backed goods but do not want to learn how to pipe icing.

0 of 0 people found the following review helpful. Do like a few of the recipes
By Joan Gray
It was hard to navigate through the book. My ebook had no page numbers. The layout was awkward for me. Do like a few of the recipes, tho.

Get ready—here come Sugared Rose Petal Cupcakes, Chocolate Heart Cake Pops, Filigree Glitter Biscuits, and other delights! Juliet Stallwood, renowned for her uniquely imaginative designs, reveals her secrets for the first time—including a few extravagant show-off pieces. Even if you've never picked up a piping nozzle before, *Icing on the Cake* shows you how easy it is to transform a humble baked treat into a stunning creation. As a bonus, you get QR codes for your smartphone that link to shape and pattern templates!

About the Author Juliet Stallwood runs a bakery in Dorset, UK. She makes and sells her products to a devoted following, including Marco Pierre White and Atul Kochhar. She runs classes teaching people how to decorate and was recently featured in *Country Living* magazine.