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decorating with author of  
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*Juliet Sear on her upcoming  
book, The Cake Decorating*

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The Contemporary Cake  
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This item: The Contemporary  
Cake Decorating Bible: Over  
150 Techniques and 80

Stunning Projects by Lindy

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150 Techniques And 80  
Smith Paperback \$16.39.

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The Contemporary Cake  
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Publisher Description. Learn

# Get Free The Contemporary Cake Decorating Bible Over

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over 150 cake decorating techniques with The Contemporary Cake Decorating Bible, the international bestseller from renowned sugarcraft expert Lindy Smith. This is the ultimate guide to contemporary cake designs - you will learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes and ingredients, and finishing with advanced modelling techniques, including royal icing stencilling, brush embroidery, buttercream piping, using sugar ...

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## Stunning Projects

Overview. 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. 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.



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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.

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The Contemporary Cake  
Decorating Bible: Piping by  
Lindy ...

The Contemporary Cake  
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Learn how to make sugar  
flower embellishments and  
decorations and create 7  
easy-to-achieve floral cake  
designs for decorated cakes,  
mini cakes, cupcakes and  
cookies with this stunning  
booklet of sugar flower  
deigns and techniques from  
the bestselling The  
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Bible. Includes sugar and  
royal icing recipes,  
instructions for ...

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Find helpful customer reviews and review ratings for The Contemporary Cake Decorating Bible: Over 150 Techniques and 80 Stunning Projects at Amazon.com. Read honest and unbiased product reviews from our users.

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Amazon.com: Customer reviews: The Contemporary Cake ...

We purchased the Contemporary Cake Decorating book for our 13-year old granddaughter who loves to bake and decorate cakes and cookies. She loves it and

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has used it several times already. She said the book is easy to understand and has done a beautiful job decorating cakes and cookies.

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Amazon.com: Customer reviews: The Contemporary Cake ...

The Cake Decorating Bible Book Review: 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

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sugarcraft expert Lindy  
Smith. This is the ultimate  
guide to contemporary cake  
designs - you will learn how  
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sugarcraft tools, baking  
recipes and ingredients, and  
finishing with ...

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The Contemporary Cake  
Decorating Bible: Creative

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The Contemporary Cake  
Decorating Bible: Over 150  
Techniques and 80 Stunning  
Projects. David & Charles,  
dist. by F+W. 2011. 160p.  
photogs. index. ISBN  
9780715338377. pap. \$24.99.  
COOKING Smith is passionate  
about cake decorating and  
shares her skills in many  
books on the subject (e.g.,  
Celebrate with Mini Cakes).  
Strong in technique and ...

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The Contemporary Cake  
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"The Contemporary Cake  
Decorating Bible: Piping: "  
Learn everything you need to  
know about piping with royal  
icing and buttercream and  
create gorgeous decorated  
cakes, cookies, cupcakes and  
mini cakes with this  
comprehensive booklet of  
piping techniques and  
designs from the bestselling  
The Contemporary Cake  
Decorating Bible.

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The Contemporary Cake  
Decorating Bible - Piping

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Overview. Learn over 150  
cake decorating techniques  
with this bestseller from

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the renowned sugarcraft expert! This is the ultimate guide to contemporary cake design—you'll learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes, and ingredients, and finishing with advanced modeling techniques, including royal icing stenciling, brush embroidery, buttercream piping, using sugar cutters and molds, making cake jewelry, and so much more!

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This chapter, taken from The



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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 c. Perfect the art of piping--and discover techniques for turning a simple design into a stunning cake.

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The Contemporary Cake  
Decorating Bible: Piping by  
Lindy Smith  
May 20, 2020 - Explore  
Miranda Stevenson Allen's  
board "Modern Birthday  
cakes" on Pinterest. See  
more ideas about cupcake

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100+ Modern Birthday cakes  
ideas in 2020 | cupcake  
cakes ...

How you choose to add a stenciled pattern will depend on the effect you wish to achieve and the size of the item to be stencilled. This chapter, taken from *The Contemporary Cake Decorating Bible*, shows you various techniques using both edible dusts and royal icing; it also shows you how to make your own stencils and some possible other uses.

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The Contemporary Cake  
Decorating Bible:

Stenciling: A ...

Contemporary Cake Designs -  
Book One is not just another  
book about cake decorating.  
It is a book that is filled  
with a wealth of wonderful  
tips on what to do, what not  
to do, how to do it and why  
not to do it and it has an  
amazing 500+ photographs  
that make this book a  
pictorial step-by-step guide  
on some of the intricate  
techniques of this ...

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Contemporary Cake Designs:  
Book One by Jackie Thompson

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community for readers. Learn  
everything you need to know  
about piping with...

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The Contemporary Cake  
Decorating Bible: Piping:  
Techniques ...

The Contemporary Cake  
Decorating Bible: Flowers: A  
sample chapter from The  
Contemporary Cake Decorating  
Bible. by Lindy Smith. NOOK  
Book (eBook) \$ 3.99. Sign in  
to Purchase Instantly. ...  
Cake Decorating at HomeCake  
decorating is creative, fun  
and easy to learn, and this  
book, from award-winning

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author Zoe Clark, proves  
that you shouldn't save ...

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

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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

An ultimate cake decorating  
and sugarcraft techniques  
book that covers various  
techniques, starting with  
basic tools and ingredients  
and finishing with advanced  
modelling and decorating. It  
gives step-by-step  
illustrated instructions  
that cover every stage, from  
cake baking to adding the  
finishing touches.

# Get Free The Contemporary Cake Decorating Bible Over 150 Techniques And 80

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

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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.

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 Nancy. In this bible of a book, Juliet teaches all the basics of cake decoration - how to pipe buttercream, ice biscuits



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and use glitter and dyes to decorate cupcakes - before building up skills and confidence so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye. And alongside all Juliet's invaluable tips, cheats and troubleshooting advice for how to remedy 'cake-tastrophes' the book is packed with step-by-step photography of all the techniques and stunning shots of Juliet's inspiring designs.

"An absolute game changer in the industry of cake art . . . hugely aspirational yet completely approachable . . .

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. Bravo!" (Chef Duff Goldman from Ace of Cakes). This essential guide demonstrates more than fifty innovative techniques—via easy-to-follow step-by-step photographic tutorials—and includes over forty stunning cake designs to create at home, from simple cupcakes to three-tiered wonders. Valeri and Christina start by showing you how to perfect a basic buttercream recipe and how to pipe simple textures, patterns, and an array of flowers. They then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping, stenciling, palette knife

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painting, and more. "I  
look forward to learning all  
the skills that I, as an  
artist in rolled fondant,  
have only the most  
rudimentary grasp of. Not  
since Cakewalk by Margaret  
Braun have I been this  
excited about a cake book."

—Chef Duff Goldman from Ace  
of Cakes "The authors'  
examples are inspirational  
and a demonstration of what  
is possible if you 'put your  
whole heart into it.'

Overall, Valeriano and Ong  
have created a book full of  
inspiration and  
encouragement that re-  
energizes the use of  
buttercream in modern cake  
design." —Sonya Hong of

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American Cake Decorating

"Fascinating techniques . . .

. lovely ideas." –Lindy

Smith, author of The

Contemporary Cake Decorating

Bible

Learn how to use cake stencils to create gorgeous, easy-to-achieve stencilling designs on your decorated cakes, cupcakes and cookies with this stunning booklet of stencilling techniques and designs from the bestselling The Contemporary Cake Decorating Bible.

Includes sugar and royal icing recipes, instruction for covering cake boards, storing and transporting your decorated cakes, plus

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all the basic cake  
decorating and stencilling  
techniques you need to know,  
from royal icing  
stencilling, to using matt  
dusts and metallic dusts.  
You will even learn how to  
make your own stencil! Try  
out your new stencilling  
skills with 12 stunning cake  
designs, featuring  
stencilled patterns and  
motifs on celebration cakes,  
cupcakes and cookies.

Learn over 150 cake  
decorating techniques with  
this bestseller from the  
renowned sugarcraft expert!  
This is the ultimate guide  
to contemporary cake  
design—you'll learn how to

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153 Techniques And 80  
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make decorated cakes,  
starting with basic  
sugarcraft tools, baking  
recipes, and ingredients,  
and finishing with advanced  
modeling techniques,  
including royal icing  
stenciling, brush  
embroidery, buttercream  
piping, using sugar cutters  
and molds, making cake  
jewelry, and so much more!  
Get creative with simple,  
step-by-step instructions  
for more than eighty  
celebration cake, mini-cake,  
cupcake, and cookie designs.  
Essential tips and advice  
are included for all skill  
levels, from complete  
beginners to the most  
confident of cake

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decorators—and you can even  
learn how to make Lindy  
Smith's signature "wonky  
cakes."

Stenciling is an extremely effective way to add impressive decorations to your cakes and cookies quickly. For the best and most satisfying results, Lindy Smith recommends using laser-cut culinary stencils made from durable food-grade plastic. How you choose to add a stenciled pattern will depend on the effect you wish to achieve and the size of the item to be stencilled. This chapter, taken from The Contemporary Cake Decorating Bible, shows

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you various techniques using both edible dusts and royal icing; it also shows you how to make your own stencils and some possible other uses.

Flowers are probably the most popular choice of all cake decorations. The simplest representation of a flower is a cut-out shape. Other more interesting ways of representing flowers are to create fabric-effect flowers out of paste or to try your hand at creating lifelike flowers. There are many books written on the art of sugar flower making; LindySmith touches on this subject here, showing you



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how to make lifelike poppies  
and peonies, as well as  
fabric roses, blossoms and  
dahlias, and simple cupped  
flowers.

Learn everything you need to  
know about piping with royal  
icing and buttercream and  
create gorgeous decorated  
cakes, cookies, cupcakes and  
mini cakes with this  
comprehensive booklet of  
piping techniques and  
designs from the bestselling  
The Contemporary Cake  
Decorating Bible. Includes  
recipes for buttercream and  
royal icing, as well as  
details for for covering  
cake boards and storing and  
transporting your decorated

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cakes. Piping techniques include piping buttercream swirls and peaks on cupcakes, as well as piping buttercream flowers, and creating piped lace designs and brush embroidery with royal icing. Practise your new piping skills with 9 stunning cake designs, featuring piped patterns and effects on celebration cakes, cupcakes and cookies.

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