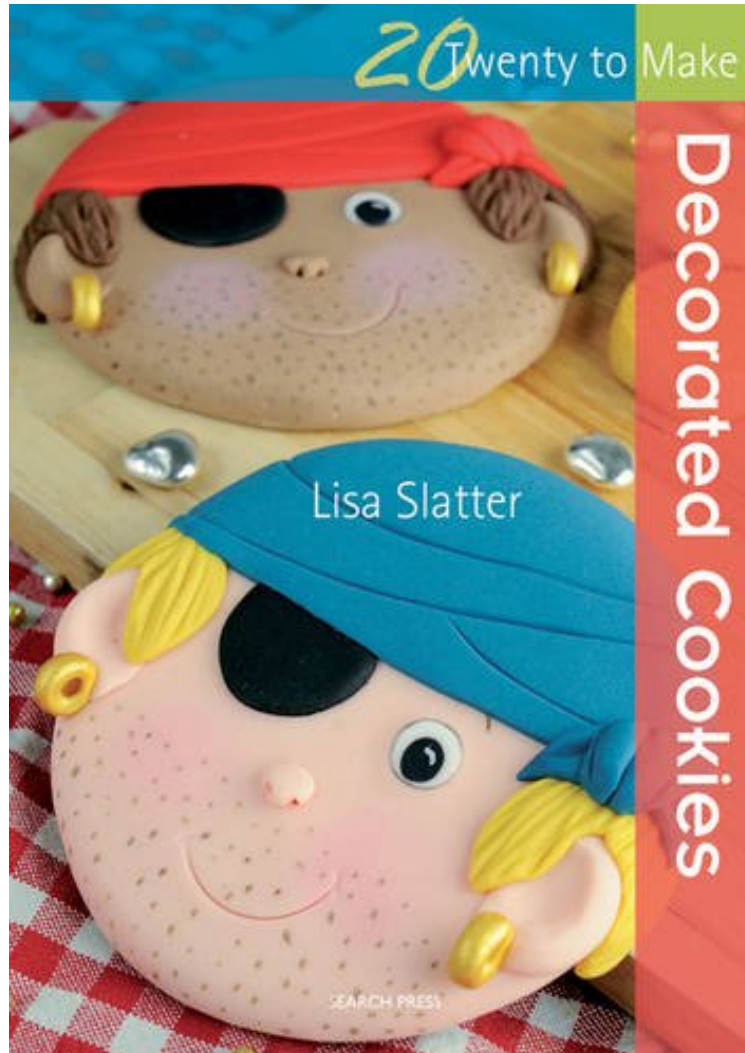


(Library ebook) Decorated Cookies (Twenty to Make)

## Decorated Cookies (Twenty to Make)

Lisa Slatter

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#3574562 in Books Search Press 2010-07-12Original language:EnglishPDF # 1 8.46 x .17 x 6.14l, .29 #File Name: 184448547148 pages | File size: 77.Mb

**Lisa Slatter : Decorated Cookies (Twenty to Make)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Decorated Cookies (Twenty to Make):

2 of 2 people found the following review helpful. great book!!!By the savvy shopperI really liked this book. I make and sell decorated cookies. I ordered this for ideas and this book is really a must. All of the ideas in this book are very usefull for every occasion (valentines, easter, baby showers, halloween, christmas, weddings, boy and girl parties, etc.)1 of 1 people found the following review helpful. Cute but not what I neededBy J. P-HELPSThis is an ok book for ideas but I needed something with more details on how to achieve different looks. Cute ideas just not what I need.0 of 0 people found the following review helpful. Five StarsBy deniseGreat

Learn how to make twenty different decorated cookies from Lisa Slatter's inspired designs.

Nov 10 If you love baking cookies, then this great little practical craft book by Lisa Slatter will provide you with plenty of inspirational ideas on how to decorate them. *Decorated Cookies* starts with an essential recipe for making your own cookies and outlines the equipment you'll need to create iced designs. The book then goes on to explore a wide variety of different cookie shapes, styles and designs you can create for all number of occasions, including Christmas, children's parties, weddings, new babies, Halloween, winter, romance or any other occasions. The designs are all very eye-catching and impressive, but there are step-by-step instructions provided to help you achieve the same effect on your cookies. Several of the designs, such as for the pirates, teady bears or clown cookies, involve making faces and there's a useful page at the back of the book with some excellent ideas on how to create realistic faces on cookies. It covers things like making a nose, eyes, cheeks and ears and is ideal for anyone wanting to decorate cookies with face designs. It's hard to pick a favourite design, and we're keen to try lots of them, but favourites include the Summer Sunflowers, Magical Butterfly, Winter Cheer, Christmas Spirit and Fairy Castle. \* Freshdesignblog.com \* OCT/NOV12 An essential tool for bakers, this book includes instructions for making the cookies themselves (though ready-made cookies are also fine), notes on the equipment needed, and each project is accompanied by clear, step-by-step instructions and complete materials and tools lists. A great source of ideas and inspiration for anyone keen to make and design decorated cookies of their own. \* Craft Focus \* Sept 10 Most of us enjoy a cookie, but add some sugar paste and a splash of imagination and they become something quite different. Here are twenty ideas for decorating cookies and bringing your celebration table to life This is not a book of cookie recipes; there is just one at the beginning so you can get started right away without having to comb through your recipe books. There are ideas for different flavours however, and instructions on cutting out using cutters. On the last page are instructions on making faces, as many of the ideas use these. Each project contains a page-sized photo of the item, often with another variation beside it. The facing page tells you what equipment you need to own, the ingredients and quite detailed instructions. These do not feature staged photos, but I think that most of the projects are simple enough for a sugarcrafter who has mastered the basics to tackle. The challenge is going to be making them look as perfect as the pictures in this book! Choose from pirate, flower, butterfly, Easter duck and bunny, the inevitable teddy bear, Halloween witch, wedding cake, new baby and christening, and various Christmas project to name a few. All are detailed and quite gorgeous; eating them would be a shame but if you are like me you just hate to waste good food...a lovely and inexpensive addition to any sugarcrafter's library. \* Myshef.com \*About the Author Lisa Slatter is the owner of Celebration Creations, a designer cake studio and School of Sugarcraft. She is a City and Guilds qualified college tutor and accredited demonstrator for the British Sugarcraft Guild and the deputy head of school at the Knightsbridge PME School of Sugarcraft. She contributes regularly to "Cakes Sugarcraft" magazine.