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## Piping on Cakes (Modern Cake Decorator)

*Christine Flinn*

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#761640 in Books Flinn Christine 2015-12-15Original language:EnglishPDF # 1 10.20 x .40 x 8.001, .0  
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**Christine Flinn : Piping on Cakes (Modern Cake Decorator)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Piping on Cakes (Modern Cake Decorator):

5 of 5 people found the following review helpful. Piping on cakes is a good book.By KatharineChristine wrote a very nice book with great illustration. If anyone is looking for a decorating book to use as a learning tool this would be a great choice.2 of 2 people found the following review helpful. Great book with unique approach to achieve beautiful cakes!By robert gottschBeautiful book I can not wait to reproduce the cove art on my cakes! Great pictures and good detaild discriptions. The binding is a bit like a loose leaf notebook but that does not bother me. I do wish it was on kindle but I do still enjoy a real book!1 of 1 people found the following review helpful. Awesome book.By Mary KoselkeThis book has some real neat ideas for piping on your cake. I am really glad that I ordered it. Can't wait to do a cake now.

Royal icing and piping expert, Christine Flinn, adds a modern twist to this historical sugarcraft technique. Learn all

you need to know to produce stunning cakes for all occasions, from covering cakes and boards and making piping bags to piping basic shapes, roses and leaves. Learn how to ice fruit and madeira cakes in various shapes, covering them with marzipan, royal icing and fondant (sugarpaste). There are step by step photographs, instructions and expert tips for piping, from first attempts at making shapes to accomplished cake decorating. Ten stunning step by step projects follow, with templates provided. These gorgeous cakes cover a huge variety of techniques and styles, from a traditional rose basket and a luscious, Edwardian style creation trimmed with frills and scrolls, to an Indian inlaid cake, a steampunk cake with run sugar ornaments and a modern blackwork design using brush embroidery.

Learn all about sugarcraft. Discover how to perfect your piping to create stunning cakes for birthdays and special occasions. There are ten projects to practice the techniques. Find rules, tips and techniques. It goes on to demonstrate icing a cake, then putting sugarpaste onto a cake. Piping is covered in detail and all the techniques are accompanied by photos. The decorations include floral designs, paisley and steampunk. There is a white on white design that is very attractive. All the templates are given. \* Karen Platt- [yarnsandfabrics.co.uk](http://yarnsandfabrics.co.uk) \*About the AuthorChristine Flinn has many years experience as a professional cake decorator, and has been ranked as one of the most skilled in royal icing in the country. As a member of the British Sugarcraft Guild since 1984, she has entered and won many competitions throughout the country, winning numerous gold certificates and trophies. Christine became an Accredited Demonstrator for the British Sugarcraft Guild in 1989, and since then she has earned her living creating designer cakes to order, teaching cake decoration and demonstrating sugarcraft techniques. Piping is her specialty, and she travels extensively throughout the UK, the USA, Italy and Australia, running workshops and demonstrations. Amongst her many other achievements, in 2009 she created a wedding cake for a TV advert promoting Coronation Street, in 2011 she was one of the judges for Glamour Italian Cakes wedding cake competition, and in 2014 she was one of the demonstrators at Cake International in London.