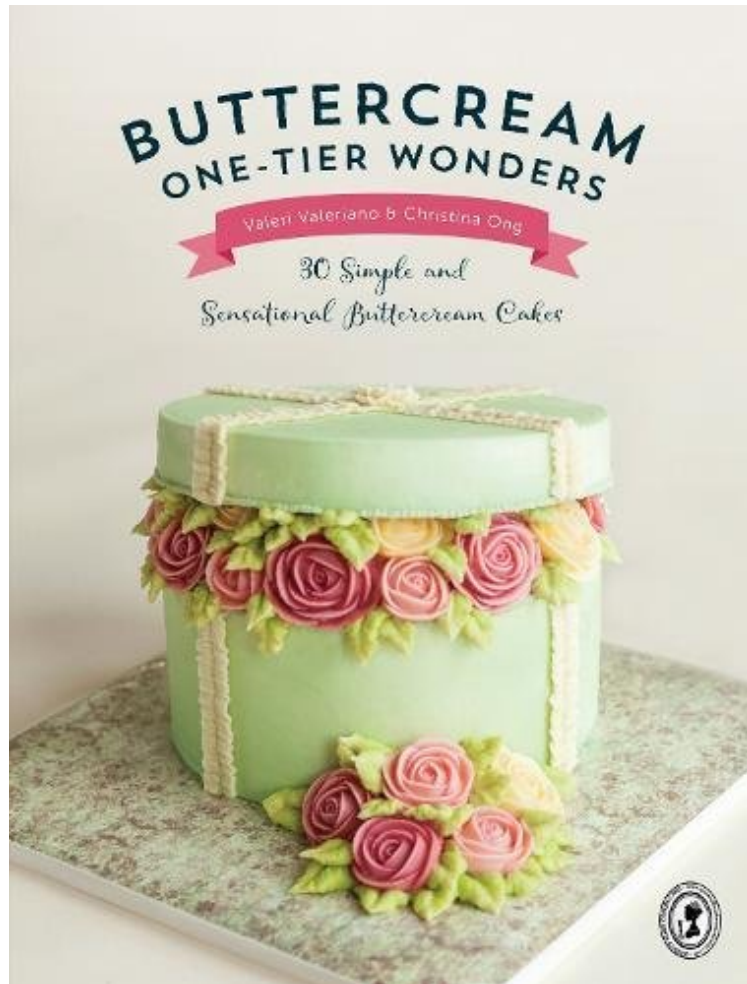


(Free) Buttercream One-Tier Wonders: 30 Simple and Sensational Buttercream Cakes

Buttercream One-Tier Wonders: 30 Simple and Sensational Buttercream Cakes

Valeri Valeriano, Christina Ong
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Valeri Valeriano, Christina Ong : Buttercream One-Tier Wonders: 30 Simple and Sensational Buttercream Cakes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Buttercream One-Tier Wonders: 30 Simple and Sensational Buttercream Cakes:

6 of 6 people found the following review helpful. Another wonderful book from this very talented author! My wife absolutely loves it. 1 of 1 people found the following review helpful. Bold designs and creative techniques. Love this book! By Melanie Franklin I am always looking for ideas and opportunities to see how cake decorators use their creativity and tools in unique ways. I've been decorating cakes for 25 years and these books shared some new and interesting ideas. I especially appreciated the ideas for getting fondant-like results with buttercream as well as the design ideas for airbrushing, lace, silicone texture sheets, and crochet-look frosting techniques. 3 of 4 people found the

following review helpful. Not my cup of tea..By paperandiOut of 30 cakes, only 5 of them were the nicest, it was those featured in the back front of the book. Judging from the front back covers- I was expecting more of those modern, classier type cakes, but when the book came- I was highly disappointed. Cakes were overwhelmed with designs, had too much colors, were not as modern/stylish as the cakes on the covers. I was also highly disappointed to find only one buttercream recipe and two cake recipe. Definitely a book aimed at decorating cakes, but unfortunately the decorated cakes that are taught isn't my style or taste. I feel like the book was falsely advertised.Update 3/3/17 Tried the buttercream. I had to lessen up the sugar quite a bit, even then- still a little too sweet.. Tried the cake- flavor is good, but oven heat bake time is extremely off! Had to play around with the setting bake time.. Also, had to add way more milk than what it said... Maybe if I'm up for the challenge have too much time on my hands- I'll play around with the recipe, oven heat, time again.

Never serve a boring looking cake again! This stunning collection of buttercream cake decorating projects will transform your regular bakes into works of art, using simple techniques and nothing but 100% delicious buttercream. With 30 step-by-step single-tier cake decorating projects on a wide variety of themes, you'll find cakes for all occasions that will lift your baking to a new creative level. The cakes range in size from 4 to 8 inches high, and come in a host of shapes and sizes--round and square but also simple carved shapes including a wreath, a log and a birdcage. The ideal book for buttercream beginners, this colourful cake decorating book will show you how to create simple yet sensational cakes every day that will wow all who see and eat them! With expert instruction from the best buttercream teachers in the world, you'll learn step-by-step a wide range of innovative buttercream techniques using piping tips, palette knives and more.

About the AuthorValeri Valeriano and Christina Ong left the Philippines in 2008 to work in the UK in the medical field. After learning how to make cupcake bouquets in 2011 they launched their business Queen of Hearts Couture Cakes and have since won numerous top international awards for their amazing buttercream designs. They are the bestselling authors of The Contemporary Buttercream Bible and 100 Buttercream Flowers and teach classes in Europe, Asia and the US.