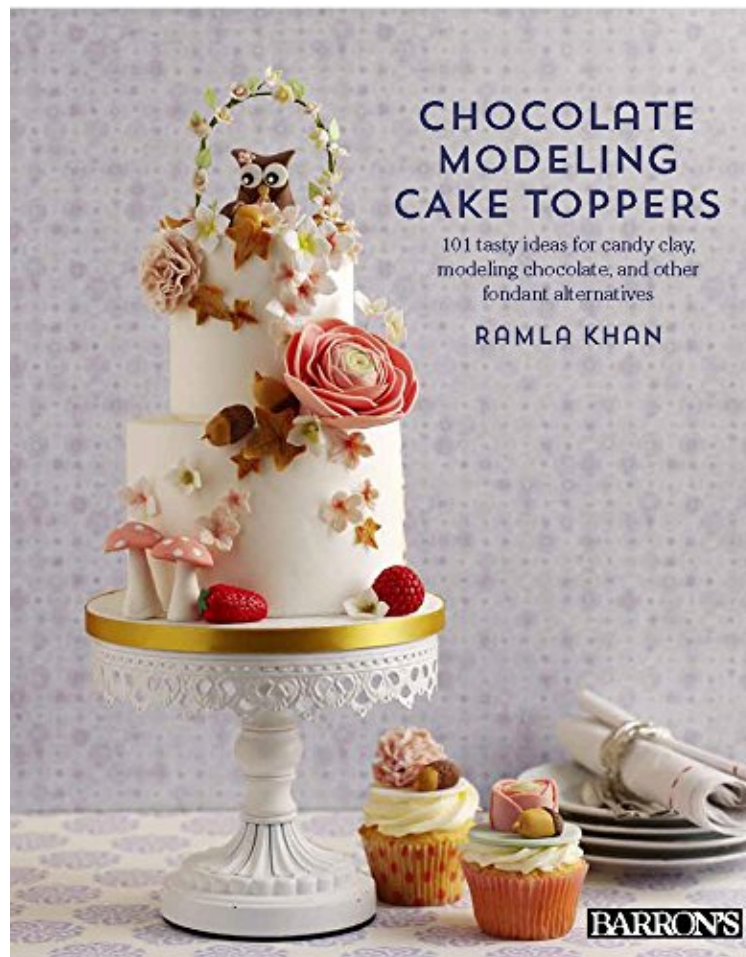


[Download] Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives

Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives

Ramla Kahn

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When you blend melted chocolate with corn syrup the result is a thick, pliable paste known as modeling chocolate. With a consistency similar to clay, modeling chocolate can be stretched, colored, rolled, molded, and sculpted into anything the creative baker can dream up. *Chocolate Modeling Cake Toppers* offers a wealth of guidance for making and using chocolate modeling clay to add flavor and excitement to any baking project. Inside, new and more advanced bakers will find:
An outline of essential tools and equipment for getting started
Clearly illustrated, step-by-step instructions for 101 tasty projects
Ideas for enhancing creations with buttercream, nonpareils, and other decorative mediums
Quick tips for getting a professional finish every time
Chapters are organized by theme, so there is a topper for every occasion, from Teddy Bear Cake Pops to Chocolate Wedding Favors to Graduation cupcakes. More than 50 full-color images provide inspiration and instruction.

Professional cake designer Ramla Kahn provides more than 101 amazing projects that will inspire bakers of all levels to take their creations to a whole new level. Khan offers readers clear advice and step-by-step instructions on themes that include Romantic Vintage, Steampunk, Under the Sea, and Winter Wonderland; ideas for enhancing cupcakes and larger cakes of any size; insider tips for creating the perfect finishing touch every time; and more. The photos will definitely make you want to eat cake, and probably try and make it as well. The cakes that this book shows how to make are as lovely and breathtaking as any you will find in a bakery, and are sure to impress your guests. I'd recommend this book for anyone that enjoys baking, cake decorating, and entertaining, as well as those who are just up for learning something new. —From Val's Kitchen, fromvalskitchen.com
A profusely illustrated, 144 page instruction manual and guide that will enable even the most novice of kitchen cooks to create truly memorable cake toppings for all manner of occasions for celebration. Unique and detailed, inspired and inspiring, "*Chocolate Modeling Cake Toppers*" is very highly recommended for personal, family, professional, and community library cookbook collections.—The Midwest Book About the Author
Ramla Khan is an accomplished cake designer and the owner of the London-based wedding cake bakery, The Enchanting Cake Company. She has received numerous awards and recognition for her work, which has been featured in Hello and Delicious magazines.