

The Complete Photo Guide To Cake Decorating

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First Cake Decorating Collins & Brown 2014 Now there's no need to opt for a shop-bought cake for that special occasion. Become a confident cake decorator, even if you've never tried it before, with this handy book that will get you creating your own spectacular masterpieces in no time. Clear photography guides you through all the basic techniques before tackling beautiful cake designs to suit any occasion. Not sure where to start? *First Cake Decorating* shows you where to begin with planning advice, basic and specialist equipment, ingredients, techniques and handy troubleshooting advice to help you tackle problem areas. You'll be moulding animals and figures, modelling with sugarpaste and marzipan, working with chocolate and sugar and making your very own beautifully decorated cakes before you know it! Other titles in this series include: *First Reading* (9781843406136), *First Crochet* (9781843406129), *First Card Making* (9781843406143) and *First Knits* (9781843406112). New Firsts for 2014: *First Sewing* Word count: 20,000

Decorate Cakes, Cupcakes, and Cookies with Kids Autumn Carpenter 2013-11-01 Get the kids involved with *Decorate Cakes, Cupcakes, and Cookies with Kids* by Autumn Carpenter. This instructional craft book is filled with fun baking and decorating experiences that you can share with your children or grandchildren, while teaching them valuable skills they will use for a lifetime. With adult supervision, kids can learn to decorate cookies, cupcakes, and cakes for holidays, special events, or to share with friends. Within these pages, you'll learn baking and preparing of cake, cupcakes, and cookies, starting off with the basics: utensils needed, measuring instructions, and kitchen safety tips. After the basics, the book continues with baking, filling, and icing—50 to 60 techniques in all—with eye-appealing, tasty designs for children to create that incorporate the methods taught. Instructions include piped icing as well as rolled fondant. Additional decorating techniques include edible frosting sheets, products to add sparkle, and using store bought candies to decorate. The last chapter includes instructions on hosting a cake or cupcake decorating party for children. A convenient glossary in the back will be a quick reference for children to discover new culinary terms. The book is designed with 8-12 year olds boys and girls in mind, and includes instructions clearly labeled for difficulty and time allowance, and instructional pictures that show children using the tools. Kid-inspired cake and cookie themes are perfect for birthdays, seasonal celebrations, and other special events.

The Complete Book of Icing, Frosting & Fondant Skills Shelly Baker 2014

First Time Cake Decorating Autumn Carpenter 2018-04-03 Learning to make and decorate cakes that are as beautiful as they are delicious can be a challenge, but with the expert guidance of renowned confectionery artist Autumn Carpenter in *First Time Cake Decorating*, your goal is within reach. Like having your very own cake decorating instructor at your side, *First Time Cake Decorating* guides you expertly through the process, from baking and prepping your first cake through a range of decorating techniques, from essential piping techniques for creating borders, writing, and flowers to working with gum paste and fondant to make stunning daisies, roses, lilies, and more. There's a first time for everything. Enjoy the journey and achieve success with *First Time Cake Decorating*!

Artisan Cake Company's Visual Guide to Cake Decorating Elizabeth Marek 2014-11-25 In *Artisan Cake Company's Visual Guide to Cake Decorating*, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. *Artisan Cake Company's Visual Guide to Cake Decorating* also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek's *Artisan Cake Company's Visual Guide to Cake Decorating* help you get your cake from boring and bland to amazing and spectacular.

Martha Stewart's Cakes Editors of Martha Stewart Living 2013-09-24 A one-stop cookbook for cakes—birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, *Cakes* includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's *Cakes* has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

The Crafted Cookie Anne Yorks 2021-06-01 Create Show-Stopping Cookies Using Simple Royal Icing Techniques *The Crafted Cookie* is a beginner cookie artist's dream come true. Through countless courses and videos, Anne Yorks has taught thousands of home bakers how to make cookie decorating simple and fun. Here, she covers everything you've ever wanted to know about creating cute and whimsical cookies that taste as good as they look. With accessible step-by-step tutorials for 50 creative designs arranged into themed platters, cookie artists of all skill levels will have plenty of inspiration for celebrating all year long. No more stressing over the intricacies of royal icing. Anne shares her best tips for royal icing, from coloring it to getting the right consistencies for piping and flooding and even how to store it. What's more, she includes her foolproof base recipe for delicious, easy and incredibly versatile sugar cookies. These are just some of the gorgeous platters offered: - Rainbow Birthday featuring a colorful Rainbow Cake with Candles Cookie - Classic Christmas Faces complete with a Jolly Santa, an Elf and a Red-Nosed Reindeer - Give Thanks featuring a stunning lettered "Give Thanks" Wreath Cookie - Twinkle, Twinkle Little Star Baby Shower with a cute Sweet Dreams Footie Pajama Cookie - Farmhouse Easter including a sweet Farm Fresh Easter Eggs Barn Cookie This is the only book you'll need to master the art of decorating stunning cookie after cookie. You'll have as much fun designing them as you will sharing and devouring them.

The Contemporary Cake Decorating Bible Lindy Smith 2012-07-15 Perfect the art of piping—and discover techniques for turning a simple design into a stunning cake. Many people shy away from even trying their hand at piping. This chapter, taken from *The Contemporary Cake Decorating Bible*, will help demystify the art and inspire you to perfect the technique. The basics are not difficult to master—having the correct equipment and icing consistency is key, whether it's buttercream or royal icing. Then, all you need is practice to become familiar with the amounts of pressure required as you pipe. Lindy Smith shows you how to pipe swirls, peaks, daisies, and roses with buttercream, as well as dots, hearts, drop line work, and brushwork embroidery with royal icing.

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes Sandra Salamony 2010-11-01 *1,000 Ideas for Decorating Cupcakes, Cookies & Cakes* features a vast collection of decorated dessert inspiration, with page after page of gorgeous photos. This book is a feast for the eyes and the imagination that will never leave you stuck for an idea. Get your creative juices flowing and see how bakers and decorators around the world have creatively used fondant, buttercream, gum paste, sugar paste, royal icing, and piping and molded designs to create cookies, cupcakes, and cakes that are true works of art. See elegant cupcakes decorated with pearls and piping, colorful hand-painted cookies, tiered cakes with dimensional flowers, and much more. Discover unique cupcake decorations that use royal icing, edible markers, and fondant; wedding cakes adorned with gum paste accents and debossed designs; vibrant Christmas cookies; whimsical children's birthday cakes; specialty Easter cakes, and much more. Get great year-round ideas for dessert presentations and gift giving. Recipes for several types of frosting are included in the book, and an image directory identifies key materials and techniques for each photo. Among the amazing featured creations are: Cupcakes topped with sweet fondant flowers Fanciful characters and animals made from fondant and gum paste Cookies decorated with imaginative royal icing designs Lush buttercream roses atop cakes and cupcakes Hand-painted fondant accents Delicate chocolate motifs Cakes enrobed in decadent ganache Simple buttercream designs that dazzle This is the one book you'll turn to again and again for the best cupcake, cookie, and cake design ideas. Start exploring this delicious world today! These visual catalogs are both a practical, inspirational handbook and a coffee-table conversation piece. Like all of the books in our 1,000 series, these are not instructional books; rather, they are a visual showcase designed to provide endless inspiration.

100 Buttercream Flowers Valeri Valeriano 2015-04 Learn to pipe 100 different buttercream flowers to showcase on your cakes with this complete visual reference to piping flowers - each flower is demonstrated on a cupcake, with five full scale projects to show you how to combine your flowers into a masterpiece cake. Described by Chef Duff Goldman of *Ace of Cakes* as "hugely aspirational yet completely approachable," the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve! All the basics are covered to get you started - how to make stable buttercream icing, advice on coloring and flavor as well as essentials such as how to fill a piping bag and the basic techniques you need. Valerie & Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your new found skills to create stunning cake designs. The flowers are presented through the color spectrum so when you look through the book you'll see the lovely rainbow effect. Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!

The Complete Photo Guide to CAKE DECORATING Autumn Carpenter 2012

Step-by-Step Cake Decorating Karen Sullivan 2013-10-01 Hundreds of creative ideas for cakes, cupcakes and cake pops Make your cake the star of any celebration as *Step-by-Step Cake Decorating* teaches you how to decorate cakes one step at a time. Step-by-step instructions will help you to master the techniques of piping, stencilling and painting. In no time you'll be making spectacular sweet creations. Decorating possibilities are endless with flawless fondant, royal icing and fluffy buttercream and key ingredients are explained so that your icing tastes as good as it looks. A guide to cake decorating equipment ensures that you have everything you need. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate with a selection of 70 top step-by-step sequences from the print book. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to beautiful butterfly cupcakes, ideal for summer entertaining. Perfect for the enthusiastic decorator *Step-by-Step Cake Decorating* will inspire creative ideas for cakes, cupcakes and cake pops for every occasion.

Cake Decorating for the First Time Jaynie Maxfield 2004 A guide to cake decorating covers basic and advanced techniques for a variety of cakes.

Creative Cake Decorating Giovanna Torricco 2020-11-03 Simple instructions for gorgeous cakes, cupcakes, and cookies; decorate them with fillings, frostings, piping, sugarpaste, and more! Whether you are a beginner or an experienced baker, this book is designed to provide you with all the baking and decorating techniques you'll need to become a confident and creative cake, cupcake, and cookie maker. With easy-to-follow recipes and advice about essential tools, experienced cake decorator Giovanna Torricco guides you through the planning and preparation stages, including baking and icing tips and how to layer and stack a cake. Using stylish designs and handcrafted edible flowers and animals, you can create personalized masterpieces for all occasions, including: Chocolate truffle cake Red velvet cake Ganache variations Italian meringue And so much more! Achieve stunning results every time with Creative Cake Decorating!

Caketopia Sheri Wilson 2022-02-08 How to Decorate the Most Stylish Cakes in the World Don't just bake a cake; bake a cake that will make heads turn and jaws drop! In this incredible collection of tutorials, cake queen and Instagram star Sheri Wilson shows you how to re-create her signature, out-of-this-world cake designs at home with confidence. Sheri's cakes are truly works of art, and these 30 tutorials cover everything from electric neon designs, to punky midnight black decor, to cakes adorned with exotic gems and painted in delicate florals. And with each decorating project broken down step by step, along with photographs for a helpful visual guide, you'll follow along with ease and get showstopping results time and time again. Use vibrant buttercreams to paint an elegant stained-glass scene in the La Vie en Rose cake. Pipe cute, fruity designs in the hot pink Strawberry Patch cake—complete with yummy strawberry filling and cake layers! Sheri's famous Midnight Black Buttercream comes together with genius sprinkle art to create the edgy Sprinkle Sugar Skull cake. Use stencils to form the animal print on the rainbow Neon Leopard Print cake, and fun chocolate molds to build the rocky, gold-tinted Rose Quartz Geode cake, filled with delectable Pistachio Buttercream! Sheri shares all her best tips and tricks to help you master key techniques, like how to get the perfect consistency of buttercream, create a professional smooth finish and nail the ganache drip. She also reveals her tested-and-perfected recipes for moist cakes, fluffy frostings and all sorts of delicious fillings, so you have everything you need right at your fingertips. With Sheri's unstoppable imagination and keen eye for detail, Caketopia will be your all-in-one resource for decorating glamorous cakes for years to come.

Cookie Craft Valerie Peterson 2012-08-22 Elaborately decorated cookies fill the shelves of high-end bakery cases, tempting shoppers with bright colors and whimsical shapes. The cookies are beautiful, but buying them in a bakery can be shockingly expensive, and their flavor often doesn't live up to their appearance. Now home bakers can have their pretty cookies and enjoy eating them too! Thanks to the clear instructions and practical methods developed by authors Valerie Peterson and Janice Fryer, amateur cookie crafters can achieve bakery-quality design and homemade fresh taste. Cookie Craft gives readers access to the entire world of decorated cookies, beginning with an inspirational gallery of 150 colorful cookies guaranteed to start those creative juices flowing. The authors go on to discuss ingredients, supplies, equipment and technique. They include four delicious recipes for rolled cookie doughs (Traditional Sugar, Chocolate, Nutty, and Gingerbread) that provide perfect blank canvases for decorating, and, of course, their recipe for versatile Royal Icing. In the most important section, they share the design techniques accumulated and perfected during hundreds of afternoons spent crafting thousands of cookies. Cookie crafters will learn how to pipe, flood, and sugar their cookies, how to design color palettes that work with every season, how to make cookies stand up in fun 3-D structures, and much more!

Complete Step-by-step Guide to Cake Decorating Carol Deacon 2018 "Gives beginners cake recipes and step-by-step instructions on how to use buttercream frosting, fondant, royal icing, and marzipan to decorate them!"

The Home Guide to Cake Decorating Jane Price 2004 The home guide to cake decorating features both easy to follow instructions for beginners, from baking the cake to simple piping, and inspirational ideas for experienced sugarcrafters seeking new challenges. It also includes a brief history of cake decorating and a full glossary of the terms used.

Maggie Austin Cake Maggie Austin 2017-04-04 Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of today's most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a "theme and variations" organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you're a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there's inspiration for bakers and crafters of all stripes.

Cupcakes Shelly Kaldunski 2015-03-26 From the former Martha Stewart Living food editor: "A must-read for novices and experts alike . . . really gets the creative juices flowing" (Gastronomy). Cupcakes are everyone's favorite little indulgences. They're loved by kids and adults alike because they're playfully sweet as well as utterly charming. These days, cupcakes can be found in bakeries everywhere, but with just a little know-how, you can easily bake your own tempting boutique-bakery cupcakes at home and decorate them with flair. Cupcakes contains recipes for every palate: Here you'll find classic Yellow Cupcakes with Chocolate Buttercream for the traditionalist, Triple Chocolate Cupcakes for the chocaholic, PB & J Cupcakes for the kids, Salted Caramel Cupcakes for the epicurean, as well as seasonal holiday cupcakes, and dozens more. Whether you are a novice or experienced baker, inside these pages you'll find friendly advice about ingredients and equipment, cupcake-making and baking tips, and a collection of ideas for decorating your cupcakes with either elegant minimalism or grand flourishes. With this book as your guide, cupcakes have never tasted—or looked—so good!

Cake Decorating for Beginners Rose Atwater 2019-12-24 Master the art of cake decorating with easy steps for sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, *Cake Decorating for Beginners* shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you'd be proud to share with your loved ones—not to mention your social media feed. *Cake Decorating for Beginners* includes: Cake walkthrough—Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted tips—Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on top—Show off your cake decorating skills with 10 scrumptious, stunning cakes—each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes—*Cake Decorating for Beginners* gives you the confidence.

Confetti Cakes For Kids Elisa Strauss 2008-11-05 Elisa Strauss of Confetti Cakes has created confections as elaborate as a platter of sushi, a wine bottle in a crate, and a designer handbag. Now she focuses her talents on her younger fans with this enchanting collection of cakes, cookies, and cupcakes for kids. Strauss starts readers off with 20 delicious recipes and all the basic techniques needed to complete any project in the book. Then she offers step-by-step instructions for 24 jaw-dropping designs that can become the centerpiece of any celebration. Projects span the imagination — from a charming sock monkey, to an MP3 player, to playful hula gingerbread girls and boys — and will appeal to anyone looking for the perfect way to thrill a child with a delectable, spectacular creation.

The Complete Photo Guide to Cake Decorating Autumn Carpenter 2012-02-01 Cake decorating has never been more fun—or easier! The Complete Photo Guide to Cake Decorating has all the instruction you need to create beautiful cakes for any occasion. This clearly organized resource for all levels is like having a cake decorating workshop in a book. Discover useful tips for embellishing with buttercream, royal icing, fondant, gum paste, and more. The easy-to-follow instructions and 1,000-plus photos include techniques for piping, string work, creating and shaping a variety of flowers, molding chocolate, and adding patterns with stencils. Learn every facet of baking and embellishing with clear photos on almost every page. Let cake pro Autumn Carpenter show you how to create striking florals, borders, and accents with silicone molds, hand modeling, pastry tips, cookie cutters, and more. Take your skills up a notch and wrap a cake in chocolate, make decorations with isomalt, and use gum paste for quilling. Try new techniques with confidence, and get inspired by a gallery of colorful ideas for holiday cakes, birthday cakes, children's cakes, wedding cakes, and special occasion cakes. This detailed book includes: Cake preparation and baking basics Recipes for fillings and icings Ideas and instruction for decorating cupcakes Piping techniques for making lifelike and fantasy flowers, eye-catching borders, distinctive lettering, and more Instructions for creating appealing accents like beading, ropes, and lace using fondant and gum paste Key decorating tools and how to use them Techniques for incorporating airbrushing, edible frosting, and chocolate molding for one-of-a-kind designs With this comprehensive guide you can get started today making your own unique cakes! The Complete Photo Guide series includes all the instruction you need to pursue your creative passion. With hundreds of clear photos, detailed step-by-step directions, handy tips, and inspirational ideas, it's easy and fun to try new projects and techniques and take your skills to the next level.

The Contemporary Buttercream Bible Valeri Valeriano 2014-04-25 "An absolute game changer in the industry of cake art . . . hugely aspirational yet completely approachable . . . Bravo!" (Chef Duff Goldman from *Ace of Cakes*). This essential guide demonstrates more than fifty innovative techniques—via easy-to-follow step-by-step photographic tutorials—and includes over forty stunning cake designs to create at home, from simple cupcakes to three-tiered wonders. Valeri and Christina start by showing you how to perfect a basic buttercream recipe and how to pipe simple textures, patterns, and an array of flowers. They then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping, stenciling, palette knife painting, and much more. "I look forward to learning all the skills that I, as an artist in rolled fondant, have only the most rudimentary grasp of. Not since *Cakewalk* by Margaret Braun have I been this excited about a cake book." —Chef Duff Goldman from *Ace of Cakes* "The authors' examples are inspirational and a demonstration of what is possible if you 'put your whole heart into it.' Overall, Valeriano and Ong have created a book full of inspiration and encouragement that re-energizes the use of buttercream in modern cake design." —Sonya Hong of *American Cake Decorating* "Fascinating techniques . . . lovely ideas." —Lindy Smith, author of *The Contemporary Cake Decorating Bible*

The Contemporary Cake Decorating Bible Lindy Smith 2013-12-27 Learn over 150 cake decorating techniques with *The Contemporary Cake Decorating Bible*, the international bestseller from renowned sugarcraft expert Lindy Smith. This is the ultimate guide to contemporary cake designs — you will learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes and ingredients, and finishing with advanced modelling techniques, including royal icing stenciling, brush embroidery, buttercream piping, using sugar cutters and moulds, making cake jewellery, and so much more! Get creative straight away with simple, step-by-step instructions for more than 80 celebration cake, mini cake, cupcake, and cookie designs. Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators, and you can even learn how to make Lindy Smith's signature 'wonky cakes'. Inside *The Contemporary Cake Decorating Bible: The Basics* — delicious cake and cupcake recipes, and recipes for making your own sugarpaste (rolled fondant), royal icing, sugar glue, buttercream, and more! This section of the book also includes instructions for making round, square and ball cakes, assembling tiered cakes, and carving and assembling wonky cake designs. *Cake Decorating Techniques* — here you will find 11 chapters each covering a huge range of essential cake decorating techniques, all explained with easy-to-follow step instructions and clear photography. Topics

covered include: Carving Colour Painting Stencilling Cutters Flowers Embossing Tools Piping Moulds Cake Jewellery Contemporary Cake Designs – step by step instructions teach you how to make each of the 80 amazing cake designs featured in the book, from tiered cakes to cute cupcake and cookies. With this comprehensive guide you will discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary.

Dessert Person Claire Saffitz 2020-10-20 NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show *Gourmet Makes* offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious "There are no 'just cooks' out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people."—Claire Saffitz Claire Saffitz is a baking hero for a new generation. In *Dessert Person*, fans will find Claire's signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do's and don'ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

Let's Make Angry Birds Cakes Creative Publishing Int'l 2014-12-01 "The Angry Birds and Bad Piggies have endeared themselves to everyone with their clever antics and never-ending battles. Now you can make them the centerpiece of your birthday parties and celebrations with fabulous cakes depicting these lovable characters. Learn to sculpt fondant figures of the Birds and Pigs with realistic features and expressions. Applique rolled fondant faces onto round and sheet cakes. Set up battle scenes and victory parties, complete with the Piggies' structures and the Birds' catapult. Everything you need—step-by-step techniques, complete materials lists, patterns—is included in this book. Let the fun begin!"—Page 4 of cover.

The Complete Photo Guide to Perfect Fitting Sarah Veblen 2012-01-01 The Complete Photo Guide to Perfect Fitting is the ultimate reference for fitting test garments and transferring accurate adjustments to patterns. No matter what size or shape you are, wearing garments that fit perfectly makes you look and feel better. Rather than making commonly accepted changes to a commercial pattern, the method presented in this guide focuses on the way a test garment fits the body. The fabric is manipulated to improve the fit, and then those specific changes are made to the pattern. The result: patterns that fit perfectly! With *The Complete Photo Guide to Perfect Fitting*, you'll learn: The importance of a fitting axis and how to use it during a fitting How to recognize fitting issues, such as drag lines and folds How to manipulate fabric to solve common and unusual fitting problems How to transfer the fitting changes to your pattern easily Basic pattern-making skills to ensure accurate alterations See the fitting process from start to finish on basic garments, fitted on real people. Then follow fitting solutions on different body types. Hundreds of large color photos illustrate the techniques and concepts in simple step-by-step instructions. With these lessons, you will get the perfect fit for any body.

The Complete Photo Guide to Candy Making Autumn Carpenter 2014-04-01 The Complete Photo Guide to Candy Making is your go-to handbook for all things confectionery. From the author that brought you *The Complete Photo Guide to Cake Decorating* and *The Complete Photo Guide to Cookie Decorating*, this book shows you how to make the perfect candies, chocolates, chews, and caramels. For each technique, there is an overview of the tools and materials used and complete instructions with photos. The organization provides easy access to information with step-by-step directions and 650 full-color photos for clear understanding. More than 80 tried-and-true recipes allow the reader to try the techniques in each section. Whether you are looking to make gooey caramel for your pecan patties, or trying to mold the perfect chocolate truffle, author Autumn Carpenter will take you through every type of candy, with an introductory section on the basic tools, ingredients, and methods involved including: Chocolates, Brittles, Fudges, Caramels, Marshmallow, even decorations and candy clay!

The Complete Photo Guide to Cookie Decorating Autumn Carpenter 2013-03-01 A book with 400 full-color photos covers every nuanced aspect of cookie decorating, including buttercream icing, rolled fondant, run sugar, painting, chocolate icing, egg wash glaze and more. Original.

All-in-One Guide to Cake Decorating Janice Murfitt 2019-04-01 "This comprehensive and accessible guide to cake decorating teaches all of the techniques and tricks that aspiring sugarcrafters need to create stunning and impressive cakes. Everyone will think these amazing cakes came from the best bakery in town! *First Steps in Cake Decorating* reveals dozens of expert cake decorating ideas that are simple to achieve yet look stunning. All the most popular methods of icing and decoration are covered, including buttercream, sugarpaste, chocolate, marzipan and flower paste. Detailed, easy-to-follow instructions explain the basics of preparing and using different types of icing, illustrated with step-by-step color photographs. There is a delicious array of fantastic cakes here to suit adults and children alike. Beginners will pick up the basics fast, and even experienced cake decorators will find inspirational new ideas. About *All-in-One Guide to Cake Decorating*: A complete, structured course in the beautiful art of cake decorating from first steps to expert skills. Teaches techniques that can be used to decorate all kinds of cake from a novelty birthday cake to a memorable wedding cake. Over 300 instructional step-by-step color photographs show how to decorate more than 50 finished cakes. Clearly written, straightforward text covers every aspect of sugarcrafting skill. Includes covering cakes, filling and layering, icings, chocolate, sugarpaste, marzipan, piping, flower paste, and quick and easy decoration ideas. "A 'must have' for anyone with the slightest interest in cake decorating!" — Publishers Weekly"

Minimalist Baker's Everyday Cooking Dana Shultz 2016-04-26 The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements *Minimalist Baker's Everyday Cooking* is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

My First Cookie and Cake Decorating Book To Be Announced 2017-10-10 35 step-by-step cookie and cake decorating projects for children aged 7-plus. In *My First Cookie & Cake Decorating Book* you will discover that half the fun of baking is in the decorating! With 35 easy-to-follow step-by-step projects, you will soon be impressing family and friends with delicious decorated cookies and cakes. In Chapter 1, *The Basics*, there's a range of cookie and cake recipes that will form the basis of your creations, such as a vanilla sponge and gingerbread cookies. In Chapter 2, *Decorating Techniques*, you will learn skills such as making and using a piping bag, creating and using templates, cutting shapes, making decorations, and getting creative with a range of colorful and fun toppings. In Chapter 3, *Creative Cookies*, the projects include Iced Christmas Trees, Snowflakes, Easter Bunnies, Sunflowers, and Gingerbread People. Once you've gained confidence and skills by decorating cookies, move on to Chapter 4, *Creative Cakes*. The recipes include a Snakes & Ladders Cake, Wise Owl, Teddy Bear, Blossom Cake and a Yule Log complete with Christmas decorations. The decorating part of the projects is designed for you to do without help, but you might need a grown-up to help you clean up the mess afterward!

The Complete Photo Guide to Cookie Decorating Autumn Carpenter 2013-04-01 The Complete Photo Guide to Cookie Decorating is the ultimate reference for all methods of cookie decorating—a comprehensive guide for crafters and aspiring sugar artists. In just a few minutes, a cookie can be transformed from a simple shape into a colorful, edible work of art. With some basic skills and a little practice, everyone from kids to adults can enjoy this fun craft. Expert sugar artist and author of *The Complete Photo Guide to Cake Decorating*, Autumn Carpenter, helps you learn these skills and become a confident cookie decorator through step-by-step directions, 400 full-color photos, and invaluable decorating tips and tricks. The clear organization provides easy access to information, simple projects provide fun opportunities for trying the techniques, and a gallery of beautifully decorated cookies offers examples and inspiration. You'll find: Recipes and helpful tips for rolling, cutting, and baking perfect cookies Recipes for various icings—buttercream, chocolate, run sugar, egg wash, and rolled fondant Detailed instructions for piping, painting, marbling, and coating plus ways to add shimmer, sparkle, and special accents Great ideas for packaging, storing, and presenting your decorated cookies For those who might be a bit intimidated by the idea of decorating cookies, fear not! With this guide and some experimentation, anyone, from knowledgeable baker to amateur home cooks, can create this edible art. The Complete Photo Guide series includes all the instruction you need to pursue your creative passion. With hundreds of clear photos, detailed step-by-step directions, handy tips, and inspirational ideas, it's easy and fun to try new projects and techniques and take your skills to the next level.

Cake Decorating at Home Zoe Clark 2010-10-01 Over 30 delicious homemade treats to delight your friends and family all year round! Packed with recipes and designs for cakes, cupcakes, mini cakes, fondant fancies and cookies. There's something for every occasion, from the Mad Hatter's tea party and a seaside celebration, to a lacy white wedding and some special Christmas gifts. Step-by-step illustrated instructions and detailed techniques guide you through each stage of baking and decorating.

Creative Cookies Toba Garrett 2005-02 A feast for the eyes as well as the palate, this collection from media favorite Toba Garrett is available again. "The mouth-watering photos are enough to send you running to the store for baking equipment and ingredients...[these are] gorgeous works of art. A wealth of photographs and illustrations ensures that even novices will have success with their cookie-making marathons."—New York Daily News "Marvelous book...Superb photography shows the excellence of Ms. Garrett's work...A must for the cookie aficionado."—American Cake Decoration Toba Garrett—master baker, critically lauded author, and recent guest on *Emeril Live*—has devised cookies so delectable and exquisitely decorated that home chefs will be searching for occasions to make more. The simple recipes range from gingerbread to shortbread, from sugar cookies to chocolate. But what really makes these extra special are Garrett's clever techniques for turning the cookies into works of art that delight the eye as much as they please the palate. There are ruffled buns in soft pastel hues for a baby shower, a white chocolate rose with eight petals, and a 3D bride and groom for wedding and anniversary celebrations. Anyone can create these effects with confidence thanks to the author's clarity and creativity. .

Cake Decorating DK 2016-11-01 *Cake Decorating* shows you how to build, pipe, model, and airbrush birthday cakes, wedding cakes, and more, so you can create an edible masterpiece for any occasion. Photographic step-by-step tutorials showcase more than 70 techniques and 18 showstopping cake projects, complete with complementary cupcake and mini-cake designs. Plus, "idea" spreads adapt basic techniques to inspire hundreds of additional piping, stenciling, painting, and carving variations. The complete introduction to cake-decorating equipment ensures you have everything you need, and the selection of basic cake recipes and instructions for making buttercream, fondant, and more icings guide you from the start. Whether you are a beginner or an accomplished baking artist, *Cake Decorating* will help you find inspiration and perfect your technique. *Previously published as *Step-by-Step Cake Decorating*.

The Complete Photo Guide to Cookie Decorating Autumn Carpenter 2013-03-01 A book with 400 full-color photos covers every nuanced aspect of cookie decorating, including buttercream icing, rolled fondant, run sugar, painting, chocolate icing, egg wash glaze and more. Original.

The Complete Guide to Altered Imagery Karen Michel 2011-02-09 A wide range of techniques borrowed from both traditional and digital art has recently begun to blend into one art form, known as altered art. *The Complete Guide to Altered Imagery* is the only book currently on the market that provides fascinating tips and creative ideas solely focused on this new form of art. An in-depth discussion manipulation techniques is supplied, making this an essential handbook for all artists and crafters looking for creative ways to alter and enhance various types of imagery in new and traditional ways, and then to integrate this altered art into their work.

The Complete Photo Guide to Cake Decorating Autumn Carpenter 2012-02 "Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

the-complete-photo-guide-to-cake-decorating

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