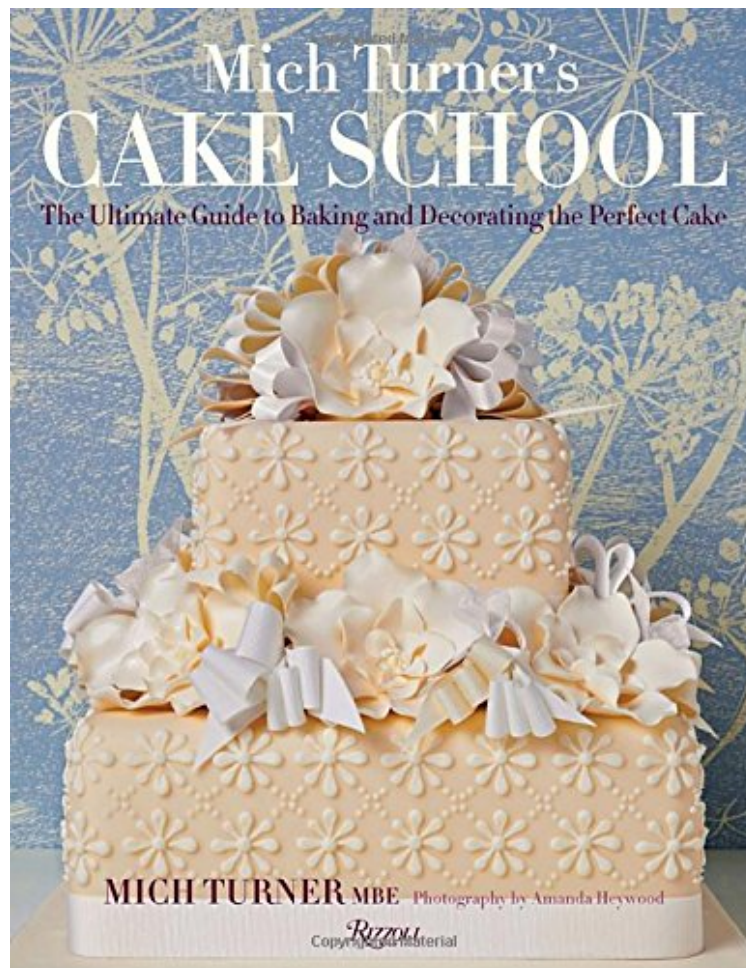


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Mich Turner's Cake School: The Ultimate Guide to Baking and Decorating the Perfect Cake

Mich Turner

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Mich Turner : Mich Turner's Cake School: The Ultimate Guide to Baking and Decorating the Perfect Cake
before purchasing it in order to gage whether or not it would be worth my time, and all praised Mich Turner's Cake School: The Ultimate Guide to Baking and Decorating the Perfect Cake:

1 of 1 people found the following review helpful. For Entry Level Cake Decorator.By Laquintes KingI'm a little disappointed. I expected more. This book is definitely for the beginner cake artist. It can be used as a reference.7 of 8 people found the following review helpful. Not quite up to her usual impressive offerings.....By ToniI have truly enjoyed all the offerings that Ms. Turner has written in the past, having purchased all of her books. Having reviewed

several of them, I feel rather confident in saying that for this would be a good book for a novice or newbie to cake decorating, but for those with any cake decorating experience, this is not for you. Actually I am a bit disappointed in this book in that it has very little new information, to the point of seeming that the information offered here, is a very basic compilation of all her books. To be honest, I was under the impression that this would be a follow-up to her earlier writing entitled, "Cake Masterclass". But disappointingly, it was not. Switching direction for a moment, I have a teeny-tiny bone to pick with 2 of her other books: 2 books were offered entitled "Cake Masterclass" (The Ultimate Guide to Cake Decorating Perfection) and "The Art of the Cake" (The Ultimate Step-by-Step Guide to Baking and Decorating Perfection). They are the exact same book so why the difference in titles? American vs. British versions? Regardless, this was an excellent teaching book and I highly recommend it for very strong cake decorating instruction. Getting back to this newest book it has the typical basic cake recipes, frosting recipes, how to do basic icing, advanced icing, fillings. The projects are somewhat simple, almost too simple. Nothing is exciting because there is nothing really new in here, though it is an OK book. My suggestion would be to strongly suggest to anyone, in particular a novice, to consider one of the two aforementioned books by Mich because they are wonderful and very much a teaching model with so many mediums and so many creative ideas. Well, that's about it. This is short and sweet but hopefully to the point. If you do find the book a real teaching tome, then good for you. My review is merely my opinion. Peace.

Expert lessons and tutorials for successful cake making and decorating from the acclaimed celebrity baker and cake designer. This comprehensive, practical guide to making, baking, and decorating cakes—from simple iced cakes to extravagant affairs with buttercream flowers—is the ultimate reference from award-winning cake designer Mich Turner. Turner teaches how to bake all types of cakes for every occasion, from decadent chocolate to traditional spice cakes. With step-by-step instructions, she shows how to make a classic sugar-paste rose, tiered cakes with piped lace, fillings and frostings, icings, coverings, and stacking. Mini-tutorials feature clear and concise steps and nuggets of wisdom gleaned from years of experience as one of the world's leading professional bakers. The entire volume is replete with tips, tricks, and carefully explained techniques. With experience baking for top celebrities and even the Queen, running cooking classes around the world, and most recently judging cakes on Britain's leading baking reality show, Britain's Best Bakery, Mich Turner shares what it takes to become a cake master.

"From rolling out marzipan and fondant, to stacking cakes, to making decorative flowers and designs, this book is an all-in-one. There is even a chapter on sugar cookie and cookie decorating, with six pages of cake templates. Hundreds of step-by-step color photos clearly illustrate how techniques are implemented, along with beautiful shots of the final product."-JOY OF KOSHER MAGAZINE"Follow Turnerr's directions and yours;ll have the keys to a world of marzipan butterflies, petal paste poinsettias, and royal icing roses."-appetiteforbooks.com About the Author Mich Turner, MBE, founded the Little Venice Cake Company after years as a buyer at Harvey Nichols. She designs cakes for society and corporate events, and her clients include Madonna, Pierce Brosnan, Catherine Zeta-Jones, and Sir Paul McCartney. She appears as a judge on Britain's Best Bakery and has authored Spectacular Cakes (which won the World Cookbook Awards Best Dessert Book), Party Cakes, Wedding Cakes, and The Art of the Cake.