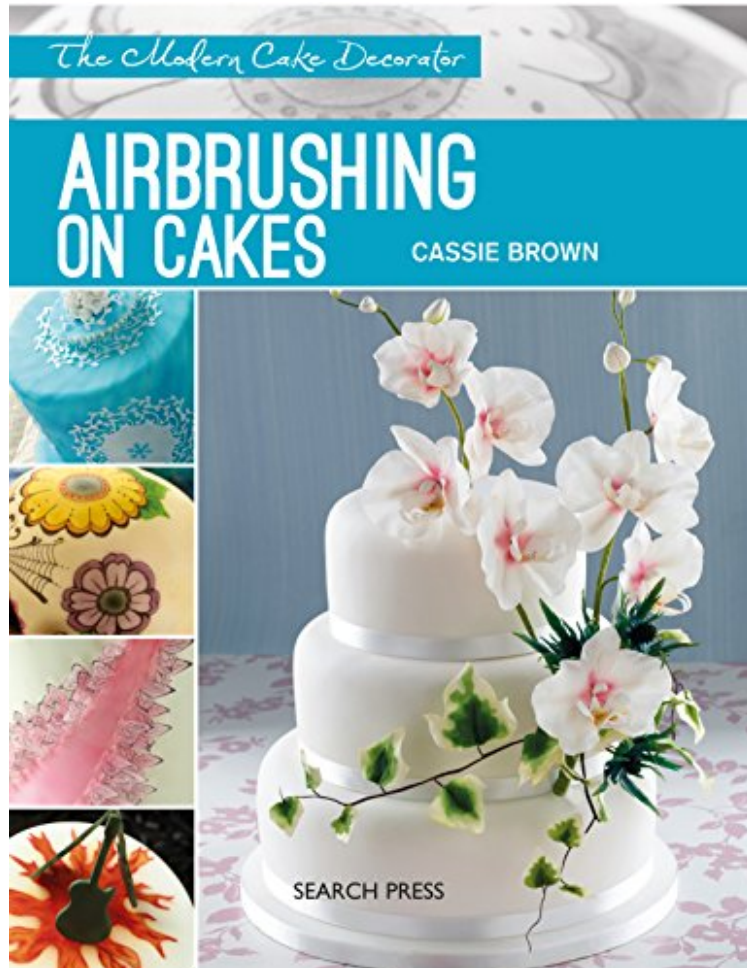


[FREE] Airbrushing on Cakes (Modern Cake Decorator)

## Airbrushing on Cakes (Modern Cake Decorator)

Cassie Brown

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**Cassie Brown : Airbrushing on Cakes (Modern Cake Decorator)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Airbrushing on Cakes (Modern Cake Decorator):

0 of 0 people found the following review helpful. Three StarsBy eviesteaNo as much air brushing as other stuff0 of 0 people found the following review helpful. Five StarsBy Sage031Great book with easy to use instructions and pictures0 of 0 people found the following review helpful. Great picsBy CustomerThis book has a lot of info in for air brushing it is a good book to learn by

Sugarcraft specialist Cassie Brown shows you how to use your airbrush to decorate showstopping cakes. Containing full instructions on the tools, materials and techniques you need to produce your own sumptuous works of cake craft, you will be inspired by the range of results you can use any airbrush to achieve. Instructions for ten cakes, suitable for all skill levels, are illustrated by clear step-by-step pictures showing just how Cassie achieves her results. From fun space cakes for children's parties to a breathtaking wedding cake decorated with delicate sugarcraft flowers, this book

will unlock your baking and decorating potential.

Winter 2015 The latest in The Modern Cake Decorator collection, *Airbrushing on Cakes* offers tips, ideas and projects to inspire you to use an airbrush in your cake designs. The book opens with helpful information about setting up and cleaning your airbrush, as well as advice for mixing and testing colours. The projects then vary from simple to intricate designs, with airbrushing often being used alongside other sugarcraft techniques including sugar flowers, stencilling and modelling. A good introduction to airbrushing for beginners, this title has everything you need to get started. \* *Cakes Sugarcraft Magazine* \*About the AuthorCassie Brown has won numerous awards for her cake decorating and sugarcraft, and has written numerous articles for cake magazines including *Squires Kitchen*, *Cakes and Sugarcraft*, and *Wedding Cakes* mdash; *A Design Source*.In concert with Shesto Ltd., Cassie has developed the Cassie Brown Cake Craft range which is now available worldwide. Since 2012 she has been a professional cake judge at Cake International, and she is a regular presenter on the Create and Craft television channel. She teaches cake decorating and sugarcraft workshops from her home in Droitwich Spa, UK, where she lives with her husband and three children.