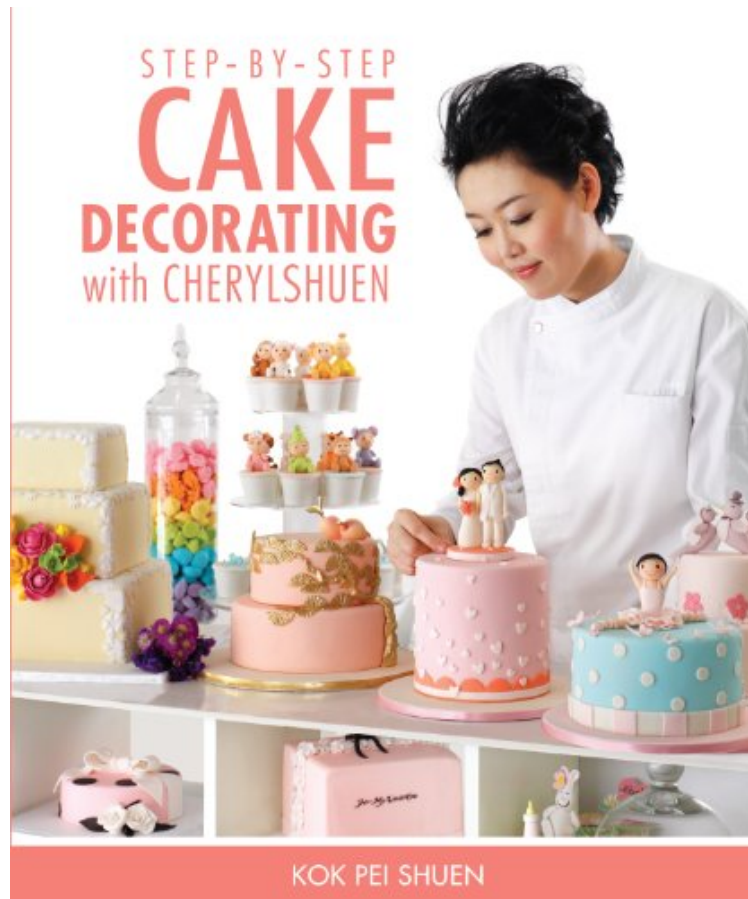


(Free) Step-by-Step Cake Decorating

Step-by-Step Cake Decorating

Kok Pei Shuen

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Kok Pei Shuen : Step-by-Step Cake Decorating before purchasing it in order to gage whether or not it would be worth my time, and all praised Step-by-Step Cake Decorating:

2 of 2 people found the following review helpful. Really Nice Book With Great DetailsBy CustomerI just got this book and had it on back-order for a while. This is a really nice cake decorating book and also has some really creative projects and ideas. I really love how she really does a step-by-step instruction and nice clear photos at every step. I think that I have bought some other basic or instructional cake decorating books and this one is really good. I also love that she includes some real nice recipes for the foundation icings and fondants. It is nice a different viewpoint from another country also.Hope she writes some other books and a DVD, in particular would be nice. I have a feeling that Cheryl is a really good instructor. Thank you. I have already started using the book for a event I have next week.1 of 1 people found the following review helpful. Too much is missing in the digital format.By Leeann E. SlausonThe pictures are very nice and if you are able to work from that, more power to you! If you actually want to read a recipe or directions, you're out of luck. There are entire sections missing. Very disappointed!!!0 of 0 people found the following review helpful. Four StarsBy Julia BurkeAwesome book!

Bake and decorate your dream cake with this delightful book of ideas from one of Singapore's most highly sought-after cake designer. Discover how to combine flavors and flair to produce decorated cakes for all occasions, from a baby's first month celebration to a child or adult's birthday party, an engagement or wedding party, Christmas party or any celebration that calls for cake! With notes on how to handle cake ingredients such as creams, icings and fondants in tropical weather, you can now learn the tricks of the trade from the expert.

About the Author Cheryl Shuen is the owner-chef and chief designer of Cherylshuen, a boutique bakery dedicated to serving the best and most beautiful personalised cakes and sweet treats. Her passion for cake decorating was ignited while searching for the perfect wedding cake for her big day, which she eventually created on her own after several attempts and countless nights of research. It was during this time that she decided to embark on a career in cake decorating. This led her to become one of the most highly sought-after cake designers in Singapore. Her work has been featured on Singapore radio and TV, as well as in magazines such as Singapore Tatler Weddings, Wedding Travel, Style: Weddings and Female Brides. An established and skilful baker, Pei Shuen is always willing to share tips and techniques for making beautiful, great-tasting cakes. She also conducts courses on cake decorating, where she inspires students to create his or her own dream cake. www.cherylshuen.com Follow Cherylshuen on Facebook and Twitter