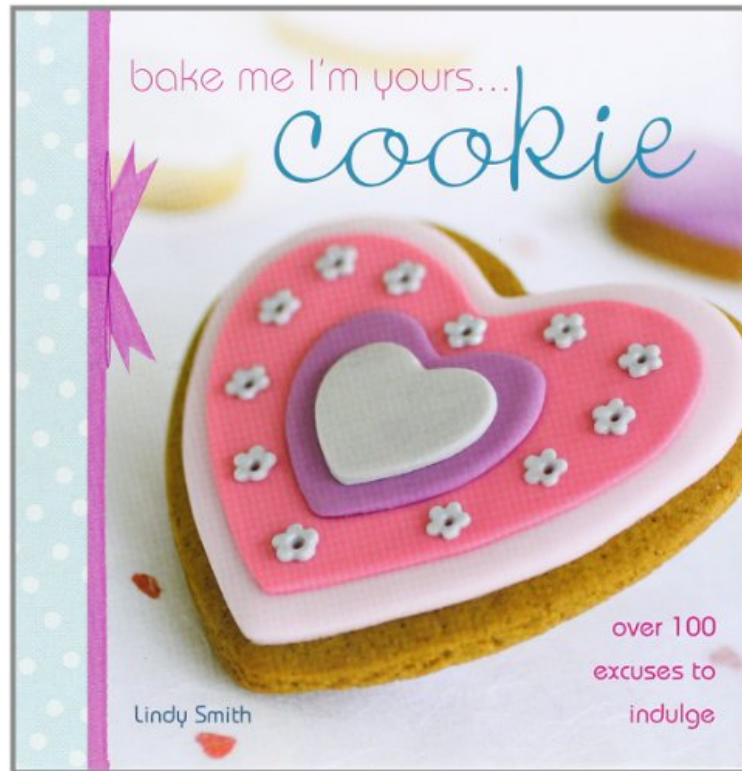


## Bake Me I'm Yours... Cookie

Lindy Smith

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**Lindy Smith : Bake Me I'm Yours... Cookie** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bake Me I'm Yours... Cookie:

1 of 1 people found the following review helpful. Heart-Bake HotelBy Mike 1900Great little book from a really good designer. But to drop the other shoe....The cookie decorating is very labor intensive and is more Martha Stewart than Fannie Farmer. To do things right (as in the book), you will need to expend considerable \$ for supplies and have a lot of time to prepare the cookies. You may do it once, but I doubt if it will become a go-to everyday kind of book. Photos are beautiful and it is a good little read. 0 of 0 people found the following review helpful. OK but some issuesBy tootsfolksWhile this book has some interesting ideas and methods of decorating cookies, it will also give you a feel for how far American English has moved away from British English. I haven't taken the time yet to look up the American equivalent of some of the ingredients listed by the author, but I know those aren't the same terms we have here. I wish I'd known that before I bought it, since there were other books that looked equally interesting. So the ideas seem good, although I haven't tried them yet, but I'm not excited about the book. Pretty pictures. 0 of 0 people found the following review helpful. Small book good ideasBy zorroneSweet little book with lots of great ideas along with good photos. This would make a awesome gift for a gift basket with cookie cutters etc.

Bake Me I'm Yours...Cookie Over 100 cookie decorating ideas for you to bake at home, from best-selling international

sugarcraft author Lindy Smith. Learn how to bake cookies in all shapes and sizes, from cute teddy bears and chic handbags to elegant cookie wedding favours, with recipes for vanilla cookies, spiced orange cookies and gingerbread biscuits. With Lindy Smith's step-by-step, expert instruction you will discover how to use rolled fondant sugarpaste, buttercream and royal icing to cover your cookie creations, as well as how to create professional-looking sugarcraft decorations and embellishments with cookie cutters, sugar shapers and piping bags. These cookie designs look great but are easy to make using simple sugarcraft techniques - they are the ideal gifts to indulge your friends, family and colleagues! Inside Bake Me I'm Yours...Cookie: Perfect cookie designs for: \* Baby Showers \* Birthdays \* Christening \* Christmas \* Easter Girl's \* Night Out \* Graduation \* Halloween \* Mother's Day \* New Home \* Valentine's Day \* Weddings And More!

About the AuthorLindy Smith is the author of four books, including Cakes to Inspire and Desire and Celebrate with a Cake. She runs a successful business making celebration cakes. Lindy is a British Sugarcraft Guild accredited demonstrator and holds workshops to share her techniques and experience.