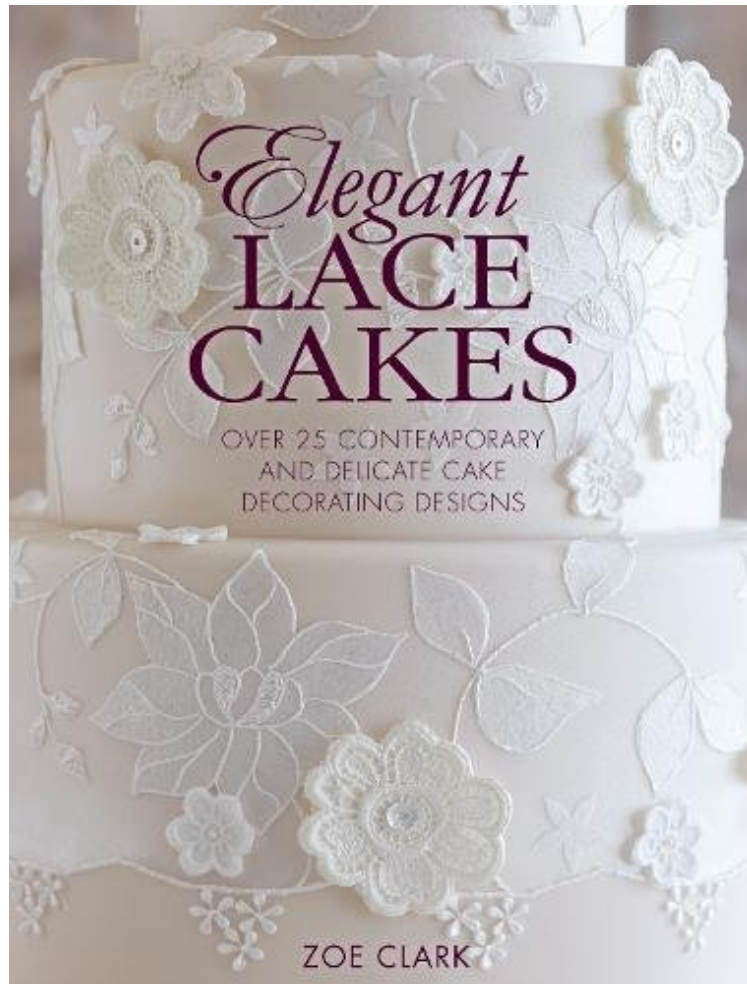


Elegant Lace Cakes: 30 Delicate Cake Decorating Designs for Contemporary Lace Cakes

Zoe Clark

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#562978 in Books Clark Zoe 2015-06-01Original language:EnglishPDF # 1 10.88 x .38 x 8.38l, .0 #File Name: 1446305732128 pagesElegant Lace Cakes 30 Delicate Cake Decorating Designs for Contemporary Lace Cakes | File size: 69.Mb

Zoe Clark : Elegant Lace Cakes: 30 Delicate Cake Decorating Designs for Contemporary Lace Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Elegant Lace Cakes: 30 Delicate Cake Decorating Designs for Contemporary Lace Cakes:

0 of 0 people found the following review helpful. Very nice book. Lots of great pictures and good ideas ...By Busy BeeVery nice book. Lots of great pictures and good ideas as well as how to.0 of 0 people found the following review helpful. Five StarsBy VBROWNBeautiful cakes!2 of 2 people found the following review helpful. inspiring and informative.By CustomerBeautiful book.Clear pictures and text,and good inspiration for future cake making.Techniques are easy to follow and have already purchased some items to help with these.

Learn how to create breathtakingly beautiful lace cakes for weddings and romantic occasions with this definitive guide to lace cake decorating techniques from international cake decorating guru Zoe Clark. Through the detailed step-by-step photography Zoe demonstrates how to create her signature style cake designs, which feature delicate and intricate sugar lace on cakes using a range of sugarcraft techniques. The 12 stunning cake decorating projects offer Zoe the opportunity to show you how to explore innovative new products such as Sugarveil and Cake Lace, as well as more established techniques for creating lace effects on cakes including applique with fondant icing, and piping and brushwork with royal icing. The sensational 12 lace cake designs range from classic whites and pretty pastels to bolder Burlesque-inspired colorways. 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. Not only does Zoe show you how to recreate the designs in the book, she also reveals how to take your own piece of lace and recreate it in sugar, as well as all the basic techniques you need to bake, level, and cover your cakes for a perfectly polished professional finish.

"With over 25 cake decorating designs, it offers many fun tips and techniques, and it will be a valuable addition to any cake artist's bookshelf. The techniques are illustrated with clear photographs and described with easy-to-follow directions." --American Cake Decorating Magazine