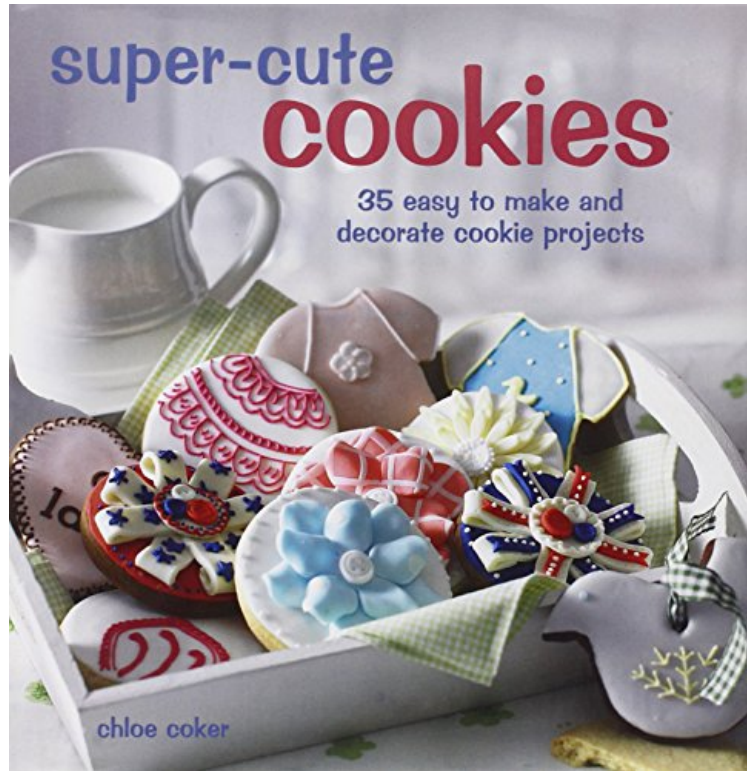


Super Cute Cookies

Chloe Coker

ebooks | Download PDF | *ePub | DOC | audiobook



DOWNLOAD



READ ONLINE

#2082030 in Books CICO Books 2011-08-01Original language:EnglishPDF # 1 .90 x 9.10 x 9.30l, 1.65
#File Name: 1907563733128 pages | File size: 31.Mb

Chloe Coker : Super Cute Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Super Cute Cookies:

0 of 0 people found the following review helpful. Recommend itBy Kelin HuangThis book is really help me a lot. Many pictures and detail explain how to do that.It's my favorite cookie decorating book now.0 of 0 people found the following review helpful. Three StarsBy S. FaganThis book is decent enough.0 of 0 people found the following review helpful. lots of infoBy cbLots of infocreate ur own cookies

Expert baker Chloe Coker shares the secrets of her sell-out cookie decorating classes with this collection of cute and kitsch treats. Whether you are a first-timer or a dab hand at baking, Chloe Coker shows you how to make and decorate the cutest cookies, with a professional finish that belies their simplicity. Choose from 35 imaginative cookies to suit a whole host of occasions and celebrations - from Christmas and birthdays to weddings and vintage tea parties. Bring along the adorable baby shoe cookies to a baby shower; make the animal face cookies with children for a birthday party; add a personal touch to a wedding with the French hearts, vintage lace and bridal henna cookies; and learn how to make icing flowers with the summer daisy cookies. Chloe breaks down her expert decorating techniques into clear step-by-step instructions to guarantee the perfect finish every time. Her techniques section explains everything you need to produce gorgeous treats - from baking delicious cookies to icing and presentation ideas, as well as how to create your own designs. Super-cute cookies are fun to make with impressive results - the perfect gift or party food.

About the Author
Chloe Coker has been baking ever since she could climb on a chair as a little girl and reach the kitchen worktop. A languages degree from Oxford University and a career in the law took her a long way from the kitchen but her enthusiasm for cooking always remained. She eventually decided to turn her passion for cooking into a profession and left the law to train as a chef at Leiths School of Food and Wine. Chloe now runs her own cake and catering company and teaches cupcake and cookie decorating.