

Juliet
Sear

CAKEOLOGY

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BY
Juliet Sear



OVER 20 SENSATIONAL STEP-BY-STEP CAKE DECORATING PROJECTS

Cakeology Over 20 Sensational Step By Step Cake Decorating Projects

Zoe Clark



Cakeology Over 20 Sensational Step By Step Cake Decorating Projects:

Cakeology Juliet Sear, 2015-09-08 Whether it's a birthday wedding or dinner party there's no better way to celebrate than with a slice of glorious cake. In *Cakeology* Juliet Sear shows home bakers how to take your cake making and decorating to a new level as she takes you through the step by step process to produce a true show stopper. With a foreword by Buddy Valastro of *Cake Boss* this book is crammed with tips and tricks and features step by step photography to guide you at every stage ensuring these projects can be mastered by everyone. Learn all elements of cake decoration from making fondant flowers to hand painting on icing. From the elegant wedding cake with intricate piping design to the fun burger cake cookie explosion cake or Pinata cake with a surprise centre Juliet's creations ensure you celebrate in style. With stunning photography and mood shots this is a fresh contemporary presentation of cake decoration. Juliet's favorite and most impressive designs are sure to wow at every cake occasion.

Simply Modern Wedding Cakes Lindy Smith, 2015-12-20 Let world renowned sugarcraft teacher Lindy Smith show you how to make a spectacular wedding cake in simple steps. Today's brides are looking for wedding cakes that look modern, stylish and unique but that are achievable and don't cost the Earth. This step by step guide will show you how to create a wide range of contemporary wedding cakes using the latest trends in cake decorating and wedding design for a DIY wedding cake to be truly proud of. In her trademark style and with over 400 photographs Lindy breaks down the process with accessible techniques and easy to follow steps which simplify even the grandest designs.

Buttercream Flowers for All Seasons Valeri Valeriano, Christina Ong, 2017-11-27 Blooming marvellous cake decorating ideas for spring, summer, autumn and winter all made with delicious buttercream. Bursting with buttercream flowers this bumper cake decorating book gives you all the inspiration and know how you need to create sensational floral cakes all year round with over fifty cake ideas. Each of the seasonal design concepts is presented as a spectacular tiered cake, an accessible single tier cake and a beginner friendly batch of cupcakes so you can get started at any level. *Buttercream Flowers for All Seasons* features step by step instructions from international bestselling authors Queen of Hearts Couture Cakes, leading lights of the cake world and masters of buttercream art.

Cake Craft Made Easy Fiona Pearce, 2013-05-08 Essential cake decorating techniques explained from simple buttercream piping through to brush embroidery with royal icing making sugar flowers and decorating novelty cakes. Includes 12 gorgeous cake decorating projects to make 16 cakes that are impressive and stylish but use small cakes in various sizes to keep the baking elements simple and to allow you to really focus in on the cake decoration techniques. Bridges the gap between decorating cupcakes and cookies and decorating larger tiered cakes for beginner to intermediate cake decorators. Plus 12 free video demonstrations available online to teach the best way of completing each cake decorating technique. Inside *Cake Craft Made Easy* easy to follow cake decorating techniques explained in detail with full color step by step photography covering the following subjects: Buttercream piping, Cupcake towers, Pattern embossing, Sugar pinwheels, Stenciling, Royal icing piping.

Sugar models flowers Sugar doilies Frills ruffles Brush embroidery Rice Paper Work Buttercream One-Tier Wonders Valeri Valeriano, Christina Ong, 2016-03-01 The Queens of Buttercream draw inspiration from a range of themes from vintage chic to fine art steampunk to Alice in Wonderland Cake Geek Magazine Never serve a boring looking cake again This stunning collection of buttercream cake decorating projects will transform your regular bakes into works of art using simple techniques and nothing but delicious buttercream With thirty step by step single tier cake decorating projects and a wide variety of themes you ll find cakes for all occasions that will lift your baking to a new creative level The cakes range in size from four to eight inches high and come in a host of shapes and sizes round and square but also simple carved shapes including a wreath a log and a birdcage The ideal book for buttercream beginners this colorful cake decorating book will show you how to create simple yet sensational cakes every day that will wow all who see and eat them With expert instruction from the best buttercream teachers in the world you ll learn a wide range of innovative buttercream techniques using piping tips palette knives and more **Step-by-Step Cake Decorating** Karen Sullivan, 2013-10-17 Make your cake the star of any celebration with Step by Step Cake Decorating Step by Step Cake Decorating teaches you how to decorate cakes one step at a time With hundreds of creative ideas photos and tips to help you master the techniques of piping stencilling and painting you ll learn how to create spectacular sweet creations Decorating possibilities are endless as flawless fondant royal icing and fluffy buttercream and key ingredients are explained so that your icing tastes always as good as it looks Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate Step by Step Decorating Cakes includes 20 unique projects 10 designed for children that let you show off your skills from birthday cupcakes to a beautiful butterfly and blossom cake 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 *Buttercream One-tier Wonders* Valeri Valeriano, Cristina Ong, 2016 *Sensational Buttercream Decorating* Carey Madden, 2014-04-17 Amazing melt in your mouth Swiss style buttercream is the perfect decorating tool Swiss style buttercream is the lightest fluffiest icing and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes Carey s inspired cake decorating projects show off wholesome delicious buttercream to its best effect From start to finish Carey shares her years of professional decorating experience guiding you through everything you need to know about slicing and filling cakes mixing colors writing inscriptions serving and displaying cakes and storing and transporting the finished works of art Every delicious cake starts with an easy to follow recipe and Carey provides several failsafe recipes for cakes cupcakes icings and fillings including gluten free and vegan options And then the fun really starts with her detailed step by step explanations of icing techniques decorating fundamentals and best of all 50 gorgeous cake decorating projects Every step is accompanied by a color photo ensuring that you ll be able to duplicate Carey s results and create a sensational cake for any occasion **All-in-One Guide to Cake Decorating** Janice

Murfitt,2019-04-01 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 Step-by-step Cake Decorating Karen Sullivan (Bespoke cake-maker),2013 Best-ever Cake Decorating Angela Nilsen,Sarah Maxwell,1999 A complete course in cake decorating skills from getting started to achieving excellence Step by step photographic instructions accompany techniques and decorating projects Over 100 projects in a wide range of recipes including a black forest gateau strawberry shortcake and celebration cakes **The Complete Cake Decorator** Angela Nilsen,Sarah Maxwell,2000 This practical reference series covers everything from health and cooking to popular hobbies and leisure interests Each book includes step by step photographs and easy to follow instructions **Creative Color for Cake Decorating** Lindy Smith,2013-08-29 Learn how to choose and use colours creatively in your cake decorating projects with 10 amazing cake designs from Lindy Smith author of the international bestseller The Contemporary Cake Decorating Bible Discover how to adapt cake designs to your own colour schemes how to take colour inspiration from objects and environments around you to create your own unique palettes and how to use the food paste colours available to best effect on stunning decorated cakes Includes 10 colour themed chapters each with an amazing cake decorating design and additional cupcake or cookie projects in alternative colourways to show how selecting different colours can dramatically change the feel of your design Step by step illustrated instructions cover every stage of cake design from baking cakes and mixing colours to sugar modeling and adding finishing touches perfect for both beginner and experienced cake decorators alike Featuring a fully comprehensive index of all of the food paste colours available from the main suppliers in the UK and full instructions on how to alter their tone hue and intensity to suit your cake decorating needs *First Time Cake Decorating* Autumn Carpenter,2018-04-03 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 Are you an absolute beginner when it comes to cake decorating Then help is at hand Like having your very own instructor at your side this book guides you carefully from your first nervous buttercream icing to confident gum paste accents After a thorough description of equipment and the baking process learn How to make and apply a range of icings and fillings Piping techniques from basic balls and stars to leaves borders and flowers How to make fondant and gum paste accents using a pasta machine a clay extruder molds and cookie cutters How to create gum paste flowers bows ruffles animals and people Additional techniques for adding flair with stencils shimmer and air brushing Each of the projects included in this book introduces you to new concepts and skills Full color photos step by step instructions and valuable tips help you learn the fine points of cake decorating while designing and making beautiful cakes for any celebration There s a first time for everything Enjoy the journey and achieve success with *First Time Cake Decorating* Each book in the *First Time* series distills how to guidance and advice from an expert on a specific topic into targeted step by step instruction geared toward the absolute beginner *Step-by-Step Cake Decorating*

Karen Sullivan,2013-10-01 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 *Cake Decorating With The Kids* Jill Collins,Natalie Saville,2012-07-04 *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 *Stitch, Craft, Create: Cake Decorating*

Various,2012-11-30 Want to try your hand at making gorgeous homemade goodies These brilliant quick easy cake decorating projects give you the opportunity to try something new and expand your crafting skills From beautiful biscuits to floral cupcakes festive treats to celebratory cakes designs create stunning items for yourself your friends and your home Each unique project includes Simple step by step instructions Quick makes for fast results Beautiful photography of the finished product to guide and inspire The Contemporary Cake Decorating Bible Lindy Smith,2011-10-07 Discover everything you need to know to create celebration cakes that are beautiful unique and truly contemporary This is the ultimate must have cake decorating and sugarcrafting techniques book from best selling author and superstar sugarcrafter Lindy Smith Acclaimed sugarcraft expert Lindy Smith demonstrates over 150 techniques step by step from baking to decorating More than 80 projects allow you to get creative right away with detailed instructions for decadent desserts from tiered cakes wonky cakes mini cakes cupcakes and cookies Essential tips and advice are included for all skill levels from complete beginners to the most confident of cake decorators *First Steps in Cake Decorating* Janice Murfitt,1993 Generously illustrated with colour photographs this is a detailed guide to decorating cakes using a variety of materials many of them edible and techniques The step by step instructions will be accessible to beginners of most ages Includes a chapter of cake recipes and several decorative templates an index and a list of suppliers and useful addresses The author has written over 20 cookery books **Chic & Unique Vintage Cakes** Zoe Clark,2013-08-19 Chic Unique Vintage Cakes Bestselling cake decorating author Zoe Clark shows you how to take inspiration from your favourite vintage clothing furniture items and keepsakes to create stunning vintage cake designs From elegant tiered lace and floral cakes to amazing jewellery box and carousel shaped novelty cakes each of the 10 incredible cake designs is accompanied by two smaller designs for vintage inspired cupcakes cookies fondant fancies and more Includes all the cake recipes you need and simple step by step instruction for all the essential cake decorating techniques from covering cakes and stacking tiered cakes to piping royal icing and stenciling Zoe even breaks down advanced suspension techniques into easy to follow steps so that you can create stunning shaped novelty cake designs at home Includes a wide range of cake decorating projects so you ll be sure to find something to suit your own experience level whether you are a beginner or a cake design expert

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