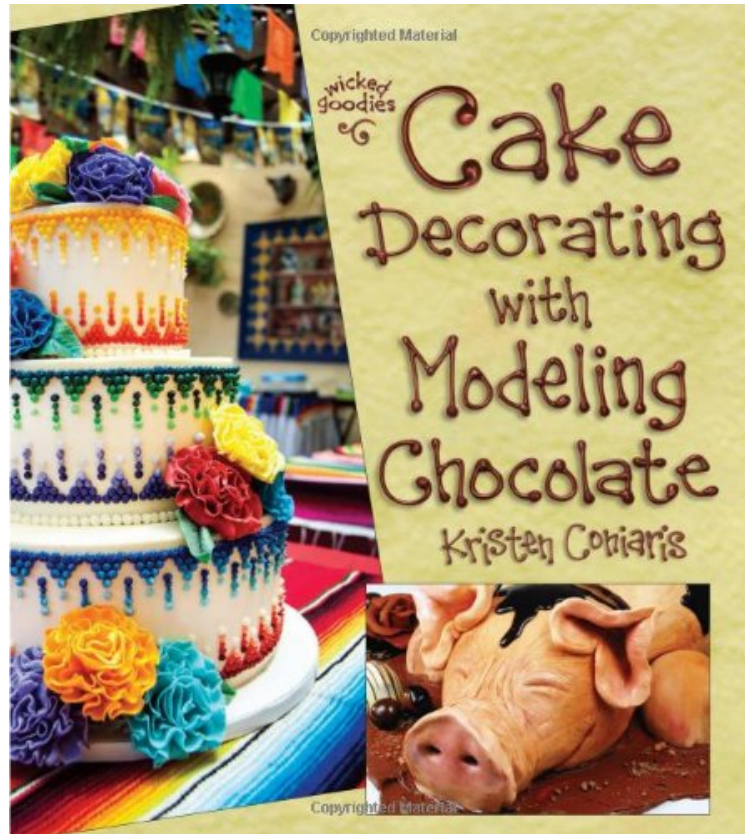


## Cake Decorating with Modeling Chocolate

*Kristen Coniaris*

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**Kristen Coniaris : Cake Decorating with Modeling Chocolate** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake Decorating with Modeling Chocolate:

16 of 16 people found the following review helpful. Great Book with Lots of Great info By Christine CI have been decorating with fondant for a while now and wanted to start incorporating modeling chocolate in addition to fondant. This book has so much great information - from recipes, tutorials, and great pictures. If your looking into starting to decorate with modeling chocolate, this is the book for you. 8 of 8 people found the following review helpful. Great Book By shayla I read this entire book in two days and loved every bit of it. I'm new to cake decorating and the author was able to provide instructions that were easy to follow. I like that she demonstrated that modeling chocolate can be used to decorate cakes just like fondant - and it tastes so much better! 1 of 1 people found the following review helpful. I Highly Recommend "Cake Decorating with Modeling Chocolate"! By Nancy I have used the techniques in this book many times over many years. I have learned to use the best types of chocolate as recommended in this book. I have learned to make excellent modeling chocolate and have made many cakes and figurines through the years. Kristen's writing and pictures are clear and concise. The taste of modeling chocolate is so wonderful as compared to fondant and gumpaste.

Learn how to wrap a cake in patterned modeling chocolate and say toodahoo to fondant! From behind the scenes of a real bakery operation, this book features the process of sculpting and decorating cakes with a pliable form of chocolate. *Cake Decorating with Modeling Chocolate* explores the nougat-like confection that has changed the landscape of cake design. With over 380 color photos and more than 40 tutorials plus 10 videos (via YouTube), this book follows the construction of wedding cakes, groom's cakes, and sculpted cakes all finished in modeling chocolate. Learn how to: Make modeling chocolate from scratch Create fine chocolate bows, flowers, leaves and decoration Embed and imprint patterns Sculpt 3D cakes and figurines Push the envelope of cake design For even the most casual reader, *Cake Decorating with Modeling Chocolate* promises to delight and surprise the eye.

**About the Author** Kristen Coniaris is a former pastry chef and the creator of the *Wicked Goodies* blog and book series. She holds a Professional Chef's Degree from the Cambridge School of Culinary Arts and has 17 years of food industry experience specializing in bakery management, product development, and cake design. Coniaris has engineered over 1000 custom wedding cakes and four award-winning gingerbread houses. She is the founder of Buttercream Press, an independent publishing company.