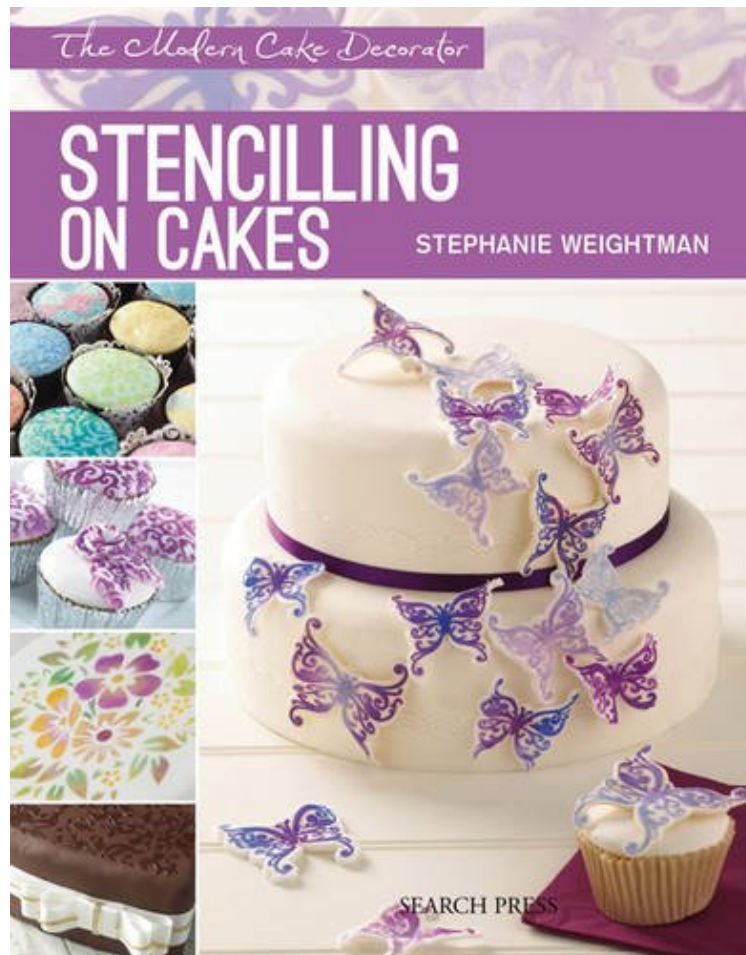


(Online library) Stencilling on Cakes (Modern Cake Decorator)

Stencilling on Cakes (Modern Cake Decorator)

Stephanie Weightman

*Download PDF / ePub / DOC / audiobook / ebooks



[Download](#)

[Read Online](#)

#1417984 in Books Search Press 2013-10-01 Original language: English PDF # 1 10.10 x .30 x 8.00l, .65
#File Name: 184448952380 pages | File size: 70.Mb

Stephanie Weightman : Stencilling on Cakes (Modern Cake Decorator) before purchasing it in order to gage whether or not it would be worth my time, and all praised Stencilling on Cakes (Modern Cake Decorator):

0 of 0 people found the following review helpful. reviewBy cakemasterProduct was OK I expected a little more were looking for more information regarding stenciling on buttercream cakes.0 of 0 people found the following review helpful. Five StarsBy milktoastnice easy to follow instructions0 of 0 people found the following review helpful. Nice stenciling ideas!By NikkisMom1990This book is pretty informative and inspirational. Instructions are easy enough to understand. I enjoyed the ideas presented in this book.

Popular television presenter and champion of craft Stephanie Weightman brings her expert knowledge to the world of sugarcraft, with her pioneering new techniques for stencilling on cakes. Inspiring results are achieved with only simple techniques and basic cake-decorating materials. Learn how to use food stencils to produce your own sumptuous works of cake craft. This book includes full instructions on the materials you will need, basic techniques for covering cakes

with a variety of ingredients, and an extensive section showcasing Stephanie's stencil techniques.

Oct 13 After years of working and experimenting with paints, Stephanie was inspired to make her own range of stencils. From there she decided to move her passion from walls and furniture to cakes and cupcakes. Stencilling is one of the fastest and simplest ways to decorate a cake and the anticipation of removing the stencil to see the finished result also adds excitement. The introductory chapter outlines the basic techniques, which are then put to good use in the following projects. * Wedding Cakes * Jan/Feb 13 This is an exciting new technique series for everyone from beginner to experienced cake decorators, with tasty tips, hot hints, step-by-step demonstrations and appetising advice from leading experts who show how to create a mouth-watering selection of brilliantly original cakes suitable for all occasions. [This book] presents 16 gorgeous cake projects, while showing a feast of techniques including blending colours, starburst effects and creating 3D decoupage designs. This book will teach some of the most beautiful and technical arts of cake design that every baker would love to learn. * Craft Business * About the Author Stephanie Weightman is an experienced decorative painter who runs a mail order craft business as well as National Creative Workshops on decorative painting. She is a popular craft presenter on QVC and pioneers new techniques, especially for sugarcraft, using many materials traditionally associated with papercrafts.