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Merehurst Editors

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BEGINNER'S GUIDE TO CAKE DECORATING

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Merehurst Editors : Beginner's Guide to Cake Decorating before purchasing it in order to gage whether or not it would be worth my time, and all praised Beginner's Guide to Cake Decorating:

23 of 23 people found the following review helpful. Good but not greatBy Suzie from Salt Lake CityThis is a good decorating book but not great. If you're an American ordering, be aware it is published in Great Britain and includes terms, cakes recipes, metric measuring system that can be hard to understand. The cakes are beautiful to look at in the pictures they include but not too easy to make. Some of the ingredients are hard to find here is the USA and the glossary of terms is more for European cooks. I love to browse the book but find my "Betty Crocker Cake Decorating Book" is more realistic to use.0 of 0 people found the following review helpful. Great book!By Jason N.Lots of great tips and tricks. I expect I'll definitely up my cake decorating game thanks to this book.0 of 0 people found the following review helpful. Fo someone looking to learn the art of decorating this is a good be ginners bookBy RgillyWife loved the book, My wife loved to bake and wanted more info about cake decorating and this book shows great ideas of doing just that.....she loved it

Even those who have never baked and decorated a cake before in their lives will be able to make beautiful cakes with

the help of *Beginner's Guide to Cake Decorating*. The first section of the book looks at the equipment you will need and demonstrates the standard icing and cake recipes required to bake and cover all kinds of cakes. Subsequent sections explain techniques for decorating with sugarpaste, royal icing, marzipan and buttercream. There are instructions on making sugar flowers and leaves, and many other sugarcraft techniques such as fabric effects, piping royal icing, modeling figures and animals—all accompanied by beautiful cake designs that are simple to create by following the clear, step-by-step instructions. *Beginner's Guide to Cake Decorating* includes chapters on: Decorating with sugarpaste (rolled fondant) Decorating with royal icing Decorating with buttercream and marzipan Decorating with chocolate Decorating with sugar flowers Modeling on cakes

A complete introduction to all the basic tools and techniques for cake decoration. The inspiring recipes cover everything for the novice, from cake-making to basic royal-icing finishes.