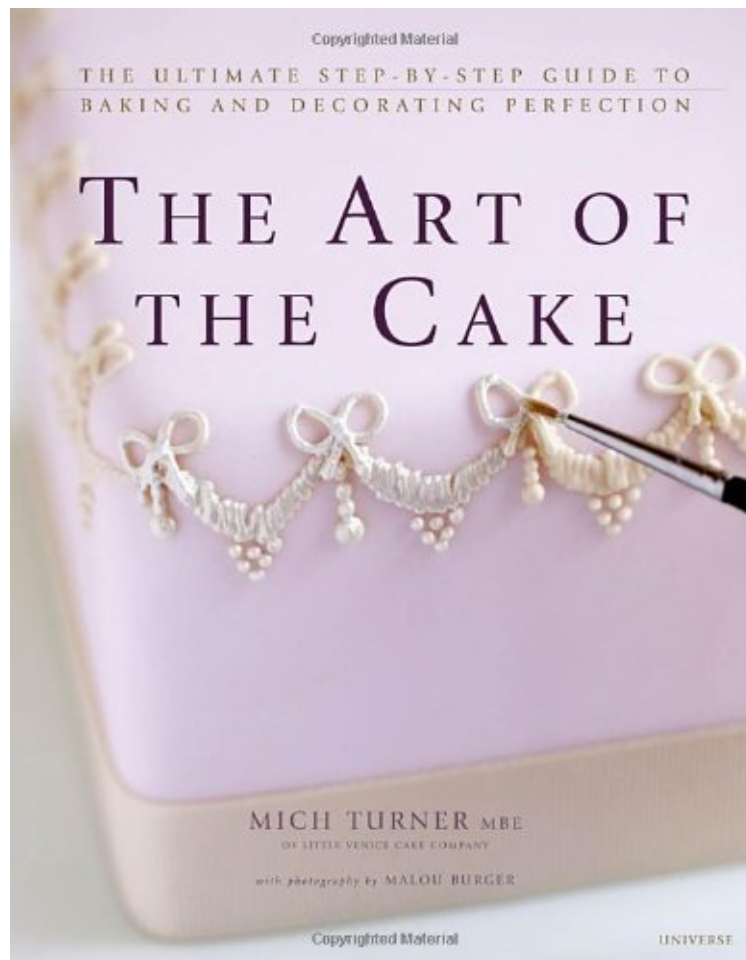


[Ebook free] The Art of the Cake: The Ultimate Step-by-Step Guide to Baking and Decorating Perfection

The Art of the Cake: The Ultimate Step-by-Step Guide to Baking and Decorating Perfection

Mich Turner

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Mich Turner : The Art of the Cake: The Ultimate Step-by-Step Guide to Baking and Decorating Perfection
before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of the Cake: The Ultimate Step-by-Step Guide to Baking and Decorating Perfection:

1 of 1 people found the following review helpful. I like it, could be better.By Tiffany W.I like the book, I especially like that the recipes are broken down into different proportions for the different cake pans, so I don't need to make batter for a 12inch pan when im making an 8 inch cake. I just wish there were more cake recipes.5 of 5 people found the following review helpful. So, soBy Janina GonzalezIf you already have ONE of Mich Turner's books, I may say you have them all. It seems to be that she copies most of one book to the other. Even the last one contains same recipes and half of the pictures that contains this book.37 of 40 people found the following review helpful. Wonderful cake class!!!!!!By ToniBefore beginning, I wanted to mention that this book is under two different titles: "The Art of the

"Cake" and "Cake Masterclass". Both are by Mich Turner and though the titles are different, the book is the same. This was a most wonderful, compact tutorial on the art of the decorated cake. It's sharp, to-the-point, and vividly photographed therefore a good education for those who are not beginners but who are not at the upper end of cake decorating, but are getting there. A strong, solid knowledge of the basics of cake decorating would be most useful though if you are the adventurous type and feel that you can jump-start yourself from her first couple of chapters, have a go at it, but be patient; the techniques may not be easy at first try but in time, become a joy in the decorating process. Mich Turner is a very well-known and gifted "artist" of cakes. Her shop, Little Venice Cake Company, is located in London and has a very devout following among regular folks, celebrities, and even royalty. Her creations range from the elegant yet simple to those more elaborate designs that cause people to seek out her talents for very special occasions. There are over 200 pages of "class" that our Professor of Piping and Couture teaches and you won't want to miss any classes! From mini-cakes to the ultimate in sophisticated wedding pleasure, Ms. Turner seems to have a gentle way of presenting her knowledge to you and therefore make you an eager student. I personally am most appreciative of the time, thought, and expense that was given to the photographic portion of this book. Granted, you cannot write a teaching book without photographs, but getting the right photographer to capture the essence of what you want to impart, takes knowledge from the author. It seems that Ms. Turner hasn't skimped on the visuals as they bring the instruction to light. Much of the photography is quite close and pristine with vivid colors throughout. The contents are broken into 10 sections: Essential Equipment, Cake Baking, Fillings and Frostings, Careful Covering and Stacking, Master Class, Cake Gallery, Templates, Useful Addresses, Index, Acknowledgements, Essential Equipment: Tools, pans, decorating pieces and their elements are presented and explained. Cake Baking: Methods of incorporating ingredients is important especially as some batters do better if you alternate wet and dry while others so well in just putting them all in together; Mich gives a brief intro to batter methods. Then she begins the recipe portion with delicious recipes that cover a spectrum of tastes and preferences (carrot, vanilla, chocolate, cherry, fruitcakes, cupcakes, etc). Some of the recipes are straightforward while others have a grid of sorts, that gives the portions needed dependent on the size of the cake pan. Fillings and Frostings: A rainbow of sweet, sugary, thick, and thin icings. Mercy! Careful Covering and Stacking: The essence of making your cake ready to decorate is in the covering of the baked cake itself. Without a proper covering with a good medium, your decorations will not shine, they will not adhere, they will not show the beauty of what it could be. So Ms. Turner gives recipes and formulas and encouragement which in turn give you much excitement in this mundane but essential step. She finishes with a short presentation on stacking; personally speaking, I have made dummy cakes in order to really do this part of cake decorating down pat. This way, making mistakes is never a problem as you can remove the "mistake" and do it over; this is a perfect way of perfecting this necessary step. Masterclass: Now the fun begins!!! The piping of dots and lines, scrolls and stars, bows, leaves, and the basketweave is written and illustrated with ease. My favorite part was the pressure piping because I love the look of damask and scroll work! Run-outs are a breeze and very impressive. This is where you make an outline of an object then with another piece of paper on top, you trace the object with royal icing; let it dry then peel it off and use to decorate your cake. Definitely give this a try; her example is a bountiful butterfly. When you're done, you'll be waiting for the butterfly to flutter off the cake!!! Her instruction then continues with hand-molded roses, bumblebees, and ladybugs. The next section treats you to the use of cutters and techniques to make roses, poppies, and daffodils. next The next part of this section entails the use of ribbon work and handpainting for the "artiest" within you! Cake Class: This is why all the effort!!! These are some of the most beautiful cakes I've seen with the Art Nouveau and Pretty in Pink cakes outstanding! The mini-cakes were so pristine and delicate that they are too pretty to eat. Many of the cakes look detailed and labor intensive regarding the decoration but some are really not, and that's the beauty of her mixing all cake types. One example of this is her chocolate cake with chocolate bands of bows and glitter-red roses: wow!! She also included some lovely fruit cakes with chocolate curls for the sides; exquisite presentations! Seasonal cakes with characters are also demonstrated. And for a really special treat, her True Blue was another outstanding presentation with painted blue butterflies and blue daisy run-outs on a pristine white background of round cakes with white ribbon-banded baseboards; a very crisp, clean, and fresh invitation to celebrate with the bride and groom! The remaining sections cover the particulars of templates and resources. Hopefully you now have a quick glimpse into this wonderful offering from Mich Turner. I think that for those seeking to really build their skills, this will encourage and direct you on that path. Peace.

This wonderfully presented class to making and decorating cakes, cupcakes, and other visually stunning baked delicacies from the renowned cake designer is perfect for bakers of all levels, from event planners and caterers to home cooks. Whether planning a grand festive or an intimate dinner, Mich Turner's cake designs are the perfect dessert for a celebration. The book begins with a thorough overview of basic equipment and ingredients, along with step-by-step demonstrations and recipes for Turner's signature cakes, including the famed truffle torte. The heart of the book explores decorative effects with fillings and icings that are delicious as well as lovely, such as chocolate ganache and royal buttercream, along with special techniques, like covering a cake with marzipan and sugar paste or coating cakes with chocolate. An entire chapter is devoted to Turner's signature piping designs, from the simple

to more elaborate curlicues, pearls, and weaves. The book concludes with sections on advanced techniques, like making petal-paste roses or elaborate ribbon loops, and a portfolio of her most renowned designs, ranging from opulent chocolate sculptures to charming cakes adorned with confectionary frills and flowers, along with detailed instructions for re-creating them. Anyone who has wanted to take a professional baking course will relish this lavishly illustrated "master class" from London's renowned master baker and cake designer.

"The book is useful for bakers of all levels—novice to professional, and offers a thorough overview of basic equipment and ingredients along with step by step demonstrations and recipes for Turner's signature cakes." ~Dessert Professional
About the Author Mich Turner founded the Little Venice Cake Company in 1999. She has designed cakes for celebrity, society, and corporate clientele; she was commissioned to make birthday cakes for David Beckham and Gordon Ramsay and her impressive client list includes Madonna, Paul McCartney, Pierce Brosnan and the Osbournes. Turner is the author of Spectacular Cakes (which won the Best Dessert Book in the World Cookbook Awards of 2005), Party Cakes, and, most recently, Wedding Cakes.