

Painted Cookies

Akkiko Hoshino

audiobook / *ebooks / Download PDF / ePub / DOC



 Download

 Read Online

#1037755 in Books BigKitchen 2011-08-03Original language:EnglishPDF # 1 6.00 x .50 x 8.50l, .40 #File Name: 145210122188 pagesPaperback with 88 colorful pagesMore than 60 designs and decorating ideas includedPerfect book for crafty bakers | File size: 73.Mb

Akkiko Hoshino : Painted Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Painted Cookies:

0 of 0 people found the following review helpful. Fun book!By Rebecca RobertsThis small book has fun ideas. It would have been more helpful if it had shown more illustrations and "how-to's". Overall, I am glad to own it.7 of 10 people found the following review helpful. DISAPPOINTED!!!! NOT WORTH BUYING!! THUMBS DOWN!!!By Karen BI purchased this book based on the review by Yamakawa of San Jose(this was the only posted review at the time). I am very disappointed with this book. None of the techniques are "new." The author uses "handmade" parchment pastry bags to decorate cookies. The ONLY "technique" I found that was different than what you usually find on the internet is that she does not pipe the royal icing directly on the cookies. Instead, she pipes the decorations onto polypropylene sheets(similar to cellophane) and applies them to the cookies when they are completely dry. I would not recommend decorating an entire cookie in this manner unless the design is extremely detailed. Even then, the design may break when transferred or "glued" on the cookie. When a cookie bakes, the top surface is rounded, so the decoration is not going to lay flat. You could use the bottom of the baked cookie which would be more uniform and flat, for the top but, the bottom is larger than the top and this may not look right in a display of several cookies.The templates provided in this book were not unique. They consist of the author's rough drawings of vehicles, and several small leaves, a sweater, mittens, square present, candle, bear(looks like a modified gingerman), clothes for the bear, bikini, christmas items, numbers and an alphabet. Various forms of these templates could easily be found on the internet.As far as Yamakawa's reference to "learning to create sugar decorations," the author's method of decorating on paper "creates" the sugar decoration. Again, this is nothing new.I would ONLY suggest this book to the person who has absolutely no knowledge of what royal icing is or how it's used to decorate cookies, and no access to the internet. This book is ONLY 88 pages and very OVERPRICED!!!!If you are looking for a fabulous book on cookie decorating, check out Ultimate Cookies by Julia Usher!!! You will NOT be disappointed!!! Read all the rave reviews

of this book!!!12 of 13 people found the following review helpful. VERY detailed, Step by step techniques and economical?By AkiMy review is based on my view from a hobby/occasional or seasonal gift giving perspective. I don't do this for big events, nor do I plan to make cookies in huge batches for sales or anything. I am also probably considered a beginner when it comes to cookie decorating as I've only done it 7-8 times my whole life. Please keep this in mind when reading my review. Thanks!One thing you will have to keep in mind this is a book translated from Japanese into English. From that, you should keep in mind that the techniques, and amount of icing used will be different than what you are used to. You will see in the examples that a small piping bag is being used. But honestly, unless you do this as a business or are doing this for a wedding -- you will not waste extra icing this way and I LOVE that. Of course if you're experienced, you can always adjust and make more to your liking.It is a SMALL book but filled with TONS of ideas and detailed instruction on cookie design AS WELL as making your own sugar decorations which was an absolute plus! I purchased this book for icing ideas and tips, but the sugar decorations (from JUST the icing that you made) blew me away. It was actually what made me want to write up a review and I normally am WAY too lazy to. There are templates to follow and if you're adventurous enough, you can try your own once you get the gist of things.The technique used in this book is nothing new, but completely different than what I was taught as a child-- which is directly drawing/painting on the cookie. In this book you make a stencil, draw the pattern on clear plastic (recommended, but you can use parchment although it'll be harder to see the stencil underneath - what you can do is trace the stencil/cookie cutter (reverse so that it doesn't end up mirrored!) directly onto the parchment paper - flip it and pipe the design on to it) and allow to dry and then attach it to the cookie. Your design ends up much neater and consistent instead of random (at least for me that's usually what happens). What's great about this technique is that it doesn't limit you to cookies, but you can put use these creations on cakes or cupcakes! The only downside to the technique is that the sugar decoration will have a gap in between the cookie since you're decorating on a flat surface and a typical cookie's surface isn't completely flat.I also LOVE how it teaches you to work with WHAT YOU HAVE instead of suggesting to buy this and that for decorating. The only thing you need pretty much are food coloring, and a thin brush for touching up. Almost every household should have sandwich bags, toothpicks, scissors or baking/parchment paper. From this you can make your own sugar decorations (YES!! EVEN LETTERING!) instead of buying or making them out of fondant or gum paste with a mold (unless you're the lazy or "no time to" type). Optional things are probably the meringue powder (you can use egg whites instead), decorating tips tweezers and palette knife (but it also says you can just use a butter knife).This is one of my favorite decorating books so far. It's definitely a keeper!Side note: One thing you might stumble over in this book is "OPP", which is Oriented polypropylene plastic. While you might not find this in your local grocery or craft store -- it's readily available in Japan for various crafts or for gift giving. You might find it in "Daiso" if you have one in your city or purchase them online through "Daiso Japan Online Shop" under their "gift bag" category. But if you don't want to go through the trouble, a Ziploc/sandwich bag or parchment paper (for piping) should work. For this book it works both as a piping bag, and to trace your designs on top of the stencil.

What's the hottest new trend in cookie decorating? Painted cookies with colorful, edible icings! These oh-so-stylish sweet treats are perfect for holidays and parties throughout the year. From simple lettering ideas to elaborately adorned wedding cookies, now anyone can learn the techniques of the pros, including cutting custom cookie shapes, piping flowers, creating faux knitted looks and other patterns, and more. With step-by-step instructions, decorating templates, and dozens of photos, Painted Cookies makes it easy to create original masterpieces worthy of the most elegant event.

About the AuthorAkiko Hoshino is an award-winning cake decorator. She teaches sugar craft and decoration at her studio Rosepetal in Japan.