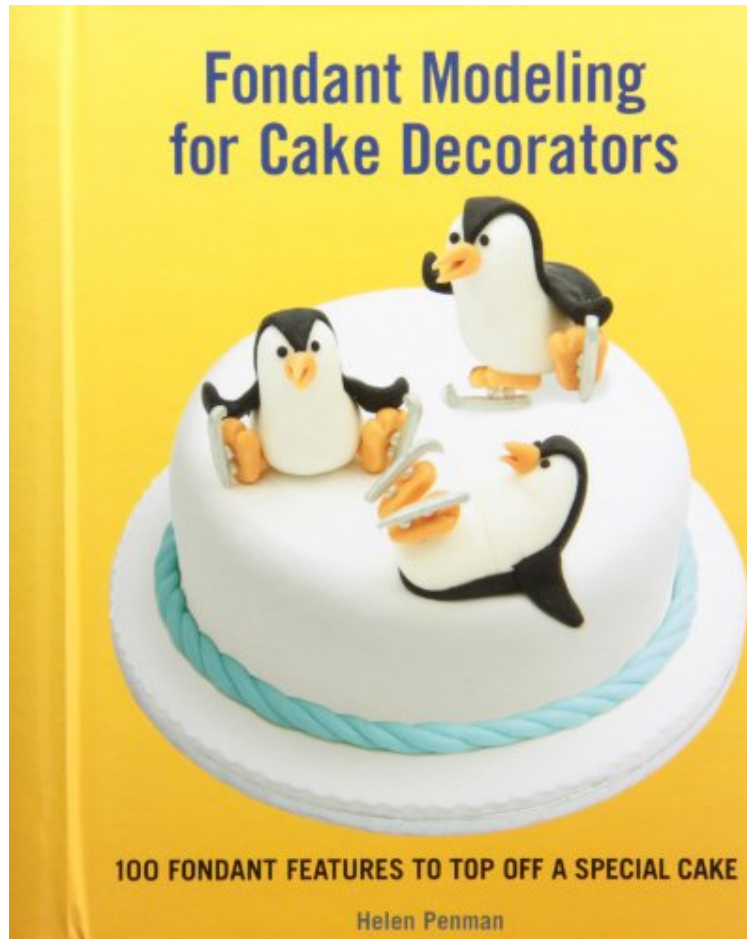


# Fondant Modeling for Cake Decorators: 100 Fondant Features to Top Off a Special Cake

*Helen Penman*

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#738129 in Books Helen Penman 2011-09-08Original language:EnglishPDF # 1 7.75 x 1.00 x 5.75l, 1.50  
#File Name: 1554079136256 pagesEver more popular, fondant cakes have been featured everywhere, from  
Martha Stewart Living | File size: 37.Mb

**Helen Penman : Fondant Modeling for Cake Decorators: 100 Fondant Features to Top Off a Special Cake**  
before purchasing it in order to gage whether or not it would be worth my time, and all praised Fondant Modeling for  
Cake Decorators: 100 Fondant Features to Top Off a Special Cake:

26 of 27 people found the following review helpful. Sweet book! Missing something, though.By Christine LeeThis is a  
hardcover book with spiral binding. When baking, I find it essential that the book stay open and flat so I can refer to it  
as I bake. I love how this book is made!Size-wise, the book is small, but content-wise, it's packed! Not only does it  
contain how to create lots of different little characters in fondant, but it also contains cake recipes, frosting recipes, and  
recipes to make your own fondant, gumpaste, and marzipan.I was confused when the book discussed modeling  
chocolate among all the recipes for all of the above items, but it did not actually include a recipe for modeling

chocolate. I'm thinking that this is an error in the book, maybe? It is the first edition, after all. I found a recipe for modeling chocolate online (it's ridiculously simple!), but I think that if it's going to be mentioned with the 'make your own' section of ingredients, then the recipe should be included. Overall, the book is great! It covers all the tools and techniques you need for creating super cute fondant creatures. I love the step-by-step photos throughout the book. Every page has full-color photos. The pages are thick and glossy. Be warned that the book is written for a UK audience. Some of the terms used in the book are different for Americans, but this isn't a major hindrance. This is a well-crafted, interesting, creative, and informative book about making fondant creatures. I feel completely inspired to take my fondant skills to the next level with this. Highly recommended!

2 of 2 people found the following review helpful. For beginners  
By C. Fisher  
I bought this hoping to learn something about fondant. I've been working with fondant for under a year and look for ways to learn more. There are some good ideas, but mostly for kids' cakes. If you are a beginner doing it for fun for kids' birthday cakes or informal cutesie cakes then it's a good book. For me, it was a waste of money. I'll probably gift it to someone. The instructions are pretty good and the wire binding was a great idea so it lays flat.

1 of 1 people found the following review helpful. Good First Start  
By Kasela  
I'm an at-home custom cake decorator, and purchased this book as a guide to help me expand my skills. I would have liked to have been able to view the Contents Page when I brought the book, as I was looking for a specific cake topper to make. After buying the book I found it did not include the topper I hoped for - however it does include many other great designs that I have and will continue to use in the future. I especially found the beginning of the book useful, where it showed images and provided explanations of each type of tool and item needed and how to use it successfully. It also provides a cake recipe and a simple buttercream recipe - which I admit I have not attempted yet as I have my own. The step-by-step instructions are very clear and easy to follow.

Ever more popular, fondant cakes have been featured everywhere, from Martha Stewart Living to TLC's *Cake Boss* and the Food Network's *Ace of Cakes*. Fondant cakes are appearing at children's parties and are the standard for weddings. Home bakers are now learning how to save money by making and decorating their own fondant cakes. Suitable for all skills levels, *Fondant Modeling for Cake Decorators* is a practical reference to creating too-good-to-eat fondant models for cakes for all occasions. The book describes essential techniques and materials, and it features recipes for all the essential elements of a fondant cake, such as cake layers, icings and fondant pastes. The 180-page model directory includes step-by-step instructions and unique "exploded" photographs that show individual components and how they fit together. The selection of cakes includes: Wedding and anniversary, such as a bride and groom, valentine Holidays and celebrations, such as Easter bunny, fireworks Animals, such as crocodile, sheep, grasshopper, dinosaur Flowers and fruits, such as roses, fruit bowl, strawberries Hobbies and sports, such as musical notes, trophy, swimmer Transport and jobs, such as truck, policeman, building site Children's themes, such as clown, alien, mermaid, baby rattle. More than 600 photographs are complemented by thorough explanations of every technique, ensuring exceptional results every time. For the home baker who wants to create spectacular cakes and the experienced decorator looking for new inspiration, *Fondant Modeling for Cake Decorators* is a must-have resource.

This book comes at a perfect time.... The majority of the book focuses on creating 100 distinct cake toppers or decorative pieces made solely from fondant icing. These range from brides and grooms to cats, sharks, clowns, tractors, and musical notes. Each topper is outlined over one to three pages and is identified as easy, intermediate, or advanced. The spiral binding allows the book to lie open flat for ease of use, and the color pictures and step-by-step instructions make the projects un intimidating. (Susan Hurst, Miami University of Ontario Libraries Library Journal 2011-11-01)

About the Author  
Helen Penman has been making fondant cakes for more than 15 years. She designs cakes for *Cakes and Sugarcraft* magazine and runs her own cake-decorating business, *Too Nice to Slice*.