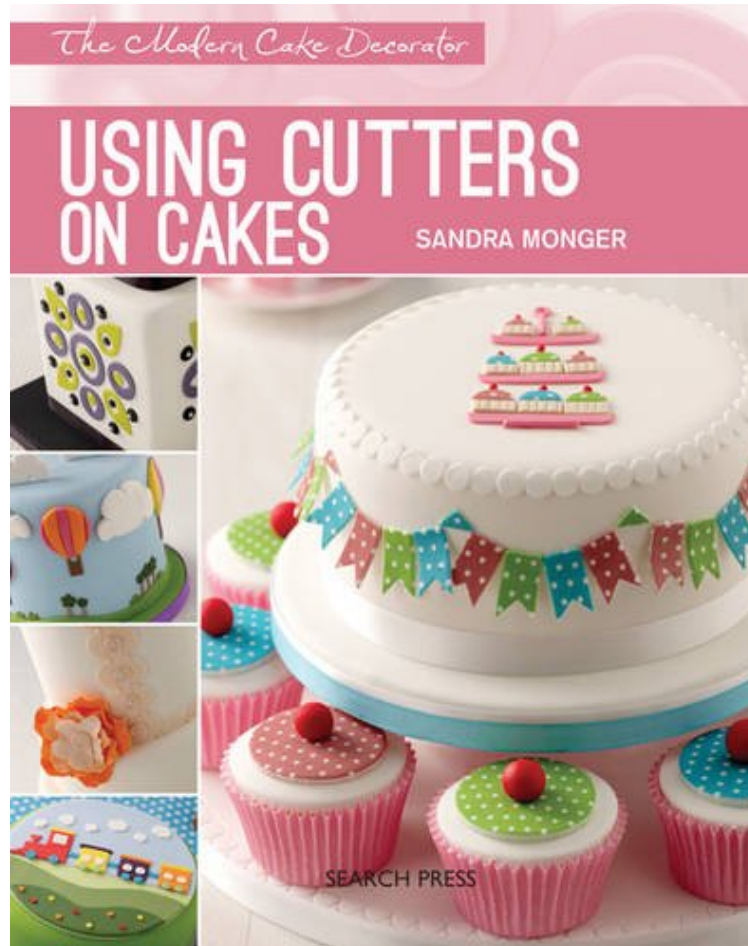


[Free read ebook] Using Cutters on Cakes (Modern Cake Decorator)

Using Cutters on Cakes (Modern Cake Decorator)

Sandra Monger

ebooks | Download PDF | *ePub | DOC | audiobook



[Download](#)

[Read Online](#)

#2319917 in Books 2014-09-09 Original language: English PDF # 1 10.10 x .30 x 7.90l, .0 #File Name: 178221033480 pages | File size: 52.Mb

Sandra Monger : Using Cutters on Cakes (Modern Cake Decorator) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Using Cutters on Cakes (Modern Cake Decorator):

0 of 0 people found the following review helpful. Five Stars By Cassandra Adams Great book filled with amazing ideas. Glad I have a copy! :D

Cutters are a fun and easy way to create fabulous cake decorations. In this book, Sandra Monger shows you how just a few basic cutters can be used to great effect to make a huge range of decorated cakes, from a stunning yet simple wedding cake to a magical fairy castle cake. There are 13 gorgeous designs to choose from in a variety of contemporary styles, each accompanied by step-by-step instructions, a comprehensive materials lists, and a fabulous photograph of the finished cake. The book also includes a useful guide to the various cake coverings and edibles used, including handy recipes for making your own; information on the materials and tools you need; and a basic techniques section on how to cover a cake, using different types of cutter, and creating a textured finish. This is a must-have

resource for beginners as well as more accomplished sugarcrafters looking for ideas and inspiration for decorating cakes using cutters in fun and imaginative ways.

February 2015 Open your eyes to the many inventive ways you can use cutters. Sandra has designed 13 fabulous creation, from a simple wedding cake to a magical fairy castle. Great for sugar crafters of all levels. * Cake Decorating Cupcakes * Aug/Sept 2014 Cutters are fun and easy way to create fabulous cake decorations, and this book is an inspirational guide to using them. Sarah Monger shows how just a few basic cutters can be used to great effect to make huge range of decorated cakes, from a stunning yet simple wedding cake to a magical fairy castle cake. There are 13 gorgeous designs to choose from in a variety of contemporary styles, each accompanied by step-by-step instructions, a comprehensive materials list, and a fabulous photograph of the finished cake. The book also includes a useful guide to the various cake coverings and edibles used, and is a must-have resource for beginners, as well as more accomplished sugarcrafters who are looking for ideas for decorating cakes using cutters in fun and imaginative ways. * Craft Focus * October 2014 This book is a treat for beginners showing that the use o simple cutters can create lots of novel designs. It is also a book for more advanced sugarcrafters, as it gives inspirational ideas and designs making use of cutters they may already have in their cupboards. 13 designs with step-by-step instructions and good photography make this a lovely addition to your cake decorating library. * Cake Craft Decoration *About the AuthorIn 2000, Sandra Monger left her job as a Registered Nurse to follow her life-long passion for baking and cake decoration. She undertook the NVQ Level 2 City and Guilds Catering and Hospitality course at the City of Bath College in 2000, which lead on to studying the Awarding Body Consortium Pastry Cook and Patisiers Level 3 (Advanced) course the following year. Subsequently she studied an array of sugarcraft courses under the tutelage of sugarcraft guru Stephen Benison, and in 2002 established her own business, called Sandra Monger Exquisite Wedding and Occasion Cakes. Sandra went on to become the City of Bath's leading wedding and celebration cake designer and the recommended supplier to some of the leading venues in the South West. Not content to keep her skills to herself, Sandra gained a number of teaching qualifications and began teaching sugarcraft at Wiltshire College in 2007. Since 2008 she has designed and run a range of popular sugarcraft and cake decoration courses at the City of Bath College as well as running her own successful business. In 2012, Sandra was named Celebration Cake Maker of the Year at the British Baking Industry Awards.