



Classic Cakes Cake Decorating: The Complete Guide to Baking and Decorating Cakes for Evry Occasion, with 100 Easy-to-follow Recipes and Over 500 Step-by-step Photographs

By Janice Murfitt, Louise Pickford

Anness Publishing, United Kingdom, 2013. Paperback. Book Condition: New. 211 x 168 mm. Language: English . Brand New Book. This is the complete guide to baking and decorating cakes for every occasion, with 100 easy-to-follow recipes and over 500 step-by-step photographs. It is a practical course in baking and decorating cakes, from basic cake batters to intricate finishing touches. It includes essential cake-making skills with step-by-step recipes for making basic cakes in a range of shapes and sizes, as well as different icings and frostings. It features decorating techniques for all types of cakes, from piping chocolate to making marzipan shapes. The recipe section contains classics, such as Carrot Cake; cakes for special occasions, such as Golden Wedding Cake; and lots of novelty cake ideas, such as Rainbow Snake Cake. It offers over 500 stage-by-stage photographs and clear method text make it easy to achieve success with every recipe. Everything you need to know to bake and decorate cakes is brought together in this straightforward and accessible book. The introduction covers every technique you will need, from basic to advanced. It includes tips on equipment and practical guidance on different basic cake recipes. There is plenty of advice on working...



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Reviews

Good eBook and helpful one. It really is writter in straightforward words and phrases and never confusing. I am just effortlessly could possibly get a enjoyment of looking at a published book.

-- Romaine Rippin

The book is great and fantastic. it absolutely was writtern very properly and beneficial. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- Lyda Davis II