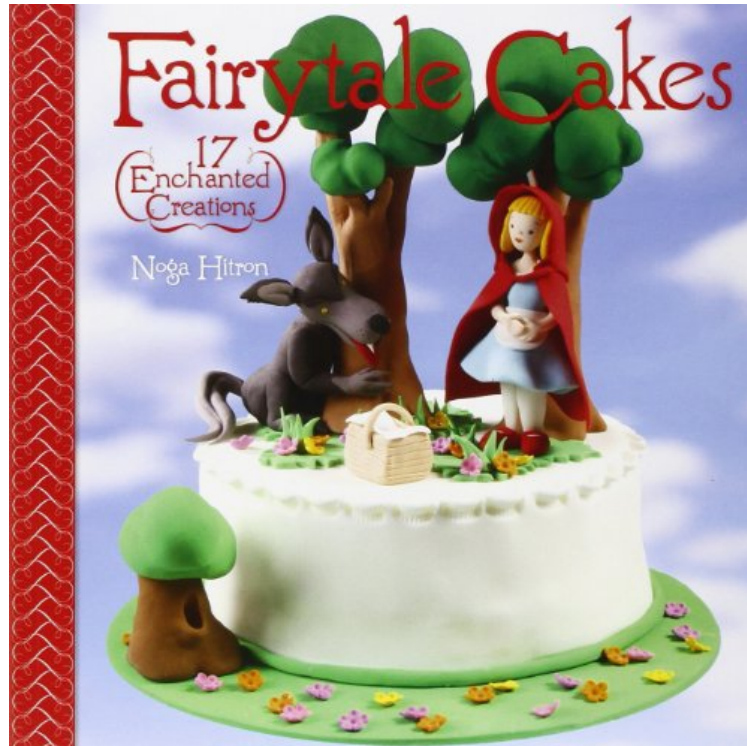


Fairytale Cakes: 17 Enchanted Creations

Noga Hitron

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Noga Hitron : Fairytale Cakes: 17 Enchanted Creations before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fairytale Cakes: 17 Enchanted Creations:

11 of 11 people found the following review helpful. Less Well Known Tales, But Well Described Instructions By A Christy Like a lot of others, I was thinking of fairy tales that are more common now and doesn't show the list. The cover image is Little Red Riding Hood so I assumed that the others inside would be of similar popularity. Not quite the case and I'll give you the entire list of those included: -Hansel and Gretel-The Frog Prince-Aladdin-Goldilocks and the Three Bears-Cinderella-Jack and the Beanstalk-The Pied Piper-Pinocchio-The Princess and the Pea-Puss in Boots-Rapunzel-The Snow Queen-Little Red Riding Hood-Rumpelstiltskin-The Three Little Pigs-The Nutcracker-Thumbelina There is a great section that breaks down some of the tools and basic how-to's. There are also recipes included and comparing them to my current "go to" recipes shows they are pretty much the same. As far as the patterns, whoo, I'm a beginner and I was very intimidated. Some of them have just SO many different things you have to do. Of course, that is reasonable but that doesn't mean it isn't a bit intimidating to a novice. I did have to make a few trips for tools I wasn't familiar with and that introduced yet more difficulty because I wasn't practiced doing things with them. On the other side of that coin, the instructions were super detailed and well pictured. All those points where you need to have a visual reference to see if you're doing things correctly are covered for the ones that I tried. There are even templates! As far as that goes, this is probably the best book I have for showing a person what to do for any type of cake or food decorating. Hands down. However, there is just no denying that I simply have no talent. My pig did not look like a pig but rather a skinny, bald cat. My Rapunzel looked like she was wearing a bad hat and had

smallpox. It was just not a nice looking end product for me. So, while this book is great for a beginner because it does show each and every thing one should do, it is for a beginner with actual talent. Alas, that is not me. 17 of 17 people found the following review helpful. good book....not exactly what I was looking for
By Gretchen Paulson
First off the book starts out with recipes for cakes, frosting and how to make your own fondant, I thought that was a great detail in the book. The directions were well written to make the figurines for each cake. Some of the bigger projects actually had patterns in the book as well. The designs in this book were not was I was looking for, I wanted more princess stuff and there were none in here.
1 of 1 people found the following review helpful. susieq
By susieq
The book has beautiful illustrations. Lots of good ideas that can be used for other cakes. Also has helpful information for new cake decorators like me. The gumpaste figures could be difficult to make if you don't have a lot of experience. My only complaint and the reason for the 4 rating is because it calls for supplies most individuals do not have.

Every child has a favorite story, whether it's about a little mermaid, an ugly duckling, or a brother and sister who meet a witch in a gingerbread house. And no matter how many times mom and dad tell that tale, it's never enough; the young listener is hungry for more. So maybe it's time to delight that young prince or princess with a magically decorated, hand-baked cake based on that beloved book. All the necessary inspiration and instruction are here, from fondant fundamentals to creating shapes and forms. A short synopsis of the related story accompanies the cake, along with vibrant color photographs. Adults may think these sumptuous sweets look too good to touch—but kids will eat them right up!

About the Author
Noga Hitron is the founder of Cookies for Fun, which sells decorative cakes and cookies to gourmet food and fashion shops around the world. Noga is the author of *The Art of Cakes* 9781402761249 and co-author of *The Art of Cookies: Easy to Elegant Cookie Decoration* 9781580086325.