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Juliet Sear

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#3119893 in Books imusti 2012-08-16 2013-02-04Format: International EditionOriginal language:EnglishPDF # 1 9.93 x .80 x 7.711, .0 #File Name: 0091946689240 pagesEbury Press | File size: 17.Mb

Juliet Sear : The Cake Decorating Bible: Simple Steps to Creating Beautiful Cupcakes, Biscuits, Birthday Cakes and More before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cake Decorating Bible: Simple Steps to Creating Beautiful Cupcakes, Biscuits, Birthday Cakes and More:

2 of 2 people found the following review helpful. Good for a beginner, but...By Brianna DuffyI was excited to read through this book especially since my cake construction and decorating knowledge is minimal, but after finishing I realized there is not actually very much about decorating cakes. Also a lot of time is spent on cookies which is not implied by the title. The info in the book is really great and I learned quite a bit, I just wish there was a little bit more

cake styles addressed as this is supposed to be the cake decorating bible. I probably won't be referring back to this book for ideas just construction techniques. 0 of 0 people found the following review helpful. Four Stars By Americo Benitez very good quality, excellent price, exactly as described

Squarely aimed at the home baker, the definitive guide to ensuring that cakes, cupcakes, and cookies are as stunning as they are delicious Juliet Sear is at the forefront of contemporary cake design, with celebrities flocking to her cake shop. In this elegant book, Juliet teaches all the basics of cake decoration—how to pipe buttercream, ice cookies, and use glitter and dyes to decorate cupcakes—before building up skills and confidence so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye. And alongside all Juliet's invaluable tips, cheats, and troubleshooting advice for how to remedy "cake-tastrophes" the book is packed with step-by-step photography of all the techniques and stunning shots of Juliet's inspiring designs, ensuring that all readers can create show-stopping cakes. Includes metric measures.

• "Some cakes boast that they are 'exceedingly good'. Well, Juliet's cakes look good, taste even better and are among the best I've ever enjoyed eating." --Sir Ian McKellan About the Author Juliet Sear runs Fancy Nancy, a boutique bakery selling celebration cakes, cupcakes, cake pops, and cookies. Fancy Nancy supplies Harvey Nichols across the UK and Juliet runs classes at Leiths School of Food and Wine.