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Steve Adams

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Steve Adams : Julia M Usher's Ultimate Cookies by Julia Usher (Oct 15 2011) before purchasing it in order to gage whether or not it would be worth my time, and all praised Julia M Usher's Ultimate Cookies by Julia Usher (Oct 15 2011):

19 of 19 people found the following review helpful. MAGNIFICANT BOOK!!!! WORTH EVERY PENNY!!!!By Karen BThis is a wonderful book for all levels of expertise. There are lots of examples of decorating techniques, including fondant, royal icing, chocolate clay, stenciling, painting, using frosting transfer sheets, etc. All techniques are easy to follow with detailed photos.The numerous photos of the decorated cookies are literally breathtaking!!! The 3D Peacocks are amazing and templates are provided for making these, as well as other 3D cookies. There are a handful of cookie recipes, including Sugar Cookie, Shortbread, Tuiles, "GoofProof" Macarons, Meringues,Gingerbread, etc. There also is a recipe for Royal Icing with detailed instructions on how to achieve the "right" piping consistency. Several other useful recipes are included(chocolate clay, chocolate ganache,Italian Buttercream,etc). The extensive Resource List is helpful for locating decorating necessities.This is a BEAUTIFUL, informative book. The author REALLY takes Cookie Decorating to the next level!!! She is extremely creative in her decorating. It's worth purchasing this book just for the photos of her beautiful cookies!!! I HIGHLY recommend this book to anyone who enjoys decorating cookies. Her clever decorating ideas are very impressive!!!!13 of 13 people found the following review helpful. A Must for the Cookie EnthusiastBy Anniina JokinenFor those just venturing into the craft and art of cookie decorating, this book is a must. The book starts by covering all the basic tools (and where to get them), tools to avoid, and tools to put on your wish list. Next, Julia explains the how-to's of doughs (rolling,

cutting, baking), how to make a pastry cone, and the various "bedazzlers" (extras you can put on your cookies in addition to royal icing). Then comes the tour-de-force section--"15 bottom-to-top decorating techniques"--all the different methods to ice a cookie. Everything is illustrated, step by step, with clear photos, so you know exactly what to do. Even marbling, stenciling, and using decorative wafer papers are covered. These are followed by a section on decorative borders, including beadwork. At the end of the book are recipes and tips for making the perfect consistencies of icing for piping, flooding, and "topcoating" -- even tips on how to make sure your icing makes a perfect, rounded bead. No more pointy dots for anyone! The next 150+ pages are dedicated to various cookie projects, which are explained in minute detail with accompanying photos of each stage. The end of the book is dedicated to various recipes for doughs, icings, and modelling media. A really lovely book; clear, well-written, and well-illustrated. Julia takes the fear and mystery out of cookie decorating, and makes the reader feel that anything is possible with practice. Highly recommended! 0 of 0 people found the following review helpful. Love the book! By CAB Haven't had a chance to make anything yet, but I LOVE the book! I also love that she has instructional videos on UTube, VERY helpful!! I wanted to make some stuff for Easter, but had other things going on, so wasn't able too. Looking forward to making some beautiful cookies for the family SOON!!