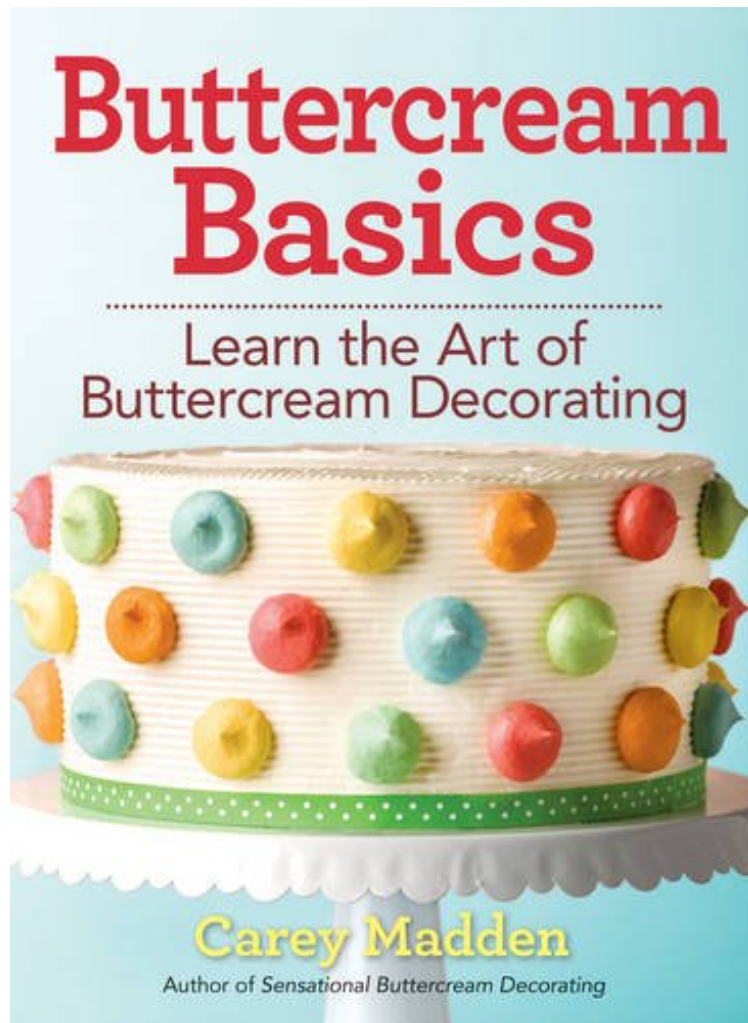


## Buttercream Basics: Learn the Art of Buttercream Decorating

Carey Madden

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#188981 in Books Madden Carey 2017-03-07Original language:English 10.50 x .50 x 7.751, #File Name: 0778805638256 pagesButtercream Basics Learn the Art of Buttercream Decorating | File size: 34.Mb

**Carey Madden : Buttercream Basics: Learn the Art of Buttercream Decorating** before purchasing it in order to gage whether or not it would be worth my time, and all praised Buttercream Basics: Learn the Art of Buttercream Decorating:

1 of 1 people found the following review helpful. Five StarsBy P. A. HernandezWonderful AND funny!4 of 4 people found the following review helpful. Beautiful and fun cake decorating ideas!By David and Suzanne McClendonWe were sent a copy of this book to review.The author, Carey Madden, had me hooked from her introduction. She sees cake decorating as a creative expression along with other things that maybe folks donrsquo;t usually see as creative, such as working on cars. She is very encouraging and implies that we are all creative in some way. She wants us to just do it and enjoy it, whatever the lquo;itrdquo; is in our lives. We are encouraged to silence that inner critic and explore our creativity. This is a great attitude!The first three chapters cover the basics: tools, recipes, and how to get

started, all things that we need to know in order to have a successful cake baking and decorating adventure. Pages 59 through 252 are devoted to various ways to ice the cake and lots of cool ideas and techniques for further decorating your cakes with buttercream embellishments. Carey Madden even shares some of her mistakes along the way with pointers for how we can go about avoiding them ourselves. Along the way there are tips to either simply parts of the project or turn it into a more advanced project for that WOW factor. There are explanations of terms as well as answers to questions frequently asked about cake decorating. There is even a section on color theory to help you get the colors mixed just right for the buttercream art you are wishing to create. There are great pictures throughout the book. If you're not battling a sweet tooth going into this, you will certainly be doing so by the end of this book! One of the prettiest cakes in the book is decorated with buttercream cherry blossoms (sakurardquo; in Japanese). Compared to some of the other designs in the book, this one is minimalistic and just absolutely beautiful. It is one of the first that I would like to try. It is found on page 193. Maybe you will try it to and we can compare notes. If, like me, you think you can't possibly ever have too many cake-related books, then you will definitely want to get a copy of Buttercream Basics: Learn the Art of Buttercream Decorating! 5 of 5 people found the following review helpful. this book is fantastic! Everyone that has come into my house By Michelle If you are interested at all in learning more about cake decorating, this book is fantastic! Everyone that has come into my house, seen it and flipped through it all said, "I have to get this book!" It is a larger size paperback book and it's filled with clear photos throughout that explain in detail how to create gorgeous effects simply and easily. I was delighted with the many techniques that I felt I could recreate, including the ombre petal technique. It's as easy as piping mounds of frosting on the cake and then going back and using an offset spatula to create a lovely petal effect. As long as I can get my frosting the right consistency, not too soft or too stiff, then I feel pretty confident about almost any of the ideas in this book. It was interesting to me how even the simplest techniques can really dress up a cake!

Create exquisite designs and bake shop quality results with Carey's easy-to-follow decorating techniques. Satiny smooth buttercream is the perfect medium for creating decorated cakes that taste as sublime as they look. Buttercream's popularity can be attributed to its simple sweetness, versatility, resiliency and ease of use. Working with buttercream may seem intimidating, but with Carey's expert and easy-to-understand advice, you'll be creating and decorating stunning cakes in no time. This concise, comprehensive and easy-to-follow guide offers all the information you'll need to get started -- from invaluable instructions on decorating fundamentals and techniques to over 360 step-by-step color photographs. With just a little time and practice you'll soon develop the coordination and muscle memory necessary to decorate beautiful cakes. You can start by making some of the less complicated projects/cakes and then work your way up to more intricate projects once you start to feel confident about your decorating abilities. Soon you'll be able to use Carey's techniques and advice to create your own unique and sensational designs. Full color throughout and mouth-wateringly gorgeous, you'll have 40 projects to choose from and there are even gluten-free and vegan options.