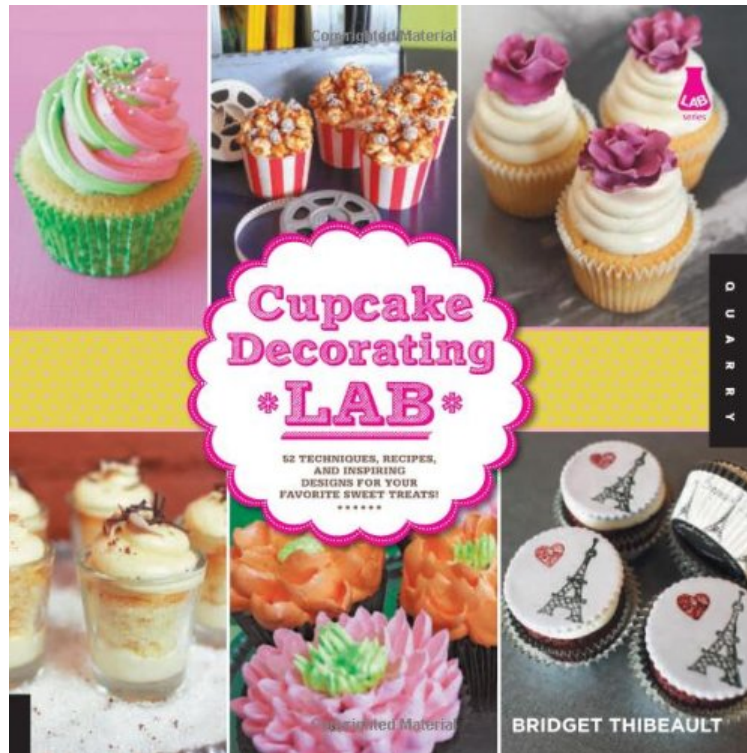


[Pdf free] Cupcake Decorating Lab: 52 Techniques, Recipes, and Inspiring Designs for Your Favorite Sweet Treats! (Lab Series)

Cupcake Decorating Lab: 52 Techniques, Recipes, and Inspiring Designs for Your Favorite Sweet Treats! (Lab Series)

Bridget Thibeault

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Bridget Thibeault : Cupcake Decorating Lab: 52 Techniques, Recipes, and Inspiring Designs for Your Favorite Sweet Treats! (Lab Series) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cupcake Decorating Lab: 52 Techniques, Recipes, and Inspiring Designs for Your Favorite Sweet Treats! (Lab Series):

5 of 5 people found the following review helpful. cute, but not what I expected By kaitlynic Another review mentioned getting this for a young girl and that seems appropriate. My high school senior sister could benefit from some of the techniques in this book. There are some cute ideas, but it is pretty basic stuff. If you are just beginning decorating cupcakes and want some instruction and ideas this would be good. The explanations seem helpful and there are pictures of the process. If you are more experienced, this is probably not the book for you. There are frosting recipes, but no cupcake recipes. It seems like at least a few basic ones should have been included. 7 of 7 people found the following review helpful. Maybe next time By Sandi Gillespie It wasn't at all what I expected. It didn't show you how to do decorative cupcakes. It talked and explained things like you were a 12 year old. I did order a second book for a Christmas present for my granddaughter. She will enjoy learning the basis of how to bake and frost a cupcake. I guess I'll have to wait and see if book 2 comes out to explain the decorative side of the cupcake decorating. 8 of 8 people found the following review helpful. Not as happy with this purchase By imagine The cover pictures of this book are

outstanding. However, inside not so great and to me the visual in decorating is very important. More defined, clear pictures would be helpful. This one is not one of my favorites...Sorry.

Discover easy, accessible, and fun techniques for making beautifully decorated cupcakes with Cupcake Decorating Lab! This inspiring guide starts out with basic techniques, such as frosting cupcakes with an offset spatula; using a piping bag and tips; flooding cupcake tops with icing; frosting with chocolate ganache; and tinting buttercream. The labs in the book cover a wide variety of exciting decorating techniques, such as how to make sugared and candied fruit and flower garnishes; stamping, stenciling, and piping on fondant; and scroll work, writing, and borders. You'll also find fun ideas for children, weddings, holidays, entertaining, nature themes, and more. Plus, the author includes all of her favorite cake and icing recipes! Create the most delicious and stylish cupcakes imaginable with Cupcake Decorating Lab!

"Thibeault is no stranger to baking. Starting her own custom cake and dessert business in 2006 before opening Luna Cafeacute; (www.lunacafe.com) in 2011 in her hometown, Cleveland, she has icing in her blood. Thibeault's latest foray into the industry is a new cookbook featuring 52 "mini-lessons" on designing beautiful cupcakes. Bakers will find inspiration and success here, whether by using basic equipment found in most kitchens or by purchasing more advanced tools at baking supply stores or websites (a resource list is appended). Some of the author's favorite recipes are included. Verdict: The beautiful graphics and the current popularity of cupcakes make this work a solid choice for public library collections. Even casual browsers will pick up useful tips for improving their baking." —LJXpress