

## Colette's Birthday Cakes

Colette Peters

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**Colette Peters : Colette's Birthday Cakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Colette's Birthday Cakes:

0 of 0 people found the following review helpful. Five StarsBy Diane PalermoBeautiful cakes! Book has step by step details. Colette is the queen!0 of 0 people found the following review helpful. love her booksBy Isabella M. Davisquite detailed designs...not for the fainthearted...love her books!0 of 0 people found the following review helpful. An uninspiring collection - she has better!By Moira AllenIf you're a fan of Colette's cakes, bear in mind that this is probably the LEAST inspiring of her collections. It is primarily a compendium of cakes that she has designed on commission - which means that she was making a cake based on someone else's requirements. That shows. There are some cute cakes in here but most lack the incredible imagination and versatility that one sees in other collections.

Collette Peters applies her cake-decorating skills to the art of the birthday cake. Here are cakes for every month of the

year, and for every sort of birthday celebration, with instructions of every aspect of the decoration process.

From BooklistA cake is de rigeur for any American birthday celebration worthy of the name. Continuing her series of volumes pictorializing her sumptuous cakes, Peters brings her decorative skills to cakes designed specifically for birthday observances. And anyone receiving a cake like one of Peters' creations should be particularly grateful. Peters' skill with milled fondant overshadows that of most other professional bakers. She can carve fondant into tight, sharp geometries, or she can swirl it, fold it, and wave it into silken ruffles and curves that belie its solidity. Line drawings assist the cook in recreating these elegant pastries, but only professionals and those with some formal training in handling fondants and cake-decorating tools and techniques will readily pick up on Peters' barebones instructions. Recipes, too, reflect a professional's approach, measuring by weight rather than volume. Mark KnoblauchCopyright copy; American Library Association. All rights reservedAbout the AuthorColette made the cake for the wedding of Chantal Miller and Prince Pavlos of Greece and she has decorated both the White House and Tiffany's Fifth Avenue windows at Christmas. Her work has also been displayed at the American Craft Museum. She lives and works in New York City.