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The Complete Book of Icing, Frosting Fondant Skills (Paperback)

By Shelly Baker

Barron's Educational Series, United States, 2014. Paperback. Condition: New. Language: English . Brand New Book. Creating edible works of art is a cakewalk thanks to Shelly Baker. The world-renowned cake designer has whipped up a veritable hand-held course on baking and decorating beautiful cakes with her new title, The Complete Book of Icing, Frosting Fondant Skills. For those of us whose cake-decorating skills end at Betty Crocker frosting in a can, as well as confident decorators who want to expand their skills, this book is exactly what the pastry chef ordered. Whether the covering of choice is fondant, royal icing, buttercream, marzipan or sugar paste, readers will find everything they need to create fresh-baked perfection, including: A variety of cake recipes and instructions for prepping cakes to take decoration Techniques for working with various frostings--from piping buttercream to rolling fondant Instructions for creating cake toppers, marzipan fruits, gum paste flowers, and other delicious details More than 50 step-by-step projects for creating stunning tiered cakes, cupcakes, cake pops, and more Readers will also find a detailed review of essential tools and materials as well as a troubleshooting chapter for help with fixing or avoiding common mistakes. More than 400 gorgeous, full-color photos.



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Reviews

Thorough manual for ebook fans. It had been written quite properly and valuable. It is extremely difficult to leave it before concluding, once you begin to read the book.

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