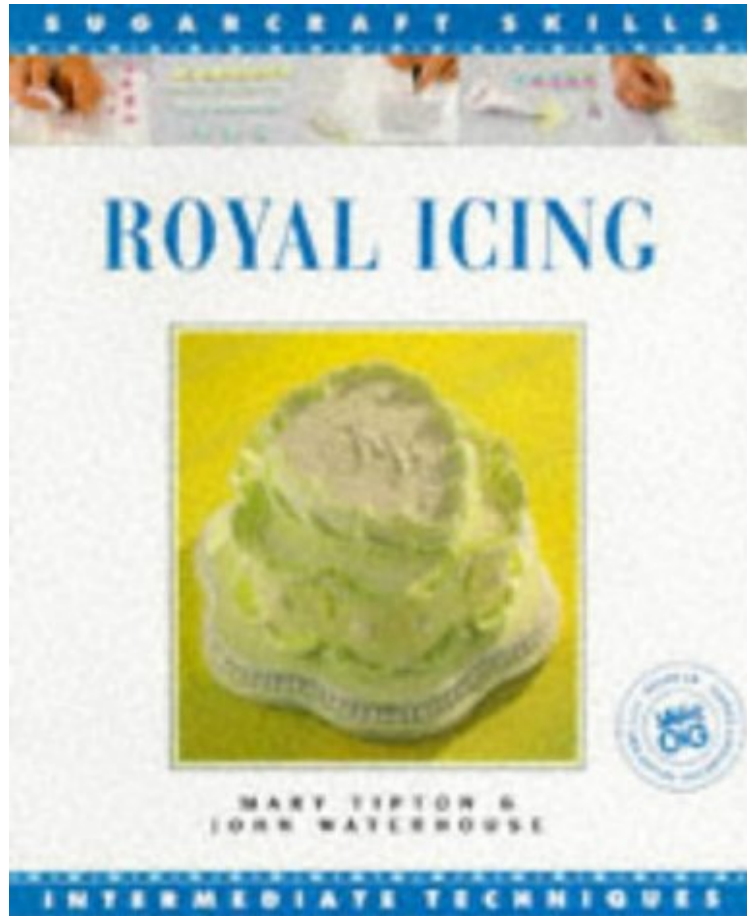


(Ebook pdf) Royal Icing: Intermediate Techniques [Sugarcraft Skill]

## Royal Icing: Intermediate Techniques [Sugarcraft Skill]

Mary Tipton, John Waterhouse  
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**Mary Tipton, John Waterhouse : Royal Icing: Intermediate Techniques [Sugarcraft Skill]** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Royal Icing: Intermediate Techniques [Sugarcraft Skill]:

8 of 9 people found the following review helpful. Some good ideas By Nancy Rice This is a book that I will keep but I do not believe I'll ever put it to much use. It has very good pictures, and some very, very nice cakes. I was hoping it would show a lot of royal icing flowers, it only shows 7. The 7 that it does show the pictures are very small there isn't much detail on how to make them. I was also hoping for several royal icing figures. Not much of those either, just 3. They also use royal icing to completely ice the cake in, yuck! Royal icing dries rock hard does not taste very well, even with extract added. It does have some nice templates in the back that you could use for anything. It has Alphabet templates, in 2 different styles, a sleigh, sailboat, and some scrolls. If you're looking for a book on making some really cute figures for cakes, then look up Roland Winbeckler's books. If it's more detail on flowers all kinds of decorating, then nothing beats a Wilton catalog or their videos.

good condition