

Elegant Lace Cakes Over 25 Contemporary And Delicate Cake Decorating Designs

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.

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.

Part travel diary, part memoir, part history, and all cookbook, *Lavender & Lovage* is an invitation from Karen Burns-Booth to join her on a personal culinary journey through the memories of the places she has lived and visited. Born from her eponymous award winning blog this book contains 160 unique recipes, all beautifully photographed by the author. They showcase the breadth and depth of her travel. Karen has lived and travelled all over the world and has brought some of her favourite recipes, experiences, and memories to share here with her readers. Karen focuses on the best of traditional recipes, preserving the ways of eating that kept our ancestors healthy, a vital contribution to the modern food landscape. If you would like to see the old made new again, to taste slow food instead of fast, to make food personal yet international, you

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will find it here.

Mich Turner is London's top cake designer for society and celebrities alike. She has refined a simple and modular approach—start with a dozen basic recipes and let the icing, glazes, and finishing touches be the key to perfecting the design. Here, she focuses on the wedding cake and offers inspiration and guidance to brides-to-be as well as to caterers, chefs, and wedding planners. The cutting of the cake is one of the most cherished memories of any wedding. This portfolio of Mich Turner's stunning cake designs is organized thematically, from simple sunny cakes redolent of a springtime garden wedding to opulent more autumnal chocolate multi-tiered sculptural cakes. Mich also shows how to present the cake to create drama and a real sense of occasion, including advice on every detail, from the type of tablecloth to use and how best to display candles, flowers, and ribbon. Mich Turner's wedding cakes are regularly featured in *Brides*, *Vogue*, and *Harper's Bazaar*, and this book amply demonstrates how to achieve perfection.

Fondant cake decorating is usually an art form practised only by a select few. This title shows you how to model perfect flowers, animals, and figures in no time, even if you're a beginner. With step-by-step instructions in detailed photographs, it also covers fillings, coverings, and various techniques.

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.

The Emily Post Institute, the most trusted brand in etiquette, tackles the latest issues regarding how we interact along with classic etiquette and manners advice in this updated and gorgeously packaged edition. Today's world is in a state of constant change. But one thing remains year after year: the necessity for good etiquette. This 19th edition of Emily Post's *Etiquette* offers insight and wisdom on a variety of new topics and fresh advice on classic conundrums, including: Social media Living with neighbors Networking and job seeking Office issues Sports and recreation Entertaining at home and celebrations Weddings Invitations Loss, grieving, and condolences Table manners While they offer useful information on the practical—from table settings and introductions to thank-you notes and condolences—the Posts make it clear why good etiquette matters. Etiquette is a sensitive awareness of the feelings of others, they remind us. Ultimately, being considerate, respectful, and honest is what's really important in building positive relationships. "Please" and "thank you" do go a long way, and whether it's a handshake, a hug, or a friend request, it's the underlying sincerity and good intentions behind any action that matter most.

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

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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.

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*.

In *Sweet Celebrations* the woman *InStyle* called “New York's reigning cake diva” shares her recipes, designs, techniques, and tips in a gloriously illustrated book. *Bon Appétit* called master baker and decorator Weinstock “the Leonardo da Vinci of wedding cakes,” and her stunningly original creations have graced the celebrations of Oprah Winfrey, Ted Turner, and Whitney Houston. Her repertoire includes not just grand, romantic, floral wedding cakes but cakes appropriate for all of life's festive moments. Now she shares her expertise with bakers who want the perfect cake to commemorate that very special occasion. *Sweet Celebrations* includes cakes for birthdays, anniversaries, bon voyage send-offs, victory parties, and more. Graded according to difficulty, there are cakes for the beginning as well as the experienced decorator. Present your favorite graduate with a richly bound pile of books, welcome a newborn with a delectable stack of pastel-colored blocks, or serve the charming cottage cake at a housewarming. Each of the featured twenty-four cakes is shown in full color, with complete step-by-step instructions for baking, assembling, and decorating. In addition there are many inspiring photographs of the fabulous cakes Weinstock has created for clients around the world. The book provides recipes for cakes, frostings, and fillings, as well as detailed illustrated instructions on decorating techniques. *Sweet Celebrations* is a must-have volume for home and professional bakers who want to make and serve cakes that taste as good as they look.

A collection of more than 100 extraordinary desserts—all with photos and meticulous instructions—by Cenk Sönmezsoy, creator of the internationally

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acclaimed blog Cafe Fernando. Written, styled, photographed, and designed by Cenk Sönmezsoy, *The Artful Baker* shares the inspiring story of a passionate home baker, beginning with his years after graduate school in San Francisco and showcasing the fruits of a baking obsession he cultivated after returning home to Istanbul. Sönmezsoy's stories and uniquely styled images, together with his original creations and fresh take on traditional recipes, offer a thoughtful and emotional window into the life of this luminary artist. *The Artful Baker* is comprised of almost entirely new content, with a few updated versions of readers' favorites from his blog, such as *Brownie Wears Lace*, his signature brownies topped with blond chocolate ganache and bittersweet chocolate lace (originally commissioned by Dolce & Gabbana and awarded "Best Original Baking and Desserts Recipe" by *Saveur* magazine); *Raspberry Jewel Pluot Galette*, a recipe inspired by Chez Panisse's 40th year anniversary celebrations; and *Devil Wears Chocolate*, his magnificent devil's food cake that graces the cover of the book. Each chapter highlights a variety of indulgences, from cookies to cakes and tarts to ice creams, including recipes like *Pistachio and Matcha Sablés*; *Tahini and Leblebi* (double-roasted chickpeas) *Swirl Brownies*; *Sakura Madeleines*; *Sourdough Simit*, the beloved ring-shaped Turkish bread beaded with sesame seeds; *Isabella Grape and Kefir Ice Cream*; *Pomegranate Jam*; and *Blanche*, a berry tart named after the Golden Girl *Blanche Devereaux*. Every recipe in *The Artful Baker* has gone through a meticulous development phase, tested by an army of home bakers having varying levels of skill, equipment, and access to ingredients, and revised to ensure that they will work flawlessly in any kitchen. Measurements of ingredients are provided in both volume and weight (grams). Where a volume measurement isn't useful, weight measurements are provided in both ounces and grams.

A Newbery Honor Winner
A New York Times Bestseller
This stunning fantasy inspired by Chinese folklore is a companion novel to *Starry River of the Sky* and the New York Times bestselling and National Book Award finalist *When the Sea Turned to Silver*. In the valley of Fruitless mountain, a young girl named Minli lives in a ramshackle hut with her parents. In the evenings, her father regales her with old folktales of the Jade Dragon and the Old Man on the Moon, who knows the answers to all of life's questions. Inspired by these stories, Minli sets off on an extraordinary journey to find the Old Man on the Moon to ask him how she can change her family's fortune. She encounters an assorted cast of characters and magical creatures along the way, including a dragon who accompanies her on her quest for the ultimate answer. Grace Lin, author of the beloved *Year of the Dog* and *Year of the Rat* returns with a wondrous story of adventure, faith, and friendship. A fantasy crossed with Chinese folklore, *Where the Mountain Meets the Moon* is a timeless story reminiscent of *The Wizard of Oz* and Kelly Barnhill's *The Girl Who Drank the Moon*. Her beautiful illustrations, printed in full-color, accompany the text throughout. Once again, she has created a charming, engaging book for young readers.

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Internationally acclaimed sugar artist Jacqueline Butler has developed a unique style of cake decorating with sugar flowers, which she generously shares in this beautifully illustrated book. Through over 600 exquisite photographs, you will learn how to create 18 stylized gumpaste flowers in various stages of bloom, as well as buds and leaves, using a fresh modern color palette. Jacqueline also reveals how to use the flowers to create artful arrangements on wedding and celebration cakes, including working directly on single- and multi-tier cakes, as well as pre-made toppers and separators. Inspirational and practical, this step-by-step cake decorating book will be your go-to reference on sugar flowers for years to come.

Journalist Walls grew up with parents whose ideals and stubborn nonconformity were their curse and their salvation. Rex and Rose Mary and their four children lived like nomads, moving among Southwest desert towns, camping in the mountains. Rex was a charismatic, brilliant man who, when sober, captured his children's imagination, teaching them how to embrace life fearlessly. Rose Mary painted and wrote and couldn't stand the responsibility of providing for her family. When the money ran out, the Walls retreated to the dismal West Virginia mining town Rex had tried to escape. As the dysfunction escalated, the children had to fend for themselves, supporting one another as they found the resources and will to leave home. Yet Walls describes her parents with deep affection in this tale of unconditional love in a family that, despite its profound flaws, gave her the fiery determination to carve out a successful life. -- From publisher description.

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.

For the 2 million monthly followers of powerhouse wedding blog StyleMePretty.com, the major mainstream hit with serious indie cred (think Domino meets Etsy meets Martha Stewart Weddings), and for all brides looking for fresh new inspiration, editor in chief Abby Larson offers an eagerly awaited, entirely unique, and gorgeously photo-rich wedding resource. Joyful, love-filled weddings are created with the details that make the couple unique. These touches--letter-pressed table cards with a pet bulldog cameo; a chandelier to which the bride and groom tied hundreds of colorful ribbons; a photograph of the bride's grandparents fastened around her bouquet--elevate a beautiful day into a deeply personal, unforgettable celebration. Style Me Pretty has become a go-to destination for planning your own ecstatic wedding. Now, the founder of this beloved site, Abby Larson, offers this gorgeous resource, which includes: • Abby's step-by step guide to determining your couple style, gathering inspiration, and threading it through each element of the celebration • 17 never-before-seen Real-Life

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Weddings—with details on all their special and handcrafted touches, and advice from the brides • 5 Style Blueprints to help you custom-craft your own Classic, Rustic, Whimsical, Modern, or *Al Fresco* wedding, from paper goods to the cake • 15 Do It Yourself projects, such as glittered vases, linen favor bags, and dip-dyed ombré napkins Full of lively and oh-so-lovely ideas, and more than 250 photographs, this swoonworthy volume will help you distill the wide world of wedding inspiration into the most meaningful, utterly original day you can imagine.

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.

Irresistible classic baked goods with a unique twist Allyson Bobbitt and Sarah Bell have been sharing their delectable creations with adoring patrons since the first Bobbette & Belle pastry shop opened its doors in 2010. Visitors come from near and far to enjoy a wide selection of cakes, cupcakes, tarts and their beloved French macarons and decadent hot chocolate. Beautifully packaged caramel corn, homemade marshmallows in soft shades of pastel and cookies are among a few of the favourite take-home treats. In Bobbette & Belle, Allyson and Sarah share their most loved recipes that fill their French-inspired pastry shops, from Soft and Chewy Ginger Cookies and Dark Chocolate Brownie Fudge Cake to Caramelized Almond Torte and Mile-High Lemon Meringue Pie. Over 100 recipes and variations including classic cookies and bars; cupcakes and layer cakes; loaves, scones, bundts and tortes; crumbles, tarts and pies; French macarons; confections and more to create your own magical world of sweets at home. Stunningly designed with gorgeous photography, this book is just as enchanting as the Bobbette & Belle treats themselves.

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.

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. Romantic Wedding Cakes is the beloved—and classic—wedding cake book from the inimitable master sugar artist and Food Network Challenge Judge Kerry Vincent. A collection of breathtaking wedding and celebration cakes from an internationally acclaimed cake stylist, Romantic Wedding Cakes includes stunning cakes for all kinds of weddings. From classic to

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contemporary and simple to elaborate, including engagement and groom cakes, professional cake decorator Kerry Vincent's timeless sugarcraft designs make this the ideal wedding cake sourcebook for brides-to-be and cake decorators alike. Her stunning romantic cakes, in the prettiest of colors, feature various fabric styles such as folds, ribbons, embroidery and lace effects. The spectacular gold cake based on the Marquise de Pompadour's fabulous gold dress and jewels is a beautiful example. Vincent works with both popular and more unusual flowers for dramatic visual impact, using large, full-blown roses, pansies, mini hydrangeas, lisianthus and some native US flowers, such as the dogwood and balloon flower. In addition, there are two chocolate groom's cakes, a Valentine or engagement heart cake and miniature wedding cakes for the bride and groom. There are also special decorative projects, such as elaborate cake top decorations, wedding favors and table decor. Each cake is beautifully photographed in full color and includes step-by-step photographs and dazzling close-ups of all the main cake design details to ensure perfect results. Cakes include: Mosaic Magic Romancing the Dome Tiers in a Teacup Affair with Blue and White And the Bride Chose Dogwood Invitation to a Summer Wedding Fabulous Faux Faberge Eggs

Bring some serious wow factor to your cake displays with a sumptuous sweet table of sensuous desserts softly textured with piped swirls, frills and ruffles in dreamy, muted tones. Includes how to make a trio of celebration cakes, white chocolate truffles, flouncy flower cookies, ruffled ribbon cupcakes and tempting swirls of meringue. A sample chapter from Zoe Clark's *The Cake Parlour*.

Bring some serious wow factor to your party cake displays with a sumptuous sweet table design ? combining cakes, cookies, cupcakes, cake pops and more to stunning effect! With this gorgeous book, from award-winning wedding cake designer Zoe Clark, you will learn how to design and make your own stunning dessert tables and sweet tables. The book features six gorgeous sweet table themes, with over 40 cake decorating projects, each designed to be colour coordinated and visually stunning. Recreate each theme in full, or pick out individual elements to create a simple baking display. Includes step-by-step cake decorating techniques and delicious cake recipes so that you can get started straight away! Inside *The Cake Parlour: Sweet Tables: Sweet Table Designs* - six themed sweet table projects for you to make, with tiered cake centrepieces, cupcakes and cookies, cake pops, macaroons, mini cakes, fondant fancies, and loads of other baked treats. *Cake Decorating Techniques* - all the essential techniques and cake recipes that you need to know to make the sweet table displays, including techniques for piping buttercream frosting, covering with fondant icing and sugarpaste, and stacking tiered 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.

Designs and techniques for over 20 celebration mini cakes Celebrate in style with Lindy Smith's gorgeous designs, including cute characters, beautiful flowers and classic patterns. Create delicious treats for every occasion, from birthdays and

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children's parties to weddings, anniversaries and Christmas. Discover a variety of cake and icing recipes, learn about sugarcraft tools and get expert advice with Lindy's tips and inspiring variation ideas.

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*. 150 easy, family-friendly, great-tasting recipes in the first cookbook from the wildly popular blogger Recipe Girl (RecipeGirl.com).

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 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!

Chic & Unique Vintage Cakes: Bestselling cake decorating author Zoe Clark shows you how to take inspiration from your favourite vintage clothing, furniture, items and keepsakes to create stunning vintage cake designs. From elegant tiered lace and floral cakes to amazing jewellery box and carousel shaped novelty cakes, each of the 10 incredible cake designs is accompanied by two smaller designs for vintage-inspired cupcakes, cookies, fondant fancies and more. Includes all the cake recipes you need, and simple step by step instruction for all the essential cake decorating techniques, from covering cakes and stacking tiered cakes, to piping royal icing and stenciling. Zoe even breaks down advanced suspension techniques into easy to follow steps so that you can create stunning shaped novelty cake designs at home. Includes a wide range of cake decorating projects so you'll be sure to find something to suit your own experience level, whether you are a beginner or a cake design expert!

From chef and online baking star Gemma Stafford, you can get more than 100 accessible, flavor-packed recipes that anyone can make—anytime, anywhere—in her very first baking cookbook. Gemma Stafford—chef and host of the top online baking show *Bigger Bolder Baking*—has worked as a pastry chef at a monastery in Ireland, a Silicon Valley tech startup, and a Michelin-starred restaurant in San Francisco, and now brings her incredible desserts to life every week for millions of viewers via YouTube, Facebook, Instagram, and her popular website, BiggerBolderBaking.com. Gemma hopes to restore baking as an everyday art, and this dessert cookbook is your guide. **BAKE WITH CONFIDENCE** 100+ sweet and simple dessert recipes for maximum deliciousness with minimal effort Use just a few common ingredients and basic kitchen tools for bold twists on cakes, cookies, pies, ice cream, and more

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Every recipe has gorgeous color photography and step-by-step instructions that anyone can follow with ease ANYTIME BAKING An approach unique among baking cookbooks, the chapters are organized by the basic tools you'll need—such as Wooden Spoon & Bowl, Rolling Pin, or No Oven Needed—so you can choose the recipes that are most convenient for you during any spur-of-the-moment craving BOLD NEW RECIPES & CLASSICS Surefire hits include Chocolate Lava Pie, Baked Cinnamon-Sugar Churros, Gemma's Best-Ever Chocolate Chip Cookies, "In Case of Emergency" One-Minute Mug Brownie, Raspberry Swirl Cheesecake Ice Cream, and many more BONUS: A chapter on Bold Baking Basics includes essential techniques, tips, and in-a-pinch substitutions so you can whip up Gemma's irresistible desserts with confidence

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.

Presents tips and inspiration for designing rustic wedding decorations, providing an alternative to traditional ballroom weddings and suggesting such non-traditional locations as country farms and backyard venues.

International cake decorating guru Zoe Clark presents superb designs for lace cakes using a range of step-by-step sugarcraft techniques. Zoe explores innovative new cake lace products as well as techniques for embossing, fondant applique, piping, brushwork and embellishments. Designs include wedding whites and pastels to Burlesque bolds.

Provides ideas, tips, and advice for designing, baking, and decorating unique wedding cakes. 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.

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