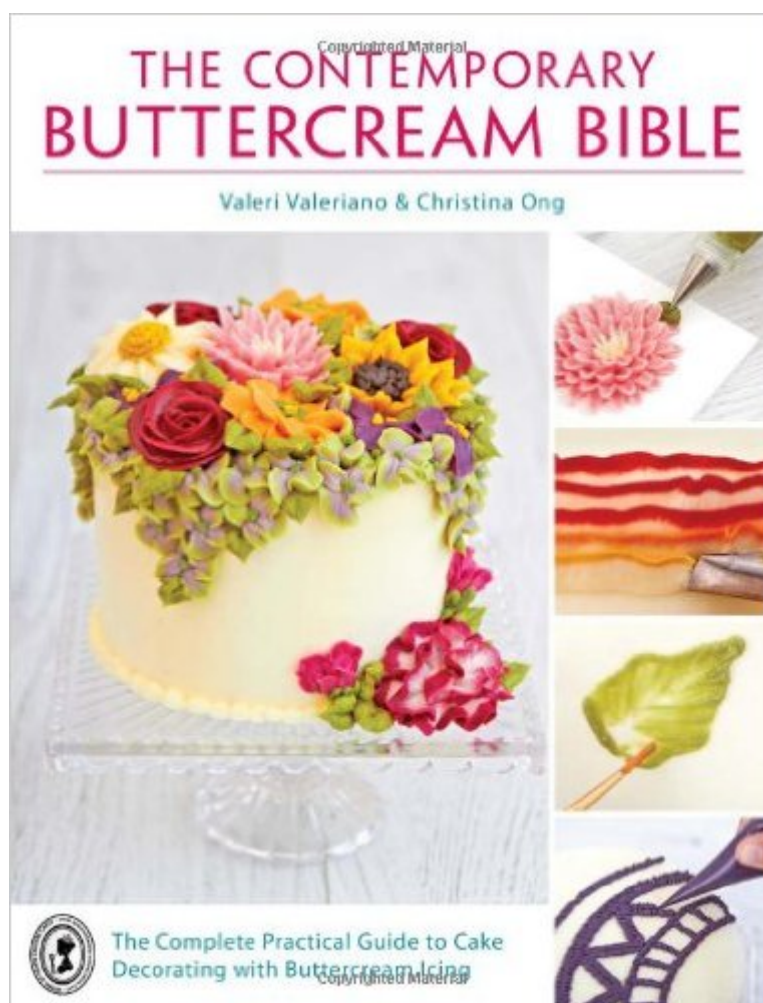


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# The Contemporary Buttercream Bible: The Complete Practical Guide To Cake Decorating With Buttercream Icing



## Synopsis

Buttercream icing is the most delicious cake decorating medium, is very accessible and needs very little specialist equipment. This essential guide demonstrates more than 50 innovative techniques via easy to follow step-by-step photographic tutorials and includes over 40 stunning cake designs to create at home, from simple cupcakes to three-tiered wonders. Valeri & Christina start by showing you how to perfect a basic buttercream recipe and then how to pipe simple textures and patterns, and an array of flowers. They then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping, stencilling, palette knife painting and much more. Chef Duff Goldman from *Ace of Cakes* has reviewed the book: "The Contemporary Buttercream Bible is an absolute game changer in the industry of cake art. I've never seen techniques and talent presented in such a way as to be concurrently hugely aspirational yet completely approachable. 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. Bravo!" Sonya Hong - [Americancakedecorating.com](http://Americancakedecorating.com) has also reviewed the book and her main take-away was that buttercream designs are limited only by one's imagination. "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."

## Book Information

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## Customer Reviews

I do not like the taste of fondant at all. Fondant seems to be all that anyone uses anymore. I used to decorate cakes when my kids were small. Then do to lack of time and an elbow injury I stopped. Recently I have been taking a go at it again. I have forgotten so much and am so out of practice I was looking for something fun to help get back into it. These ladies are so very talented and are true cake decorators. No rice crispies, no molded chocolate, no fondant All buttercream and cake. Beautiful and delicious. I have only tried a few things and their directions are very easy to follow. There a many little tricks of the trade. I am very impressed, and that is not easy to do. I would recommend this bible for all levels of cake decorators.

I LOVE this book. Not only does it have beautiful techniques in it ,it's very inspiring to know that these ladies started from a tiny apartment to world renown cake decorators. I recommend this book to anyone who loves to decorate cakes. I'm just a hobby baker, I do cakes here and there for friends and I honestly can't wait to try out some of these techniques. I love buttercream and it's nice to see that there is so much more you can do with it than you think. I would have gladly paid \$30 for this book

This Book is a fabulous reference manual, teaching guide and inspirational book. It has some truly new techniques (for me) and some jaw dropping ways to manipulate buttercream. Its a wonderful book and I will try all of the techniques show over time! The photographs are vibrant and allow you to view step by step processes, which I find to be extremely helpful.

Five stars for good instructions, docked two stars due to several very unattractive designs (stick fruit loops cereal in your buttercream as an embellishment ...really?) and the fact that the book does not cover the author's stained glass buttercream cakes at all. Do a web search for Queen of Hearts Couture Cakes stained glass to see what you're missing.

Writing a review on myPhone, so I will he brief. I thought this book was a good guide for someone who doesn't know about buttercream at all. I'm just starting cake decorating, and I've been working mostly in fondant and gumpaste, but this gave a lot of good information for me to get started on buttercream.

Expected to have more decoration techniques but proved to be very basic. For a learner is excellent reference

Definitely one for the collection. Stunning projects and ideas. Things in here I thought could only be done with royal icing 5 star ^

There is a technical error on page 18 under the "Nozzle Guide" section. The piping tips shown for "Petal" are actually for leaves and the piping tips shown for "Leaf" are actually for petals. I found this mistake sloppy, that's why I only gave it three stars.

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