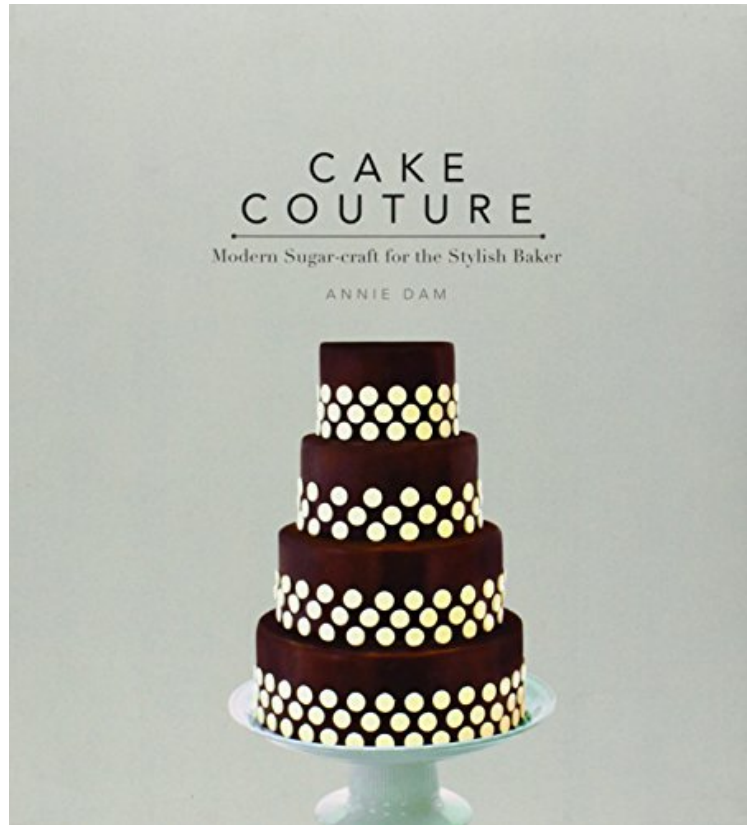


Cake Couture: Modern Sugar-craft for the Stylish Baker

Annie Dam

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Annie Dam : Cake Couture: Modern Sugar-craft for the Stylish Baker before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake Couture: Modern Sugar-craft for the Stylish Baker:

0 of 0 people found the following review helpful. WOW! AWESOME! Loved this book!By GmaKiyal loved this Cake Couture book! Her pictures of her cakes are amazing! So beautiful! I love that she includes cake recipes from scratch and frostings too! There are step by step instructions on all recipes and pictures and explanations of all the tools that you need. She also explains what they are and how to use them. I'm not a great cake decorator and I have a lot to learn! But this book really explained things well and I did learn new things! I did make a couple of the cakes that were in this book, needless to say, no they weren't as perfect as hers but I did do it. I am sure with more practice and making the same cake over and over mine too, can look like hers. I hope anyway! I love her ideas and the details she makes are amazing. I think the hardest thing is trying to decide what kind of cake to make for each occasion, This book helped me with that. On the plus side too, I had step by step instructions and pictures to relate to as I was making them. I really liked this book and I know you will like it too. Her cakes are perfect and with practice, I hope mine will look the same! Try this book! I'm so glad I bought it!1 of 1 people found the following review helpful. Best Cake Decorating Book Ever!By swim momCake Couture is the best cake decorating book I have ever seen. It has stylish and simple cakes and easy to follow step-by-step instructions. I am new to cake decorating and fondant, but this book

helped me along. I have only made one cake so far, but I am looking forward to making more. I highly recommend this book for both beginners and experienced cake decorators. 0 of 0 people found the following review helpful. Five Stars
By KatharineGood information, user friendly

A how-to guide to elegant sugar techniques, with 16 original projects. There seems to be no end to the popularity of fancy cakes. *Cake Couture* is an easy-to-follow, step-by-step guide that will transform any baking beginner into a confectionery expert. Professional bakers will love the book's innovative designs and handy tips and tricks. The book includes straightforward instruction and advice on: Ingredients and tools Baking, building and structure, decorating Transporting, displaying and storing The best cake, icing and fondant recipes. A practical directory of elegant decorative techniques includes designs for any occasion, including: Chic birthday cakes, such as a laptop, city skyline, and designer shoe Cupcakes and mini cakes, such as a Sex and the City cupcake and gift bag mini cakes Special occasion cakes, such as a giant diamond ring and a Valentine's Day heart Modern wedding cakes, such as a chandelier cake and a macaroon wedding cake. *Cake Couture* is the ideal resource for novice, experienced and professional bakers looking for practical instructions and fabulously chic ideas.

Dam offers illustrated guidance in the construction of contemporary decorated cakes that celebrate street scenes, plush cushions, peacocks, bouquets, and more. Full-color photographs guide where mere text cannot fully explain intended outcomes, and they show off the flamboyantly intense colors that modern tinting gels offer cake designers.... Given the popularity of such television shows as *Ace of Cakes*, this book will attract a number of readers. (Mark Knoblauch Booklist 2011-12-01) Dam, who owns the *Cake Couture Edible Art* bakery in Alberta, Canada, strives to combine her love of art with baking to make unique creations that aren't seen merely as food. In this lavishly photographed book, she shares basic recipes while showcasing some of her favorites. Along with step-by-step instructions and tips for success, Dam explains the necessary equipment and techniques. Arranged in a straightforward manner, the recipes are easy to follow. Cake art is popular, and this is a great choice for those who wish to refine their cakes or cupcakes for any occasion. (Library Journal 2012-01-16) If you savour desserts, look no further than Annie Dam's *Cake Couture*, a lavishly illustrated compendium on modern cake design. (Canadian Jewish News 2012-01-05) Canadian cake designer Damm provides detailed instructions for creating 20 runway-worthy cakes. (Library Journal (Collection Development) 2012-05-01) About the Author Annie Dam was born in Saigon and grew up in Canada. She currently owns and operates a cake boutique in Edmonton, Alberta. Annie has written about cake decoration for a range of publications and has had her wedding cakes and cupcakes featured in blogs and magazines around the world.