

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

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

*In the Kew Book of Sugar Flowers, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and*

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*cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.*

*Noted decorative painter Stephanie Weightman spent months perfecting the one-of-a-kind methodologies for painting convincing pictures on cakes that are presented in this guidebook. Employing the use of edible powder food colors with edible varnish, this book allows sugarcrafters to depict stunning and elegant floral designs with an unparalleled subtlety and depth. Beginning with a demonstration of how to initially cover a variety of cakes, Weightman then shows how to double-load a varnish-dipped brush with two colors and demonstrates a variety of brush strokes to create beautiful sunflowers, roses, rosebuds, berries, stems, tendrils and bows with a fresh, three dimensional appearance. Also featured are 14 stunning, step-by-step projects that including shaped cakes, tiered cakes, mini cakes, and cupcakes, decorated with an amazing array of flowers and styles, proving readers with endless opportunities for creativity.*

*Features one hundred recipes for mini cakes that can be made in minutes using a coffee mug and a microwave, and includes versions that meet special gluten-free, sugar-free, and vegan dietary needs.*

*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.*

*Maggie Austin Cake*

*Magnolia Kitchen*

*Animation in Sugar*

*75 Fanciful Cakes, Cookies & More to Make & Decorate*

*Alan Dunn's Ultimate Collection of Cake Decorating*

*Recipes and Step-by-step Techniques from Top Wedding Cake Makers*

*Modern Cake Decorator: Airbrushing on Cakes*

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Step-by-step instructions! Renowned cake designer and sugar-modeler Maisie Parrish returns with another adorable collection of children's celebration cakes. Each design is truly charming and brimming with character, and will make any child's cake a standout. Quick-to-make cupcakes and minicakes designed to complement each project are also included. With simple sugarcrafting and figure modeling techniques and clear step-by-step photography, Maisie's designs are easily achievable for even beginner sugarcrafters.

If you're celebrating with friends and family, there's no better gift for someone truly special than a hand-crafted cake made just for them. Now you can watch your very own cakes come to life as you learn to model with talented sugar artist, Carlos Lischetti.

Fill Your Cupcakes to the Brim with Fabulous Flavor!

From cupcake connoisseur Camila Hurst comes an incredible assortment of the most decadent filled cupcakes you will ever bake. Filling your cupcakes is the best way to take your treats to a whole new level, and every filling in this cookbook is perfectly paired with each cupcake (and frosting!) to bring you astonishingly delicious flavor. Fulfill your wildest, sweetest dreams with over-the-top combinations, including: Chocolate Coconut Macaroon Cupcakes (filled with silky Chocolate Coconut Pastry Cream) Chocolate Marshmallow Cookie Cupcakes (filled with scrumptious Homemade Marshmallow) Caramel Corn Cupcakes (filled with rich Salted Caramel Sauce) Pear Olive Oil Cupcakes (filled with sweet homemade Pear Butter) Brown Butter Earl Grey Cupcakes (filled with luxurious Earl Grey Cream) Honey Rosemary Lemon Cupcakes (filled with smooth Honey Lemon Curd) All of these enticing flavors, fillings and more await you in *Fantastic Filled Cupcakes*. With

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Camila's friendly voice and clear instructions, you'll soon be whipping up inspired treats that taste as good on the inside as they look on the outside.

Melissa Gray is National Public Radio's Cake Lady. Every Monday she brings a cake to the office for her colleagues at NPR to enjoy. Hundreds of Mondays (and cakes) later, Melissa has lots of cake-making tips to share. With more than 50 recipes for the cakes that have been dreamed of and drooled over for a lifetime including Brown Sugar Pound Cake, Peppermint and Chocolate Rum Marble Cake, Lord and Lady Baltimore Cakes, Dark-Chocolate Red Velvet Cake, and Honey Buttercream and Apricot Jam Cake All Cakes Considered is an essential addition to every baker's library.

Sugar Flower Skills

Over 25 delicate cake decorating designs for contemporary lace cakes

Elegant Lace Cakes

Contemporary baking and cake decorating with edible flowers and herbs

Desserts & Drinks

Inspired Baking with Personality

Fun and Original Children's 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

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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.

Wafer Paper Cakes Easy Cake Decorating Techniques for Edible Paper Flowers, Bows, Backgrounds and More! David & Charles

A comprehensive, inspiring guide to the art, craft, and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, Wedding Cake Art and Design is an invaluable guide for industry professionals and students. Master cake decorator Toba Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, and gives decorators the tools to translate their own clients' ideas into creative new designs. • Decorating techniques ranging from simple to advanced are explained in a clear, fully-illustrated, step-by-step format • Sample scenarios included throughout the book show readers how to handle a client consultation and how to create appropriate cakes for every client's budget, theme, and creative needs • Nearly 200 beautiful full-color photographs showcase finished cakes and illustrate key

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decorating techniques, while full-color illustrations provide insight into the professional decorator's creative process • Author Toba Garrett is one of the country's foremost artists in the field of cake decorating and the founder of the Institute for Culinary Education's Department of Cake Decorating and Design, where she now serves as master chef-instructor and where she has trained some of the top cake artists in the world A must-have for professional cake decorators, baking and pastry students, and even advanced cake decorating hobbyists, *Wedding Cake Art and Design* is the only resource a decorator needs to design, plan, and execute picture-perfect wedding cakes for every client, every time.

Turn a cake mix into a cake masterpiece! Discover 175 decadent and quick modern recipes with from-scratch flavor from the bestselling author of *The Cake Mix Doctor*. Anne Byrn is known for her cake mix magic, and *A New Take on Cake* makes baking from a boxed mix as inspiring as it is easy—everything from vegan tortes to gluten-free cakes, doughnuts to cake pops, and whoopie pies to a wedding cake. All for snacking, celebrating, and everything in between! With 50 modernized classics and 125 brand-new recipes, no one will believe your Ice Cream Cone Cake, Vegan Chocolate Cake with Creamy Nutella Frosting, or Blood Orange Loaf with Campari Glaze were made from boxed mixes.

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Whether you are following a gluten-free, sugar-free, or plant-based diet, or are just a fan of a good old-fashioned yellow layer cake with chocolate fudge icing, you'll find your calling—and won't have to spend all day making it.

Modern Cake Decoration

Vintage Cake Decorations Made Easy

Bellissimo Wedding Cakes

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

30 Modern Designs for Romantic Celebrations

Simply Modern Wedding Cakes

The Contemporary Buttercream Bible

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. Explores "how to create a wide range of styles for modern wedding cakes, using the latest trends in cake decorating and wedding design ... Designs include a ... Zentangle-inspired cake, mosaics, metallics, beads, fringes, frills, and

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more"--Amazon.com.

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 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.

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 Perfect Cake

The Contemporary Cake Decorating Bible

Designer Cake Decorating

Edible Flowers

Your Ultimate Guide to Classic, Modern, and Whimsical Cakes

Kick Your Baking Up a Notch with Incredible Flavor Combinations

Fresh Cake Designs with Contemporary Gumpaste Flowers

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



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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.

A feast for the eyes as well as the palate, this collection from media favorite Toba Garrett is available again.

"The mouth-watering photos are enough to send you running to the store for baking equipment and ingredients...[these are] gorgeous works of art. A wealth of photographs and illustrations ensures that even novices will have success with their cookie-making marathons."--New York Daily News

"Marvelous book...Superb photography shows the excellence of Ms. Garrett's work...A must for the cookie aficionado."--American Cake Decoration Toba Garrett--master baker, critically lauded author, and recent guest on Emeril Live--has devised cookies so delectable and exquisitely decorated that home chefs will be searching for occasions to make more. The simple recipes range from gingerbread to shortbread, from sugar cookies to chocolate. But what really makes these extra special are Garrett's clever techniques for turning the cookies into works of art that delight the eye as much as they please the palate. There are ruffled bibs in soft pastel hues for a baby

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shower, a white chocolate rose with eight petals, and 3D bride and groom for wedding and anniversary celebrations. Anyone can create these effects with confidence thanks to the author's clarity and creativity. .

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all the need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), *Modern Art Desserts* will inspire a kitchen gallery of stunning treats.

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Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert--the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombré frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut- Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time.

The Gilded Cake

Artistry and Technique

A Professional Approach

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

175 Beautiful, Doable Cake Mix Recipes for Bundts, Layers, Slabs, Loaves, Cookies, and More! A Baking Book

The Complete Practical Guide to Cake Decorating with Buttercream Icing

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## Wedding Cake Art and Design

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.

Seventy-two favorite dishes from teas to bridal cake, a collection of dessert and

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drink recipes including techniques for growing and harvesting your own edible flowers.

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

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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.

Presents thirty designs for wedding cakes and celebration pastries, providing tips on incorporating the theme of a wedding, pairing a cake with accompanying pastries, and directions on carving, sculpting, and stacking cakes.

Transform Cakes, Cookies, and Cupcakes into Edible Works of Art

The golden rules of cake decorating for metallic cakes

Kew Book of Sugar Flowers

Botanical Baking

Wedding Cakes with Lorelie Step by Step

A Year's Worth of Weekly Recipes Tested, Tasted, and Approved by the Staff of NPR's "All Things Considered"

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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.

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.

"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

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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 Push the boundaries of cake decorating -- your airbrush can do so much more than just shading cakes! Get creative with Cassie Brown as she shows you airbrushing techniques to turn all your cakes into showstoppers. This book is not just about using the airbrush to add block colors -- it includes lots of



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innovative airbrushing techniques like 3D shading, masking and even crater effects with water droplets. In addition, there are step-by-step instructions on carving and creating a range of beautiful cakes, with techniques ranging from magically turning a sponge cake into a sugar pumpkin to creating delicate and beautiful chocolate roses tinged with color. It is bursting with valuable cake-decorating information, and packed with brilliant inspirational ideas!

The Painted Cake

Modern Art Desserts

Creative Cookies

Modern Sugar Flowers, Volume 2

All Cakes Considered

Delicious Decorating for Any Occasion

100 Speedy Microwave Treats to Satisfy Your Sweet Tooth

Paint, doodle, and sprinkle your way to stunning one-of-a-kind sweets. The world of Sweetapolita is sparkly and sprinkly and charming as can be, with 75 recipes for everything from pretty homemade cookies to decadent layer cakes. But what really sets these treats apart are interactive designs that let everyone in on the fun of decorating: Painted Mini Cakes are served with edible "paint" for guests to personalize at the table, the

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fondant-covered tiered Chalk-a-Lot cake is paired with homemade edible "chalk," and Rainbow Doodle cookies are made for kids to go to town on with edible markers. Rosie Alyea, the creator of the Sweetapolita blog, frolics in flour and frosting, and she loves to get her two young daughters involved, too. The pages of her debut book are full of playful ideas that will inspire creativity in bakers of all levels—including a recipe for making sprinkles at home and numerous ways to showcase them, such as the Sprinkle-Me-Silly Pizza with rainbow jimmies and nonpareils galore. With 75 full-color photographs of cookies, cakes, and more plus step-by-step technique tutorials, The Sweetapolita Bakebook will change the way bakers decorate, while entertaining every kid—and kid-at-heart.

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

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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.

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

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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

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chapters each covering a huge range of essential cake 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.

Natasha Collins is the owner of the legendary boutique cake-making company Nevie-Pie Cakes, known for supplying high-profile brands, celebrity clients, and individuals with delicious, decadent pastries. In *The Painted Cake*, Natasha reveals how party-throwers and pastry lovers can create incredible treats in their own homes using fondant painted with edible colors. Thirty recipes are presented for cakes, cookies, and cupcakes, and a wealth of

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carefully-selected designs range from classic to contemporary, quirky to lushly romantic, and include ones appropriate for all types of parties and levels of festivities—casual gatherings to gala events. Brightly and beautifully designed in the spirit of Natasha’s creations, *The Painted Cake* is a gorgeous four-color volume with exquisite images on every page. Chapters open with elegant two-page spreads. Easy-to-follow instructions are paired with high-quality step-by-step photographs and finished product shots. Handmade watercolor illustrations on pages throughout exemplify and complement the painted pastry designs. The instructions in this unique, delightful, and inspiring volume encompass ones for cooking, constructing, and painting baked goods, from single-level to multi-tiered cakes, as well as more everyday cupcakes and cookies. Templates, advice on painting techniques and assembly, and detailed information on materials and equipment are also included, and each project is graded from simple to advanced. With *The Painted Cake*,

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anyone, even absolute beginners, can transform delectable treats into visually-stunning, edible art. This is both a remarkably beautiful, one-of-a-kind book to display, and a hands-on manual to return to again and again. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

The Sweetapolita Bakebook

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Fantastic Filled Cupcakes

Mug Cakes

Chic & Unique Wedding Cakes

Over 150 techniques and 80 stunning  
projects

Wafer Paper Cakes

25 Projects to Create Edible Flora,  
Cacti and Succulents

**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. Learn the secrets of sugar floristry with Petalsweet Cakes founder**



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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!

Modern Sugar Flowers

Contemporary Cake Decorating with  
Elegant Gumpaste Flowers

Beginner's Guide to Cake Decorating  
A New Take on Cake

Over 20 Contemporary Designs for

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Designs And Techniques For Wafer Paper  
Flowers And More

**Remarkable Yet Achievable Wedding Cakes**

**Stunning Buttercream Flowers**

**Airbrushing on Cakes**