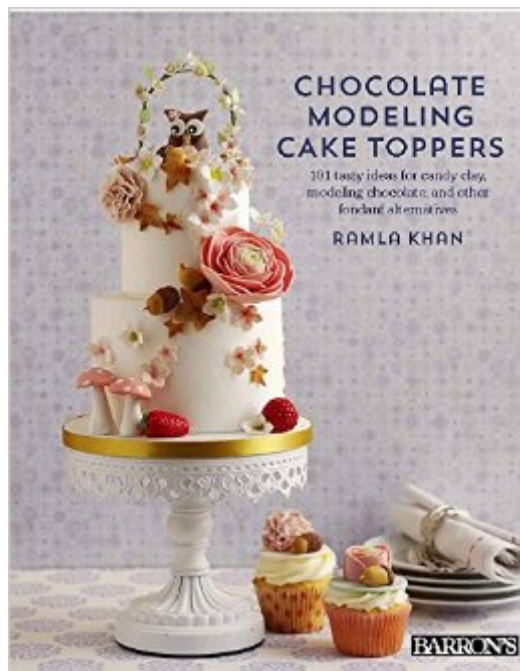


The book was found

Chocolate Modeling Cake Toppers: 101 Tasty Ideas For Candy Clay, Modeling Chocolate, And Other Fondant Alternatives



Synopsis

When you blend melted chocolate with corn syrup the result is a thick, pliable paste known as modeling chocolate. With a consistency similar to clay, modeling chocolate can be stretched, colored, rolled, molded, and sculpted into anything the creative baker can dream up. *Chocolate Modeling Cake Toppers* offers a wealth of guidance for making and using chocolate modeling clay to add flavor and excitement to any baking project. Inside, new and more advanced bakers will find:

- An outline of essential tools and equipment for getting started
- Clearly illustrated, step-by-step instructions for 101 tasty projects
- Ideas for enhancing creations with buttercream, nonpareils, and other decorative mediums
- Quick tips for getting a professional finish every time

Chapters are organized by theme, so there is a topper for every occasion, from Teddy Bear Cake Pops to Chocolate Wedding Favors to Graduation cupcakes. More than 50 full-color images provide inspiration and instruction.

Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #78,626 in Books (See Top 100 in Books) [#11 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) [#55 in Books > Cookbooks, Food & Wine > Baking > Cakes](#) [#212 in Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

This book is very good, instructions are clear and easy to follow. Beautiful book. Nice addition to my cake decorating books collection. Nothing negative to say about it right now... Price is reasonable and quality is good.

Love this book! Every detail is clear, understandable and easy to follow. Each project gives you skills to build on, resulting in cakes that are eye catching and simple beautiful.

Beautiful pictures for inspiration. I was a bit disappointed in how many molds were used but she does give them a slight twist and there are many interesting projects to give you ideas for your cakes.

Beautiful book, is really interesting. I recommended it.

Nice book. love it.

I expected more, I guess. If I had been able to see the book in person I wouldn't have bought it.

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