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Cake Decorating Techniques - II (Paperback)

By Helen Sembra, Joan McDaniel

Bookcrafters, United States, 2014. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. CAKE DECORATING TECHNIQUES - II (c2013) is the compilation of two books originally co-authored by Helen Sembra and Joan McDaniel in 1981 and 1984. These two popular books are combined in this single book for convenience. LACE AND FILIGREE (1983) Sugar filigree or raised lacework is one of the most exquisite and delicate of all icing techniques. Finely piped pieces are made separately and later attached so they stand out from the cake surface. Pieces range from simple to elaborate; from tiny lace points used on Australian cakes, larger flat or curved side pieces and large showy South African wings, to three dimensional construction. This reference book provided detailed instructions and recipes and was an initial guide to making lace and filigree, offering new patterns which have remained popular through the years. LACE AND FILIGREE PATTERNS (1984) A book filled with new designs with minimal instructions. Printed as a companion to the first book and providing further inspiration for decorators to try this fascinating technique.



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Reviews

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