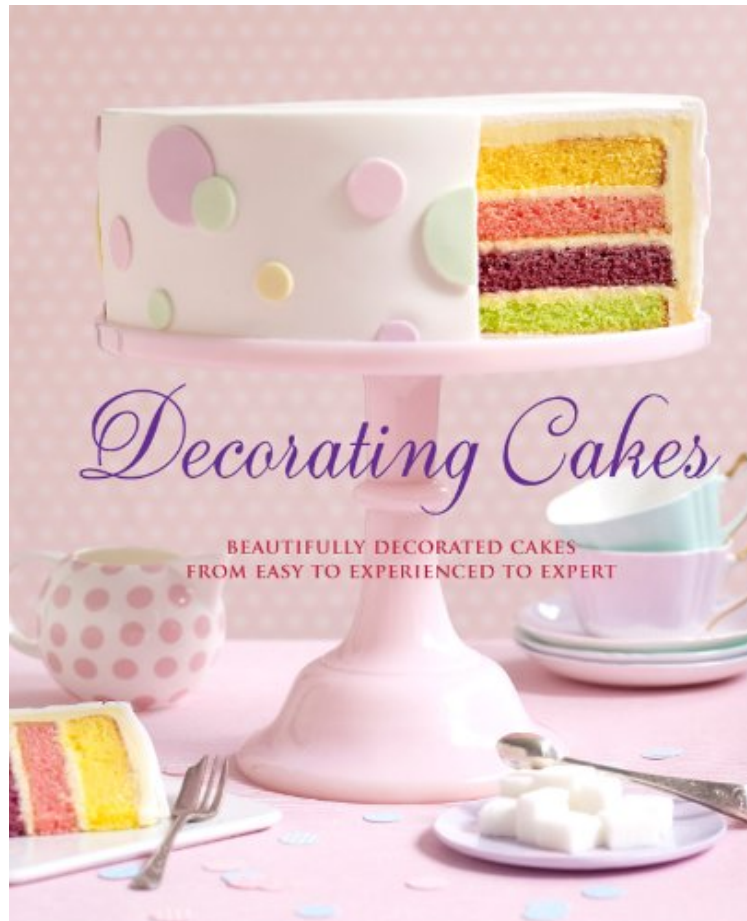


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Decorating Cakes: Beautifully Decorated Cakes from Easy to Experienced to Expert

Pamela Clark

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Pamela Clark : Decorating Cakes: Beautifully Decorated Cakes from Easy to Experienced to Expert before purchasing it in order to gage whether or not it would be worth my time, and all praised Decorating Cakes: Beautifully Decorated Cakes from Easy to Experienced to Expert:

10 of 10 people found the following review helpful. pretty book for decorating ideasBy kaitlynicThis book had ideas for easy, experienced, and expert, as well as a section on the mechanics of decorating cakes. There are also several cake recipes, with amounts for making them in many sizes. The ideas in the book are pretty and elegant. There are many wedding style cakes, but many could be easily adapted for a smaller occasion. There are also cakes that are more party cakes. I would especially recommend this book if you have some decorating experience and are looking for some projects to help expand your skills.1 of 1 people found the following review helpful. LovelyBy LisaThis book has fantastic pictures and great instructions. It is detailed and easy to follow. ALL the recipes are from scratch. The

cake recipes are in the best format I have ever seen: The ingredients are labeled in columns according to pan size and shape. There is no guess work for how much to make for which pan. This is one book I will enjoy during semester break!
0 of 0 people found the following review helpful. Four Stars
By Ana Rozon
Beautiful book, very informative, excellent photos

Turn a homemade cake into a work of art! This elegant triple-tested collection of confections has something for decorators of all levels, from those who just want to make beautiful monogrammed cupcakes to experts eager to bake a traditional wedding cake or to adorn their creations with elaborate cherry blossoms, hearts, and bow ties. Step-by-step photographs lay out the "mechanics" of this impressive culinary technique, from piping to fluffy frosting, enabling anyone to produce a masterpiece.

Idquo;Appealing to all levels of cake decorators, [Clark] shares a range of techniques for creating desserts for special occasions, such as cookies, cakes, cupcakes, cake pops, and petits fours. Even seemingly easy creations that employ store-bought shortcuts are elegant showstoppers that will thrill readers who aren't ready to attempt the more advanced gum paste flowers, sugar, and fondant techniques . . . This decorating book contains step-by-step photographs, cake patterns, and a section devoted to mechanicsmdash;everything readers will need to achieve professional results.rdquo;
mdash;Library Journal