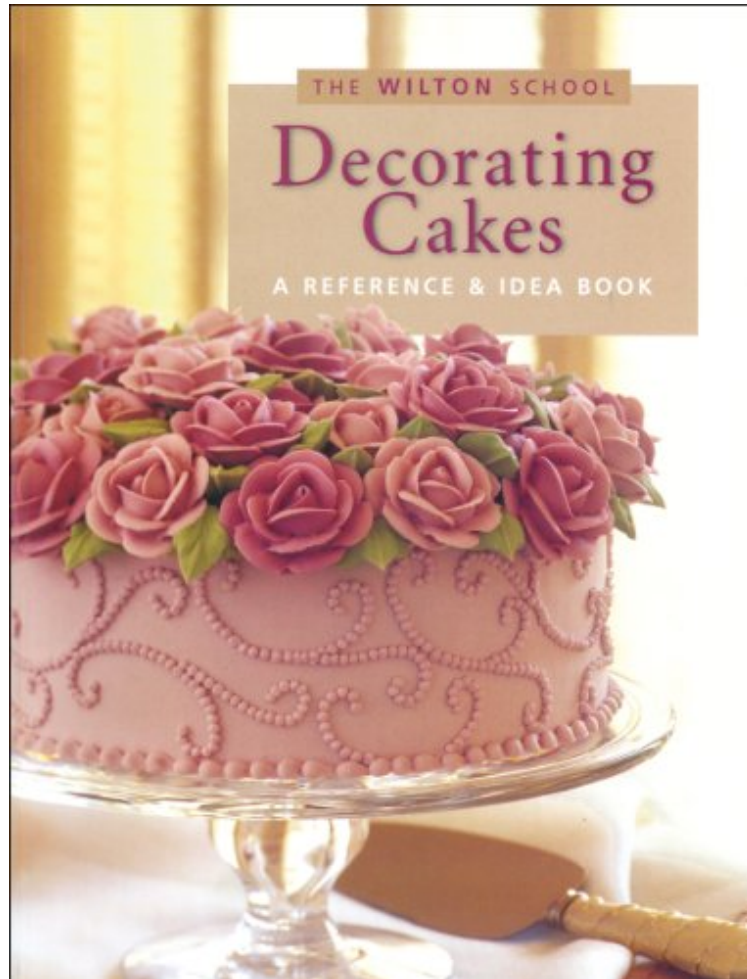


(Download pdf ebook) Wilton Decorating Cakes Book (The Wilton school)

Wilton Decorating Cakes Book (The Wilton school)

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#223394 in BooksColor: Decorating Cakes WiltonModel: 902-904 1999-06 2007-03-23Ingredients:
Example IngredientsOriginal language:EnglishPDF # 1 10.75 x 8.25 x .50l, .70 #File Name: 0912696591116
pages30 exciting cakes with complete instructions and product listings103 technique instructions including
borders, flowers, fondant and moreHelpful recipes, tip chart, serving and cutting charts, glossary of
termsProduct guide explains the equipment and ingredients required for decoratingSoft cover, 116 pages;
more than 400 photographs | File size: 40.Mb

From Wilton : Wilton Decorating Cakes Book (The Wilton school) before purchasing it in order to gage whether or not it would be worth my time, and all praised Wilton Decorating Cakes Book (The Wilton school):

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 mix
By 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

This exciting book presents what Wilton has learned in 78 years of teaching cake decorating in an easy-to-follow format that reflects today's lifestyles. Decorating Cakes is designed to appeal to anyone who wants to make great-looking cakes for families and friends.