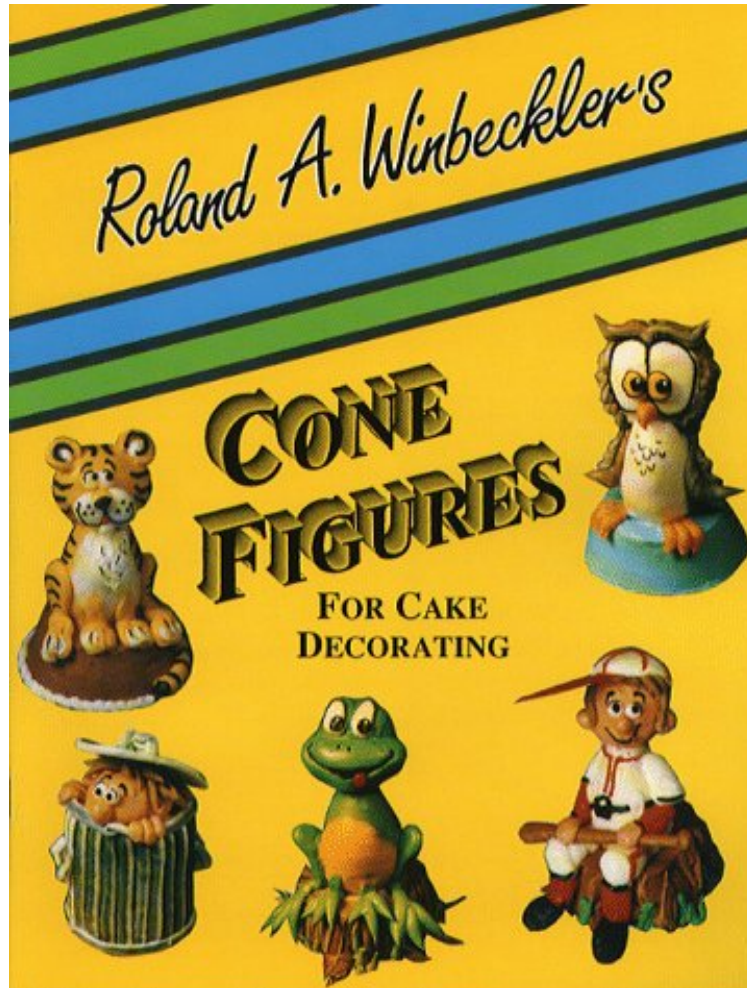


Cone Figures For Cake Decorating

Roland A. Winbeckler, Roland A. Winbeckler
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Roland A. Winbeckler, Roland A. Winbeckler : Cone Figures For Cake Decorating before purchasing it in order to gage whether or not it would be worth my time, and all praised Cone Figures For Cake Decorating:

1 of 1 people found the following review helpful. good, but...By Stefan StoisavljevicThis "book" (I wouldn't call it a book, because it only has 35 pages) contains some things, that I never thought were possible with just icing and a cone. It doesn't require lot of expensive equipment. All you need are some brushes, palette knife, and a few tips. The instructions are detailed, with pictures (but not all in color). It also explains how to use the brushes and palette knife properly, so you wouldn't damage your figures, instead of smoothing them. The only thing I didn't like is the size of this book. I recommend it to anyone who likes working with icing. Just give it a chance when you receive it, because I know what can it look like when you see book so thin. I almost returned it only because of it's size, but I'm glad I didn't.0 of 0 people found the following review helpful. Five StarsBy G McDonaldgreat0 of 0 people found the following review helpful. Five StarsBy MarkWonderful book! I prefer buttercream over fondant and appreciate the

directions on making these 3D figures!

This book outlines several popular possibilities for making cake decorating figures using ice cream cones as supports. It includes all instructions and step-by-step photos of how to create these cute, versatile figures. Color photos are included for each finished project.

About the Author Roland A. Winbeckler began his cake-decorating career in 1971. He worked in retail bakeries for 10 years, after which he started his own company, Winbeckler Enterprises, from which he produces and sells his instruction books, operates his professional cake decorating classes, and markets some specialty cake decorating supplies through mail order. Born in 1946, he is a lifelong resident of Kent, Washington, U.S.A. He was a double gold medal winner at the World Culinary Olympics held in Frankfurt, Germany, in 1976. He is the author of several instruction and pattern books on cake decorating. He has written many articles for trade magazines dealing with the cake decorating and bakery field including *Bakery Production and Marketing* and *American Cake Decorating*. He has been teaching professional cake decorating since 1975. He has taught at the Culinary Institute of American in Hyde Park, New York, as well as many other prestigious institutions. He has been a featured demonstrator at national Retailer's Bakery Association Conventions, the international cake decorators' conventions of the International Cake Exploration Society, and the 1991 Australian National Convention. He has been featured on several instructional videotapes produced for The Retailer's Bakery Association as well as videos produced for the decorating public. He has appeared on national television several times on such programs as "To Tell the Truth" and "You Asked for It" and has been the subject of numerous newspaper and magazine articles throughout the country. He has created many life-sized cake sculptures for and/or of famous personalities such as Cher, Elvis, Marilyn Monroe, Wayne Gretzky, Colonel Sanders, Princess Diana, and others. In 1992, Roland A. Winbeckler was inducted into the International Cake Exploration Society's (ICES) Cake Decorator's Hall of Fame.