

The Contemporary Cake Decorating Bible Piping Techniques Tips And Projects For Piping On Cakes

Learn to pipe 100 different buttercream flowers to showcase on your cakes with this complete visual reference to piping flowers - each flower is demonstrated on a cupcake, with five full scale projects to show you how to combine your flowers into a masterpiece cake. Described by Chef Duff Goldman of Ace of Cakes as "hugely aspirational yet completely approachable," the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve! All the basics are covered to get you started - how to make stable buttercream icing, advice on coloring and flavor as well as essentials such as how to fill a piping bag and the basic techniques you need. Valerie & Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your new found skills to create stunning cake designs. The flowers are presented through the color spectrum so when you look through the book you'll see the lovely rainbow effect. Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!

In Artisan Cake Company's Visual Guide to Cake Decorating, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. Artisan Cake Company's Visual Guide to Cake Decorating also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek's Artisan Cake Company's Visual Guide to Cake Decorating help you get your cake from boring and bland to amazing and spectacular.

Now there's no need to opt for a shop-bought cake for that special occasion. Become a confident cake decorator, even if you've never tried it before, with this handy book that will get you creating your own spectacular masterpieces in no time. Clear photography guides you through all the basic techniques before tackling beautiful cake designs to suit any occasion. Not sure where to start? First Cake Decorating shows you where to begin with planning advice, basic and specialist equipment, ingredients, techniques and handy troubleshooting advice to help you tackle problem areas. You'll be moulding animals and figures, modelling with sugarpaste and marzipan, working with chocolate and sugar and making your very own beautifully decorated cakes before you know it! Other titles in this series include: First Beading (9781843406136), First Crochet (9781843406129), First Card Making (9781843406143) and First Knits (9781843406112). New Firsts for 2014: First Sewing Word count: 20,000
"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

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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

Complete Step-by-Step Guide to Cake Decorating provides all the know-how needed to make and decorate 40 cakes that are incredibly simple, yet absolutely stunning. This book offers tantalizing cake ideas for all occasions including birthdays, anniversaries, children's parties, christenings, weddings and more. All the most popular methods of icing and decorations are covered, from buttercream, fondant and chocolate to royal icing and marzipan. Detailed, easy-to-follow instructions explain the basics of preparing and using the different types of icing, followed by recipes for imaginative designs. Beginners will pick up the basics fast and experienced cake decorators will find inspirational new ideas.

Bestselling cake decorating author and world-renown sugarcraft teacher, Lindy Smith shows you how to create remarkable wedding cakes with the minimum of fuss. The wedding cake is the centre of any bride's big day, and having a design that is contemporary yet doesn't cost the earth is high on the agenda. This book will show you how to create a wide range of styles for modern wedding cakes, using the latest trends in cake decorating and wedding design, for a DIY wedding cake book like no other! Designs include a popular Zentangle-inspired cake, mosaics, metallics, beads, fringes, frills, and more. A section on making edible paper flowers means you can mix and match the blooms on your cakes and create beautiful cake flowers that will not wilt on the big day. Broken down into manageable stages by Lindy's trademark high number of step photographs, readers will be bursting to try these exciting and contemporary cake decorating techniques. With achievable wedding cake designs and accessible cake decorating techniques, this book covers the whole process of making a wedding cake--from conception to construction to decoration and even demolition!

Get messy in the kitchen with these easy-to-follow cake decorating projects to make with the kids! Choose from a Haunted House Cake, Scary Spider Cupcakes or Spooky Skull Cupcakes, or make a 'sweet table' of all three! A sample chapter from Cake Decorating with the Kids.

An ultimate cake decorating and sugarcraft techniques book that covers various techniques, starting with basic tools and ingredients and finishing with advanced modelling and decorating. It gives step-by-step illustrated instructions that cover every stage, from cake baking to adding the finishing touches.

Learn over 150 cake decorating techniques with The Contemporary Cake Decorating Bible, the international bestseller from renowned sugarcraft expert Lindy Smith. This is the ultimate guide to contemporary cake designs – you will learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes and ingredients, and finishing with advanced modelling techniques, including royal icing stencilling, brush embroidery, buttercream piping, using sugar cutters and moulds, making cake jewellery, and so much more! Get creative straight away with simple, step-by-step instructions for more than 80 celebration cake, mini cake, cupcake, and cookie designs. Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators, and you can even learn how to make Lindy Smith's signature 'wonky cakes'. Inside The Contemporary Cake Decorating Bible: The Basics – delicious cake and cupcake recipes, and recipes for making your own sugarpaste (rolled fondant), royal icing, sugar glue, buttercream, and more! This section of the book also includes instructions for making round, square and ball cakes, assembling tiered cakes, and carving and assembling wonky cake designs. Cake Decorating Techniques – here you will find 11 chapters each covering a huge range of essential cake

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decorating techniques, all explained with easy-to-follow step instructions and clear photography. Topics covered include: Carving Colour Painting Stencilling Cutters Flowers Embossing Tools Piping Moulds Cake Jewellery Contemporary Cake Designs – step by step instructions teach you how to make each of the 80 amazing cake designs featured in the book, from tiered cakes to cute cupcake and cookies. With this comprehensive guide you will discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary.

Never serve a boring looking cake again! This stunning collection of buttercream cake decorating projects will transform your regular bakes into works of art, using simple techniques and nothing but 100% delicious buttercream. With 30 step-by-step single-tier cake decorating projects on a wide variety of themes, you'll find cakes for all occasions that will lift your baking to a new creative level. The cakes range in size from 4 to 8 inches high, and come in a host of shapes and sizes--round and square but also simple carved shapes including a wreath, a log and a birdcage. The ideal book for buttercream beginners, this colourful cake decorating book will show you how to create simple yet sensational cakes every day that will wow all who see and eat them! With expert instruction from the best buttercream teachers in the world, you'll learn step-by-step a wide range of innovative buttercream techniques using piping tips, palette knives and more.

Provides step-by-step, illustrated instructions for more than fifty innovative cake icing techniques, including stamping, stencilling, and palette knife painting, and contains over forty designs for cupcakes and cakes.

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.

Essential cake decorating techniques explained, from simple buttercream piping through to brush embroidery with royal icing, making sugar flowers, and decorating novelty cakes. Includes 12 gorgeous cake decorating projects to make 16 cakes that are impressive and stylish, but use small cakes in various sizes to keep the baking elements simple and to allow you to really focus in on the cake decoration techniques. Bridges the gap between decorating cupcakes and cookies and decorating larger tiered cakes for beginner to intermediate cake decorators. Plus 12 free video demonstrations, available online, to teach the best way of completing each cake decorating technique.

Inside Cake Craft Made Easy: Easy to follow cake decorating techniques explained in detail with full-color step-by-step photography, covering the following subjects:
Buttercream piping Cupcake towers Pattern embossing Sugar pinwheels Stenciling Royal icing piping Sugar models & flowers Sugar doilies Frills & ruffles Brush embroidery Rice Paper Work

Cake Decorating with the Kids: Get messy in the kitchen with 30 gorgeous, easy-to-follow contemporary cake decorating projects to make at home with the kids. Children of all ages will love to get involved and take charge of spreading the fillings and toppings, rolling out fondant icing, cutting shapes and making sugar decorations to help create delicious sweet treats, from cupcakes and cookies to cake pops, whoopie pies

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and tiered party cake ideas. Cake decorating is a fun, exciting craft for children and each recipe includes tasks for younger and older kids. The cake designs are perfect for school events, birthday cakes for children, parties, or simply rainy day fun in the kitchen, but as they are so professional-looking they are would also suitable for adult parties as well! Includes essential safety information for working with children in the kitchen, as well as storage, transportation and presentation advice, perfect for children's parties! You will also find yummy cake recipes and all the basic cake decorating techniques you need to know to create the projects. Comes with lay-flat binding to keep the book open when your hands are covered in flour!

Cupcakes make the perfect building blocks for fun and creative shaped cakes. With this book, you can make a purple hippo, spotted puppy, princess tiara, dump truck, lollipops, hedgehog, and much more. No special pans are required—just cupcakes. And cupcake cakes are perfect for parties and crowds, because the cake can be easily pulled apart into individual cupcake servings. Lisa Turner Anderson is a writer, editor, and avid crafter. She is also the author of No-Bake Gingerbread Houses for Kids. Lisa lives in Salt Lake City, Utah. The newest twist in the cupcake craze!

Be inspired by the theme of your wedding: the stationery, the flowers, the venue, and of course, the dress! Expert cake decorator Zoe Clark shows you how to create a beautiful unique wedding cake for your special day. The gaps between the tiers mimic the dress by allowing the jagged icing to hang down below the edge of the cake! A sampler chapter from Chic & Unique Wedding Cakes.

A show-stopping cookbook like no other, Twisted Cakes features arresting, eye-catching designs and instructions for creating deliciously, delightfully evil cakes and cupcakes for every occasion. San Francisco cake designer Debbie Goard, whose work has been featured on The Food Network's "Cake Off" challenge, showcases shockingly original designs that range from surprisingly simple to challenging—to appeal to both novice and more experienced cake decorators—for such devilish delights as the Day of the Dead Sugar Skull, the Creepy Clown, the Venus Fly Trap, and the Can of Worms.

Beginning with traditional sugarcraft techniques on how to cover different types of cakes with buttercream, chocolate, ganache, fondant, and royal icing, the book then explains how to use stencils to produce various effects on cakes, including blended color, decoupage, embossing, and pattern matching for a flawless finish. The 15 step-by-step projects that follow include shaped cakes, tiered cakes, mini cakes, and cupcakes.

Learn everything you need to know about piping with royal icing and buttercream and create gorgeous decorated cakes, cookies, cupcakes and mini cakes with this comprehensive booklet of piping techniques and designs from the bestselling The Contemporary Cake Decorating Bible. Includes recipes for buttercream and royal icing, as well as details for covering cake boards and storing and transporting your decorated cakes. Piping techniques include piping buttercream swirls and peaks on cupcakes, as well as piping buttercream flowers, and creating piped lace designs and brush embroidery with royal icing. Practise your new piping skills with 9 stunning cake designs, featuring piped patterns and effects on celebration cakes, cupcakes and cookies.

Learn over 150 cake decorating techniques with this bestseller from the renowned sugarcraft expert! This is the ultimate guide to contemporary cake design—you'll learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes, and ingredients, and finishing with advanced modeling techniques, including royal icing stenciling, brush embroidery, buttercream piping, using sugar cutters and molds, making cake jewelry, and so much more! Get creative with simple, step-by-step instructions for more than eighty celebration

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cake, mini-cake, cupcake, and cookie designs. Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators—and you can even learn how to make Lindy Smith's signature “wonky cakes.”

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.

Stenciling is an extremely effective way to add impressive decorations to your cakes and cookies quickly. For the best and most satisfying results, Lindy Smith recommends using laser-cut culinary stencils made from durable food-grade plastic. How you choose to add a stenciled pattern will depend on the effect you wish to achieve and the size of the item to be stencilled. This chapter, taken from The Contemporary Cake Decorating Bible, shows you various techniques using both edible dusts and royal icing; it also shows you how to make your own stencils and some possible other uses.

Threads Sew Smarter, Better, & Faster is a one-of-a-kind resource that's filled with more than 1,000 Threads-tested tips, shortcuts and ingenious solutions to sewing emergencies, all organised in an easy-to-access format for quick reference or more leisurely reading. The perfect reference for stitchers at any skill level, this book offers a wealth of information, from a basic lesson in how-to-thread-a-needle to sewing repairs, fitting techniques, and advanced tricks from tailors and couture workshops. Look under 'Fabric, Thread, & More' to find the perfect method for matching fabric-type to sewing project. Check the 'Fitting' chapter for clever ways to hem trouser legs evenly every time. There's even a section with sewing shortcuts just for quilters. Whether readers simply wish to replace a button, polish their sewing skills, or stitch an intricate pattern, Threads Sew Smarter, Better, & Faster is like having a friend and sewing expert at your fingertips.

Squarely aimed at the home baker, "The Cake Decorating Bible" is the definitive guide to turning your cakes, cupcakes and biscuits into showstoppers. Juliet Sear is at the forefront of contemporary cake design with celebrities flocking to her Essex-based cake shop, Fancy Nancy. In this bible of a book, Juliet teaches all the basics of cake decoration - how to pipe buttercream, ice biscuits and use glitter and dyes to decorate cupcakes - before building up skills and confidence so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye. And alongside all Juliet's invaluable tips, cheats and troubleshooting advice for how to remedy 'cake-tastrophes' the book is packed with step-by-step photography of all the techniques and stunning shots of Juliet's inspiring designs.

Perfect the art of piping—and discover techniques for turning a simple design into a stunning cake. Many people shy away from even trying their hand at piping. This chapter, taken from The Contemporary Cake Decorating Bible, will help demystify the art and inspire you to perfect the technique. The basics are not difficult to master—having the correct equipment and icing consistency is key, whether it's buttercream or royal icing. Then, all you need is practice to become familiar with the amounts of pressure required as you pipe. Lindy Smith shows you how to pipe swirls, peaks, daisies, and roses with buttercream, as well as dots, hearts, drop line work, and brushwork embroidery with royal icing.

The essential reference to modern cake decorating with buttercream icing, this remarkable book demonstrates more than 50 innovative techniques in beautiful step-by-step photographic sequences. With over 40 stunning cake designs to create at home, from sim

Learn how to use cake stencils to create gorgeous, easy-to-achieve stencilling designs on your

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decorated cakes, cupcakes and cookies with this stunning booklet of stencilling techniques and designs from the bestselling *The Contemporary Cake Decorating Bible*. Includes sugar and royal icing recipes, instruction for covering cake boards, storing and transporting your decorated cakes, plus all the basic cake decorating and stencilling techniques you need to know, from royal icing stencilling, to using matt dusts and metallic dusts. You will even learn how to make your own stencil! Try out your new stencilling skills with 12 stunning cake designs, featuring stencilled patterns and motifs on celebration cakes, cupcakes and cookies. This is an inspirational resource packed with techniques for beginner and professional wedding cake decorators, including fondant, piping, sugar flowers and more. It is filled with design ideas and essential step-by-step techniques for making and decorating unforgettable wedding cakes. The extensive directories of decorative fondant techniques, piping, ribbons and trims and sugar flowers encourage a creative, mix-and-match approach. Whether wishing to learn new skills or brush up on existing ones, "*The Wedding Cake Decorator's Bible*" will be an invaluable addition to your library.

Cake decorating is the perfect way to celebrate at any time of the year, and this book is packed with colorful cake designs for every occasion. Features 10 chapters each with a stunning main cake design and two co-ordinating smaller treats, including cupcakes, minicakes, cookies, fondant fancies and chocolates. Step-by-step illustrated instructions cover every essential technique, such as making sugar flowers, piping and stencilling.

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes features a vast collection of decorated dessert inspiration, with page after page of gorgeous photos. This book is a feast for the eyes and the imagination that will never leave you stuck for an idea. Get your creative juices flowing and see how bakers and decorators around the world have creatively used fondant, buttercream, gum paste, sugar paste, royal icing, and piping and molded designs to create cookies, cupcakes, and cakes that are true works of art. See elegant cupcakes decorated with pearls and piping, colorful hand-painted cookies, tiered cakes with dimensional flowers, and much more. Discover unique cupcake decorations that use royal icing, edible markers, and fondant; wedding cakes adorned with gum paste accents and debossed designs; vibrant Christmas cookies; whimsical children's birthday cakes; specialty Easter cakes, and much more. Get great year-round ideas for dessert presentations and gift giving. Recipes for several types of frosting are included in the book, and an image directory identifies key materials and techniques for each photo. Among the amazing featured creations are: Cupcakes topped with sweet fondant flowers Fanciful characters and animals made from fondant and gum paste Cookies decorated with imaginative royal icing designs Lush buttercream roses atop cakes and cupcakes Hand-painted fondant accents Delicate chocolate motifs Cakes enrobed in decadent ganache Simple buttercream designs that dazzle This is the one book you'll turn to again and again for the best cupcake, cookie, and cake design ideas. Start exploring this delicious world today! These visual catalogs are both a practical, inspirational handbook and a coffee-table conversation piece. Like all of the books in our 1,000 series, these are not instructional books; rather, they are a visual showcase designed to provide endless inspiration. Presents one hundred recipes and step-by-step instructions that teach the skills required to create uniquely decorated cakes.

Learn how to make sugar flower embellishments and decorations and create 7 easy-to-achieve floral cake designs for decorated cakes, mini cakes, cupcakes and cookies with this stunning booklet of sugar flower designs and techniques from the bestselling *The Contemporary Cake Decorating Bible*. Includes sugar and royal icing recipes, instructions for storing and transporting your decorated cakes and covering cake boards, plus all the cake decorating techniques you need to know to create stunning sugar flowers, from rolled fondant roses and sugar dahlias, to realistic poppies and sugar peonies. Try out your new sugar flower-making skills with 7 gorgeous cake designs, featuring sugar flower cake toppers and embellishments

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on celebration cakes, cupcakes, mini cakes and cookies.

Flowers are probably the most popular choice of all cake decorations. The simplest representation of a flower is a cut-out shape. Other more interesting ways of representing flowers are to create fabric-effect flowers out of paste or to try your hand at creating lifelike flowers. There are many books written on the art of sugar flower making; LindySmith touches on this subject here, showing you how to make lifelike poppies and peonies, as well as fabric roses, blossoms and dahlias, and simple cupped flowers.

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.

"Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

Discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary. This is the ultimate, must-have cake decorating and sugarcrafting techniques book, from best-selling author and superstar sugarcrafter Lindy Smith. Acclaimed sugarcraft expert Lindy Smith demonstrates over 150 techniques step-by-step, from baking to decorating More than 80 projects allow you to get creative right away, with detailed instructions for decadent desserts from tiered cakes, wonky cakes, mini cakes, cupcakes and cookies Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators

The definitive guide to baking showstopping cupcakes, cakes and biscuits - from baking expert Juliet Sear, as seen on ITV's Beautiful Baking with Juliet Sear. Juliet teaches all the basics of cake decoration - how to pipe buttercream, ice biscuits and use glitter and dyes to decorate cupcakes - before building up your skills so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye. Discover how to remedy 'cake-tastrophes' and gain confidence following Juliet's step-by-step photography of all the techniques. Juliet Sear is at the forefront of contemporary cake design with celebrities flocking to her Essex-based cake shop, FANCY NANCY and the host of ITV's Beautiful Baking with Juliet Sear.

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great

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for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

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