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Cakes and Cake Decorating

By Angela Nilsen, Sarah Maxwell

Anness Publishing. Mixed media product. Book Condition: new. BRAND NEW, Cakes and Cake Decorating, Angela Nilsen, Sarah Maxwell, This is a complete guide to cake decorating techniques, with over 100 projects, from traditional classics to the latest in contemporary designs. It shows you how to make stunning cakes for special occasions such as weddings, christenings, birthdays and Christmas. It offers step-by-step instructions for mastering the techniques of working with royal icing, sugarpaste, fondant, marzipan, frostings, glaze icing and chocolate. Recipes include Madeira Cake, Victoria Sandwich, Upside-Down Pear and Ginger Cake, and Black Forest Gateau. This clear and comprehensive book takes the reader through all the essential cake making and cake decorating skills. It begins with recipes for classic sponge and fruit cakes, and simple icings and frostings for quick and easy finishing. Next, there is guidance on creative embellishments and decorations, from ribbons, flowers, sweets, nuts and crystallized fruits to home-made chocolate run-outs, curls and cut-outs. The book also contains 100 step-by-step projects, using the techniques and skills acquired, to make beautiful cakes for every occasion. The detailed instructional photography guarantees great results every time.



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Reviews

This book will never be straightforward to start on reading through but quite enjoyable to learn. Better then never, though i am quite late in start reading this one. Your lifestyle span will probably be convert once you complete reading this publication.

-- **Dr. Kadin Hane DVM**

This publication may be worth purchasing. it was actually writtern quite flawlessly and valuable. I am just happy to tell you that this is actually the very best book i actually have study inside my personal life and can be he best ebook for actually.

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