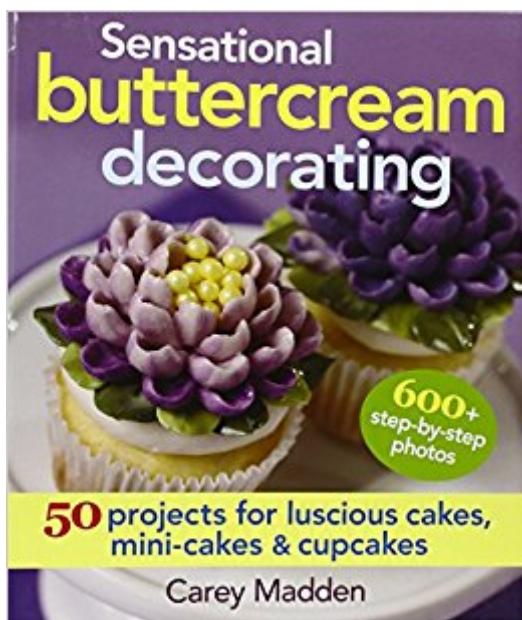


The book was found

Sensational Buttercream Decorating: 50 Projects For Luscious Cakes, Mini-Cakes And Cupcakes



Synopsis

Amazing, melt in your mouth Swiss-style buttercream is the perfect decorating tool. Swiss-style buttercream is the lightest, fluffiest icing, and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes. Carey's inspired cake decorating projects show off wholesome, delicious buttercream to its best effect. From start to finish, Carey shares her years of professional decorating experience, guiding you through everything you need to know about slicing and filling cakes, mixing colors, writing inscriptions, serving and displaying cakes, and storing and transporting the finished works of art. Every delicious cake starts with an easy-to-follow recipe, and Carey provides several failsafe recipes for cakes, cupcakes, icings and fillings, including gluten-free and vegan options. And then the fun really starts, with her detailed, step-by-step explanations of icing techniques, decorating fundamentals and, best of all, 50 gorgeous cake decorating projects. Every step is accompanied by a color photo, ensuring that you'll be able to duplicate Carey's results and create a sensational cake for any occasion.

Book Information

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Customer Reviews

Carey Madden has developed an entirely fresh, innovative and technically adept approach to decorating at Two Little Red Hens Bakery in New York City. Her cakes and cupcakes have been featured in Vogue and Mademoiselle and enjoyed by Madonna, Christina Hendricks and Anthony Bourdain, among others.

I own a lot of cake decorating books and consider myself a fairly decent cake artist. This book is the

best book on decorating Butter cream icing that I own...That is saying a lot right there. There is a lot of photographs and illustrations for each Technique and cake in this book, The step by step decorating techniques are really step by step no guessing as to how to do each cake that is illustrated. My favorite chapter is the 50 fabulous projects. Some I have done my self in the past and went to decorating classes to learn so I was so delighted to see the Basket Weave cake that I have been doing for some time in this book. Broken down in easy to understand and easy techniques that anyone could understand. The 50 projects in the book are..Art Deco, Bamboo, Basket Weave, Birch, Bow and Swag, Calico, Chandelier, Cheetah, Cherry Blossoms, Chrysanthemum, Liming Roses, Combed Lavender, Confetti, Daises, Embroidered Tattoo, English Garden, Fairy Ring, Feathers, Gerbera Daisy, Golden Tassels, Henna Tattoo, Honey Bees, Horizontal Ruffle, Hydrangea, Jungle Leaves, Ladybugs, Lily of the Valley, Lotus Flower, Monogram, Nesting Birds, Ombre Rosettes, Paisley, Pansy, Peachy Rosettes, Pearls, Poppies, Roses and Ribbons, Rustic Finish, Sheep, Sprinkles, Strands of Pearls, Stylized Peacock, Sunflower, Sweet Dots, Timber, Vertical Ribbons, Vintage China, Violets, Winter Birds, and Zebra Stripes. Some one new to decorating can do a lot of these cakes. Others may be for some one with more skills than basic cake decorating. Anyway I really do recommend this book for anyone who wants to make beautiful cakes with butter cream. Why Butter Cream you may ask since Fondant seems all the rage? Well in my opinion a good cake decorator should be able to work in a variety of icing mediums and because Butter Cream is Back in again ! I find that if you can work with Butter Cream you can learn how to decorate in any cake medium if you really want to. So delighted that Carey Madden has come out with a book that I will be referring to often.. What a gem..Happy Cake Decorating everyone!

I love this book!!! I am a beginner cake decorator and I have learned so much and I am just on the first chapter. I like the way the author breaks down information such as explaining what types of supplies you need and why you would use a certain type verses another. She also gives you hints on the side of the page that goes along with the information in the paragraph next to it. As I am reading, it feels like I am learning in a classroom. The pictures are sooooooo helpful!!!! I am a visual person and I need pictures. After reading and viewing the step by step pictures I feel very confident that I can make a beautiful cake.

It's a great step by step buttercream book with lots of pictures (which I love most about it) easy to browse without wrinkle or fold or hold the page because it has ring and binder and its amazing creativity, projects and details from the author make it a valuable book for beginner to advance..im

getting this book base by other people reviews.. Thank you for nice recommendation.

Very nice book the techniques are easy to follow and fun once mastered! The skills are not hard to master and lend themself to beautiful results. It would be great if on kindle but I also do not mind a real book! My customers love the results as well a touch of spring even when it is snowing outside. So this is well worth the purchase if you desire to creat great art using buttercream!

I love this book!!! Fell in love with it, I love baking and was more interested in butter cream decorating, most of the time they do not show you step by step, they just give you written directions. But this book will give you colorful photograph and written details what to use to make your masterpieces. This is great for beginners and to individual who just want to retouch their knowledge!!! I can't wait to start!!!

Book arrived fast and in great condition. Looked through entire book immediately. Would have liked some pictures in the first chapter, but the projects alone pay for the book. Love the spiral binding. All cake books should be spiral bound! Can't wait to try some as most of my family are not fondant fans!

I love ,love this book .I am a visual person . Every technique is not only explained but its so picture too,you can see the position of the tips to get the idea too . Not for a new person to the buttercream but if you have done a little bit of it and know how to use different tips then its a God sent :)

Everything you need to know about buttercream is in this book. Very impressed.

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