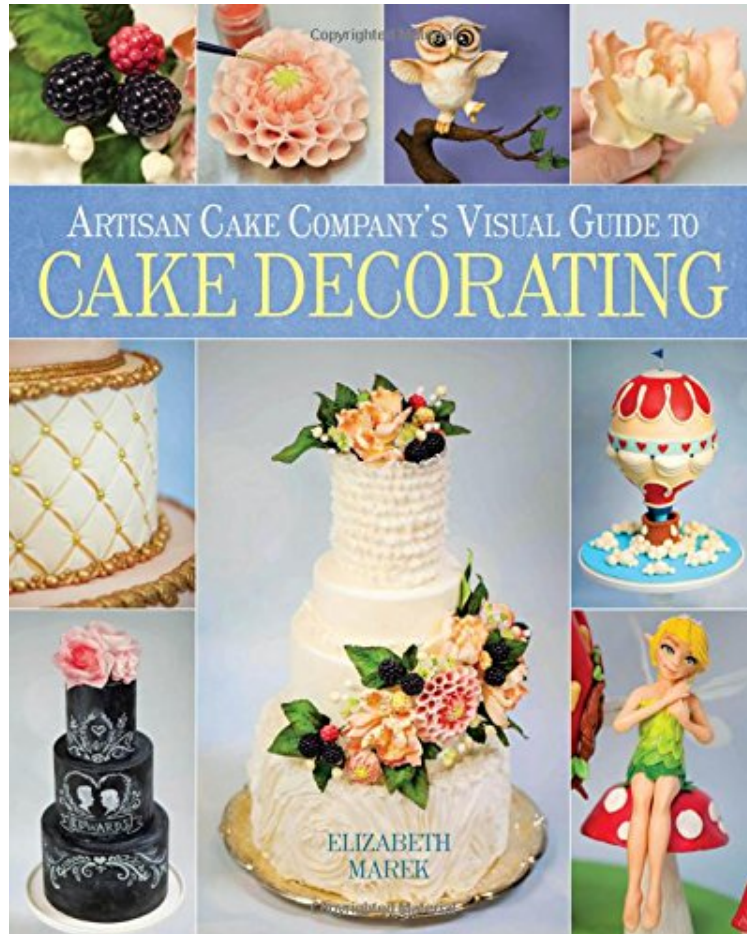


Artisan Cake Company's Visual Guide to Cake Decorating

Elizabeth Marek

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#111592 in Books 2014-12-01Original language:EnglishPDF # 1 10.75 x 1.00 x 8.75l, 2.55 #File Name: 1937994694224 pages | File size: 27.Mb

Elizabeth Marek : Artisan Cake Company's Visual Guide to Cake Decorating before purchasing it in order to gage whether or not it would be worth my time, and all praised Artisan Cake Company's Visual Guide to Cake Decorating:

1 of 1 people found the following review helpful. Your gonna love this book!By dwebsterBest book ever! I know that this is much more than a book that I will sit and look at or read for tips or inspiration in cake decorating. This is truly a text book, a book that will most likely be covered in flour, sugar, and food color as I keep it nearby for reference. The instructions are detailed and wonderfully illustrated. What I love most is that this book is truly genuine, Liz has given us complete instruction to not only replicate the cakes in this book but to use those skills to be confident to create our own designs. Liz has also shared not only her successful techniques but has also shared her failed attempts and why they failed. I have read this book cover to cover and I can't wait to jump into my first project this weekend. I hope that this is only the first of many books to come by this artist. (I think I will order another for my bookshelf, one that will stay pristine ??).3 of 3 people found the following review helpful. A complete instructional cake artist book!By Mrs.

Paulette Howard Love this book! One of the few that feels complete in instructions and necessary techniques to move the cake decorator forward. Sharing her experience in caking decorating seem to draw you close to her, it was truly appreciated and welcomed- thank you! 1 of 1 people found the following review helpful. I really love the book By anya_vegas I really love the book. I'm beginner of making cake. I read a lot of baking book and tried all recipe. The book so far have help me with basic fondant decorating. I love illustration guide and how easy it is to follow instructions. Recommended for beginners.

Features delicious recipes and modern, basic techniques for successfully covering cakes in buttercream or fondant. The book gives the reader information on creating beautiful, successful and creative cake designs using color theory and design principles with dozens upon dozens of examples. Inside readers will find chapters including: Cake and Frosting Recipes Elements and Principles of Cake Design Textures and Finishes Modeled Figures Sugar Flowers Celebration Cakes Science of Structure Readers will learn to take their cake decorating to the next level with never before seen tutorials on sugar flowers, figure modeling techniques, cake sculpting and cake structure for beginners and professionals alike.

"Even if you've never attempted to frost with flair, this book offers help for creating cake designs. Choose it for yourself to dazzle at the holidays or give as a gift to the cake baker on your list." - Detroit News