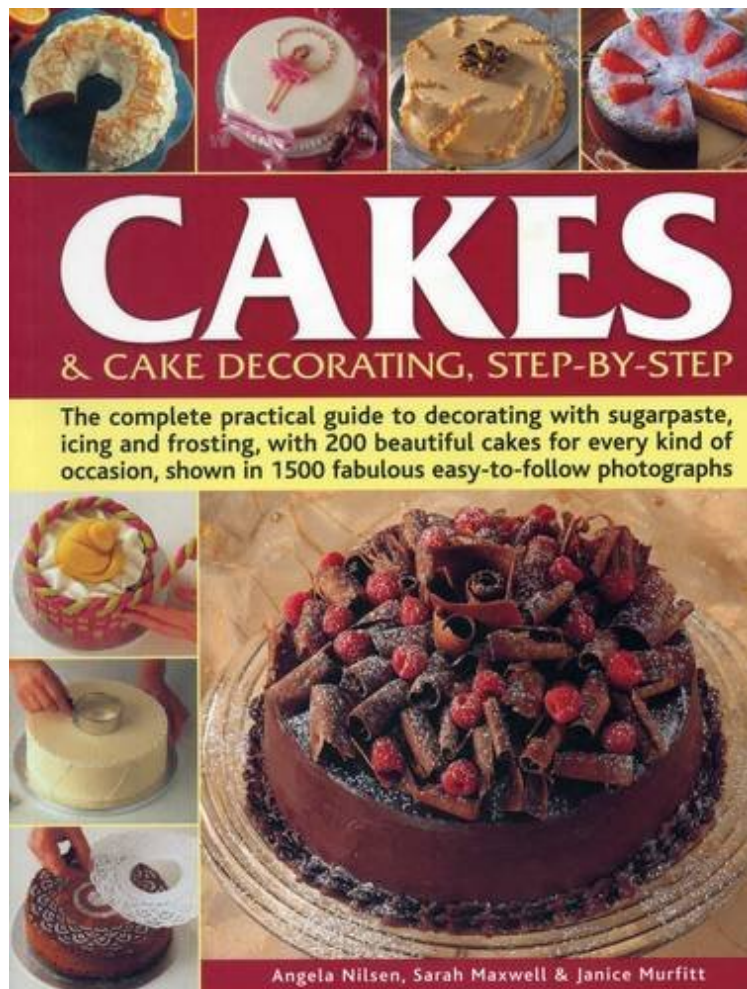


[Download pdf ebook] Cakes Cake Decorating Step-by-Step: The Complete Practical Guide To Decorating With Sugarpaste, Icing And Frosting, With 200 Beautiful Cakes For ... In 1200 Fabulous Easy-To-Follow Photographs

Cakes Cake Decorating Step-by-Step: The Complete Practical Guide To Decorating With Sugarpaste, Icing And Frosting, With 200 Beautiful Cakes For ... In 1200 Fabulous Easy-To-Follow Photographs

Angela Nilsen, Sarah Maxwell, Janice Murfitt
ePub | *DOC | audiobook | ebooks | Download PDF



DOWNLOAD



READ ONLINE

#1266870 in Books 2016-01-07Original language:EnglishPDF # 1 8.66 x 1.13 x 6.65l, .0 #File Name: 1780194358512 pages | File size: 54.Mb

Angela Nilsen, Sarah Maxwell, Janice Murfitt : Cakes Cake Decorating Step-by-Step: The Complete Practical Guide To Decorating With Sugarpaste, Icing And Frosting, With 200 Beautiful Cakes For ... In 1200 Fabulous Easy-To-Follow Photographs before purchasing it in order to gage whether or not it would be worth my time, and all praised Cakes Cake Decorating Step-by-Step: The Complete Practical Guide To Decorating With Sugarpaste, Icing

And Frosting, With 200 Beautiful Cakes For ... In 1200 Fabulous Easy-To-Follow Photographs:

0 of 0 people found the following review helpful. A good book. By K. Christensen I love any cake decorating, 'how to' book. 0 of 1 people found the following review helpful. Sloppy at best. By B The book is poorly done. Many of the cakes that they have used for the book look sloppy or have cracks in fondant. The techniques that they show are simple and better explained (and done) in other books I have read or own. The party and novelty cakes are hokey, poorly done, and not very good looking. The cake recipes that they use are basically all fruit cakes, as if a fruit cake is the only thing that will stand up when you do lots of decorating, which is definitely not true. Although it is very simple and cheezy, it does have good picture quality on the pictures and lots of them in the book which I liked. It also provides some recipes and ideas that can be used and tweaked so that they inspire greater cakes. Not worth the money and many other books are much better for the same price or even less. 2 of 2 people found the following review helpful. Cakes Cake Decorating. By Michael Boho One of the most beautifully illustrated cook books I've seen. Great detail in preparation. Have made several cakes from this book and all have turned out as good or better than expected. In addition to the lavish color illustrations, this book os a treasure trove of unique and colerful theme cakes.

All the essential cake-making and cake-decorating techniques with recipes for all the classic cakes.

About the Author Angela Nilsen was Food Editor of BBC Good Food Magazine and then became a successful freelance writer and editor. Sarah Maxwell is an author, home economist and stylist who contributes regularly to cookbooks, magazines and TV shows. Janice Murfitt is a cookery editor and home economist who has written over 20 cookbooks.