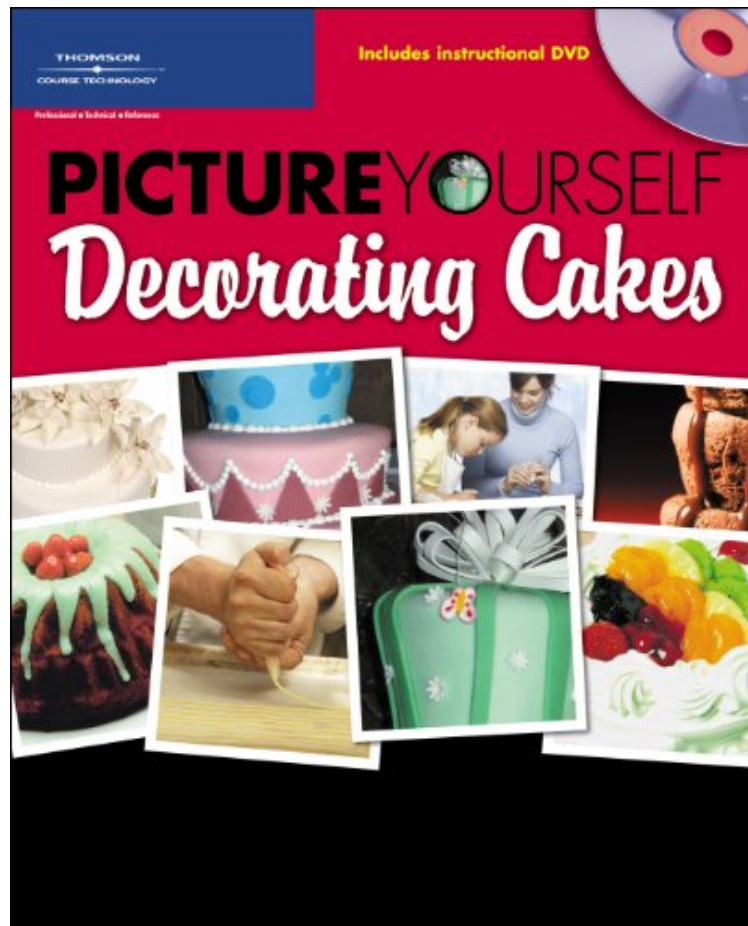


(Download pdf ebook) Picture Yourself Decorating Cakes

Picture Yourself Decorating Cakes

Sandy Doell, Linda Shonk

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Sandy Doell, Linda Shonk : Picture Yourself Decorating Cakes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Picture Yourself Decorating Cakes:

1 of 1 people found the following review helpful. Not enough details! By Allison G. I checked this book out from my local library and I'm glad I did, because I would not be willing to pay for this book. The pictures are helpful for learning techniques, but I had huge issues with the recipes included in the book. At the beginning, it offers a fairly detailed, scientific description of the ingredients that go into a cake and what you should look for in the grocery store. This depth is completely missing from the recipes. The instructions are incomplete or not descriptive enough (a pat of butter? This is baking- not cooking! Accurate measurements are important!) and it doesn't tell you how long to let things cool before moving onto steps like taking the cake out of the pan and cutting it into layers. I tested out the Boston Creme Pie recipe and ended up with soupy creme filling instead of the very thick creme it should be. The chocolate ganache recipe included in the book (for the sole purpose of this one cake) made a huge amount of topping. They should have said it doesn't use the whole recipe or just halved the original recipe. Not impressed by this book at

all!5 of 5 people found the following review helpful. Truly exceptional and enthusiastically recommendedBy Midwest Book ReviewSimply stated, "Picture Yourself Decorating Cakes" by professional pastry chef Linda Shonk and freelance writer and book editor Sandy Doell is the ideal instruction guide and manual that will enable even the most novice kitchen cook to turn out superbly and imaginatively decorated cakes of all kinds for any and all events. Enhanced with an accompanying instructional DVD, "Picture Yourself Decorating Cakes" leads off with chapters dealing with 'Pantry Basics' and 'Tools of the Trade'. This is followed by 'Baking the Cakes', a comprehensive chapter offering a culinary wealth of easy-to-make frostings and fillings. Then aspiring chefs are instructed with chapters focusing on 'Simple Decorating Techniques' and 'Decorating Cakes using Fondant and Royal Icing'. Of special note are the appendices 'Things That Are Good To Know' covering various aspects of measuring, and 'The Fondant Class on DVD'. Profusely illustrated on every page, "Picture Yourself Decorating Cakes" is truly exceptional and enthusiastically recommended for personal, professional, highschool and community library collections.2 of 2 people found the following review helpful. Picture yourself decorating cakesBy Mrs. Jacqueline ThompsonI actually cringed when I watched the dvd about cake covering is was a bad example of preparation for the cake.The buttercream coating was really poor and the sugar paste actually began to tear whilst covering.This should have been reshot as the cake was not in my opinion of an acceptable standard.The rose making was however good.The actual book was a good source of information and great pictures.I felt the whole style of cakes were about 10 years behind although the book was published 2008.

From birthday parties, to baby showers, to holiday dinners, cakes play a special and delicious part in each celebration. Whether you have dabbled in cake baking and decorating before or you have never attempted to create a cake from scratch, "Picture Yourself Decorating Cakes" will introduce you to the pleasures of creating an edible work of art in your kitchen to share with family and friends. This primer on cake decorating includes recipes, methods, and tips that show you step-by-step how to bake and frost cakes that not only taste good but look beautiful. Full-color photographs illustrate each step of the cake creation process, including the ingredients to buy, the basic tools you will need, baking secrets, and decorating techniques from the simply striking to professional quality. Learn how to create cakes for a variety of occasions using buttercream, cream cheese, royal, and fondant icings. And if you want to take your cake decorating to a more advanced level, follow along with the accompanying DVD as co-author Linda Shonk shows you how to apply and mold her Choco-Pan fondant frosting into beautiful flowers and other designs to crown your cake with. Discover how fun and easy it is to create tasty and stunning cakes, cupcakes, petits fours, and more with "Picture Yourself Decorating Cakes!"

Introduction Chapter 1: Pantry Basics Chapter 2: Tools of the Trade Chapter 3: Baking the Cakes Chapter 4: Simple Decorating Techniques Chapter 5: More Advanced Techniques Using Royal Icing and Fondant Appendices: The Cake on the DVD and Storing, Transporting, and Cutting Your CreationsAbout the AuthorSandy Doell is the author of "Picture Yourself Planning Your Perfect Wedding" (Course Technology PTR, November 2007) and a freelance book editor and writer. She has served in many roles in publishing and has edited hundreds of books, most recently "301 Inkjet Tips and Techniques: An Essential Printing Resource for Photographers" by Andrew Darlow (Course Technology PTR, November 2007). She is also the author of "Mom's Field Guide: What You Need to Know to Make It Through Your Loved One's Military Deployment" (Warrior Angel Press, October 2006). That book is based on her experiences when her son, David, was deployed to Iraq with the U.S. Army in 2004. She has been interviewed by dozens of radio hosts around the country, discussing the needs of the troops and their families, and, along with Warrior Angel Press, she maintains two web sites (momsfieldguide.com and whileourchildrenerve.com) in support of the families of deployed military personnel.Linda Shonk is the developer of Choco-Pan rolled icing and an A.C.F.-certified Executive Pastry Chef. Linda has owned and operated both retail and wholesale bakeries since 1974 and is a highly sought after culinary instructor. She teaches students at Sweet Art, Inc. (her place of business in Indianapolis), Ivy Tech Community College in Indianapolis, and travels around the United States giving classes and seminars on a wide variety of topics and techniques. She has also been a guest instructor at Indiana University, Purdue University, International Sugar Art in Atlanta and Cal-Java International in Los Angeles. Linda has received many awards and much praise for her work as a culinary artist, including A.C.F. gold, silver, and bronze medals and the prestigious Concepts In Food award. In addition to her work as an instructor, Linda has appeared on Food Network Challenge, and her product Choco-Pan has made an impact on the rolled icing market and has shattered the stereotypes of "rolled fondant" in general.