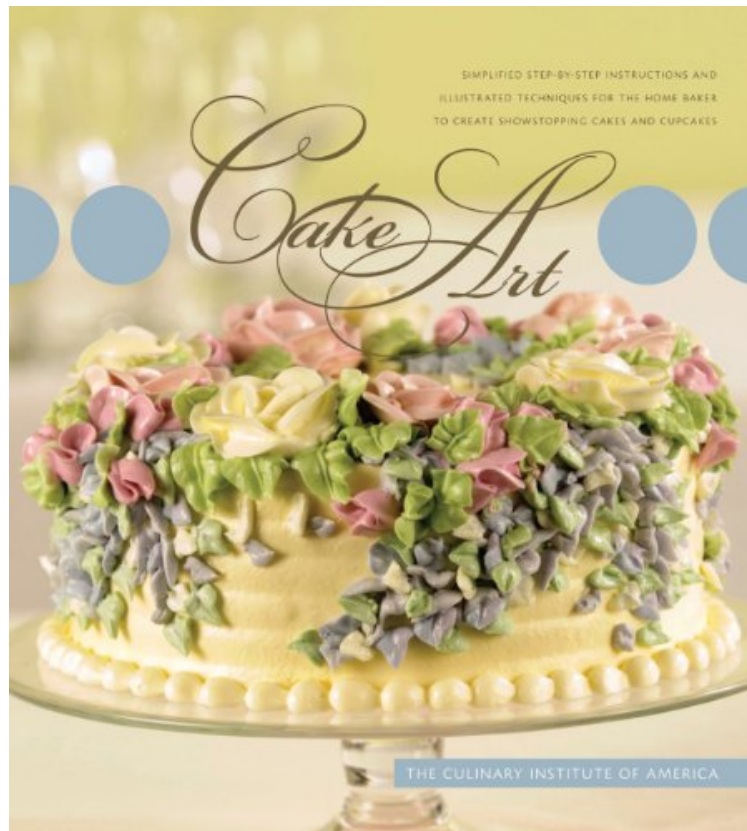


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Cake Art: Simplified Step-by-Step Instructions and Illustrated Techniques for the Home Baker to Create Show Stopping Cakes and Cupcakes

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The Culinary Institute of America : Cake Art: Simplified Step-by-Step Instructions and Illustrated Techniques for the Home Baker to Create Show Stopping Cakes and Cupcakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake Art: Simplified Step-by-Step Instructions and Illustrated Techniques for the Home Baker to Create Show Stopping Cakes and Cupcakes:

7 of 7 people found the following review helpful. Review for the companion DVD to "Cake Art""By ToniMany reviewers have written wonderful and positive critiques on the book "Cake Art", of which I am in joyful agreement. And it was because of one such a review that I read about the companion DVD to the book. So in that spirit of joining the two aspects of "Cake Art", I wanted to scribble a bit on this visual offering given to us by the CIA (Culinary Institute of America).I initially tried in order to purchase the DVD but they were unable to offer it, due to the undertandable legistics of rights and ownership. So I then went to the CIA website to garner information on it. I would

highly recommend this DVD for anyone who is a beginner as well as consider this a wonderful gift for someone who enjoys this edible art form. The price is reasonable, runs over an hour, and teaches very useful basic cake decorating information to whom I would steer beginners and intermediate cake decorators. Experienced decorators would not be challenged. Two of CIA's top baking chefs will take you through the various stages of the prep work and execution of basic cake decorating using the various skills and materials needed to help you accomplish the task. Buttercream, fondant, gels, etc are part of the vast array of delicious tools needed to coat and cover cakes. You also get a wonderful segment on cupcakes that will teach you the simple, yet stunning presentation of making buttercream flowers on top of the cupcakes; many can see this performed on YouTube if you have a moment to look it up. Then at the end, you will enjoy the process of watching how the cover cake for this book is created just by using a few basic decorating tools; it was very enjoyable and it really is such a stunning cake! As I have said, this isn't a complicated tutorial; it is the basics of cake decorating. Therefore you would need to already know how to bake and torte a cake. They won't teach you batters and such, but since most folks have baked cakes, this shouldn't be a problem. The contents are: Making Buttercream Overview and how to color buttercream How to color piping gel Fondant: how to color fondant, covering a cake, making bows, make plaques, and fondant circles Assembling the fondant bows Buttercream cupcakes Fondant basics and plaques Buttercream fixes: how to reconstitute buttercream, and dealing with weepy buttercream Food coloring Making buttercream roses You won't be disappointed with this wonderful offering from the CIA!!! Peace!

0 of 0 people found the following review helpful. Home Cooks wake up you can do it with this series By Wanda Lou McInturff Cake Art: Simplified Step-by-Step Instructions by the Culinary Institute of America is the most amazing educational book mostly used within the classrooms of this fine institution. It seems that once the school went digital that all these incredible books have become available to the home cook who is trying to learn at their own pace. The books by this institution are the finest, most detailed and will help you create the most stunning pieces of art to go with those cakes and pastry's you have learned how to make from the other books now available from the CIA (Culinary Institute of America).

2 of 2 people found the following review helpful. General coverage but bit old fashioned By SFTSM It's quite comprehensive but the designs are a tad old fashioned. However if you don't have general A to Z type of book on cake decorating, then it's not too bad. Also these days, newer books tend to use metric measurements, whereas this one still uses cups. It's not an extensive book for recipes, the recipes are basic but it does cover the staple of different of different frostings. If you're into cake decorating then books like Autumn Carpenter or Lindy Smith are more up to date. Glad I got the book at a discounted price.

If you have a creative spirit and want to try your hand at cake and cupcake decorating, Cake Art is for you. Chefs from the CIA's prestigious Baking and Pastry faculty describe the various techniques and provide easy-to-follow instructions so the home baker can create beautiful cakes and cupcakes. Cake decorating is an activity that can be enjoyed by everyone and children can help with 8 of the 27 projects included in Cake Art.