

(Download free pdf) Decorating Christmas Cakes

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Paul Bradford, David Brice : Decorating Christmas Cakes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Decorating Christmas Cakes:

0 of 0 people found the following review helpful. Decorating Christmas Cakes By J. Dunnett I borrowed this book from the library and loved it so much decided to get my own copy. Well illustrated with some fun and different projects to try, some fun and some sophisticated. A Santa Down Under in a car on a beach, which I am going to use for my grandson's 2nd birthday.

Paul Bradford shows how to carve, cover and decorate 14 spectacular cakes for the festive season.

Nov 13 14 chocolate sponge and ganache coated Christmas cake designs. These seasonally themed designs are mainly novelty styles and include full step-by-step pictures and templates so you can create your own versions. Written by

Paul and David who run the very successful Paul Bradford Sugarcraft School. * Cake Craft Decoration * Oct 13 A great starting point for beginners looking to expand their skills during the festive season, this new title from expert sugarcrafters Paul Bradford and David Brice explains how to decorate Christmas cakes from start to finish. With detailed instructions for carving, covering and modelling, this inspiring selection of designs will have you decorating like a professional and wowing your family and friends in no time. * Cakes Sugarcraft Magazine * Sept 13 I must admit, I am a bit of a bore when it comes to decorating my Christmas cake. I make a delicious homemade, gluten free cake these days, but when it comes to icing, I go for plain marzipan then Royal icing, nothing fancy, not even a Santa in sight. Here is the just the book I need to get my creativity flowing onto my cake. This is a fantasy wonderland of cake decoration with the particular theme of Christmas. It starts with all the know-how of cake construction and the materials you need. There is a cake recipe (sadly no gluten free alternative) and different ways to decorate it. This recipe is also shown as a video on the publisher's website. There are step by step instructions for using and decorating with sugar paste; layering and covering a cake with ganache and icing. The decorated cakes are fabulous and suited for different party themes - kid's Xmas, celebration, family and so on. I am speechless at the awesome 'Angel Cake', it looks too good to touch, same with the 'White Chocolate Ruffle' - these cakes make a real impression. Kids will love 'Teddy Bear', 'Igloo', 'Santa's Face'. There are even 'Christmas Wedding Cakes' and the classic 'Gingerbread House' - but like the best you've ever seen. It is a fun book, full of 14 different cake recipes, you'll want to make time and again. Every cake has step by step instructions with good photography. Templates are provided for the cakes. It's amazing, don't miss it. * Welovefinefoods.co.uk *About the Author Paul Bradford and David Brice are the owners and operators of Paul Bradford Sugarcraft School, a business that provides a range of cake decorating courses and on-line tutorials.