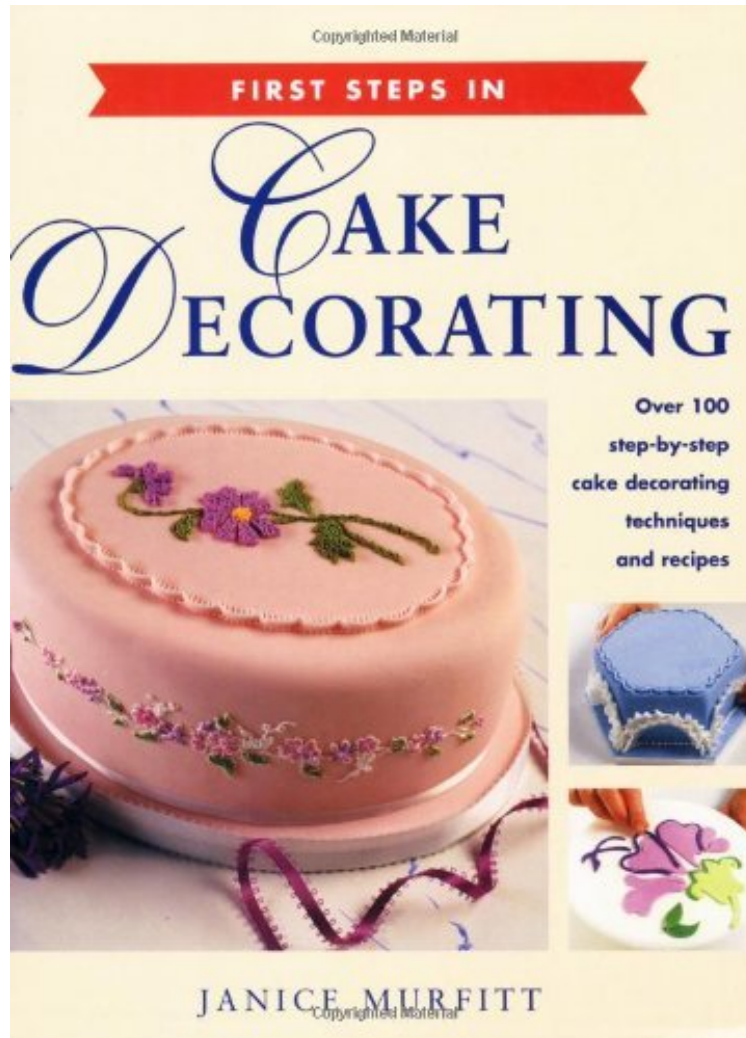


First Steps in Cake Decorating: Over 100 Step-by-Step Cake Decorating Techniques and Recipes

Janice Murfitt

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Janice Murfitt : First Steps in Cake Decorating: Over 100 Step-by-Step Cake Decorating Techniques and Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised First Steps in Cake Decorating: Over 100 Step-by-Step Cake Decorating Techniques and Recipes:

0 of 0 people found the following review helpful. Five Stars By Barbara J. Greenwell Item as described 1 of 2 people found the following review helpful. great book By TOMMY GARCIA this book explains how to decorate cakes regularly or professionally or any kind of activities cakes. it's a great book to have and own. 18 of 18 people found the following review helpful. Fine if you like fondant By A Customer Like many cake decorating books published in the UK, this book's cakes are not apt to have broad appeal to the US home baker. People who grew up with Aunt Betty's

buttercream icing and Mom's frosted cupcakes after school may find the taste of the sugarpaste (rolled fondant) covering used on nearly all these cakes unfamiliar, too sweet, and with a stange texture. Most of the cakes are lovely to look at, but there is not a single one in here that I would actually make.

"Murfitt calms potentially nervous fingers by not only including step-by-step color photographs and text but also showing alternatives to traditional embellishments.--Booklist"A must have' for anyone with the slightest interest in cake decorating."--Publishers WeeklyEveryone will think these amazing cakes came from the best bakery in town. From a chocolate porcupine to candied petals, the options shown in this lush guide are endless, and all presented in a way that even beginners can easily follow. Pretty sugar-paste creations embellish a marzipan-covered cake. Nuts, sugar-frosted fruits, candy, and cinnamon sticks make beautiful decorations in an instant. And there are embossed patterns, ruffled borders, sugar-paste cutouts, and other eye-catching ideas, all with instructions, recipes, and templates, to provide inspiration for every occasion.

About the AuthorJanice Murfitt is a highly qualified cake decorator and cookery writer and has wide ranging and personal experience on the subject. A popular author, she has written over twenty cookery books