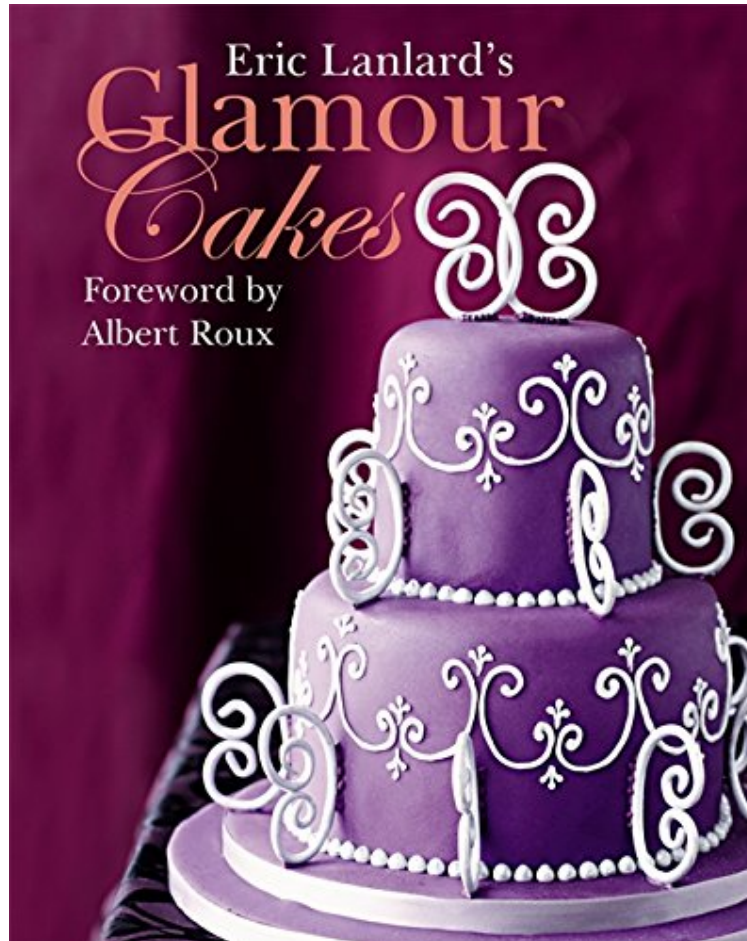


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Glamour Cakes

Eric Lanlard

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Eric Lanlard : Glamour Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Glamour Cakes:

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Bring a touch of A-list glamour to your table with over 20 inspirational celebration cakes from a master patissier. From a magnificent hand-painted Toile de Jouy wedding cake to a sparkling, bejewelled tower and a delicious 1920's-inspired American retro cake, there are designs to suit all tastes in this stunning collection.Each masterpiece is accompanied by clear step-by-step photographs and easy-to-follow instructions for decoration. In addition, a comprehensive introductory section covering tools and equipment, basic recipes, assembly and decorating techniques will provide you with all you need to create flawless, mouthwatering cakes.

About the Author Master Patisserie and twice winner of the prestigious Continental Patisserie of the Year at the British Baking Awards, Eric Lanlard has earned himself an international reputation for superlative baked creations for an impressive A-list clientele, including Madonna and Sir Elton John. Having trained in France, Eric moved to London where he ran the patisserie business for Albert and Michel Roux. He stayed there for five years before launching his own business, Cake Boy, a destination cafe, cake emporium and cookery school based in London. Eric is an experienced TV presenter, most recently with Channel 4's Baking Mad with Eric Lanlard. He has appeared on numerous TV food shows including Masterchef: The Professionals, Mary Queen of Shops, The Taste, Great British Bake Off and Junior Bake Off. He is co-author of Cox Cookies and Cake (Mitchell Beazley) and author of Master Cakes (Hamlyn), Tart It Up! and Chocolat (Mitchell Beazley).