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New Holland Professional: Cake Decorating

Rachel Brown

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Rachel Brown : New Holland Professional: Cake Decorating before purchasing it in order to gauge whether or not it would be worth my time, and all praised New Holland Professional: Cake Decorating:

0 of 0 people found the following review helpful. Five Stars By Meaghan Beatty has a lot of good tips and recipes 0 of 0 people found the following review helpful. A good cake book. By K. Christensen Another good cake book.

Designed to cover all the skills presented in a trade school course, this photo-illustrated self-teaching guide can help the reader land an entry-level cake-decorating job or start an independent business. And those who already work in the field will find it an excellent way to enhance their expertise. It goes through everything, from the basic equipment—such as turntables, icing bags and tips, spatulas and combs, stencils and picture presses—to working with marzipan, sugar paste, and royal icing, to advanced techniques such as piping, crimping, and creating sugar flowers. With detailed instructions for cake storage and transportation, conversion tables, and a comprehensive recipe section, this is an invaluable kitchen reference for any baker.

About the Author Rachel Brown is the owner of two specialist cake decorating shops in Berkshire and also lectures at a local college. Throughout her many years in the business, she has often been asked to write down her tips and experiences -- this book and *Cake Decorating Basics*, also published by New Holland, are the result