

Compendium Of Cake Decorating Techniques 200 Tips Techniques And Trade Secrets

Carol Deacon's fantastic cakes are easy to make and even easier to enjoy. All the projects in this fun and colourful collection can be made in less than two hours, making them perfect for both experienced cake decorators with limited time and newcomers alike. Many of the designs such as the fairy castle and wild animals are child-friendly, and children will have great fun helping to make and decorate them. Chatty instructions and carefully detailed methods allow anyone seeking new inspiration to recreate Carol's imaginative scenes. This is a wonderful opportunity to create a party cakes suit for a range of occasions at a fraction of the retail price -and with a lot more fun!

Threads Sew Smarter, Better, & Faster is a one-of-a-kind resource that's filled with more than 1,000 Threads-tested tips, shortcuts and ingenious solutions to sewing emergencies, all organised in an easy-to-access format for quick reference or more leisurely reading. The perfect reference for stitchers at any skill level, this book offers a wealth of information, from a basic lesson in how-to-thread-a-needle to sewing repairs, fitting techniques, and advanced tricks from tailors and couture workshops. Look under 'Fabric, Thread, & More' to find the perfect method for matching fabric-type to sewing project. Check the 'Fitting' chapter for clever ways to hem trouser legs evenly every time. There's even a section with sewing shortcuts just for quilters. Whether readers simply wish to replace a button, polish their sewing skills, or stitch an intricate pattern, Threads Sew Smarter, Better, & Faster is like having a friend and sewing expert at your fingertips.

Learn to pipe 100 different buttercream flowers to showcase on your cakes with this complete visual reference to piping flowers - each flower is demonstrated on a cupcake, with five full scale projects to show you how to combine your flowers into a masterpiece cake. Described by Chef Duff Goldman of Ace of Cakes as "hugely aspirational yet completely approachable," the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve! All the basics are covered to get you started - how to make stable buttercream icing, advice on coloring and flavor as well as essentials such as how to fill a piping bag and the basic techniques you need. Valerie & Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your new found skills to create stunning cake designs. The flowers are presented through the color spectrum so when you look through the book you'll see the lovely rainbow effect. Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!

A giant collection of cupcakes from the classic to the contemporary What could be better than a cupcake? How about 150 cupcakes? In this new cupcake compendium from Better Homes and Gardens, you'll find tons of creative recipes and decorations for everyone's favorite little treat. From traditional cupcakes to fancy new ideas, you'll find a cupcake here for any and every occasion, from tried-and-true favorites to creatively decorated designs for celebrations and holidays. Beautiful full-color photos accompany every recipe while an entire section on cupcake basics covers simple recipes, converting cakes to cupcakes, and cupcake decorating tools and techniques. Includes 150 diverse and delightful cupcake recipes 200 beautiful full-color photographs offer plenty of inspiration and how-to instructions Features fun and informative tips and sidebars throughout Covers special occasion cupcakes for birthdays, showers, holidays, and more For anyone who loves cupcakes, this delicious cupcake cookbook offers tasty treats for any and every occasion.

Fabulous Party Cakes and Cupcakes

More than 100 sweet and simple recipes for every occasion

The Cake Decorating Bible

Start a Cake Business from Home

Our First-Ever Book of Bundts, Loaves, Layers, Coffee Cakes, and More: A Baking Book

Cake Decorating for Beginners

Better Homes and Gardens Cupcakes

The magic of the holidays comes alive all year long with these delightful and delicious decorated cakes! In Holiday Cakes and Cupcakes, professional cake decorator Carol Deacon's incredible cake designs run the gamut of seasonal holidays to provide that special touch that only a personally baked and decorated cake brings to the table. Deacon shows you how to create 21 fabulous cakes, including Christmas cakes, Halloween cakes, Valentine's Day cakes, Easter cakes, and cakes to fit any other occasion. The step-by-step instructions ensure that all the cakes and cupcakes will be easy to make and become the frosted focus of your holiday celebration. Each cake has a matching cupcake design that can be made as an accompaniment to the cake or, if you wish, on their own as the stars of the occasion in their own right. Deacon also shares sugarcraft tips and tricks along with her winning cake baking recipes so that your holiday cakes will taste as wonderful as they look. So make the most of your next holiday by creating a cake that will impress and delight your family and friends. This fun and easy-to-use cake decorating book contains instructions for 45 projects that include cakes, cupcakes, sugarcraft, and fondant. Readers will quickly learn how to utilize the techniques in this cake cookbook and will be making edible works of art in no time at all.

Complete Step-by-Step Guide to Cake Decorating provides all the know-how needed to make and decorate 40 cakes that are incredibly simple, yet absolutely stunning. This book offers tantalizing cake ideas for all occasions including birthdays, anniversaries, children's parties, christenings, weddings and more. All the most popular methods of icing and decorations are covered, from buttercream, fondant and chocolate to royal icing and marzipan. Detailed, easy-to-follow instructions explain the basics of preparing and using the different types of icing,

followed by recipes for imaginative designs. Beginners will pick up the basics fast and experienced cake decorators will find inspirational new ideas.

Wish you could turn your talent for cake baking and decorating into a profitable business? Then this is THE book for you Written exclusively for the UK market, this book covers every aspect of running a cake business from home From setting yourself up as a proper business, the rules and regulations you'll need to follow to legally work from home, pricing your cakes for maximum profit, building a great website and online presence, right through to marketing yourself locally and online PLUS how to expand your business when the time comes.....this is THE essential business guide for any would-be cake business owner PLUS - Interviews with successful cake business owners - discover how they launched and grew their own successful cake businesses from home. Pick up lots of "tips of the trade" and prepare to be inspired

"Old-fashioned American treats with a healthy dose of Southern flair" (Library Journal) from one of the "must-eat-at-places" in Savannah (Paula Deen). Nationally recognized and locally adored for its decadent homespun desserts and delicious rustic breads, Back in the Day Bakery is a Savannah landmark. As Paula Deen says in her foreword, Cheryl and Griff Day "bake decadent treats, but they also bake wonderful memories that stay with you forever." To celebrate the bakery's tenth anniversary, this duo has written a book filled with customers' favorite recipes. It's packed with Cheryl and Griff's baking know-how plus recipes for their famous Buttermilk Biscuits, Old-Fashioned Cupcakes, Chocolate Bread, Cinnamon Sticky Buns, S'more Pie, Almond Crunchies, Drunk Blondies, Pinkies Chocolate Lunch-Box Treats, Rustic Cheddar Pecan Rounds, and much more. Irresistible full-color photographs of food and behind-the-scenes bakery shots will give readers a glimpse into the sweet daily life at the bakeshop. Celebrating family traditions, scratch baking, and quality ingredients, The Back in the Day Bakery Cookbook is like a down-home bake sale in a book. "Down-home and fabulous, the recipes . . . are classics with a little something extra." —Food & Wine "A delightful marriage of the sweet and savory . . . Cheryl and Griff honor these time-tested classics even as they infuse them with vibrant, unpredictable layers of flavor." —Savannah Magazine "Beautifully photographed and charmingly conversational, and full of recipes I'm dying to try." —Minneapolis Star-Tribune "As pleasantly, cohesively stylized and visually appealing as the Days' Savannah outpost. Drool-inducing photos featuring the impressive yet decidedly unfussy baked goods." —Booklist

Kew Book of Sugar Flowers

Roots

One-Tier Party Cakes

Martha Stewart's Cupcakes

500 Cupcakes

No Time Party Cakes

Vintage Cake Decorations Made Easy

Now available for the first time as an e-book, the classic cake-baking reference from award-winning author Rose Levy Beranbaum

The ultimate compendium of cake decorating techniques for avid amateur bakers everywhere. Cake Decorating for Beginners combines nuggets of advice and popular projects from books in the Modern Cake Decorator series. You are taken through the whole process from the initial bake to icing your cake with those final embellishments. Expert cake decorators Christine Flinn, Sandra Monger and Stephanie Weightman pool their knowledge to help you with stencilling, using cutters, piping and painting. Includes printable templates for the eBook edition.

Contains information on familiar and exotic root vegetables and includes recipes featuring each vegetable, including horseradish vinaigrette, stir-fried lotus root and snow peas, and yuca chips.

Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Martha Stewart's authoritative baking guide presents a beautiful collection of tiers and tortes, batters and buttercreams, and sheet cakes and chiffons to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Apricot Cheesecake and treats that take it up a notch like Strawberry Ombré Cake and Coconut Chiffon Cake, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach.

More than 100 Recipes and Make-It-Yourself Projects to Create and Share

How to make cakes with the wow factor

Artisan Cake Company's Visual Guide to Cake Decorating

Bake It Like You Mean It

Tips, Techniques and Trade Secrets

300 Tips, Techniques, and Trade Secrets

40 Stunning Cakes for All Occasions

This book is a comprehensive how-to book about all of the most popular cake decorating techniques, including piped frosting, fondant, and hand modeled figures. For each technique, there is an overview of the tools and materials used and complete instructions with photos. The organization provides easy access to information with step-by-step directions and 600 full-color photos for clear understanding. Easy projects allow the reader to try the techniques in each section. Galleries of decorated cakes by various artists offer the reader examples and inspiration to pursue the hobby for themselves.

Hundreds of creative ideas for cakes, cupcakes and cake pops Make your cake the star of any celebration as Step-by-Step Cake Decorating teaches you how to decorate cakes one step at a time. Step-by-step instructions will help you to master the techniques of piping, stencilling and painting. In no time you'll be making spectacular sweet creations. Decorating possibilities are endless with flawless fondant, royal icing and fluffy buttercream and key

ingredients are explained so that your icing tastes as good as it looks. A guide to cake decorating equipment ensures that you have everything you need. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate with a selection of 70 top step-by-step sequences from the print book. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to beautiful butterfly cupcakes, ideal for summer entertaining. Perfect for the enthusiastic decorator Step-by-Step Cake Decorating will inspire creative ideas for cakes, cupcakes and cake pops for every occasion.

In the Kew Book of Sugar Flowers, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

The ultimate compendium of cake-decoration techniques, derived from the Modern Cake Decorator series. Cake Decorating for Beginners is a wealth of useful information for avid amateur bakers. Combining nuggets of valuable advice and popular projects from the Modern Cake Decorator series, the book leads the reader from the first stages to the last embellishments, including baking and icing your cake, and features a range of exciting, innovative but accessible techniques for decoration such as stencilling, using cutters, piping, painting and airbrushing for a polished, professional finish. The cumulative knowledge of authors Cassie Brown, Christine Flinn, Sandra Monger and Stephanie Weightman makes this book a must-have, go-to guide - the ultimate cake decoration compendium.

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes

All-in-One Guide to Cake Decorating

A Step-by-Step Guide to Decorating Like a Pro

Complete Step-by-Step Guide to Cake Decorating

Great Cake Decorating

Compendium of Cake Decorating Techniques

175 Inspired Ideas for Everyone's Favorite Treat: A Baking Book

'200 Tips for Cake Decorating' shows why fondant is so popular. Its smooth surface, vivid colors and moldable texture allow bakers to roll it, cut it, model it and color it. With basic skills and minimal equipment, bakers can create entertaining toppers for cakes and cupcakes.

For children's birthdays or any celebration, there's a novelty cake recipe here that's perfect for the party! Choose from among 65 different themes, including a Teddy Bear, Pony, or Rag Doll. For teens, how about a Computer Game, Sunbather, or Party Animal? And for family and friends, choose from Lovebirds, Golf Course, or Football Fan. What makes each cake a novelty is the clever use of both edible and non-edible decorations, all readily available. The Fairy-tale Castle uses ice-cream cones for turrets; Christmas-theme cakes feature candy canes and plastic toys. Recipes for the best basic cakes to bake come with instructions on modeling sugar paste and preparing icings of all kinds. Templates are available for more elaborate decorative details, while special simplified instructions for kids invite the whole family to help.

Exquisite, Delightful and Effortlessly Charming The European Cake Cookbook takes readers on a delectable journey through Europe—via cake! With Tatyana Nesteruk as your guide, allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, Norway and anywhere else your taste buds desire. Try new techniques with classic cakes such as the Strawberry Swiss Roll, or explore unique creations based on popular desserts such as the Crème Brûlée Cheesecake. Since European cakes are less sweet than their American counterparts, you can enjoy a slice with your tea or coffee any time of day. And if you 've never made French or Italian buttercream, you are in for a treat! Tatyana walks you through the steps using simple syrup and whipped eggs for a topping that 's light, creamy, mildly sweet and refreshing.

A few of the 65 gorgeous creations inside are Raspberry Sachertorte, a rich chocolate cake from Austria; indulgent Amaretto Crème Cake, featuring Italy's famous almond liqueur; Victorian Sponge Cake, sure to be found on the menu at any British tea house; showstopping Chocolate Kiev Cake, the prized dessert of Ukraine; and many more delights.

Presents twenty cake decorating projects that demonstrate how to create creative cakes using fondant, with instructions, color photographs, and a list of supplies for each cake.

Beginner's Guide to Cake Decorating

The Only Cupcake Compendium You'll Ever Need

A Reference & Idea Book

200 Tips for Cake Decorating

The Cake Bible

Over 100 Step-by-Step Cake Decorating Techniques and Recipes

My First Cookie and Cake Decorating Book

"This is the stuff that cake dreams are made of . . . for those homebakers who love tinkering with tricky batters and pulling out the pastry bags" (Kitchn). Gesine Bullock-Prado says it's what's inside that really counts, and in this visually sumptuous book, the author of Sugar Baby and Pie It Forward showcases cakes that are beautiful from the inside out. Each chapter is devoted to a technique of making different types of cake, beginning with the easiest recipe and moving to more technically difficult as the chapters progress. When the cakes are cut, they will reveal intricate layers of patterns and designs—such as hearts, checkerboards, helixes, and colorful stripes—that will bring a smile to everyone who enjoys them. This compendium of gorgeous cake recipes and techniques will yield glorious meringues, sponge cakes, pound cakes, cheesecakes, and tarts for all levels of bakers. With her trademark wit and enthusiasm for the world of confections and baking, Bullock-Prado's latest book will delight her fans.

Across London people are dying in apparently unconnected freak accidents. Further investigation reveals that secreted on some of the bodies are strips of paper carrying angular, indecipherable hieroglyphics: their meaning unknown. To his horror, advertising executive Harry Buckingham is linked with several of the victims. He is soon avoiding the police and following his own investigation. He discovers a multinational company combining sophisticated technology with ancient mythology. They call it confrontational marketing. Harry calls it pure evil. It seems that the Devil may be at large in the nation's capital . . . and only a handful of people can stop the most hostile takeover bid of all time.

A one-stop cookbook for cakes—birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, Cakes includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's Cakes has more than 150 cakes plus ideas for decorating, gifting, and storing.

Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

"This comprehensive and accessible guide to cake decorating teaches all of the techniques and tricks that aspiring sugarcrafters need to create stunning and impressive cakes. Everyone will think these amazing cakes came from the best bakery in town! First Steps in Cake Decorating reveals dozens of expert cake decorating ideas that are simple to achieve yet look stunning. All the most popular methods of icing and decoration are covered, including buttercream, sugarpaste, chocolate, marzipan and flower paste. Detailed, easy-to-follow instructions explain the basics of preparing and using different types of icing, illustrated with step-by-step color photographs. There is a delicious array of fantastic cakes here to suit adults and children alike. Beginners will pick up the basics fast, and even experienced cake decorators will find inspirational new ideas. About All-in-One Guide to Cake Decorating: A complete, structured course in the beautiful art of cake decorating from first steps to expert skills. Teaches techniques that can be used to decorate all kinds of cake from a novelty birthday cake to a memorable wedding cake. Over 300 instructional step-by-step color photographs show how to decorate more than 50 finished cakes. Clearly written, straightforward text covers every aspect of sugarcrafting skill. Includes covering cakes, filling and layering, icings, chocolate, sugarpaste, marzipan, piping, flower paste, and quick and easy decoration ideas. ""A 'must have' for anyone with the slightest interest in cake decorating"" – Publishers Weekly"

24 Stunning Step-by-Step Cake Designs for All Occasions

Gorgeous Cakes from Inside Out

Decorating Cakes

100s of Ideas, Techniques, and Projects for Creative Cake Designers

Simple Steps to Creating Beautiful Cupcakes, Biscuits, Birthday Cakes and More

The Complete Photo Guide to Cake Decorating

Cake Couture

This title is crammed with information on the art and craft of using fondant in cake decorating. Ideas include making vampire cakes for Halloween, a cupcake tower adorned with daisies, gum-paste animals, and ribbon-embellished porcelain-like flowers.

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes features a vast collection of decorated dessert inspiration, with page after page of gorgeous photos. This book is a feast for the eyes and the imagination that will never leave you stuck for an idea. Get your creative juices flowing and see how bakers and decorators around the world have creatively used fondant, buttercream, gum paste, sugar paste, royal icing, and piping and molded designs to create cookies, cupcakes, and cakes that are true works of art. See elegant cupcakes decorated with pearls and piping, colorful hand-painted cookies, tiered cakes with dimensional flowers, and much more.

Discover unique cupcake decorations that use royal icing, edible markers, and fondant; wedding cakes adorned with gum paste accents and debossed designs; vibrant Christmas cookies; whimsical children's birthday cakes; specialty Easter cakes, and much more. Get great year-round ideas for dessert presentations and gift giving.

Recipes for several types of frosting are included in the book, and an image directory identifies key materials and techniques for each photo. Among the amazing featured creations are: Cupcakes topped with sweet fondant flowers Fanciful characters and animals made from fondant and gum paste Cookies decorated with imaginative royal icing designs Lush buttercream roses atop cakes and cupcakes Hand-painted fondant accents Delicate chocolate motifs Cakes enrobed in decadent ganache Simple buttercream designs that dazzle This is the one book you'll turn to again and again for the best cupcake, cookie, and cake design ideas. Start exploring this delicious world today! These visual catalogs are both a practical, inspirational handbook and a coffee-table conversation piece. Like all of the books in our 1,000 series, these are not instructional books; rather, they are a visual showcase designed to provide endless inspiration.

In Artisan Cake Company's Visual Guide to Cake Decorating, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. Artisan Cake Company's Visual Guide to Cake Decorating also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek's Artisan Cake Company's Visual Guide to Cake Decorating help you get your cake from boring and bland to amazing and spectacular.

Learning to make and decorate cakes that are as beautiful as they are delicious can be a challenge, but with the expert guidance of renowned confectionery artist Autumn Carpenter in First Time Cake Decorating, your goal is within reach. Like having your very own cake decorating instructor at your side, First Time Cake Decorating guides you expertly through the process, from baking and prepping your first cake through a range of decorating techniques, from essential piping techniques for creating borders, writing, and flowers to working with gum paste and fondant to make stunning daisies, roses, lilies, and more. There's a first time for everything. Enjoy the journey and achieve success with First Time Cake Decorating!

Discover a New World of Decadence from the Celebrated Traditions of European Baking

Back in the Day Bakery Made with Love

How to Make Money from Your Handmade Celebration Cakes, Cupcakes, Cake Pops and More! Uk Edition

Holiday Cakes and Cupcakes

100 Buttercream Flowers

Martha Stewart's Baking Handbook

Perfect Party Cakes Made Easy

The perfect cupcake for every occasion. Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers, and holidays, as well as perfect everyday goodies. In Martha Stewart's Cupcakes, the editors of Martha Stewart Living share 175 ideas for simple to spectacular creations—with cakes, frostings, fillings, toppings, and embellishments that can be mixed and matched to produce just the right cupcake for any occasion. Alongside traditional favorites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jelly cupcakes, dainty delights like tiny almond-cherry tea cakes, and festive showstoppers topped with marzipan ladybugs or candy clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (monogram heart cupcakes perfect for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop candy ghouls and goblins ideal for Halloween revelers); and Any Day (red velvet cupcakes with cream cheese frosting for a picnic, or caramel-filled mini chocolate cakes for grown-up gatherings). In singular Martha Stewart style, the pages are both stunning in design—with a photograph of each finished treat—and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in Martha Stewart's Cupcakes will delight one and all.

'This vibrant little book is bursting with wow factor inspiration - Vegetarian Living magazine, June 2017 The brains behind Bee's Bakery ('London's Top 5 biscuit bakeries' - Evening Standard), Bee Berrie is an ex-microbiologist who swapped bacteria for baking in 2012. Bee's second recipe book Bee's Adventures in Cake Decorating, is a bold, fun, easy-to-follow cake deco compendium packed full of over 30 recipes. Including recipes for brilliant cakes and frostings, from Bee's favourite vegan banana cake, to her punchy Jamaica ginger cake, with countless options for creating gluten and dairy free variations on both cake recipes and frostings, including a fantastic vegan chocolate and avocado icing recipe that just has to be tried!

Since launching in 2012, without any external funding or loans, Bee has built a thriving, resilient small business and now supplies clients including Selfridges, Topshop, ASOS, Harrods and Daylesford organic. Bee regularly speaks, teaches and demonstrates at conferences, meetings and trade shows - on specific baking subjects, on entrepreneurialism, second careers and lean start-ups. WC: 15,000

Whether it's their individual size, their pretty frosting, or just their ability to bring back fond memories of childhood — cupcakes really do have ultimate treat-appeal. Every generation loves them, and even the most curmudgeonly among us find it hard not to smile when presented with a plateful of cupcakes. Cupcakes come in many shapes and guises, but the one thing they all have in common is their small, individual size and the fact that they are baked in a muffin pan or cup-shaped moulds, which are often lined with a crimped foil or paper case. Almost any cake batter can be baked in a cup-shaped mould to make cupcakes. Classic yellow cake or pound cake mixtures are particularly popular, but gingerbread, carrot cakes, fruit cakes, yeasted cakes and brownies can all be transformed into cupcakes. Whether it's a smear of cream cheese frosting or an intricately decorated cake topped with fondant decorations — it's the topping that often provokes the greatest delight. Children and adults alike will love helping to decorate the cakes, and it can make a fun afternoon activity before you even get round to sitting down with a glass of milk to enjoy them. Once you get started on the recipes in this book, you'll realize just how fun baking and decorating cupcakes can be — and you might just find yourself with a new hobby!

Squarely aimed at the home baker, "The Cake Decorating Bible" is the definitive guide to turning your cakes, cupcakes and biscuits into showstoppers. Juliet Sear is at the forefront of contemporary cake design with celebrities flocking to her Essex-based cake shop, Fancy Nancy. In this bible of a book, Juliet teaches all the basics of cake decoration - how to pipe buttercream, ice biscuits and use glitter and dyes to decorate cupcakes - before building up skills and confidence so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye. And alongside all Juliet's invaluable tips, cheats and troubleshooting advice for how to remedy 'cake-tastrophes' the book is packed with step-by-step photography of all the techniques and stunning shots of Juliet's inspiring designs.

Rune

Matching Cakes and Cupcakes for Every Occasion

*The Absolute Beginner's Guide - Learn by Doing * Step-by-Step Basics + Projects*

Martha Stewart's Cakes

35 techniques and recipes for children aged 7-plus

Sweet Designs for Cakes & Cupcakes

Compendium of Cake Decorating Techniques 300 Tips, Techniques, and Trade Secrets

Master the art of cake decorating with easy steps for sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, Cake Decorating for Beginners shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you'd be proud to share with your loved ones--not to mention your social media feed. Cake Decorating for Beginners includes: Cake walkthrough--Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted tips--Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on top--Show off your cake decorating skills with 10 scrumptious, stunning cakes--each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes--Cake Decorating for Beginners gives you the confidence.

35 step-by-step cookie and cake decorating projects for children aged 7-plus. In My First Cookie & Cake Decorating Book you will discover that half the fun of baking is in the decorating! With 35 easy-to-follow step-by-step projects, you will soon be impressing family and friends with delicious decorated cookies and cakes. In Chapter 1, The Basics, there's a range of cookie and cake recipes that will form the basis of your creations, such as a vanilla sponge and gingerbread cookies. In Chapter 2, Decorating Techniques, you will learn skills such as making and using a piping bag, creating and using templates, cutting shapes, making decorations, and getting creative with a range of colorful and fun toppings. In Chapter 3, Creative Cookies, the projects include Iced Christmas Trees, Snowflakes, Easter Bunnies, Sunflowers, and Gingerbread People. Once you've gained confidence and skills by decorating cookies, move on to Chapter 4, Creative Cakes. The recipes include a Snakes & Ladders Cake, Wise Owl, Teddy Bear, Blossom Cake and a Yule Log complete with Christmas decorations. The decorating part of the projects is designed for you to do without help, but you might need a grown-up to help you clean up the mess afterward!

Beginner's Guide to Cake Decorating will show even those who have never baked and decorated a cake before in their lives how to make beautiful cakes.

The Definitive Compendium with More Than 225 Recipes

Step-by-Step Cake Decorating

Over 70 Fun-to-Decorate Cakes for All Occasions

Bee's Adventures in Cake Decorating

First Time Cake Decorating

The European Cake Cookbook

The Complete Step-by-Step Guide to Piping Flowers in Buttercream Icing

Fabulous Party Cakes and Cupcakes, by award-winning cake decorator Carol Deacon, is a perfect beginner's introduction to the often intimidating world of cake decorating, sugarcraft

and fondant. Carol provides simple step-by-step instructions that anyone can use regardless of experience level. Whether it's an elegant Chocolate Butterfly cake, a Silly Soccer cake or colorful racing cars on frosted cupcakes, Deacon has a cake or cupcake for any occasion. Birthdays, baby showers, anniversary celebrations or any opportunity for a party will be transformed by a fabulously decorated cake or cupcake. Deacon includes her secrets and tips for baking delicious, moist cakes and cupcakes, then details the process for combining frosting with imagination to create a feast for the eyes and the taste buds.

Every new book from Martha Stewart is cause for celebration, and with *Martha Stewart's Baking Handbook*, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, *Martha Stewart's Baking Handbook* takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cook's library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, *Martha Stewart's Baking Handbook* will be reached for again and again, no matter the season or occasion. "Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure." —Martha Stewart

100+ Recipes for the Sweet Classic, from Simple to Stunning: A Baking Book

Martha Stewart's Cake Perfection

45 Fondant Designs for Year-Round Celebrations

Modern Sugar-Craft for the Stylish Baker