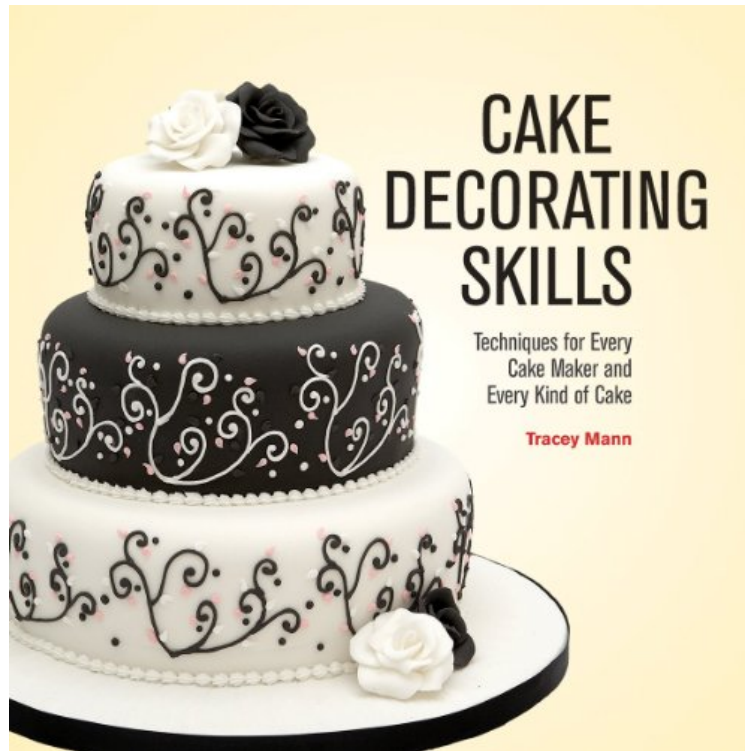


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Cake Decorating Skills: Techniques for Every Cake Maker and Every Kind of Cake

Tracey Mann

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Tracey Mann : Cake Decorating Skills: Techniques for Every Cake Maker and Every Kind of Cake before purchasing it in order to gauge whether or not it would be worth my time, and all praised *Cake Decorating Skills: Techniques for Every Cake Maker and Every Kind of Cake*:

21 of 21 people found the following review helpful. Good, but...By L. Wright I bought this book by the cover and title, but it is not as professional as I expected. It is a little bit of everything, but nothing goes in depth. If you are buying this book to try to learn, you may have a hard time with not enough instructions on each technique. This book is more for cake decorators with a little experience looking for guessing alternatives. Other than that, great pictures! 0 of 0 people found the following review helpful. Good Instructions and detailed information and pictures for even beginner cake decorators By GmaKiyai I really liked this *Cake Decorating Skills* book. As you know, I have purchased quite a few cake books as I am trying to learn all I can about making cakes. I want to know the how to's and try everything I can to become a better cake decorator. I have never take a class, I have mostly learned from books like this, This book comes with recipes for cakes from scratch, frostings, cupcakes, cookies just everything. She covers it all! There are step by step instructions for it all. I really like that part as sometimes pictures help me more than words. So, for me, this book is great. I learned how to make flowers, which I have never done before. It looked "too hard" for me. But with her easy instructions, I made some! She shows you how to use different frosting tips and shows you what each one can make. After a couple of tries I got the hang of it! It was so fun to spend a couple of hours trying new ideas with her

illustrations it was easier than I thought! It shows how to rcumb coat and cover fondant over your cake. It can be intimidating but with practice you can do it too! Just practice and have fun with it. Don't get discouraged, just keep trying. There is a lot to learn and this book has a lot of information that is useful had so much fun learning new techniques and ideas for cakes I am going to make in the future!0 of 0 people found the following review helpful. easy to read and understand directions for fondant and chocolate ...By I. NavarroLots of ideas, easy to read and understand directions for fondant and chocolate molding user's!! Not a whole lot for piping but all in all its a great book to have for beginners like myself.

An illustrated guide to turning baked treats into professional-looking culinary masterpieces. *Cake Decorating Skills* reveals professional cake-decorating secrets that can be easily mastered by even a novice baker. Step-by-step photography and clear instructions teach readers how to make quick and easy flowers, pretty piped patterns, perfect frosting and mouthwatering chocolate flourishes. The book covers techniques and recipes for every kind of cake, filling, frosting, covering and decoration. It includes: Basic recipes for sponge cake, cupcakes, sugar cookies, buttercream frosting, fondant and royal icing Color icings with instruction on color theory, dusting, spraying, shading and special effects Covering and texturing with tiers, novelty shapes, rolled fondant, flat and piped buttercream and chocolate paste Molds made of sugar paste, plastic and silicone to create figures and beads Working with chocolate to wrap a cake, make shards and create flowers, fans and molds. Baking fancy cakes at home is a popular hobby, and enthusiasts are always looking for new inspiration and ways to improve their skills. *Cake Decorating Skills* is an essential addition to any baker's reference shelf.

Recommended for Collection Development... Offers new bakers a good introduction to the basics of cake decorating, including working with sugar, fondant and gum paste, and chocolate. (John Charles Library Journal 2012-05-02)About the AuthorTracey Mann began cake decorating as a child. Her company, Tracey's Cakes, specializes in traditional and chocolate wedding cakes and has been in business for 17 years. She writes for *Cake Magazine* and teaches classes about chocolate. Her first book was *Bake Me I'm Yours...Chocolate*.