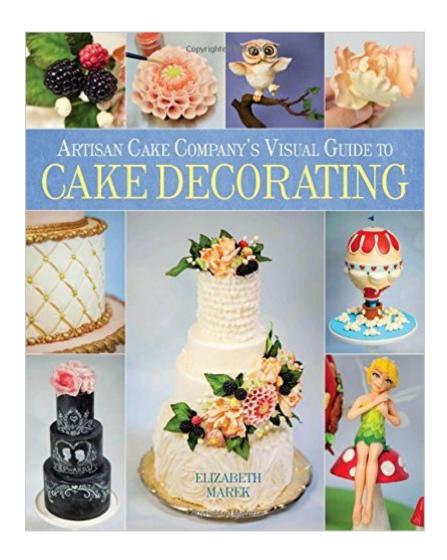
The book was found

Artisan Cake Company's Visual Guide To Cake Decorating





Synopsis

Features delicious recipes and modern, basic techniques for successfully covering cakes in buttercream or fondant. The book gives the reader information on creating beautiful, successful and creative cake designs using color theory and design principles with dozens upon dozens of examples. Inside readers will find chapters including: Cake and Frosting Recipes Elements and Principles of Cake Design Textures and Finishes Modeled Figures Sugar Flowers Celebration Cakes Science of Structure Readers will learn to take their cake decorating to the next level with never before seen tutorials on sugar flowers, figure modeling techniques, cake sculpting and cake structure for beginners and professionals alike.

Book Information

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Customer Reviews

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the cake and a pretty gumpaste flower, or pipe on a message.

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