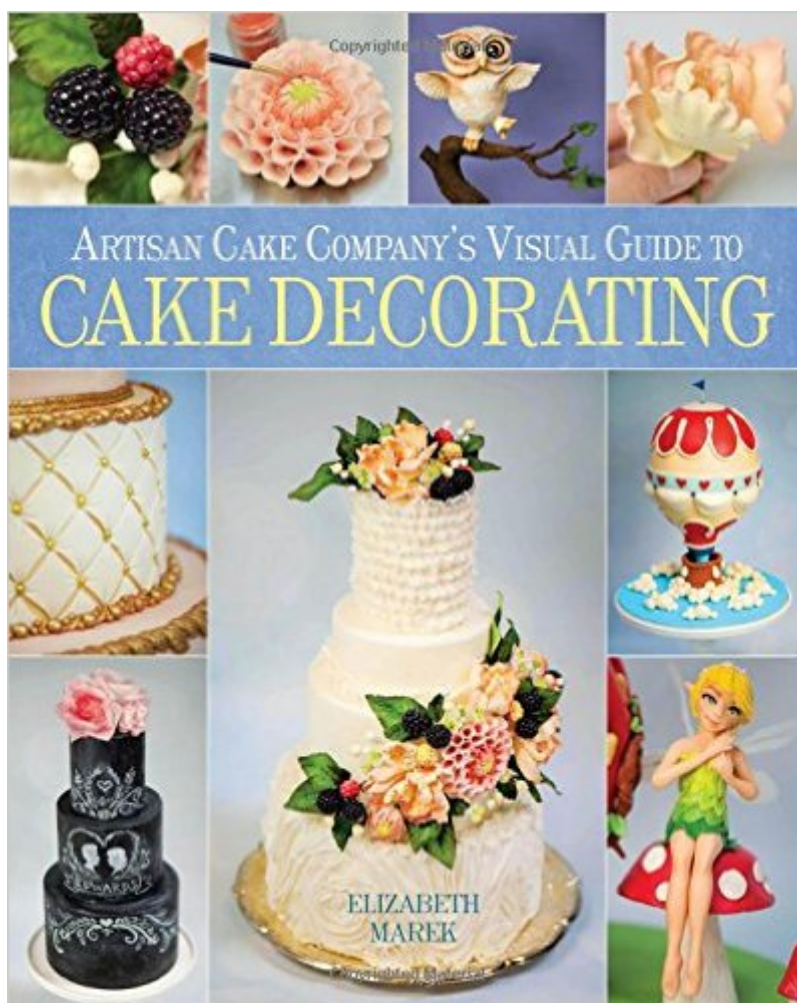


The book was found

Artisan Cake Company's Visual Guide To Cake Decorating



Synopsis

Features delicious recipes and modern, basic techniques for successfully covering cakes in buttercream or fondant. The book gives the reader information on creating beautiful, successful and creative cake designs using color theory and design principles with dozens upon dozens of examples. Inside readers will find chapters including: Cake and Frosting Recipes Elements and Principles of Cake Design Textures and Finishes Modeled Figures Sugar Flowers Celebration Cakes Science of Structure Readers will learn to take their cake decorating to the next level with never before seen tutorials on sugar flowers, figure modeling techniques, cake sculpting and cake structure for beginners and professionals alike.

Book Information

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Customer Reviews

View larger View larger Star Tip Make flower petals for the edge of your cakes. The Artisan Cake Company's Visual Guide to Cake Decorating: Decorating a Cake with Piping Start with a cake freshly frosted in buttercream and chilled. Baker's Secret A coupler is a handy tool for piping that saves time and frosting. It is a small plastic adapter that is inserted into the piping bag and allows you to switch out tips on the same piping bag. It can be used with any type of bag. Tint some crusting buttercream with avocado green food color, and mix until blended. Fill a piping bag with a few spoonfuls of frosting, and twist the top of the bag. Using a round tip, pipe some simple scroll work onto the side of your cake. You can always scrape the buttercream off if you make a mistake Use a star tip to create a shell border on the bottom edge of the cake. With some pink frosting, pipe simple flower shapes. Fill in with a few dots. Finish the top edge with a simple border using a round tip as shown. Finish the design with a scroll design on top of

the cake and a pretty gumpaste flower, or pipe on a message.

Piping Tips

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