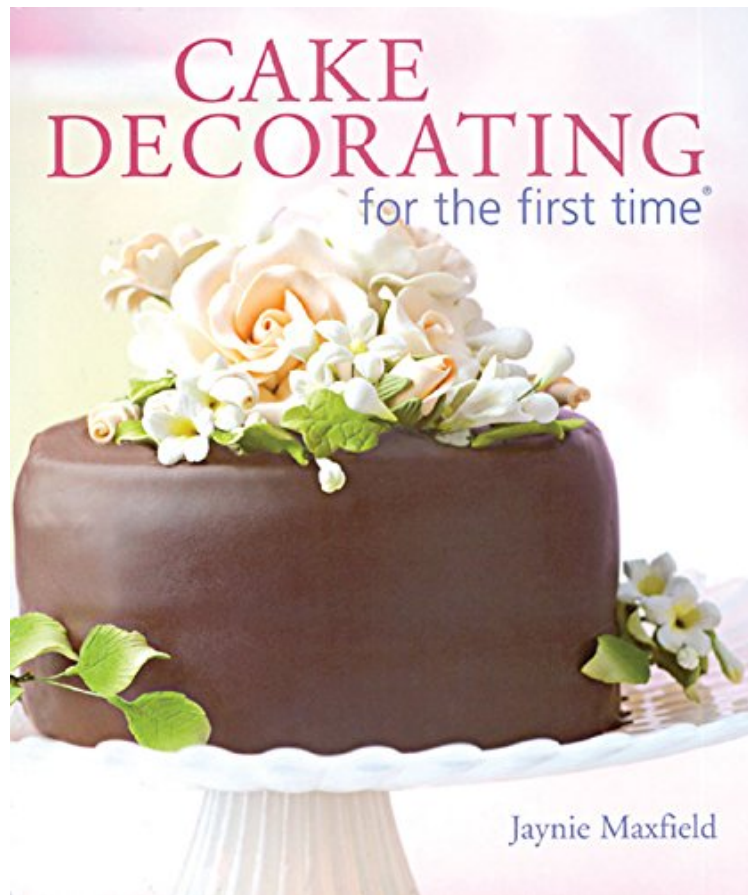


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#2593553 in Books 2005-02-01Original language:EnglishPDF # 1 9.80 x .30 x 8.40l, 1.02 #File Name: 1402717237112 pages | File size: 16.Mb

Jaynie Maxfield : Cake Decorating for the first timereg; before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake Decorating for the first timereg;:

0 of 0 people found the following review helpful. Very beautiful caring lady with great experienceBy RonI bought this cookbook, because I interviewed the author for my son's wedding. Very beautiful caring lady with great experience. My sister bakes and gave her the cookbook for her to enjoy.1 of 1 people found the following review helpful. Cake Decorating for the first timeBy Mineko WingAwesome awesome book. I would highly recommend it to anyone who loves to bake. The tips are great and the illustrations super. A great find I will be using it a lot. Thank you.18 of 18 people found the following review helpful. Just like the title says.By B. WalshCake Decorating for the 1st Time, is a neatly and creatively pieced together book. While the last few pages contains a colorful catalog of some of Jaynie's work, be aware this book's focus is far from wowing you with many pictures of cakes that are far beyond your skill level or with no instructions. Jaynie goes into detailed, step by step instructions in each chapter telling the novice just how to decorate a cake with simple and short, yet precise directions. Each step comes with near flawless color photography guiding the reader along. The meat of the book covers many tips and tricks used by the pros that can

easily be mastered by us mere mortals; such as how to make fondant, ganache, how to decorate a bundt cake, or how to make gum paste as well as some suggestions as to what to do with each; while the first bit of the book goes over tools of the trade, again accompanied with photographs. At the start of each chapter, the reader is provided with a list of ingredients and other supplies that will be needed to complete the chapter's project, which is what each chapter basically is. Quite simple and concise, yet wonderfully decorative *Cake Decorating* really does make decorating your cake like the pro's a breeze. At this low price (at least at the time of this review) I'd recommend purchasing *Cake Decorating for the 1st Time* if you are new to cake decorating and looking to go the next mile. Here's wishing you well on your baking endeavors.

Delight family and friends with exquisitely decorated cakes for birthdays, dinner parties, or just as a special treat. Through a simple question-and-answer format, with every procedure shown in color photographs, beginners will find out how to decorate without icing (just use a powdered sugar design); how to make chocolate curls and gumpaste flowers; how to prepare the drizzled chocolate icing known as ganache; and how to embellish tiered, bundt, and raspberry-filled cakes. See how to whip up fondant, ice petits fours, and use a pastry bag to write greetings and create adornments. The all-important wedding cake is here, too. And while the focus is on decoration, there are also basic cake and icing recipes, too.

About the Author For 30 years Jaynie Maxfield has been testing recipes, experimenting with colours and textures, and delighting clients in America with her stunning, imaginative, often whimsical, and always delicious creations. Maxfield's fine cakes and her company, Ambrosia Exquisite Wedding Cakes, have been featured in *American Bride* magazines. She has been recognised for her unique sense of style, wit, and especially for her use of colour. Her cakes are centerpieces at weddings throughout Utah. She also mentors, teaches and travels. Mostly, she indulges her passion for the science of baking and the art of cake design.