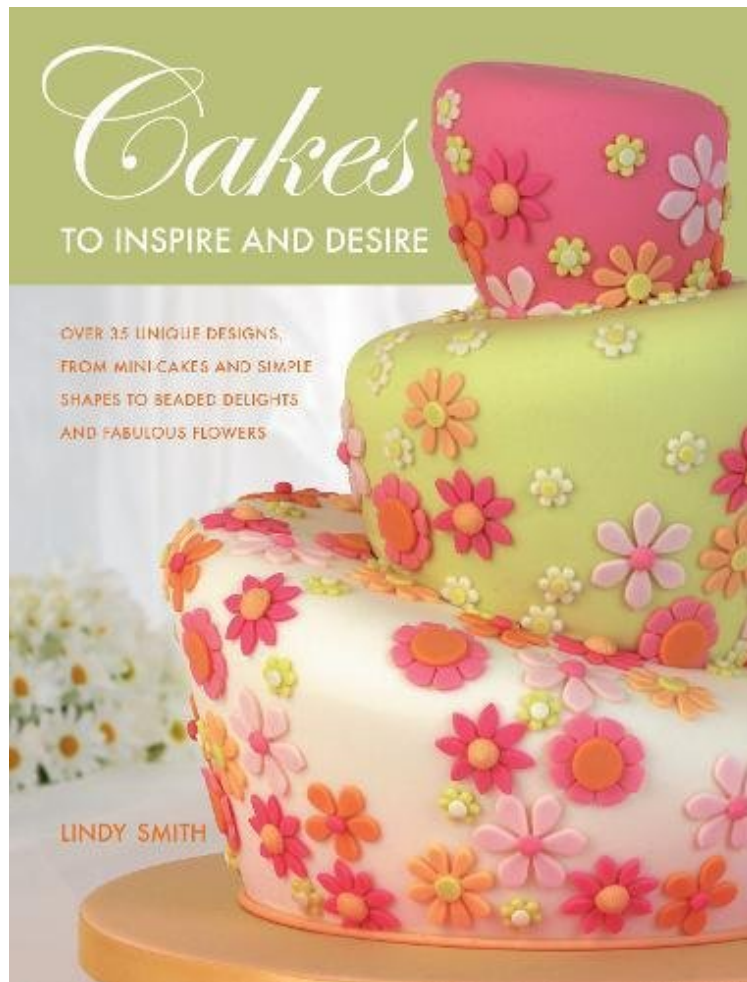


## Cakes to Inspire and Desire

Lindy Smith

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**Lindy Smith : Cakes to Inspire and Desire** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cakes to Inspire and Desire:

2 of 2 people found the following review helpful. Inspire and Desire- very aptly named! By Patti I am so glad I purchased this book! I can already bake a delicious cake, but now I am trying to learn how to make them beautiful too and this book fits this need perfectly. While the beginning of the book does give a few recipes and give advice on how many portions you get with different sized cakes, the bulk of it focuses on the decorating. And what fantastic designs! There is a very detailed section on making cake jewelry- think beaded toppers, cake fountains, tiaras and the like. Great ideas to make a cake very one-of-a-kind. The different cake designs run the gamut from art nouveau to pop art, ethnic designs inspired by India and Greece, nature based themes like falling leaves, flowers, and water, and cakes with a musical theme- even one for a wine connoisseur. Each of the designs has very detailed instructions, as well as

suggestions for doing smaller cakes or making the design your own. There are plenty of different color schemes too- from all white cakes with pale beaded jewelry, to colorful topsy turvy cakes, to the serene feeling of the mosaic inspired sparkling fish cake. While these cakes are very detailed, the explicit instructions make a "newbie" such as myself feel confident enough to try them. There is also so much in this book that even an experienced decorator should find much to inspire them. 0 of 0 people found the following review helpful. Great recipes and ideas

By Ashley N. Mentlik  
This is my go-to book for cake recipes. The cakes come out kind of firm; not like the cake mixes in a box, but great for stacking and decorating. There are fantastic charts in the front of the book with measurement conversions and equipment and basic instructions. Then there are great project ideas for cakes throughout the book. Everything is really well spelled out. Basically, it's a great book for beginners to a little more advanced cake decorators. 24 of 25 people found the following review helpful. They can inspire but not really instruct

By Jane Austen Fan  
I bought this book primarily because I also wanted to learn about how to make the "wonky cake or topsy turvy cake". I was also disappointed in the instructions for this particular cake. However, she can give great instructions as evidenced by the section on how to make cake jewelry how to decorate the cakes, as was also noted by another reviewer. Additionally, her stands that she shows in this book are available on her website which is fine as I couldn't find them anywhere else. I was disappointed especially since it was such a long wait for the book but the pictures are pretty and there are some great instructions on how to do some of the decorations, just not the instructions I was looking for. Here's hoping Toba Garrett will come out with a book discussing how to do these cakes.

\*Written by a popular and experienced cake designer \*Range of techniques and skill levels ensures broad appeal

\*Lindy's other best-selling titles include Celebrate with a Cake (28,000 copies sold) and Party Animal Cakes (20,000 copies sold) Readers will discover a collection of 15 truly inspirational and deceptively simple celebratory cakes, each with a modern and distinctive finish. Lavish colour photographs display a unique variety of traditional and contemporary styles from florals and frills to stripes and beadwork. Each cake is accompanied by exquisite mini-cakes to put a creative twist on the main theme, or to make as an alternative when time is short. Chapters are divided by shape, showing how a simple square or round design can be the basis for the most desirable of cakes.

About the Author  
Lindy Smith is the author of three other DC titles, including Celebrate with a Cake. She runs a successful business making celebration cakes. Lindy is a British Sugarcraft Guild accredited demonstrator and holds workshops to share her techniques and experience.