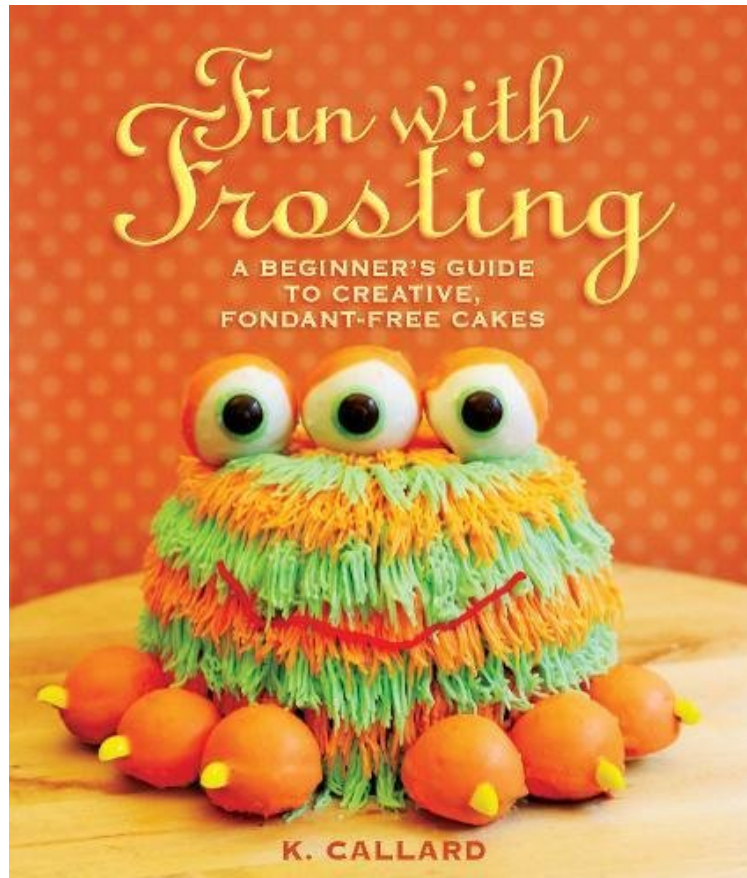


(Get free) Fun with Frosting: A Beginner's Guide to Decorating Creative, Fondant-Free Cakes

Fun with Frosting: A Beginner's Guide to Decorating Creative, Fondant-Free Cakes

Kaye Callard

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Kaye Callard : Fun with Frosting: A Beginner's Guide to Decorating Creative, Fondant-Free Cakes
before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fun with Frosting: A Beginner's Guide to Decorating Creative, Fondant-Free Cakes:

0 of 0 people found the following review helpful. Four Stars By Customer Bought as a gift for my mother , she loves the book. 1 of 1 people found the following review helpful. easy to read and too By Customer Clear, concise, easy to read and too cute

Want to add pizzazz to your parties? This how-to book will help you do just that! Fun with Frosting is perfect for amateur bakers looking to make and decorate delicious, creative cakes using regular bakeware (no specialty pans required!) without having to deal with finicky—and often not-so-tasty—fondant. To start, Fun with Frosting offers everything you need to know about baking, leveling, filling, and assembling cakes, cupcakes, and cakeballs. Author K. Callard also includes a rundown of must-have tools (and some clever substitutions) as well as flat-icing and piping

techniques. With more than forty designs, this book will have even the youngest bakers appreciating Callard's knowledge of her craft as they learn to make shell borders, basket weaving patterns, butter cream roses, and decorating accents using various candies, sugars, melts, and more. Step-by-step instructions for a range of cake designs, from simple 2-D treats to intricate 3-D triumphs, are certain to please any birthday kid or kid at heart.

About the Author K. Callard is a children's fiction writer and amateur baker who loves decorating cakes. Six years ago, she took all the cake decorating classes she could find, and she's been experimenting with cake ever since. In fact, she was all ready to become a certified instructor until life (in the form of identical twin babies) interrupted. In 2012 and 2015, she was a finalist in the international Threadcakes cake decorating competition.