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*Tunde Dugantsi*

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**Tunde Dugantsi : Cookie Academy 1. - Lace Design (Tunde's Creations) (Volume 4)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cookie Academy 1. - Lace Design (Tunde's Creations) (Volume 4):

3 of 3 people found the following review helpful. Beautiful Cookies!!By SanAntonoDivaThe pictures alone make me happy! This book is not really for beginners... I have been a professional cookie maker for several years and had to rely on my own knowledge several times to complete the look.0 of 0 people found the following review helpful. Five StarsBy Moridia CamachoLove. It7 of 7 people found the following review helpful. but I keep getting distracted by how beautiful they areBy LucyTunde's clear instructions walk you through how to test your icing consistency to make it just right for peak-less beads, piping, and flooding. She also shows her technique for painting very thin flood icing to get a semi-transparent fabric effect. For the times when your icing consistency isn't just right, she offers some troubleshooting tips to help you adjust.The book is packed with photos of her dramatic cookies that will give you

many design ideas to play with. (I tried to count how many cookies she showcases, but I keep getting distracted by how beautiful they are.) The step-by-step series of photos reveal how simple patterns evolve into elegant designs. After studying how she builds up the elements to create royal icing lace designs, you'll be ready to create your own patterns. The FOURTEEN practice pages are terrific: you can slip them into plastic page protectors and pipe over these samples to perfect your skills at piping dots, lines, curves and teardrops. However the practice pages do more than that: they also show you how to combine these simple elements. For example, you'll find 24 border variations you can use to finish any design. Recipes are provided for gingerbread cookies, royal icing, and a vibrantly colored egg wash. If you have the opportunity, I highly recommend taking her Lace Design class, as you won't be just copying a sample design. It's quite satisfying to pipe your own designs and be inspired by the tremendous variations your cookie classmates create. You may be surprised to find that lace making is something you can do in a "doodling" kind of mindset, as you play with a pattern and build up the design gradually.

Tunde Dugantsi is a Hungarian gingerbread artist and cookie decorating instructor living in the United States, author of Gingerbread Academy and Gingerbread Christmas Wonderland. Cookie Academy is the enhanced version of her actual class materials. Lace Design is the first volume of this series. Cookie Academy — Lace Design contains everything you need to learn to pipe beautiful lace designs on your cookies (or cakes): step by step instructions, practice sheets and templates.