

## The Contemporary Cake Decorating Bible Piping Techniques Tips And Projects For Piping On Cakes

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Squarely aimed at the home baker, The Cake Decorating Bible is the definitive guide to turning your cakes, cupcakes and biscuits into showstoppers. Juliet Sear is at the forefront of contemporary cake design with celebrities flocking to her Essex-based cake shop, FANCY.

The Contemporary Cake Decorating Bible: Over 150 ...

Inside The Contemporary Cake Decorating Bible: The Basics – delicious cake and cupcake recipes, and recipes for making your own sugar (rolled fondant), royal icing, sugar glue, buttercream, and more! This section of the book also includes instructions for making round, square ball cakes, assembling tiered cakes, and carving and assembling wonky cake designs.

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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.

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The Contemporary Cake Decorating Bible - Stencilling ...

The Contemporary Cake Decorating Bible: Piping Techniques, tips and projects for piping on cakes by Lindy Smith 9781446304051 (Paperback, 2013) Delivery US shipping is usually within 12 to 16 working days.

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The Contemporary Cake Decorating Bible

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The Contemporary Cake Decorating Bible: Creative Techniques, Refreshing Inspiration, Stylish Designs. About The Author: About The Author: Lindy Smith is an established name both as a D&C author and as a major influence on the world of sugarcraft. She teaches and runs workshops all over the world and her company, Lindy's Cakes,...

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