

Compendium Of Cake Decorating Techniques 200 Tips Techniques And Trade Secrets

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5.0 out of 5 stars Compendium of cake decorating techniques. Reviewed in the United Kingdom on May 16, 2016. Verified Purchase. I bought this book for my own use to get ideas for cake decorating and it is perfect. The creative ideas are very good and easy to follow. I would recommend it to anyone interested in cake decorating whether it is for ...

Compendium Of Cake Decorating Techniques by Carol Deacon

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Tapping into the hottest trend in the cookery-as-craft market right now, this book is crammed with information on the art and craft of using fondant in cake decorating. Fondant is the most popular method in decorating trends because of its smooth surface, vivid colours, and chic finish. You can roll it, cut it out, mold it, and colour it.

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Buy Compendium of Cake Decorating Techniques: 300 tips, techniques and trade secrets by Deacon, Carol (ISBN: 9781844489367) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

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We've assembled tips to make even the most intricate techniques seem simple. From the basics of making a consistent buttercream, to shaping cute 3D characters, trust Wilton to teach you exactly what you need to know! Piping Techniques. Candy Techniques. Fondant Techniques. Gum Paste Techniques. Sugar Sheet Techniques.

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