

Wafer Paper Cakes Modern Cake Designs And Techniques For Wafer Paper Flowers And More

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Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art [A Baking Book] HarperCollins

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for Cake Stackers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures,

baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

Elegant Lace Cakes Spriggs Merriwether, LLC

Master sugar artist Alan Dunn presents more than 100 of his most spectacular cake decorating designs—all illustrated in the classic Alan Dunn style. This book offers everything you need to create stunning and impressive cakes for every occasion. Each decoration, from “sweet violet” to “moon and sun bouquet” is illustrated from beginning to end, with handy information on all necessary equipment. Alan Dunn's Ultimate Collection of Cake Decorating covers tropical and exotic cakes, flowers, fruit and nuts, celebration cakes, and arrangements, along with tips on technique and detailed recipes. This book delivers joy to both the baker and the sugar crafter, with amazing creations to impress those lucky enough to be offered the end results.

Artistry and Technique Search Press Limited

The creator and host of My Cupcake Addiction—one of the world's most widely viewed online baking shows—shares her most dazzling and delicious dessert recipes and ingenious entertaining tips so you can throw the perfect party. Whether you're putting together a simple snack or an over-the-top extravaganza, bringing sweets to the office or planning a trick-or-treat to be remembered, Sweet! Celebrations will be your go-to book in the kitchen. Organized around special occasions throughout the year—from Valentine's Day to Christmas—the book includes Elise's favorite recipes for a rustic wedding, a game-

day celebration, an elegant afternoon tea, a colorful children's birthday bash, and many more. Get the party started with the centerpiece cake—such as a Jack O' Lantern Smash Cake or whimsical Tree Stump Cake—and pair it with Elise's tasty drinks. Her easy, innovative small bakes and “no bake” options are great for filling out your display and giving every get-together that extra “wow” factor. You'll find beautiful double-page photos of each theme party and step-by-step photographs that make decorating gorgeous cakes easy—even for beginners. Using the same accessible approach that has drawn millions of followers to My Cupcake Addiction, Elise's cherished recipes for classic cakes, frostings, and toppings will make any novice baker feel like a pro.

Stunning Buttercream Flowers Search Press Limited

From, Lindy Smith, the author of the international bestsellers The Contemporary Cake Decorating Bible and Creative Colour for Cake Decorating, this is the definitive guide to mini cakes. It is perfect for beginners and more experienced cake crafters alike with 30 projects providing detailed step-by-step instructions supported by beautiful and helpful photography, making mini cakes achievable for all.

The Cake Decorator's Step-by-step Guide to Making Exquisite Life-like Flowers B Dutton Publishing

Learn to decorate your next cake with tulips, petunias, poppies, and other flowers in various stages of bloom that you can make with sugar paste. Learn all the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Jacqueline Butler. Building on the foundations established in Modern Sugar Flowers, this second volume introduces over twenty new sugar flowers in various stages of bloom, as well as flower buds and leaves, using Jacqueline's signature pastel color

palette. Lavishly illustrated with hundreds of step-by-step photographs, you will learn not only how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

Easy Cake Decorating Techniques for Edible Paper Flowers, Bows, Backgrounds and More! Page Street Publishing

Take Your Desserts to the Next Level with Breathtaking Flowers and Other Delicious, Dainty Designs Design the most gorgeous cakes right at home with these 25 incredibly approachable decorating projects.

Jiahn Kang, founder of the cake design company Brooklyn Floral Delight, shows you how to easily sculpt delicate flowers, cute cacti and floral arrangements all from delicious buttercream icing. With simple instructions and helpful step-by-step pictures, you'll quickly master the art of beautiful cake decorating—no baking expertise required! With delectable cake and meringue recipes and easy tips for proper color-mixing, piping and shaping, you'll be creating masterpieces in no time. Pipe charming buttercream gardens full of roses and hydrangeas, delightful collections of earthy cacti and succulents, or even vibrant full-blossom bouquets and wreaths. Whether you're preparing for a special event or simply looking to pick up a creative new skill, these beginner-friendly designs will have you wowing everyone with your elegant cakes and cupcakes.

How to Cook That David and Charles

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.

Sweet! Celebrations Wiley

Create breathtakingly beautiful lace cakes with acclaimed cake designer and bestselling author Zoe Clark. Features 12 elegant and exquisite lace cake designs for weddings and special occasions in a variety of colorways. Innovative new products such as Sugarveil and Cake Lace are explored, along with established techniques including embossing, applique, piping and brushwork. Each main cake is presented alongside a smaller spin-off idea, showing you how the effects can also be applied to cookies, mini cakes and fondant fancies to complement the theme. Tried and tested recipes, informative step-by-step photography, practical instructions and helpful tips make this the definitive guide to lace cakes.

Airbrushing on Cakes Search PressLtd

Flour Shop's rainbow explosion cakes have become an international sensation! And now, with The Power of Sprinkles, Flour Shop Founder Amirah Kassem reveals the secrets to making her magical cakes at home. Amirah Kassem preaches the power of sprinkles in her wildly creative first book. A modern-day Willy Wonka, Kassem reminds readers that joy can be found in creating something delightful and delicious, that

baking a cake for someone is the best thing in the world, and that, when it comes to cake decorating, any mistake can be covered in sprinkles (and everyone will love it anyway!). With twenty-nine different cakes—from unicorn cakes and donut cakes to cakes that look like reindeer, popcorn, spaghetti, and avocado toast—and packed with photographs, illustrations, and infinite ideas, The Power of Sprinkles is a book for bakers and cake decorators at every age and level. Also Available: Power of Sprinkles 2020 Wall Calendar

30 Modern Designs for Romantic Celebrations Createspace Independent Publishing Platform

This book contains a collection of 25 fabulous blooms in a range of styles and complexity. Each is shown beautifully photographed, then step by step instructions and pictures explain clearly the making of the individual components and their assembly. Colo

The Complete Practical Guide to Cake Decorating with Buttercream Icing Allen & Unwin

Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations--all with minimum effort.

The Power of Sprinkles David and Charles

Well known for her artistic cake designs, Bets of Magnolia Kitchen is a force to be reckoned with. From humble beginnings, she now runs a sweet cafe, wholesale distribution business and online shop delivering her retail products worldwide, while maintaining a strong following on Instagram. As well as her amazingly creative custom cakes, Bets is celebrated for her macarons, doughnuts, brioche, gourmet s'mores and many more mouth-watering treats. In her first cookbook she shares her journey and her widely sought-after recipes so that you can enjoy the deliciousness at home. With step-by-step instructions for cake decorating and making macarons, and a full range of allergy-friendly recipes, this is a must-have book for anyone interested in baking and eating.

Chic & Unique Wedding Cakes Springer Science & Business Media

How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations “ How to Cook That is the most popular Australian cooking channel in all the world, and it's not hard to see why. ” PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist

Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you'll also: • Learn to make treats that get the whole family cooking • Create baked goods that tap into beloved pop culture trends • Impress guests with beautiful desserts Readers of dessert cookbooks like Mary Berry's Baking Bible by Mary Berry, Cake Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations. Kick Your Baking Up a Notch with Incredible Flavor Combinations Ten Speed Press

Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations--all with minimum effort.

Lindy Smith's Mini Cakes Academy Clarkson Potter

Learn the secrets of sugar floristry with Petalsweet Cakes founder Jacqueline Butler. In her exquisite and long-awaited debut book, you'll learn in step-by-step detail how to create modern and sophisticated, stylized sugar flowers, and how to use them to create beautiful arrangements on wedding and celebration cakes. Inside you'll find instructions and step-by-step photographs for 20 stunning sugar flowers in various stages of bloom, as well as flower buds and leaves, using a clean and contemporary color palette. Through six diverse projects you'll then learn how to use these foundation flowers in combination with filler flowers to create elegant cake designs, including working directly on single-tier cakes and multi-tiered cakes, as well as making styrofoam cake toppers. As well as being the most contemporary take on the subject ever produced, this book will also remain an essential reference for years to come!

A My Cupcake Addiction Cookbook David and Charles

After the huge worldwide success of her first book, Magnolia Kitchen, Bets Gee brings us the spectacular Magnolia Kitchen Design focusing on the design elements of her incredible cakes. Crazy Sweet Creations Allen & Unwin

Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of today’s most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a “ theme and variations ” organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you’re a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there’s inspiration for bakers and crafters of all stripes.

Fantastic Filled Cupcakes Fox Chapel Publishing

Cake can evoke thoughts of home, comfort someone at a time of grief or celebrate a birth or new love. It is a maker of memories, a marker of identities, and delicious! It was the year 878 A.D., and a man claims sanctuary in a small village home in Wessex. To the surprise of the villager, the man is not a passing vagabond but Alfred, King of the Anglo-Saxons. The village homemaker is happy to hide him from the marauding Danes, provided he keeps an eye on the cake she has baking in the oven. Preoccupied with how to re-take his kingdom, Alfred lets the cakes burn, and the incident passed in to folklore forever. From these seemingly ignoble beginnings, not only was Alfred able to reclaim his spot in history, but the humble villagers’ cake has ascended in world culture as well. Alysa Levene looks at cakes both ancient and modern, from the Fruit Cake, to the Pound Cake, from the ubiquitous birthday cake to the Angel Food Cake, all the way up to competitive baking shows on television and our modern obsession with macarons and cup cakes. Along the way, author Alysa Levene shows how cakes are so much more than just a delicious sugar hit, and reflects on how and why cakes became the food to eat in times of celebration. Cake reflects cultural differences, whether it is the changing role of women in the home, the expansion of global trade, even advances in technology. Entertaining and delightfully informative, *Cake: A Slice of History* promises to be a witty and joyous celebration of our cultural heritage.

Beautiful Baking Displays with 40 Themed Cakes, Cupcakes, Cookies & More Mango Media Inc.

Make cakes that sparkle with this comprehensive guide to metallic cakes from leading wedding cake designer Faye Cahill. Faye begins by exploring all the different materials available to the modern cake decorator, from gold leaf to edible paint, food-grade sprays, edible glitters, lustre dusts, edible sequins and more, then shows you in step-by-step detail the techniques you need for success. Twelve stunning gilded cake projects follow, showing you how to put your newfound skills to use on creative cake designs, each with an accompanying smaller project that is perfect for beginners to tackle before attempting the larger cake. Create spectacular cakes that shimmer and shine with this unique must-have guide.

Alan Dunn's Ultimate Collection of Cake Decorating David & Charles

“ An absolute game changer in the industry of cake art . . . hugely aspirational yet completely approachable . . . Bravo! ” (Chef Duff Goldman from *Ace of Cakes*). This essential guide demonstrates more than fifty innovative techniques—via easy-to-follow step-by-step photographic tutorials—and includes over forty stunning cake designs to create at home, from simple cupcakes to three-tiered wonders. Valeri and Christina start by showing you how to perfect a basic buttercream recipe and how to pipe simple textures, patterns, and an array of flowers. They then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping, stenciling, palette knife painting, and much more. “ I look forward to learning all the skills that I, as an artist in rolled fondant, have only the most rudimentary grasp of. Not since *Cakewalk* by Margaret Braun have I been this excited about a cake book. ” —Chef Duff Goldman from *Ace of Cakes* “ The authors’ examples are inspirational and a demonstration of what is possible if you ‘ put your whole heart into it. ’ Overall, Valeriano and Ong have created a book full of inspiration and encouragement that re-energizes the use of buttercream in modern cake design. ” —Sonya Hong of *American Cake Decorating* “ Fascinating techniques . . . lovely ideas. ” —Lindy Smith, author of *The Contemporary Cake Decorating Bible*