

[Mobile book] Sensational Buttercream Decorating: 50 Projects for Luscious Cakes, Mini-Cakes and Cupcakes

## Sensational Buttercream Decorating: 50 Projects for Luscious Cakes, Mini-Cakes and Cupcakes

Carey Madden

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**Carey Madden : Sensational Buttercream Decorating: 50 Projects for Luscious Cakes, Mini-Cakes and Cupcakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sensational Buttercream Decorating: 50 Projects for Luscious Cakes, Mini-Cakes and Cupcakes:

74 of 74 people found the following review helpful. The best butter cream Decorating book that every Cake artist and decorator should ownBy JewelsI own a lot of cake decorating books and consider myself a fairly decent cake artist.This book is the best book on decorating Butter cream icing that I own...That is saying a lot right there.There is a lot of photographs and illustrations for each Technique and cake in this book,The step by step decorating techniques are really step by step no guessing as to how to do each cake that is illustrated.My favorite chapter is the 50 fabulous projects.Some I have done my self in the past and went to decorating classes to learn so I was so delighted to see the Basket Weave cake that I have been doing for some time in this book. Broken down in easy to understand and easy

techniques that anyone could understand. The 50 projects in the book are.. Art Deco, Bamboo, Basket Weave, Birch, Bow and Swag, Calico, Chandelier, Cheetah, Cherry Blossoms, Chrysanthemum, Liming Roses, Combed Lavender, Confetti, Daises, Embroidered Tattoo, English Garden, Fairy Ring, Feathers, Gerbera Daisy, Golden Tassels, Henna Tattoo, Honey Bees, Horizontal Ruffle, Hydrangea, Jungle Leaves, Ladybugs, Lily of the Valley, Lotus Flower, Monogram, Nesting Birds, Ombre Rosettes, Paisley, Pansy, Peachy Rosettes, Pearls, Poppies, Roses and Ribbons, Rustic Finish, Sheep, Sprinkles, Strands of Pearls, Stylized Peacock, Sunflower, Sweet Dots, Timber, Vertical Ribbons, Vintage China, Violets, Winter Birds, and Zebra Stripes. Some one new to decorating can do a lot of these cakes. Others may be for some one with more skills than basic cake decorating. Anyway I really do recommend this book for anyone who wants to make beautiful cakes with butter cream. Why Butter Cream you may ask since Fondant seems all the rage? Well in my opinion a good cake decorator should be able to work in a variety of icing mediums and because Butter Cream is Back in again ! I find that if you can work with Butter Cream you can learn how to decorate in any cake medium if you really want to. So delighted that Carey Madden has come out with a book that I will be referring to often.. What a gem.. Happy Cake Decorating everyone! 1 of 1 people found the following review helpful. Five Stars By Genie Prather Everything you need to know about buttercream is in this book. Very impressed. 0 of 0 people found the following review helpful. Nice book By Stuckinga Really nice book

Amazing, melt in your mouth Swiss-style buttercream is the perfect decorating tool. Swiss-style buttercream is the lightest, fluffiest icing, and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes. Carey's inspired cake decorating projects show off wholesome, delicious buttercream to its best effect. From start to finish, Carey shares her years of professional decorating experience, guiding you through everything you need to know about slicing and filling cakes, mixing colors, writing inscriptions, serving and displaying cakes, and storing and transporting the finished works of art. Every delicious cake starts with an easy-to-follow recipe, and Carey provides several failsafe recipes for cakes, cupcakes, icings and fillings, including gluten-free and vegan options. And then the fun really starts, with her detailed, step-by-step explanations of icing techniques, decorating fundamentals and, best of all, 50 gorgeous cake decorating projects. Every step is accompanied by a color photo, ensuring that you'll be able to duplicate Carey's results and create a sensational cake for any occasion.

About the Author Carey Madden has developed an entirely fresh, innovative and technically adept approach to decorating at Two Little Red Hens Bakery in New York City. Her cakes and cupcakes have been featured in Vogue and Mademoiselle and enjoyed by Madonna, Christina Hendricks and Anthony Bourdain, among others.