

(Free and download) Icing Only

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Kim Knott

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Kim Knott : Icing Only before purchasing it in order to gage whether or not it would be worth my time, and all praised Icing Only:

0 of 0 people found the following review helpful. Love itBy M. DeParreGreat recipes1 of 1 people found the following review helpful. Nice varietyBy Leeann E. SlausonI enjoyed the variety of recipies. They seem easy enough and use ingredients that you will likely already have or would be readily available.2 of 2 people found the following review helpful. Icing onlyBy April RhodesGood sounding recipes, interesting examples, but it was difficult to find the ingredients locally, most have to be ordered so I have to wait to actually make the recipes.

If you buy this book you will not have to spend time searching for good icings. It has everything from a professional looking basic rolled fondant to a delicious tropical swirl icing. This book is a good investment for anyone who loves to bake cakes or cupcakes and then top them with delicious homemade icing. All the recipes use standard volume measurements and simple step by step instructions. It is easy to buy pre-made icing but if you want something special this book is for you.

ed by Faridah Nassozi for Readers' FavoriteIcing Only is a cookbook that focuses on icing for cupcakes and cakes. nbsp;The book presents a variety of icing recipes and ideas, from basic icing and specialized icing to reduced carbohydrate icing and high fibre icing. Icing Only contains unique, and yet easy to master icing recipes and this

continues through the book. Whether you are a professional, an amateur looking to master the art of decorating cupcakes, a mum baking for a kid's birthday or a tea party, or just an occasional casual baker. This is definitely the best icing book by far. From the Author This book took about 2 months to write. My photographer did a great job of making my cake decorating look better than it is in real life and she often said while taking the pictures of the icing "work with me cupcake." I think you will agree with me when you see the photography that the cupcake really did work with her. The making of the samples and the photography did not take more than 5-6 sessions. The proof reading however was tedious. I hope you enjoy our efforts and never buy a can of ready made icing again.