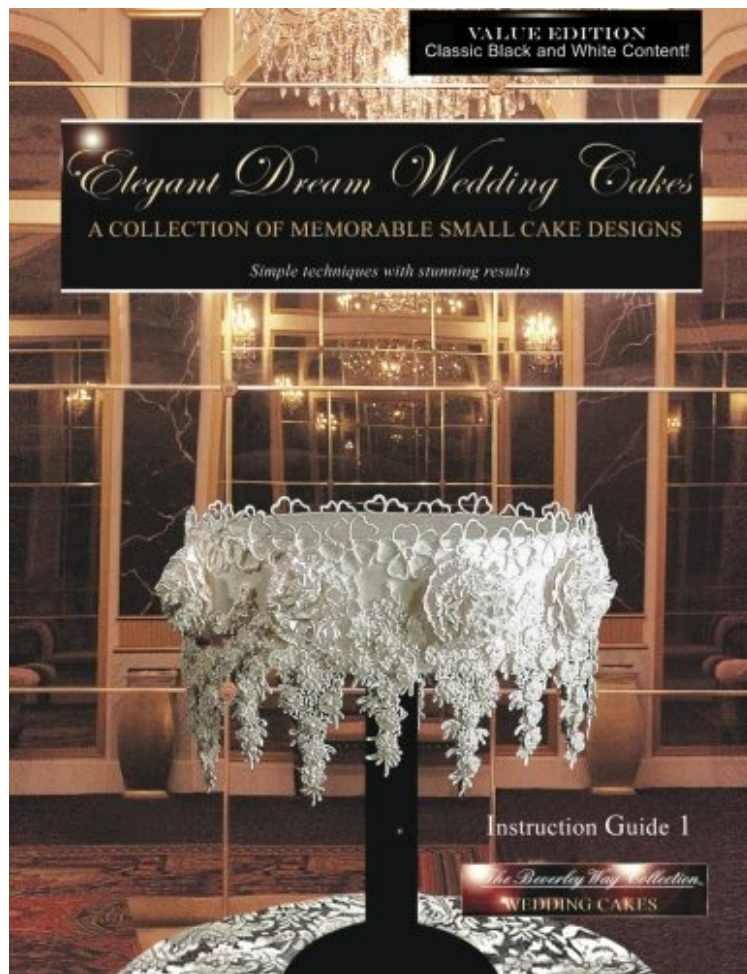


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Elegant Dream Wedding Cakes, A Collection of Memorable Small Cake Designs, Instruction Guide 1, BLACK WHITE EDITION

Beverley Way

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Beverley Way : Elegant Dream Wedding Cakes, A Collection of Memorable Small Cake Designs, Instruction Guide 1, BLACK WHITE EDITION before purchasing it in order to gauge whether or not it would be worth my time, and all praised Elegant Dream Wedding Cakes, A Collection of Memorable Small Cake Designs, Instruction Guide 1, BLACK WHITE EDITION:

0 of 1 people found the following review helpful. Nice traditional book, but I don't see myself using any of these designs while decorating a cake....0..3. By Mrs SIF you are in love with Royal Icing and love traditional look of the cakes then this cake is for you. It has some simple royal icing designs but also a lot more complicated. The good thing is, it shows you three different ways to do the same design, ex. 1 tier cake, 3 tier cake and then maybe a 6-7 tier cakes

too... I bought this book because I saw the front photo and it was only around 3 dollars so I just thought it would be good to have in my cake deco library. I'm not sure if I will ever make anything from this book, I just feel that cakes made totally from royal icing are not that popular, but that doesn't mean you can't learn something new from it.... If this book was more expensive I would have not gotten it. 2 of 3 people found the following review helpful. Not happy
By prittimo
The designs are beautiful but what happens with this is you then have to purchase the guide to make the cakes. Not good
1 of 2 people found the following review helpful. Fantastic!
By Christy
Wonderful cakes, truly thoughtful caring author who went way above beyond the call of duty to help me. Can't say enough how great this is!

BLACK WHITE INTERIOR EDITION, 264 pages, paperback.*COMPLETE INSTRUCTIONS FOR EACH CAKE DESIGN ARE INCLUDED*.....*ALL REQUIRED ACTUAL SIZED TEMPLATES ARE INCLUDED*.....*NO ADDITIONAL ONLINE FILES OR DOWNLOADABLE GUIDES ARE REQUIRED*.....*ALL CAKES ARE FONDANT COVERED WITH DECORATIVE ROYAL ICING, RUNOUT OR PASTILLAGE EMBELLISHMENTS*. This Beverley Way Collection VALUE edition consists of a full color cover with a classic BLACK AND WHITE INTERIOR. The content of this book is identical to that provided in the full color version. A premium FULL COLOR paperback edition of this product is in print and available. Elegant Dream Wedding Cakes in black and white is an economical resource for templates, illustrations and instructions required for creating Beverley Way wedding cake designs. It has been printed in grayscale to pass savings onto readers. This product is also conveniently offered as an eBook for Kindle and electronic device reading. Simple techniques with stunning results! This classy glossy covered INSTRUCTIONAL paperback is packed with remarkable, signature one and two layer cake concepts from the Beverley Way Collection online gallery. The cakes presented have been carefully designed and selected to present unique original ideas with very little overlap to concepts found in other retail cake decorating instruction books. In typical Beverley Way Collection form, the cakes are stylish and many of the creations incorporate unique dimensional elements. The designs include those incorporating a wealth of handcrafted icing roses, hand piped icing lace, ornate icing extensions, runout decoration, hand painted fondant and more. This book is chock full of complete decorating instructions, actual sized templates, shades of black-to-gray coded illustrations, and large cake photos. Instructions to create all icing parts and pieces are included. Required icing recipes are also included. Although the cakes presented in this instruction book are designed to effectively accent elegant smaller affairs, images of alternative versions of each design from medium sized to the jaw dropping tall tiered cake are also presented for additional consideration. Best of all and to the decorator's delight, the decorative icing work employs simple common decorating technique, two or three common icing tips, and easy to obtain additional materials. This book is suitable for a wide range of technical ability, from the confident decorator with some basic level decorating skill and experience, to the highly seasoned decorating specialist. The primary focus of this instructional book is on how to recreate the exterior decorative icing appearance of each cake presented, and its main goal is to put forth a plethora of refreshing new ways to present icing on cake using known basic techniques. Therefore, in order to include an abundant number of icing concepts, and due to the wealth of fine culinary retail books available which provide tested sumptuous cake recipes and hints, baking has intentionally not been addressed in this book. Care, however, has been taken to describe any specific decorating techniques employed. The very basics of decorating such as filling icing bags, attaching icing tubes, dowelling cakes etc. are also not intentionally outlined in this book due to the wealth of basic skill retail handbooks currently available addressing these details at length. An email address is conveniently provided at the back of this book to actively involve readers in helping to improve any future editions of this book via reader comments and suggestions. Create one of these Beverley Way Collection beauties for your event and be prepared to repeatedly hear "I've never seen anything like it!"

From the Author
"We are pleased to provide you with a detailed video overview regarding the content of our paperbacks and corresponding editions for electronic reading. Please check the Beverley Way author's page for our most current video."
All BWC instructional paperback books include COMPLETE INSTRUCTIONS ALL REQUIRED ACTUAL SIZED TEMPLATES plus
NO ADDITIONAL ONLINE FILES OR DOWNLOADABLE GUIDES ARE REQUIRED. However, each set of instructions is conveniently available globally and individually on the Beverley Way Collection website at a very low purchase price if a reader desires only one set of instructions for a particular cake design and does not wish to purchase a full book portfolio of numerous cake designs and their corresponding instructions. "The BWC product development team is listening to your requests and comments ... we consider comments from our readers of utmost importance for product improvement and in the shaping of future BWC products to come." "It is a pleasure to provide you with attractive new concepts and ideas. ".....
Beverley Way, President, CEO, Beverley Way Designs
From the Back Cover
Instructions
Templates
Icing Recipes
Size Variations
About the Author
"It is my pleasure to present original, beautifully designed, celebrity style, recreatable wedding cake concepts to discerning brides and their icing artists/baking specialists worldwide. It is our passion to help achieve the truly ultimate dream wedding."
Beverley Way, President, Beverley Way Designs Inc. USA.