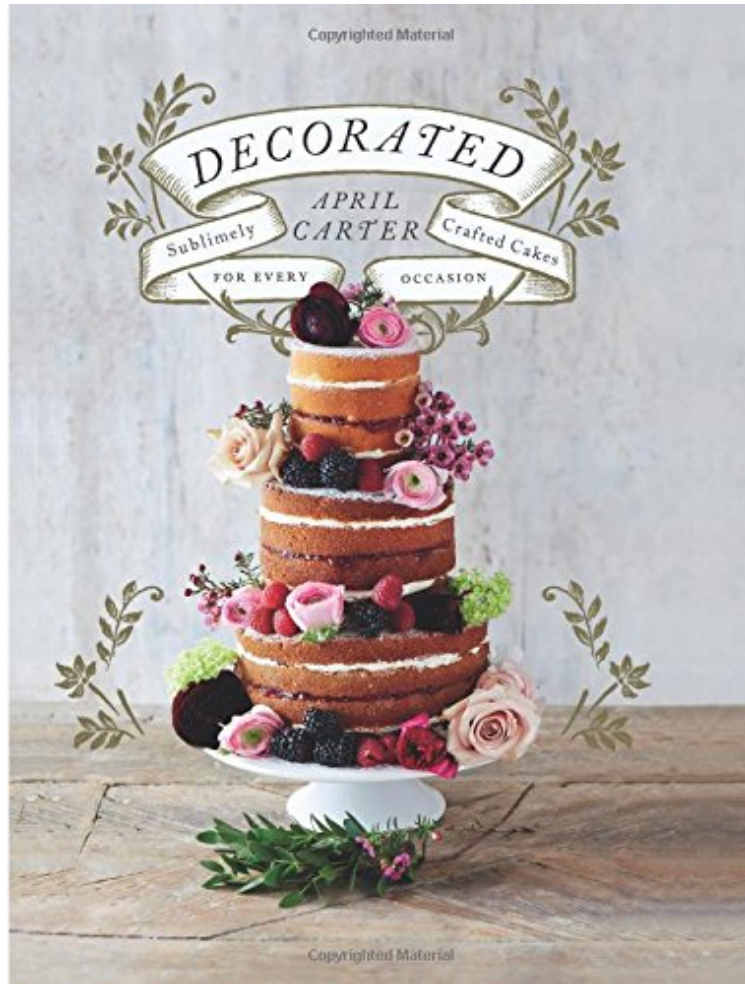


(Download) Decorated: Sublimely Crafted Cakes for Every Occasion

Decorated: Sublimely Crafted Cakes for Every Occasion

April Carter

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April Carter : Decorated: Sublimely Crafted Cakes for Every Occasion before purchasing it in order to gage whether or not it would be worth my time, and all praised Decorated: Sublimely Crafted Cakes for Every Occasion:

12 of 12 people found the following review helpful. A new favorite!By CStephensThis book is just stunning! Not only are the recipes easy to follow and incredibly delicious (I've already tried the Simple Store Cupboard Chocolate Cake, the Gingerbread Cake with Whiskey Caramel Sauce, and the Pistachio Choux Buns--all to rave reviews) but it is a beautiful book to look through! Although I am an experienced home baker, I think that this would be a very easy book for someone new to baking to start with. April Carter gives a nice overview of basic cake baking technique, required equipment, and pantry essentials at the start of the book. Even more appealing are the last chapters that have piping and decorating techniques. This really is a book for everyone. Beautiful simplicity sums this book up (just look at the cover photo--a wedding cake to die for)!Next up for me? The Apple, Parsnip and Rosemary Syrup Cake. This is not

the kind of cake I would normally find myself salivating over but the beautiful photograph, a cake topped with a sugared halo of rosemary, makes it worth an attempt!0 of 0 people found the following review helpful. Beautiful book and cakes but....By PSWIn my conclusion after baking 3-4 cakes from this book, the cakes are a bit dense, too sweet, and heavy. I think it's the imbalanced proportion of the ingredients. Some recipes in the book have too much liquid and the side of the cake caved in a bit. Cake structure lies between pound cake and basic American cake. Adjustment to the amount of sugar had to be made by reducing it to half the amount given in the recipe. Personally, I don't prefer frosting/buttercream recipes in this book. Grant that they are very easy to make but again too sweet for my taste. It reminds me of those cakes from grocery stores.The first time I used this book I was a novice cake-baker. The book didn't state an important tip on how to use stored buttercream. So I beat the cream while it was semi-cold, which turned out nasty! Not until I studied RLB book to learn that before use, buttercream needs to be rebeat at room temperature, otherwise, it will be curdle. Tips like this shouldn't be skipped in a published book.The book is beautiful to look at and to get some inspiration. The no-fuzz decoration makes you realize that cakes don't have to look smooth and highly decorated with perfect flowers, etc. You can be creative. Adding rustic personal touch is very acceptable.0 of 0 people found the following review helpful. ... April Carter's Treats cookbook last year for Christmas I loved it so much I searched for other cookbooks This ...By Jacqueline HeltMy daughter bought me April Carter's Treats cookbook last year for Christmas I loved it so much I searched for other cookbooks This is beautifully written with practical guidelines

Whether it's a birthday or wedding, promotion or dinner party, there's no better way to celebrate than with a slice of glorious cake. In *Decorated* April Carter shows home bakers how to take your cakes to the next level of amazingness. Crammed with over 50 original projects there is something for everyone, from beginners to experienced bakers. Master the art of piping, add tiers, color and height to your basic cake, use fresh flowers, fruit and sprinkles for decorative impact, and discover new flavor combinations - April shows you all the tips and tricks that will take your cakes from good to show-stopping. Try your hand at a simple chocolate cake with rose-colored frosting, or for ambitious bakers there's a four-tiered vanilla cake decorated with fresh strawberries dipped in edible red glitter. If you are bored of making basic sponges and want to take your baking and decorating skills to the next level, *Decorated* is the book for you.

About the AuthorApril Carter writes the baking blog *Rhubarb Rose* and loves making delicious treats for friends, family, and special commissions. She is also the author of *trEATs*, a collection of food gifts to make at home.