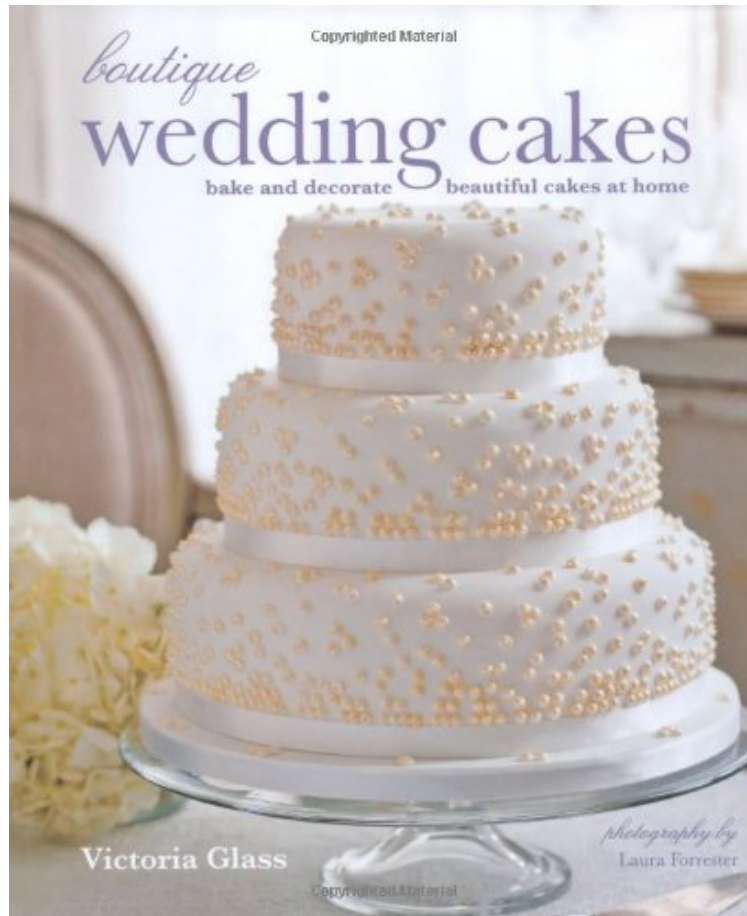


(Get free) Boutique Wedding Cakes: bake and decorate beautiful cakes at home

Boutique Wedding Cakes: bake and decorate beautiful cakes at home

Victoria Glass

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#3021613 in Books Ryland Peters Small 2013-01 Original language: English PDF # 1 10.50 x 9.25 x .751, 1.88 #File Name: 184975263X160 pages | File size: 37.Mb

Victoria Glass : Boutique Wedding Cakes: bake and decorate beautiful cakes at home before purchasing it in order to gauge whether or not it would be worth my time, and all praised Boutique Wedding Cakes: bake and decorate beautiful cakes at home:

0 of 3 people found the following review helpful. No gluten free recipes, despite some reviewers claims for this book. By Jeqall purchased the book on recommendations that it has gluten free recipes. It does not have any recipes for gluten free cakes, it does make a few suggestions but it is not helpful information. There was no recipe for making sugar paste, considering the cover that was odd. I was hoping for variations on fondants but there wasn't even the basic recipe for sugar paste. On a positive note: the frostings and cakes had nice pairings and one day I will try some of those recipes. I wound up using a gluten free cake mix for the gluten free cake for my nieces wedding.

An elegant wedding cake is the perfect finale to a wedding breakfast. Whether you are making a cake for your own

wedding or for a friend or relative as a thoughtful gift, Boutique Wedding Cakes will show how fabulous cakes are within everyone's reach. Expert baker and sugar-crafter Victoria Glass guides you through the process - from choosing the perfect cake, baking and decorating, how to deliver and present the cake, as well as adapting the recipes to guest numbers. The Basic Techniques teach you how to achieve professional-looking results and step-by-step photography demonstrates clearly how to assemble your spectacular-looking cake. As well as practical advice there are 19 stunning designs for you to follow, ranging from Classic Elegance to the Bold, Bright Beautiful, each accompanied by their own cake recipe - from a traditional fruit cake to a green tea and ginger sponge. Whatever your taste, you can create an unforgettable wedding cake that is truly unique to you - whatever your baking ability and whatever your budget.

About the Author Victoria Glass is a cake maker and private sugarcraft tutor. Her bespoke celebration cake business, Victoria's Cake Boutique, was launched in 2008, and provides beautiful designs tailored to individual, often prestigious clients.