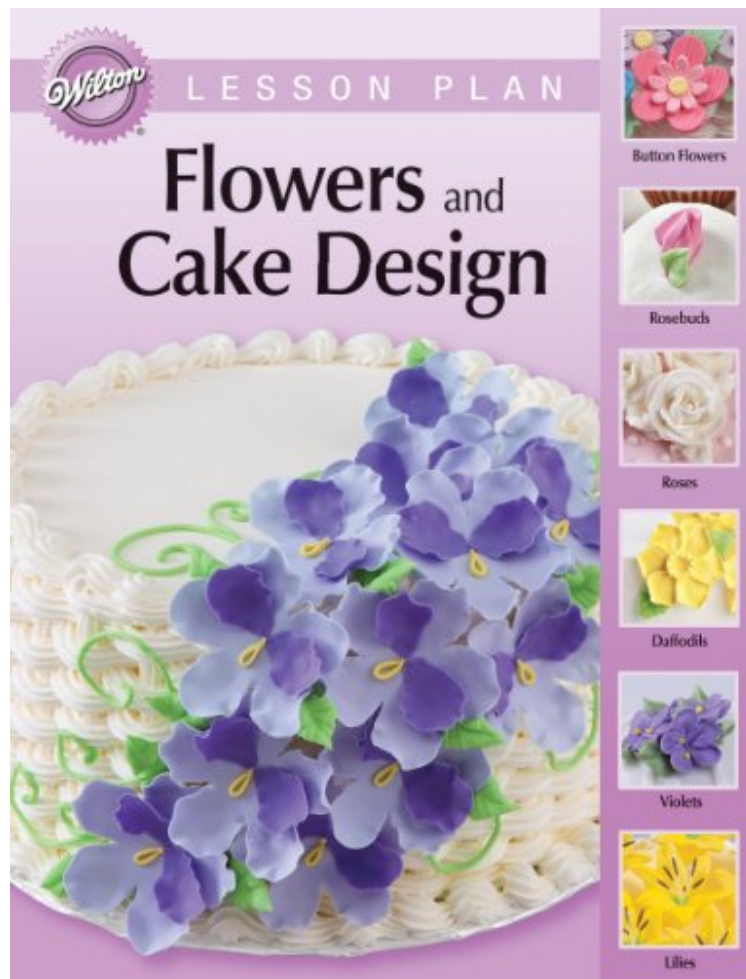


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Wilton Flowers and Cake Design Lesson Plan Course 2- Discontinued By Manufacturer

From Wilton

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#184958 in Kitchen HousewaresColor: Course 2 WiltonModel: 902-9751 .12 x 8.24 x 10.74l, .0 48-page soft-cover student guide explores tips and techniques for designing and decorating incredible bouquetsFor use as a stand-alone or accompanied by Wilton's in-store Flowers and Cake Design courseStep-by-step instructions and photography for creating lovely piped icing flowers and bouquetsGreat for birthdays, holidays, and other occasionsMeasures approximately 8-2/5 by 11 by 1/5 inches | File size: 27.Mb

From Wilton : Wilton Flowers and Cake Design Lesson Plan Course 2- Discontinued By Manufacturer before purchasing it in order to gage whether or not it would be worth my time, and all praised Wilton Flowers and Cake Design Lesson Plan Course 2- Discontinued By Manufacturer:

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 than 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

Lesson Plan for Wilton's Flowers and Cake Design course. In this course, you will explore more sophisticated ways to bring your cakes and desserts to life! You will create breathtaking icing flowers such as Pansies, Lilies and the famous Wilton Rose. Then you will discover the secrets of arranging them in a beautifully balanced cake top bouquet. Your amazing flowers will be framed by an impressive border treatment or basket weave design. With the skills you learn here and your ability to make flowers in advance using gum paste and fondant or royal icing, you can create beautiful blooms at your convenience, ready to place on any cake.