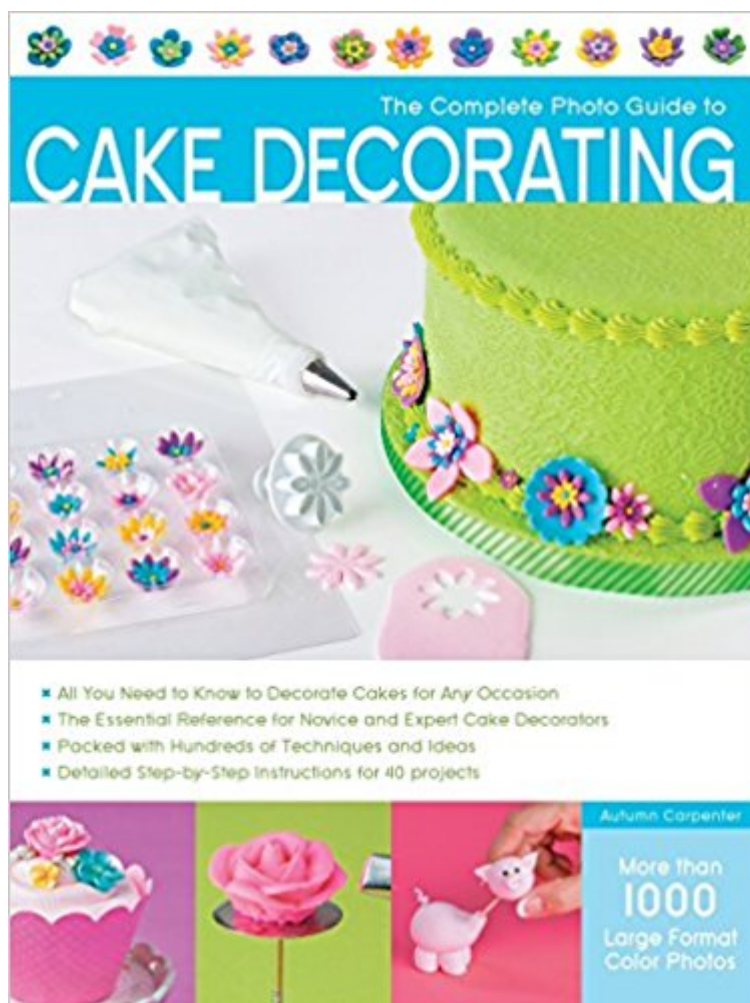


The book was found

The Complete Photo Guide To Cake Decorating



Synopsis

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 offer the reader examples and inspiration to pursue the hobby for themselves.

Book Information

Series: Complete Photo Guide

Paperback: 328 pages

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Customer Reviews

"Sugar artist Carpenter (All About Candy Making) perfectly explains her book: 'If you are a beginning decorator, this book will serve as a step-by-step course in cake decorating. If you are an experienced or professional decorator, this book will quickly become your go-to guide when seeking out new techniques.' This is an all-inclusive look at how to make a stunning cake from start to finish. Organized in easy-to-browse sections, it takes readers through the process from preparation, tools, and recipes; to decorating techniques and templates; to extras to make your projects special; to a gallery of designs for inspiration. The numerous photographs are not only visually appealing but educational, and add to the quality of this exceptional work. Essential for anyone interested in

baking and decorating cakes." - Library Journal

Autumn Carpenter is a nationally known confectionary artist, author, and demonstrator. She has published several books, including the best selling cake book: The Complete Photo Guide to Cake Decorating and The Complete Photo Guide to Cookie Decorating, and Decorating Cakes, Cupcake, and Cookies with Kids. Autumn book Let's Bake Angry Birds Cakes will be published in October 2014. She demonstrates annually at the I.C.E.S. (International Cake Exploration Society®) and travels across the United States, sharing the craft of cake decorating and other confectionary arts. Autumn is co-owner of Country Kitchen SweetArt, a retail cake and candy supply store that has been in her family for over 45 years. The business caters to walk-in store sales, catalog sales, and an online store, shopcountrykitchen.com. Autumn has developed her own line of useful tools and equipment for cake decorating and cookie decorating, and sells them online and in many cake and candy supply stores throughout the United States and in several other countries. Her cakes and products have been featured in numerous publications and magazines including American Cake Decorating and Cake Central. Visit her website, autumncarpenter.com and her blog, autumncarpenter.wordpress.com/

This is a wonderfully informative book. Lots of useful info for beginners and intermediate bakers. Beautiful pictures . Can't see why anyone would criticize; If you are a expert then no this is not for you. Otherwise, this a definite tool for not just cake and cupcake decorating, but general design ideas.

Well, not complete, but this was definitely pictorial. The high contrast in their decorations allowed for ease in seeing how they were put together, but the information was more basic and less comprehensive. Still, it makes a good book for a beginner, so overall I'd recommend it.

This book is lovely. The thing that makes this book stand out from the rest is the photo illustrations and they are awesome.

Just ordered this book for my birthday a week ago & it is great! I've thumbed through it all and plan on reading it cover to cover. I've read about 50 pages so far, and have already learned a few things. I've taken all the Wilton Method courses & have been decorating cakes for about 3 years now. I operate a small home business where I sell my creations, so I do not consider myself a novice. That

said, if you are a novice, this book will not be too advanced for you - it goes into detail about everything from tools of the trade, baking (including recipes), icings (including recipes), products & techniques. Although I have a good understanding of this field, there are tons of tips & tricks that I gleaned from this book that I know I will be utilizing from now on. If this is just a hobby for you, or you'd like to learn more about cake decorating - buy this book!

I normally do not leave comments for the products I buy but I felt that this book needed a review! It is absolutely wonderful! I love to bake and I've made my 4 kids birthday cakes every single year of their life (my oldest is 10). In November, I got a little more serious with my cakes and started buying lots of tools to make my cakes look and taste better. I took a local cake class and loved it! I recently went to a cake show and someone had this book. I immediately went home and purchased it! The photos are beautiful, clear step by step instructions and very easy to understand. This book is so well organized and the fact the the author owns her own cake supply store says it all. She must be on top of all the latest and greatest! I really see this book as an on going reference for me to get even better and broadening my skills at a nonprofessional baker! I thank you Autumn! So happy found this book! Well worth it!

A must have for newbies and even people who know what they are doing. A great addition to any collection

Very informative with a lot of illustrations for a cake deco novice such as myself. But even someone who's been making and decorating cakes for a while may discover some things they DIDN'T know. It was very helpful with a lot of do's and don'ts that kept me out of trouble while making and decorating my first Wedding cake ever! Good value for the money and would recommend it to anyone who likes to decorate. Teaches techniques for working with fondant, gum paste, modeling chocolate or regular icing as well as showing you what tools to use and what they do. Also explains the differences between using some ingredients as opposed to others and what the difference in results will be. Has become my official "go to" manual for deco.

suggested this book based on my buying history and I had it on my wish list for while. I just got it and my only regret is having waited so long. The book is in a class by itself in my library:--it is not technique specific: it includes gum paste, butter cream, royal icing, cut or molded flowers, piped flowers, non-floral decorations at an easy-to-handle level.--it is not occasion specific: it's for general

cake decorating, not weddings, nothing fancy. Family birthdays, baby showers, children's birthdays--any occasion worth going to a little trouble for but not a huge production or expense.--it is for less work-intensive cakes than those covered in my usual books. Sometimes it's not much more than combining or stacking several cut and shaped forms and arranging them artistically and informally.--the projects are less work-intensive, time-intensive, and experience-requiring than those found in most of my books.--the emphasis is on modern, less-formal, more colorful.--these are all cakes that the home cook can, realistically, make and have them look like the photo. Who is this book for? If you've taken the most basic cake decorating courses in your local craft store (ex: Wilton classes 1 through 3) and you own a shoe-box's worth of cutters and tools, you can follow these instructions easily. It is, by far, the easiest book you will find to follow, understand, and implement. It is a really charming book. I would use the word 'cute' for many of the designs, but I think it would give the impression of sticky sweetness and that isn't the case at all. Everything is well-explained and illustrated; there are a lot of common sense tips; a lot of materials and tools are demonstrated (with buying guides). If you are starting out in cake decorating, this is the first non-course related book you should buy. It will go a long way towards giving you ideas and confidence in addition to confirming your belief that this is a hobby (or home business) you can handle and will enjoy.

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