

The Wilton Way of Cake Decorating, Vol. 3: Uses of Tubes

Marilynn C. Sullivan

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#512815 in Books Wilton Enterprises 1979-06Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 11.25 x 9.00 x .75l, #File Name: 0912696168328 pagesCake Decorating, Hardcover, Hardback, Wilton, Classic, Icing, How to Ice, | File size: 33.Mb

Marilynn C. Sullivan : The Wilton Way of Cake Decorating, Vol. 3: Uses of Tubes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Wilton Way of Cake Decorating, Vol. 3: Uses of Tubes:

1 of 1 people found the following review helpful. Charming little book....By Book WormI got this book a couple of days ago and I've been enjoying reading it since it arrived. It's an old book that discusses all of the tubes (tips) that are available and what you can do with them. It may be an old book but the techniques that are taught in it in my opinion are classic and timeless. I don't regret purchasing this book. It goes over which tubes to use for upright figure piping, high relief figure piping, how to overpipe, do stringwork and fine line piping. It will show you how to pipe old-school borders and some of the nails that can be used for flowers and piping shaped lattice and lace. The back of the book includes recipes for gum paste, buttercream, boiled icing, egg white royal icing and more ...it even tells you which one is best to use for each technique. I've ordered the other two volumes and can't wait for them to arrive. I think these book are worth purchasing, I'm sure I'll be referring to them often. The only downside to this particular book is that it's not one of those books that shows (via illustrations) how to hold the tip and the piping bag, but I guess that's where trial and error and practice comes in. Despite this, I still think it's a wonderful book.0 of 0 people found the following review helpful. Four StarsBy Tracy Rogersvery useful techniques some are a little outdated of course. It was worth every penny.0 of 0 people found the following review helpful. wow! that is allBy MichelleI gave this book 5 stars for

many reasons such as great packaging, quickly shipped, the book was in great condition and the book it self had beautiful pictures and step by step instructions to creating beautiful art work. Amazing recipes with great directions and the results are always beautiful. I loved the book!

Third book in a series by Wilton. Teaches the use of tubes to decorate cakes.