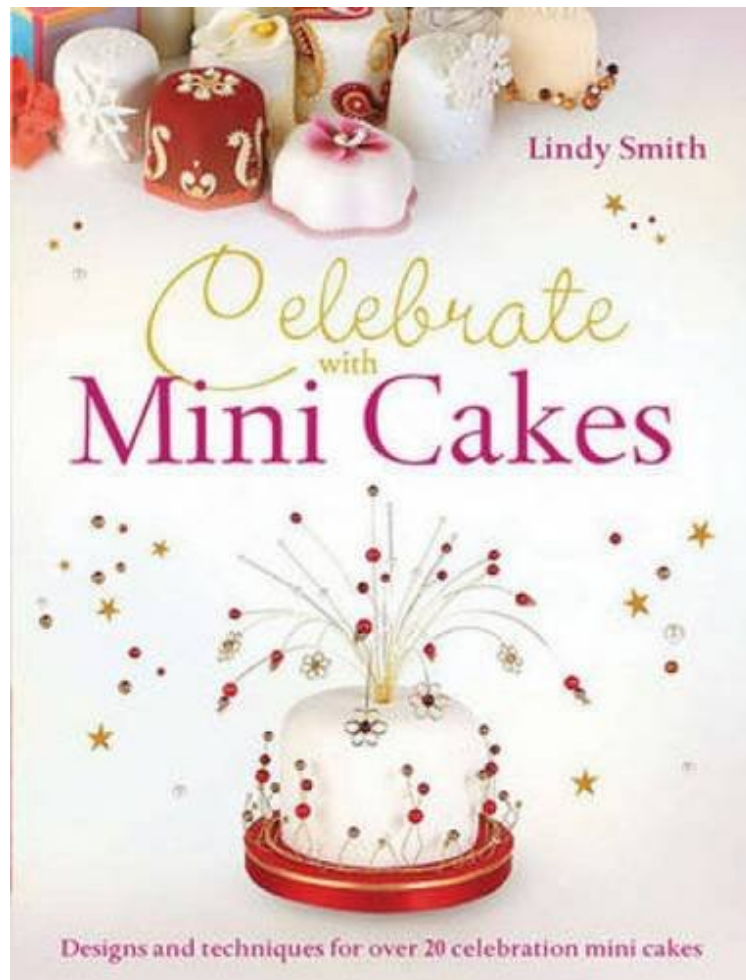


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Celebrate with Mini Cakes

Lindy Smith

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Lindy Smith : Celebrate with Mini Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Celebrate with Mini Cakes:

2 of 2 people found the following review helpful. Very InspiringBy jane guynnThis book is very inspiring, beautiful and a "must" for your book collection. But, I just found out that fondant doesn't really taste that good. So, I'm not sure that I would make these to get any taste awards. I used Wilton Fondant (yuck!). I've heard that Duff's taste better and some "marshmellow cream" recipe is better yet. ?0 of 0 people found the following review helpful. Five StarsBy sallymaeGreat book!0 of 0 people found the following review helpful. Very Good BookBy Janina GonzalezThis book is different. If you like to decorate cakes and if you like to do beading, I recommend it. This cakes are decorated with beads.

Take your cake decorating skills to the next level with this fantastic collection of fun and stylish minicakes ? ideal for

beginner sugarcrafters or cupcake experts alike. Over 25 creative minicake designs to suit a wide range of occasions, from nursery bricks and wedding bouquets to funky flowers, cheeky chimps and fairytale castles. With expert sugarcrafting tips and techniques presented in an easy-to-follow step by step format.

About the AuthorLindy Smith is the author of five other DC titles. 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.