

## *Vintage Cake Decorations Made Easy Timeless Designs Using Modern Techniques*

The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscoff bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more!

"Christina Ludlam shares her secrets on how to form buttons, bow, petals and pearls with moulds, mats and other contemporary techniques, so you can give a professional flourish to your vintage-style cakes." --Back cover.

Incredibly Flavorful & Gorgeous Cakes to Celebrate All Year Long In Simply Beautiful Homemade Cakes, Lindsay Conchar shares 65 mouthwatering recipes paired up with simple decorating techniques to take your cakes to the next level. The cakes feature popular flavors that are sure to satisfy everyone's favorite sweet-tooth craving. Lindsay teaches her secrets to frosting a perfectly smooth cake, piping simple designs with buttercream frosting, getting that beautiful drizzle and creating trendy looks such as rustic ruffles. Whether it's for a special party, a holiday or just a treat for yourself, the cakes in this book are sure to impress both in taste and style! Dazzle your friends and family with cakes such as Cinnamon Roll Layer Cake, Key Lime Cheesecake, Chocolate Mousse Brownie Cake, Chocolate Peanut Butter Cupcakes, Birthday Explosion Ice Cream Cake (no ice-cream machine required!) and Eggnog Spice Cake for the winter holidays. Follow Lindsay's decoration ideas for each cake or mix and match for your own pretty twist. Either way, you're sure to end up with a delicious winner! Simply Beautiful Homemade Cakes inspires you at every page to do what cakes do best—bring joy to the lives of your friends and family.

Making your own wedding cake is easy when you've been shown the right materials and techniques, and this is the only book to teach you. It is full of step-by-step guidance and advice, with

plenty of tips to help a novice create something stunning and inspirational. This visually enticing step-by-step cake baking and decorating manual makes DIY wedding cakes easily accessible for everyone. In text and images that are both instructional and entertaining, Natasha Collins takes the reader through the whole process of choosing their design, baking their cake, embellishing it, transporting it, presenting it and serving it, so that they can be certain of success at every stage. Every project includes a timetable indicating how long each part of the process will take, and gives a schedule for when the cake should best be decorated and set up in relation to when it is going to be eaten. The book begins with basic instructions such as ingredients; equipment; trimming, filling and covering a cake; creating floral and paper decorations; and getting your cake from your kitchen and on to your guests' plates. The second half of the book comprises five chapters, each representing a distinctive style and theme (with four to five cake designs provided for each theme): Romantic beginnings (traditional flavoured cakes with romantic decorations); Putting on the glitz (glamorous, 'glitzy' cakes); Laughing all the way to the altar (fun, modern cakes); Home(spun) is where the heart is (rustic, pretty cakes); Magic in the air (bohemian style cakes).

Vintage Cake Decorations Made Easy

100 Buttercream Flowers

Simply Beautiful Homemade Cakes

30 Modern Designs for Romantic Celebrations

Cake Craft Made Easy

Step-by-Step Cake Decorating

Chic & Unique Wedding Cakes

From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation "How to Cake It," comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, "How to Cake It," Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. How to Cake It: A Cakebook includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly

cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

This unique and beautiful book was planned for those who love cake decorating and the opportunities it offers for creative self-expression. It explores decorating's long and honored past, then shows how this craft, mastered and perfected, can become an art form. *The Wilton Way Volume 2*, starts with an exploration of imaginative American techniques that open new horizons to decorators. The special love American decorators have for flowers is the subject of two chapters. The first is devoted to the fifty flowers of the fifty states—many never before achieved in icing. The second is given to the rose—best loved flower of every decorator in the world. 23 varieties and how to pipe them are shown. Wild roses, tea roses, "old" roses, even reproductions of roses that grew in Marie Antoinette's garden. Each is displayed on a beautiful cake. 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 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.

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.

Kew Book of Sugar Flowers

The Homemade Wedding Cake

Cake My Day

Timeless Recipes for Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, and Icebox Cakes for Today's Sweet Tooth [A Baking Book}

Simple Cake

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

All-in-One Guide to Cake Decorating

Returning to print in an expanded edition, this informative guide to planning a period wedding provides brides and wedding planners with historic images of wedding fashions and ideas from the early 20th century. Complete with color palettes, photos of period wedding attire, and modern period-inspired designs, it also includes guidelines for seasonal attire, formal and informal wedding wear, proper accessories, bridal bouquets, and boutonniere trends. Decorating ideas include color charts, schemes, and flower arrangements, and ideas for vintage receptions include full song lists and recipes for entrees and homemade cakes. Resources for dress boutiques, millineres, tailors, and historic wedding and reception venues are also included to help give weddings authentic period flair.

A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of Rustic Fruit Desserts. Make every occasion—the annual bake sale, a birthday party, or even a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in Vintage Cakes is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most inventive, surprising, and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon

Cake with Chocolate Whipped Cream. With recipes to make Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

Provides a collection of cake recipes which can be made for a variety of special occasions and holidays, with detailed instructions for adding comical animal and accessory decorations designed to make each cake an original creation.

"Includes 50 heritage cake recipes, as well as several frosting, icing and glaze recipes. Enjoy a taste of what your ancestors baked!" --Publisher's description.

Erin Bakes Cake

Wedding Cakes with Lorelie Step by Step

Bellissimo Wedding Cakes

The Complete Photo Guide to Cake Decorating

Simple Steps to Creating Beautiful Cupcakes, Biscuits, Birthday Cakes and More

The Contemporary Cake Decorating Bible

The House Book

*"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.*

*A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in Simple Cake, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat--such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake--for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes.*

*Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.*

*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.*

*A profusely illustrated guide to every aspect of decorating provides ideas and techniques for increasing the beauty and comfort of homes of all styles and sizes*

*Modern Cake Decorator: Airbrushing on Cakes*

*Vintage Cake Recipes*

*A Cakebook*

*The Cake Decorating Bible*

*Elegant Lace Cakes*

*Dessert Recipes to Inspire Your Inner Artist*

*Vintage Wedding Cake Toppers*

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.

Natasha Collins is the owner of the legendary boutique cake-making company Neve-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 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*, 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.

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 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.

**“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 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**

**Alan Dunn's Ultimate Collection of Cake Decorating**

**Make + Bake + Decorate = Your Own Cake Adventure!**

**Vintage Wedding**

**25 Amazing Step by Step Recipes**

**Eye-popping Designs for Simple, Stunning, Fanciful, and Funny Cakes**

**The Contemporary Buttercream Bible**

**Published Expressly for the Progressive Baker, Confectioner, Pastry Cook, and Cake Decorator**

How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations “How to Cook That is the most popular Australian cooking channel in all the world, and it’s not hard to see why.” ?PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you’ll also:

- Learn to make treats that get the whole family cooking
- Create baked goods that tap into beloved pop culture trends
- Impress guests with beautiful desserts

Readers of dessert cookbooks like Mary Berry’s Baking Bible by Mary Berry, Cake

Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations.

Over 30 delicious homemade treats to delight your friends and family all year round! Packed with recipes and designs for cakes, cupcakes, mini cakes, fondant fancies and cookies. There's something for every occasion, from the Mad Hatter's tea party and a seaside celebration, to a lacy white wedding and some special Christmas gifts. Step-by-step illustrated instructions and detailed techniques guide you through each stage of baking and decorating.

From simple blooms to elegantly exotic flowers, this collection of floral cake toppers provides the perfect decorative finish to showcase your cakes and cupcakes.

"You have not eaten cake until you have eaten one of Erin's...ERIN BAKES CAKE is a must on your shelf." —Daphne Oz Learn how to bake easy but elaborately decorated cakes—no fondant needed! Erin Gardner's cake recipes share a delicious, time-saving secret: they're all the same. Why play the guessing game of sifting through dozens of recipes when all you need are just a few that contain hundreds of variations—572, to be exact! The cakequations in Erin Bakes Cake teach you how to combine her cake, buttercream, cookie, and candy recipes in endless mouth-watering ways. Erin's cake recipes aren't sorcery—they're science. They all share similar ratios of ingredients that add tenderness, strength, or flavor. You don't have to be an expert. Everyone can learn to make a great cake! Erin Bakes Cake provides the building blocks for constructing a great cake, and then offers endless ways those blocks can be reassembled. Erin shares the baking tips she learned as a professional pastry chef and wedding cake baker, what tools to use, how to perfect the cake's finish, and other tricks of the baking trade. She then shows you how to make gorgeous and intricately decorated cakes by elevating simple, but delicious, ingredients like candy, cookies, and chocolate. Erin's created cake designs that are festive, chic, and easy to recreate at home without the use of hard-to-deal-with fondant. And best of all, you can make every recipe your own! The Any Veggie Cake cake can be transformed into a classic carrot cake, zucchini cake, or sweet potato cake. A creamy cake filling isn't limited to buttercream with the inclusion of recipes for caramel, ganache, marshmallow, and more. A chocolate birthday cake recipe can be reimagined as red velvet or chocolate toffee. Elements of crunch, like peanut brittle, honeycomb candy, or even cookie crumbles, can be sprinkled onto your cake layers for tasty added texture.

The Wilton Way of Cake Decorating

Deliciously customisable cakes, bakes and treats. THE NO.1 SUNDAY TIMES BESTSELLER

Decorating Cakes

How to Cook That

Buttercream Frosting

Cake Decorating at Home

75 Sugar Flowers

Vintage Cake Decorations Made Easy Search Press Limited Vintage Cake Decorations Made Easy Timeless Designs Using Modern Techniques Search Press(UK)

Explores the artistic side of baking with recipes that use sculpture, painting, and many other unique techniques to create edible works of art.

Hundreds of creative ideas for cakes, cupcakes and cake pops Make your cake the star of any celebration as Step-by-Step Cake Decorating teaches you how to decorate cakes one step at a time. Step-by-step instructions will help you to master the techniques of piping, stencilling and painting. In no time you'll be

making spectacular sweet creations. Decorating possibilities are endless with flawless fondant, royal icing and fluffy buttercream and key ingredients are explained so that your icing tastes as good as it looks. A guide to cake decorating equipment ensures that you have everything you need. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate with a selection of 70 top step-by-step sequences from the print book. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to beautiful butterfly cupcakes, ideal for summer entertaining. Perfect for the enthusiastic decorator Step-by-Step Cake Decorating will inspire creative ideas for cakes, cupcakes and cake pops for every occasion. 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 more"--Amazon.com.

Lambeth Method of Cake Decoration and Practical Pastries

100s of Ideas, Techniques, and Projects for Creative Cake Designers

Extraordinary Recipes and Easy Decorating Techniques

Over 20 Contemporary Designs for Remarkable Yet Achievable Wedding Cakes

Vintage Cakes

Sugar Flowers

Step by step sugarcraft techniques for 16 vintage-inspired cakes

**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 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. An expansive survey of wedding cake toppers dating from the late nineteenth century to the 1990s. Traditional, military, and "cutie" bride and groom figurines are each identified by type of material used, circa date, size, and current value.**

**Includes a history of wedding cakes, bride and groom attire through the decades, and tips for determining the age and value of vintage cake toppers.**

**Buttercream is a type of frosting used inside cakes and for cake decorating. In its basic form, it is made by creaming butter with powdered sugar. Flavorings are often added, including chocolate, fruit purees, and various extracts. Buttercream is a common topping for cupcakes, sponge cakes, butter cakes, and other desserts. Cake decorating is an exciting activity. With myriads of flavors, natural colors and shapes, in one way or another, every buttercream frosting is a creation of art. Every frosting has a story. Every frosting has a purpose: frosting for birthday cakes, holiday cakes, wedding cakes, Valentine day cakes, Sunday afternoon tea cakes, cakes for a date night, to name a few. Buttercream frosting comes in myriads of flavors and colors. These buttercream frosting recipes are simply delicious. Try one yourself and you will be amazed how delicate and flavorful it tastes. Surprise your guests and loved ones with your creations. You can also make it look beautiful with cake decorating tools, such as piping tips and bags. With Maria's cookbooks' step-by-step instructions, it is easy to make any recipe a success. Reviews: "Maria's instructions are very simple to follow, and my cakes are delicious. My family is in love with tasty and beautiful cakes I am baking using her recipes. This is a must to try." "I was always hesitant to bake myself and would always order my desserts at the bakery. A few months ago, I was convinced to try baking a cake by myself, and I was surprised how good it turned out. Since then I have made seven cakes and all of them were beyond my expectations. From now on, I will always make my sweets at home." "Recipes are terrific. I like the way she explains the baking process, so easy to follow. I will order more recipe books." "I was never a baker, but I was always curious about baking. With Maria's recipes, I was able to bake decent cakes. No one could believe I was the one who baked these cakes. They thought it came from a store." "AAAA+++ I am happy I ordered this baking guide. It simplifies the whole baking process. My family and I like the results. Now I am making cakes a few times a month. Kids are happy."**

**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 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.

Over 150 techniques and 80 stunning projects

Memories

Over 100 Step-by-Step Cake Decorating Techniques and Recipes

Crazy Sweet Creations

A Reference & Idea Book

Timeless Designs Using Modern Techniques

*"This comprehensive and accessible guide to cake decorating teaches all of the techniques and tricks that aspiring sugarcrafters need to create stunning and impressive cakes. Everyone will think these amazing cakes came from the best bakery in town! First Steps in Cake Decorating reveals dozens of expert cake decorating ideas that are simple to achieve yet look stunning. All the most popular methods of icing and decoration are covered, including buttercream, sugarpaste, chocolate, marzipan and flower paste. Detailed, easy-to-follow instructions explain the basics of preparing and using different types of icing, illustrated with step-by-step color photographs. There is a delicious array of fantastic cakes here to suit adults and children alike. Beginners will pick up the basics fast, and even experienced cake decorators will find inspirational new ideas. About All-in-One Guide to Cake Decorating: A complete, structured course in the beautiful art of cake decorating from first steps to expert skills. Teaches techniques that can be used to decorate all kinds of cake from a novelty birthday cake to a memorable wedding cake. Over 300 instructional step-by-step color photographs show how to decorate more than 50 finished cakes. Clearly written, straightforward text covers every aspect of sugarcrafting skill. Includes covering cakes, filling and layering, icings, chocolate, sugarpaste, marzipan, piping, flower paste, and quick and easy decoration ideas. ""A 'must have' for anyone with the slightest interest in cake decorating"" – Publishers Weekly"*

*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!***

***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***

***Lavishly presented in a very portable format, these astonishing creations include popular flowers such as roses, lilies, gerbera and orchids. Simple steps explain how to make each of the illustrated flowers, and an image of the unassembled constituent parts helps to make each project clear and simple. Instructions are also give to make foliage and decorative butterflies to complement the flowers.***

***The Painted Cake***

***Over 25 delicate cake decorating designs for contemporary lace cakes***

***Simple Ideas for Creating a Romantic Vintage Wedding***

***All You Need to Keep Your Friends and Family in Cake***

***Simply Modern Wedding Cakes***

***The Complete Step-by-Step Guide to Piping Flowers in Buttercream Icing***  
***The Complete Practical Guide to Cake Decorating with Buttercream Icing***