

First Cake Decorating

The comprehensive guide to amazing cake decoration—now fully updated Professional Cake Decorating is a must-have resource for professional and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This Second Edition has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer’s art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.

Even those who have never baked and decorated a cake before will be able to make beautiful cakes with the help ofBeginner's Guide to Cake Decorating! The first section of the book looks at the equipment you will need and demonstrates the standard icing and cake recipes required to bake and cover all kinds of cakes. Subsequent sections explain techniques for decorating with sugarpaste, royal icing, marzipan, and buttercream. With detailed, step-by-step instructions on equipment, recipes, and techniques, anyone can craft decorations like delicate sugar flowers and modeled figures. Beginner's Guide to Cake Decorating includes chapters on: Decorating with sugarpaste (rolled fondant) Decorating with royal icing Decorating with buttercream and marzipan Decorating with chocolate Decorating with sugar flowers Modeling on cakes

Everyone loves a good party and Decorate for a Party, a unique collaboration between bestselling interiors author Holly Becker (founder of decor8) and photographer and product designer Leslie Shewring, will help you to throw some of your best ones yet! Decorate for a Party is a stunning sourcebook packed with decorating tips and techniques that will ignite your creativity. Whether you are planning a significant celebration or a simple dinner with friends, Holly and Leslie provide creative ideas for every occasion. All aspects of party planning are covered, from lighting to playlists, hostess gifts, colors and patterns, food ideas, wall décor ideas, and DIY projects -- and they offer hundreds of fun tips that will make your party memorable. With over 200 practical ideas including ten step-by-step projects, ten playlists, and ten “6 Ways” projects, the book is split into ten sections by theme covering a range of different color palettes and styles -- bright to moody tones, forest and children’s parties, and beautiful boho and modern styles. All themes can be mixed and matched to use for a wide variety of occasions in homes of any size, from the sprawling country home to a one-room city apartment. Decorate for a Party encourages you to make the most of what you have, make things by hand and modify store bought party supplies, and put your personality into your party. You’ll find hundreds of quick and beautiful ways to create a party that is meaningful, memorable, budget-friendly, and fun!

"Murfitt calms potentially nervous fingers by not only including step-by-step color photographs and text but also showing alternatives to traditional embellishments.--Booklist "A must have' for anyone with the slightest interest in cake decorating."--Publishers Weekly Everyone will think these amazing cakes came from the best bakery in town. From a chocolate porcupine to candied petals, the options shown in this lush guide are endless, and all presented in a way that even beginners can easily follow. Pretty sugar-paste creations embellish a marzipan-covered cake. Nuts, sugar-frosted fruits, candy, and cinnamon sticks make beautiful decorations in an instant. And there are embossed patterns, ruffled borders, sugar-paste cutouts, and other eye-catching ideas, all with instructions, recipes, and templates, to provide inspiration for every occasion.

The highly anticipated complement to the New York Times bestselling Momofuku cookbook, Momofuku Milk Bar reveals the recipes for the innovative, addictive cookies, pies, cakes, ice creams, and more from the wildly popular Milk Bar bakery. Momofuku Milk Bar shares the recipes for Christina Tosi’s fantastic desserts—the now-legendary riffs on childhood flavors and down-home classics (all essentially derived from ten mother recipes)—along with the compelling narrative of the unlikely beginnings of this quirky bakery’s success. It all started one day when Momofuku founder David Chang asked Christina to make a dessert for dinner that night. Just like that, the pastry program at Momofuku began. Christina’s playful desserts, including the compost cookie, a chunky chocolate-chip cookie studded with crunchy salty pretzels and coffee grounds; the crack pie, a sugary-buttery confection as craveable as the name implies; the cereal milk ice cream, made from everyone’s favorite part of a nutritious breakfast—the milk at the bottom of a bowl of cereal; and the easy layer cakes that forgo fancy frosting in favor of unfinished edges that hint at the yumminess inside helped the restaurants earn praise from the New York Times and the Michelin Guide and led to the opening of Milk Bar, which now draws fans from around the country and the world. With all the recipes for the bakery’s most beloved desserts—along with ones for savory baked goods that take a page from Chang’s Asian-flavored cuisine, such as Kimchi Croissants with Blue Cheese—and 100 color photographs, Momofuku Milk Bar makes baking irresistible off-beat treats at home both foolproof and fun.

Now there’s no need to opt for a shop-bought cake for that special occasion. Become a confident cake decorator, even if you’ve never tried it before, with this handy book that will get you creating your own spectacular masterpieces in no time. Clear photography guides you through all the basic techniques before tackling beautiful cake designs to suit any occasion. Not sure where to start? First Cake Decorating shows you where to begin with planning advice, basic and specialist equipment, ingredients, techniques and handy troubleshooting advice to help you tackle problem areas. You’ll be moulding animals and figures, modelling with sugarpaste and marzipan, working with chocolate and sugar and making your very own beautifully decorated cakes before you know it! Other titles in this series include: First Beading (9781843406136), First Crochet (9781843406129), First Card Making (9781843406143) and First Knits (9781843406112). New Firsts for 2014: First Sewing Word count: 20,000

Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert--the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombre frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut- Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time.

[The Particular Sadness of Lemon Cake](#)

[My First Cupcake Decorating Book](#)

[Professional Cake Decorating](#)

[Sweet Designs for Cakes & Cupcakes](#)

[A Step-by-Step Guide to Decorating Like a Pro](#)

[Colette's Cakes](#)

[Cake Decorating for Beginners](#)

[24 Stunning Step-by-step Cake Designs for All Occasions](#)

[50 Easy Party Cakes](#)

[Piping](#)

[Cake Decorating for the First Time](#)

[100s of Ideas, Techniques, and Projects for Creative Cake Designers](#)

[Create Your Own Stunning Cakes, Sculpt Fondant Figures, Follow Step-by-Step Demonstrations, Master Piping Skills](#)

"Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

Hundreds of creative ideas for cakes, cupcakes and cake pops Make your cake the star of any celebration as Step-by-Step Cake Decorating teaches you how to decorate cakes one step at a time. Step-by-step instructions will help you to master the techniques of piping, stencilling and painting. In no time you'll be making spectacular sweet creations. Decorating possibilities are endless with flawless fondant, royal icing and fluffy buttercream and key ingredients are explained so that your icing tastes as good as it looks. A guide to cake decorating equipment ensures that you have everything you need. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate with a selection of 70 top step-by-step sequences from the print book. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to beautiful butterfly cupcakes, ideal for summer entertaining. Perfect for the enthusiastic decorator Step-by-Step Cake Decorating will inspire creative ideas for cakes, cupcakes and cake pops for every occasion.

Simple instructions for gorgeous cakes, cupcakes, and cookies; decorate them with fillings, frostings, piping, sugarpaste, and more! Whether you are a beginner or an experienced baker, this book is designed to provide you with all the baking and decorating techniques you'll need to become a confident and creative cake, cupcake, and cookie maker. With easy-to-follow recipes and advice about essential tools, experienced cake decorator Giovanna Torrico guides you through the planning and preparation stages, including baking and icing tips and how to layer and stack a cake. Using stylish designs and handcrafted edible flowers and animals, you can create personalized masterpieces for all occasions, including: Chocolate truffle cake Red velvet cake Ganache variations Italian meringue And so much more! Achieve stunning results every time with Creative Cake Decorating!

Beginner’s Guide to Cake Decorating will show even those who have never baked and decorated a cake before in their lives how to make beautiful cakes.

Learning to make and decorate cakes that are as beautiful as they are delicious can be a challenge, but with the expert guidance of renowned confectionery artist Autumn Carpenter in First Time Cake Decorating, your goal is within reach. Like having your very own cake decorating instructor at your side, First Time Cake Decorating guides you expertly through the process, from baking and prepping your first cake through a range of decorating techniques, from essential piping techniques for creating borders, writing, and flowers to working with gum paste and fondant to make stunning daisies, roses, lilies, and more. There’s a first time for everything. Enjoy the journey and achieve success with First Time Cake Decorating!

35 step-by-step cookie and cake decorating projects for children aged 7-plus. In My First Cookie & Cake Decorating Book you will discover that half the fun of baking is in the decorating! With 35 easy-to-follow step-by-step projects, you will soon be impressing family and friends with delicious decorated cookies and cakes. In Chapter 1, The Basics, there’s a range of cookie and cake recipes that will form the basis of your creations, such as a vanilla sponge and gingerbread cookies. In Chapter 2, Decorating Techniques, you will learn skills such as making and using a piping bag, creating and using templates, cutting shapes, making decorations, and getting creative with a range of colorful and fun toppings. In Chapter 3, Creative Cookies, the projects include Iced Christmas Trees, Snowflakes, Easter Bunnies, Sunflowers, and Gingerbread People. Once you’ve gained confidence and skills by decorating cookies, move on to Chapter 4, Creative Cakes. The recipes include a Snakes & Ladders Cake, Wise Owl, Teddy Bear, Blossom Cake and a Yule Log complete with Christmas decorations. The decorating part of the projects is designed for you to do without help, but you might need a grown-up to help you clean up the mess afterward!

In Artisan Cake Company’s Visual Guide to Cake Decorating, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. Artisan Cake Company’s Visual Guide to Cake Decorating also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek’s Artisan Cake Company’s Visual Guide to Cake Decorating help you get your cake from boring and bland to amazing and spectacular.

[Over 100 Step-by-Step Cake Decorating Techniques and Recipes](#)

[Cake Decorating With The Kids](#)

[Tips, Techniques and Trade Secrets](#)

[Stylish and Simple Ideas for Meaningful Gatherings](#)

[The Caker](#)

[First Time Cake Decorating](#)

[Simple Ways to Fill Your Family's Life with Art and Creativity](#)

[Cake Decorating with Modeling Chocolate](#)

[Martha Stewart's Cakes](#)

[Our First-Ever Book of Bundts, Loaves, Layers, Coffee Cakes, and More: A Baking Book](#)

[All-in-One Guide to Cake Decorating](#)

[First Cake Decorating](#)

[200 Tips for Cake Decorating](#)

Master the art of cake decorating with easy steps for sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, Cake Decorating for Beginners shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you’d be proud to share with your loved ones—not to mention your social media feed. Cake Decorating for Beginners includes: Cake walkthrough--Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted tips--Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on top--Show off your cake decorating skills with 10 scrumptious, stunning cakes--each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes--Cake Decorating for Beginners gives you the confidence.

"This comprehensive and accessible guide to cake decorating teaches all of the techniques and tricks that aspiring sugarcrafters need to create stunning and impressive cakes. Everyone will think these amazing cakes came from the best bakery in town! First Steps in Cake Decorating reveals dozens of expert cake decorating ideas that are simple to achieve yet look stunning. All the most popular methods of icing and decoration are covered, including buttercream, sugarpaste, chocolate, marzipan and flower paste. Detailed, easy-to-follow instructions explain the basics of preparing and using different types of icing, illustrated with step-by-step color photographs. There is a delicious array of fantastic cakes here to suit adults and children alike. Beginners will pick up the basics fast, and even experienced cake decorators will find inspirational new ideas. About All-in-One Guide to Cake Decorating: A complete, structured course in the beautiful art of cake decorating from first steps to expert skills. Teaches techniques that can be used to decorate all kinds of cake from a novelty birthday cake to a memorable wedding cake. Over 300 instructional step-by-step color photographs show how to decorate more than 50 finished cakes. Clearly written, straightforward text covers every aspect of sugarcrafting skill. Includes covering cakes, filling and layering, icings, chocolate, sugarpaste, marzipan, piping, flower paste, and quick and easy decoration ideas. ""A 'must have' for anyone with the slightest interest in cake decorating"" – Publishers Weekly"

Colette Peters's one-of-a-kind wedding cakes -- for which she charges hundreds, sometimes thousands of dollars -- have made her America's most sought-after culinary artist. Now, with this dazzling cookbook, brides-and-grooms-to-be can bake their own Colette's wedding cake -- or commission a professional baker to follow one of Colette's designs. Illustrated throughout with eye-popping color photographs, step-by-step drawings, and templates, Colette's Wedding Cakes showcases more than thirty of the author's most amazing wedding creations, organized by season -- a love-in-bloom cake, an Edwardian cake, a chocolate fantasia cake, an art deco cake, a coral reef cake, and many others.

Budding bakers will love these 35 recipes for making super-cute cakes! You'll learn how to make delicious cupcakes, cookies, cake pops and more - and transform them into fantastic creations. In Cool Cupcakes, make pink piggy cupcakes, classic butterfly cakes, pretty spotty cupcakes and more. The next chapter, Crazy Cookies, gives you ideas for creating ladybird cookies and pretty star cookies, as well as for gingerbread - including gingerbread families, animals and a village. Then have a go at the Brilliant Brownies and Cake Pops - from adorable penguin pops to delicious brownie pops and cute brownie owls. Finally, take your pick from the Novelty Cakes, where there are super snowmen, under the sea mini cakes and honey flake crunchies. There are basic recipes so that you can make the cakes in any flavour you want, and a techniques section that will teach you all you'll need to know, such as how to pipe icing and how to make shapes out of marzipan. All the projects are easy to follow with adorable artworks to guide you along the way; plus, each one has a grade so you can start with the easiest and then move on as your decorating skills improve.

'200 Tips for Cake Decorating' shows why fondant is so popular. Its smooth surface, vivid colors and moldable texture allow bakers to roll it, cut it, model it and color it. With basic skills and minimal equipment, bakers can create entertaining toppers for cakes and cupcakes.

For creative bakers who are seeking a tastier alternative to fondant, this book explores a versatile nougat-like confection that performs like fondant but is easily made from chocolate. With over 380 colour photographs and 40 unique tutorials, this book demonstrates how to: make modelling chocolate from scratch; wrap a cake in patterned chocolate; make realistic bows, flowers, and leaves made of chocolate; sculpt 3D cakes and figurines; push the envelope of cake design. For even the most casual reader, this book promises to delight and surprise the eye.

Bring out your child’s creativity and imagination with more than 60 artful activities in this completely revised and updated edition Art making is a wonderful way for young children to tap into their imagination, deepen their creativity, and explore new materials, all while strengthening their fine motor skills and developing self-confidence. The Artful Parent has all the tools and information you need to encourage creative activities for ages one to eight. From setting up a studio space in your home to finding the best art materials for children, this book gives you all the information you need to get started. You'll learn how to: * Pick the best materials for your child's age and learn to make your very own * Prepare art activities to ease children through transitions, engage the most energetic of kids, entertain small groups, and more * Encourage artful living through everyday activities * Foster a love of creativity in your family

[50 New and Unusual Cake Recipes](#)

[35 techniques and recipes for children aged 7-plus](#)

[Recipes and Step-by-step Techniques from Top Wedding Cake Makers](#)

[The Complete Photo Guide to Cake Decorating](#)

[Great Cake Decorating](#)

[Book 1 in the Wicked Goodies Series](#)

[Designer Cake Decorating](#)

[Step-by-Step Cake Decorating](#)

[Artisan Cake Company's Visual Guide to Cake Decorating](#)

[FabJob Guide to Become a Cake Decorator](#)

[Simple Cake Designs for Cake Decorators](#)

[35 recipes for decorating cupcakes, cookies and cake pops for children aged 7 years +](#)

[Creative Cake Decorating](#)

Over 30 delicious homemade treats to delight your friends and family all year round! Packed with recipes and designs for cakes, cupcakes, mini cakes, fondant fancies and cookies. There's something for every occasion, from the Mad Hatter's tea party and a seaside celebration, to a lacy white wedding and some special Christmas gifts. Step-by-step illustrated instructions and detailed techniques guide you through each stage of baking and decorating.

A one-stop cookbook for cakes--birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and strussel-topped, from comfort classics

like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, Cakes includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's Cakes has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

Perfect the art of piping—and discover techniques for turning a simple design into a stunning cake. Many people shy away from even trying their hand at piping. This chapter, taken from The Contemporary Cake Decorating Bible, will help demystify the art and inspire you to perfect the technique. The basics are not difficult to master—having the correct equipment and icing consistency is key, whether it's buttercream or royal icing. Then, all you need is practice to become familiar with the amounts of pressure required as you pipe. Lindy Smith shows you how to pipe swirls, peaks, daisies, and roses with buttercream, as well as dots, hearts, drop line work, and brushwork embroidery with royal icing.

The ultimate compendium of cake decorating techniques for avid amateur bakers everywhere. Cake Decorating for Beginners combines nuggets of advice and popular projects from books in the Modern Cake Decorator series. You are taken through the whole process from the initial bake to icing your cake with those final embellishments. Expert cake decorators Christine Flinn, Sandra Monger and Stephanie Weightman pool their knowledge to help you with stencilling, using cutters, piping and painting. Includes printable templates for the eBook edition.

Debbie Brown is an accomplished cake decorator, author, and teacher who has written several successful cake decorating books

Absolutely not your ordinary baking book: 50 outstanding and delicious recipes for cakes, cookies and cupcakes to bake at home, presented by the talented Jordan Rondel aka The Caker. The cakes are specialty treats not usually seen in cake shops. Some are gluten free, dairy free or vegan and Jordan uses as many organic ingredients as possible. The flavours are surprising combinations that will thrill your taste buds. From fig and raspberry cake, brown butter spice cake and earl grey tea cookies, to flourless black forest cupcakes, chai latte cake with condensed milk icing and black pepper, and peanut butter and jelly cake. Includes 15 gorgeous icings and toppings, and top baking tips from The Caker herself. Designed with flair and photographed with imagination, this book is the perfect gift - whether for someone else or for yourself!

The ultimate compendium of cake-decoration techniques, derived from the Modern Cake Decorator series. Cake Decorating for Beginners is a wealth of useful information for avid amateur bakers. Combining nuggets of valuable advice and popular projects from the Modern Cake Decorator series, the book leads the reader from the first stages to the last embellishments, including baking and icing your cake, and features a range of exciting, innovative but accessible techniques for decoration such as stencilling, using cutters, piping, painting and airbrushing for a polished, professional finish. The cumulative knowledge of authors Cassie Brown, Christine Flinn, Sandra Monger and Stephanie Weightman makes this book a must-have, go-to guide - the ultimate cake decoration compendium.

[The Power of Sprinkles](#)

[Cake Decorating](#)

[Published Expressly for the Progressive Baker, Confectioner, Pastry Cook, and Cake Decorator](#)

[The Contemporary Cake Decorating Bible](#)

[Simple Cake Designs for Beginners](#)

[The Artful Parent](#)

[Lambeth Method of Cake Decoration and Practical Pastries](#)

[A Cake Book by the Founder of Flour Shop](#)

[Cake Decorating For Dummies](#)

[A Step-by-Step Guide to Baking & Decorating Gorgeous Cakes, Cupcakes, Cookies & More](#)

[The Absolute Beginner's Guide - Learn by Doing * Step-by-Step Basics + Projects](#)

[The Art of Cake Decorating](#)

[Your Ultimate Guide to Classic, Modern, and Whimsical Cakes](#)

The wondrous Aimee Bender conjures the lush and moving story of a girl whose magical gift is really a devastating curse. On the eve of her ninth birthday, unassuming Rose Edelstein, a girl at the periphery of schoolyard games and her distracted parents' attention, bites into her mother's homemade lemon-chocolate cake and discovers she has a magical gift: she can taste her mother's emotions in the cake. She discovers this gift to her horror, for her mother—her cheerful, good-with-crafts, can-do mother—tastes of despair and desperation. Suddenly, and for the rest of her life, food becomes a peril and a threat to Rose. The curse her gift has bestowed is the secret knowledge all families keep hidden—her mother's life outside the home, her father's detachment, her brother's clash with the world. Yet as Rose grows up she learns to harness her gift and becomes aware that there are secrets even her taste buds cannot discern. The Particular Sadness of Lemon Cake is a luminous tale about the enormous difficulty of loving someone fully when you know too much about them. It is heartbreaking and funny, wise and sad, and confirms Aimee Bender's place as "a writer who makes you grateful for the very existence of language" (San Francisco Chronicle). BONUS: This edition includes an excerpt from Aimee Bender's The Color Master.

A guide to cake decorating covers basic and advanced techniques for a variety of cakes.

Threads Sew Smarter, Better, & Faster is a one-of-a-kind resource that's filled with more than 1,000 Threads-tested tips, shortcuts and ingenious solutions to sewing emergencies, all organised in an easy-to-access format for quick reference or more leisurely reading. The perfect reference for stitchers at any skill level, this book offers a wealth of information, from a basic lesson in how-to-thread-a-needle to sewing repairs, fitting techniques, and advanced tricks from tailors and couture workshops. Look under 'Fabric, Thread, & More' to find the perfect method for matching fabric-type to sewing project. Check the 'Fitting' chapter for clever ways to hem trouser legs evenly every time. There's even a section with sewing shortcuts just for quilters. Whether readers simply wish to replace a button, polish their sewing skills, or stitch an intricate pattern, Threads Sew Smarter, Better, & Faster is like having a friend and sewing expert at your fingertips.

Cake Decorating shows you how to build, pipe, model, and airbrush birthday cakes, wedding cakes, and more, so you can create an edible masterpiece for any occasion. Photographic step-by-step tutorials showcase more than 70 techniques and 18 showstopping cake projects, complete with complementary cupcake and mini-cake designs. Plus, "idea" spreads adapt basic techniques to inspire hundreds of additional piping, stenciling, painting, and carving variations. The complete introduction to cake-decorating equipment ensures you have everything you need, and the selection of basic cake recipes and instructions for making buttercream, fondant, and more icings guide you from the start. Whether you are a beginner or an accomplished baking artist, Cake Decorating will help you find inspiration and perfect your technique. *Previously published as Step-by-Step Cake Decorating.

Flour Shop's rainbow explosion cakes have become an international sensation! And now, with The Power of Sprinkles, Flour Shop Founder Amirah Kassem reveals the secrets to making her magical cakes at home. Amirah Kassem preaches the power of sprinkles in her wildly creative first book. A modern-day Willy Wonka, Kassem reminds readers that joy can be found in creating something delightful and delicious, that baking a cake for someone is the best thing in the world, and that, when it comes to cake decorating, any mistake can be covered in sprinkles (and everyone will love it anyway!). With twenty-nine different cakes—from unicorn cakes and donut cakes to cakes that look like reindeer, popcorn, spaghetti, and avocado toast—and packed with photographs, illustrations, and infinite ideas, The Power of Sprinkles is a book for bakers and cake decorators at every age and level. Also Available: Power of Sprinkles 2020 Wall Calendar

Cake Decorating with the Kids: Get messy in the kitchen with 30 gorgeous, easy-to-follow contemporary cake decorating projects to make at home with the kids. Children of all ages will love to get involved and take charge of spreading the fillings and toppings, rolling out fondant icing, cutting shapes and making sugar decorations to help create delicious sweet treats, from cupcakes and cookies to cake pops, whoopie pies and tiered party cake ideas. Cake decorating is a fun, exciting craft for children and each recipe includes tasks for younger and older kids. The cake designs are perfect for school events, birthday cakes for children, parties, or simply rainy day fun in the kitchen, but as they are so professional-looking they are would also suitable for adult parties as well! Includes essential safety information for working with children in the kitchen, as well as storage, transportation and presentation advice, perfect for children's parties! You will also find yummy cake recipes and all the basic cake decorating techniques you need to know to create the projects. Comes with lay-flat binding to keep the book open when your hands are covered in flour!

[Decorate for a Party](#)

[First Steps in Cake Decorating](#)

[A Novel](#)

[Beginner's Guide to Cake Decorating](#)

[My First Cookie and Cake Decorating Book](#)

[30 Modern Cakes and Bakes for All the Family to Make](#)

[A Cookbook](#)

[Momofuku Milk Bar](#)

[The Perfect Cake](#)

[Cake Decorating at Home](#)