

Colette's Wedding Cakes

Colette Peters

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

3 of 3 people found the following review helpful. Amazing book, but be prepared for a lot of work!By E. CHINI love this book! I had actually bought it many years ago when I initially became interested in cake decorating, but never had the time to actually decorate cakes. I retired a few years ago and found time about three months ago to actually start cake decorating.First off let me say that the designs are stunning BUT very involved! I remember browsing through the book when I first bought it and thinking it was written in a different language LOL. However, after a few decorating classes it all made sense. Colette is fairly meticulous in writing out the basic steps, but you still have to know what your doing. For example the instructions might say to make 4 layers of cake, ice, fondant and stack - well there's a lot that goes into those simple directions.I made a variation on the Edwardian Cake on page 7, and the sugar flowers and oval lattices took me a whole week to make - it also took me two days to bake 14 different sized cakes, then level, stack, ice and fondant. There are some directions in the back of the book on how to create buttercream and gum paste flowers, as well as a few other techniques. It's a great book for sparking your creativity, but be prepared to spend a lot of time and money if you really want to recreate any of these masterpieces! But I think after you try one, your level of experience will definitely raise a notch. Book is worth every penny just as a reference.0 of 0 people found the following review helpful. A Groundbreaking book!By cupcakeThis book contains many groundbreaking ideas that are now commonplace. There is a stained glass cake, a Chocolate Fantasia cake with mutiple shaped layers, a upside-down cake, just to name a few. The Hardcover version is a first edition, since the author's name was spelled

wrong on the inside pages, so it had to be re-printed.0 of 0 people found the following review helpful. Love it!By MeeghanAnother great collection from Colette!!

A collection of wedding-cake designs, from the simple to the multi-tiered.