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From Wilton

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#19905 in Kitchen HousewaresColor: Course 1 WiltonModel: 902-9750 .12 x 8.24 x 10.74l, .0 48-page soft-cover student guide explores tips and techniques for decorating beautiful cakesFor use as a stand-alone or accompanied by Wilton's in-store Decorating Basics courseStep-by-step instructions and photography for baking cakes, piping borders, and moreGreat for birthdays, holidays, and other occasionsMeasures approximately 8-2/5 by 11 by 1/5 inches | File size: 54.Mb

From Wilton : Wilton Decorating Basics Course 1 English before purchasing it in order to gage whether or not it would be worth my time, and all praised Wilton Decorating Basics Course 1 English:

3 of 3 people found the following review helpful. READ THE DESCRIPTION VERY, VERY GOOD!By V. BaityI am conflicted on this review. The product is as what is featured, so there is no reason to give a bad review since it was clearly my error. HOWEVER....I did not read the description of it so I thought I was getting something about the size of a Wilton yearbook. What I got was basically an expanded pamphlet. Next time I WILL read more closely. Oh, and the yearbooks are less expensive that what I got. Oh well! That said, I am missing a few yearbooks so I will most likely be back to order those.11 of 11 people found the following review helpful. Invest in some brownie mixBy

Zhang Yu Huan A few years ago I read "Omelette Originals" by Irena Chalmers in which, after ten detailed pages describing how to make an omelette, she advises "be a big spender, go out and invest in dozen eggs -- by the time you have made six omelettes you will be an expert." With this book, I expect to spend more time practicing, but I feel most of the brownie treats in this book are attainable with some work. Unless you already have experience with cake decorating, many of the treats will be more suited to be after-school snacks than desserts for an adult party. A big plus is that a decent range of decorating techniques are described to a greater or lesser extent. A caveat for the buyer of this book (like every book on cake or cookie decorating I've seen) is that without additional pans, ingredients, and/or tools, you're stuck. I purchased three Wilton Round Brownie Pop Molds, and a bag of Wilton Dark Candy Cocoa Melts in order to make the "Fun-filled Pops." (pg 49) The directions underestimated the number of brownies produced, and overestimated the amount of chocolate to melt for the frosting. I particularly would have liked a hint on how to get no-stick baking spray into the mold without making a mess. Still, see my customer image for my first try. Overall, a good source of ideas for decorative brownie treats, but some frosting experience, particularly using different decorating tips, will be required to make the results look "pretty." 0 of 0 people found the following review helpful. Source of beautiful ideas By Everywhere Gave me ideas on how to serve and store my Halloween baked goodies for dessert and gift giving. Hoping i can make them smaller for kids on a treat and treat, no tricks. haha

Lesson Plan for Wilton's Decorating Basics course has a soft cover and 48 pages. This course is the foundation upon which your decorating skills and artistry will continue to develop. Learn how to bake a great cake, prepare a decorating bag, achieve correct bag position, color your icing and use the star tip and dimensional decorating to enhance your cakes. Create Master Rosettes, Drop Flowers, Pompom Flowers, Leaves and Shaggy Mums. Intended for participants in Wilton's Decorating Basics course, but may also be used as a self-study guide.