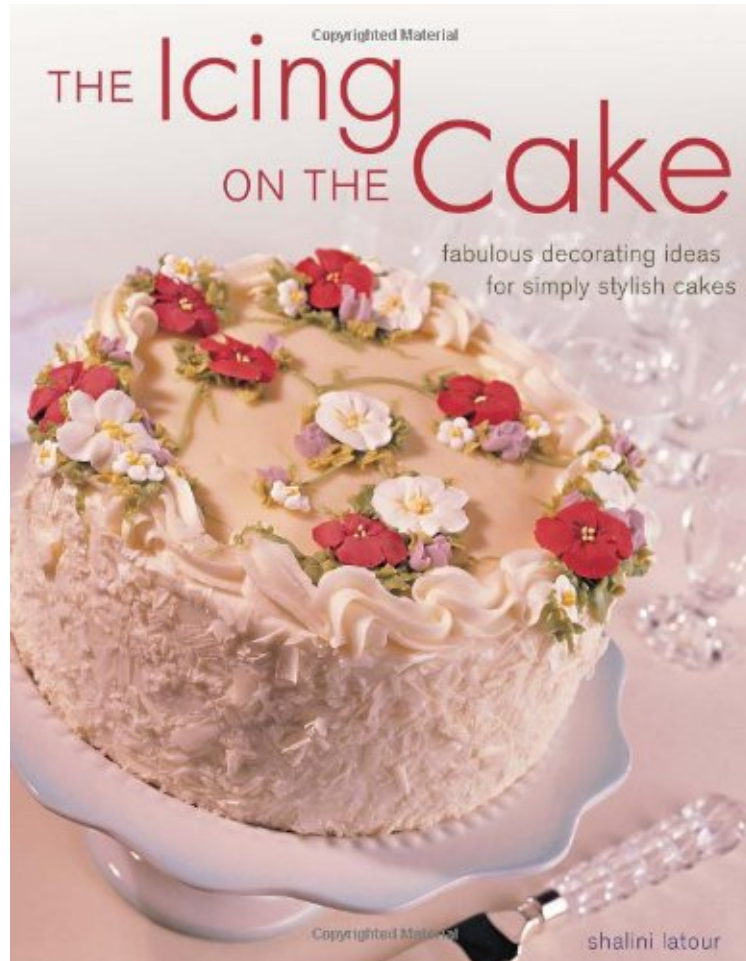


[FREE] The Icing on the Cake

The Icing on the Cake

Shalini Latour

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Shalini Latour : The Icing on the Cake before purchasing it in order to gage whether or not it would be worth my time, and all praised The Icing on the Cake:

1 of 1 people found the following review helpful. A more diverse collection of projectsBy Ashley N. MentlikWhile I'm not a huge fan of most of the projects in this book, I like that fact that it includes some fondant cakes, some icing cakes, and some chocolate cakes. I like the recipes and it's got decent beginners' instructions as well. But the projects are all a little too busy for my tastes; too much going on, overly challenging.1 of 1 people found the following review helpful. Great book but not worth the priceBy Mom AcademicThis is a great book - very simple, informative, great pictures. But it's pretty thin and therefore, not worth the \$33 I paid for it. If you can get it for under \$20, go for it. But anything over that, it's not worth the money. (I bought it for my mother who is enjoys decorating cakes as a hobby).0 of 0 people found the following review helpful. Great ideas for decoratingBy AdaPretty decoration ideas for gorgeous cakes. Loves the pictures!! And the compliments!! And the easy ways to use!! Highly recommend

With *The Icing on the Cake*, beginner cake decorators will learn to become gourmet pastry chefs in their very own kitchens. Professional cake decorator Shalini Latour makes decorating elegant cakes easy, showing readers how to: Decorate cakes with basic supplies found in everyday craft stores; Create visually impressive delights that friends and family will be eager to receive (and eat!); Improve store-bought cake mixes with ingredients readily found at grocery stores; With step-by-step photos and helpful sidebars with tips, tricks, and variations, readers will master the techniques needed to create delectable and attractive creations of their own.

About the Author Shalini Latour has made a career out of cake decorating. She makes and decorates cakes, cookies, pies and tarts for all occasions.