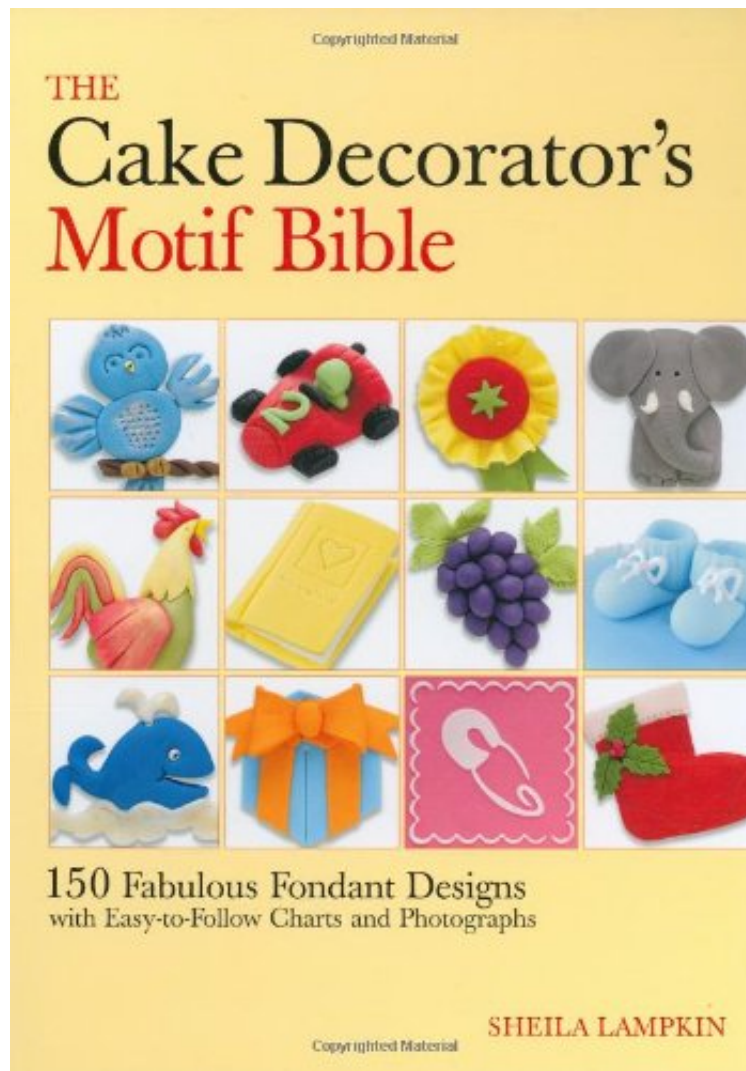


(Read ebook) The Cake Decorator's Motif Bible: 150 Fabulous Fondant Designs with Easy-to-Follow Charts and Photographs

The Cake Decorator's Motif Bible: 150 Fabulous Fondant Designs with Easy-to-Follow Charts and Photographs

Sheila Lampkin

ePub | *DOC | audiobook | ebooks | Download PDF



[Download](#)

[Read Online](#)

#944925 in Books Firefly Books 2007-10-11 Original language: English PDF # 1 8.13 x 1.00 x 6.50l, 1.51
#File Name: 1554072816-spiral256 pages | File size: 65.Mb

Sheila Lampkin : The Cake Decorator's Motif Bible: 150 Fabulous Fondant Designs with Easy-to-Follow Charts and Photographs before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cake Decorator's Motif Bible: 150 Fabulous Fondant Designs with Easy-to-Follow Charts and Photographs:

5 of 5 people found the following review helpful. Great Book for beginners! By Shimmering I am new to fondant and I have thoroughly enjoyed every bit of it; be it reading, making or decorating. This book is definitely for beginners.

People who have never worked with fondant before and this is their first time. It will give a simple way of working with fondant without all the cutters and all complicated tools. You will need to get some basic tools, but I substituted lot of tools with forks, tooth picks and other stuff I could find at home. All you need is a little creativity and I am sure you can too. Also the book is easy to understand in terms of language or instructions. Its not possible to not understand the instructions, combined with the pictures. Once you start making the motifs, you will understand the instructions even better. That being said its a good book of ideas. The motifs in here are mostly simple and doable, and very much versatile. You can adapt the ideas and use it to form a theme or create your own theme using the ideas from the book as a base. Most of the motifs are 2D, as someone here mentioned, only a few are 3D; But even the 2D have a kind of bulge to them, that is they are not completely flat. While that may not be a drawback, some people might not find it good enough. Again this is a book of fondant motifs, so there aren't any recipes for cakes and stuff only a few basic ones to start with. But I didn't expect it to have any recipes, neither should you. To sum it up Pros: * Excellent pick for beginners and starters* Easy to understand and implement* Even a total newbie can do it* Lots and lots of ideas* Ideas and the book itself is very versatile* Very much inspiring Cons: (Well kind of)* Most motifs are 2d and very few 3d (but then the 2d motifs are not flat, they have certain bulge to them which makes them almost like 3d)* Too simple for advanced or good sugar and gum paste artists Finally its a book of fondant motifs and it does what it says. It deserves the 5 stars.

1 of 1 people found the following review helpful. Decorator's Bible By Rita M. Tomas Modelling for dummies. I am very clumsy when it comes to modelling with fondant. This book guides you through easy steps. Rita

2 of 3 people found the following review helpful. Good design resource By Patricia Weidenbach I am impressed with the layout of this book and the massive amount of color reference photos. That is what I look for in a cooking/baking book, since I am a visually-oriented person and need the photos to create interest in my brain. However, I think that the actual designs of the fondant motifs are somewhat outdated compared to the fondant work that I am seeing out there in the industry. The designs and the finished products look a bit amateurish to me, like maybe they would have been popular a while back, but not necessarily any more. Perhaps I am just a fondant snob. I also did not know that the designs in the book were for ONLY fondant. I kind of expected ideas and patterns for other methods of creating cake embellishments, such as Royal Icing or the use of melting wafers. To me, this just isn't a very sophisticated book. It seems more elementary to me. But I will still use it, just not as much as I thought I would.

150 tempting designs with no-fail instructions. The Cake Decorator's Motif Bible presents 150 foolproof motifs to create that special cake for any occasion, from simple and fun to elegant and elaborate. Using easy-to-follow instructions and illustrated templates, the book takes the home baker through all the steps: from making the right amount of fondant or marzipan, to choosing and sizing a design and transferring it to the cake. The book includes icing and fondant recipes, seasonal designs, patterns and borders, 3-D models, marzipan fruits and figures, and sugar flowers. Features include: 188-page design directory Large full-color photograph of the finished motif Black-line template size guides Dough gauge showing how much fondant to make At-a-glance color listing in recipes Flat, low-relief, three-dimensional and piped motifs Tips on application Mixing and matching motifs Designs graded for difficulty. The Cake Decorator's Motif Bible is wire-bound for easy lay-flat use. It provides innovative inspiration with complete and truly fail-safe instructions for unforgettable results every time.

Most home cooks will just marvel at the designs, templates, and techniques of this small encyclopedia, but caterers, students, and bakers looking to move beyond brownies will find this to be a useful guide.... With everything you need to turn cake decorating from intimidating to inspirational, this book will have you counting the days until the next birthday. (Claudia Kousoulas Appetite for Books.com) Anybody who enjoys making creative cakes should check out "The Cake Decorator's Motif Bible." ... Lampkin offers such detailed instructions ... that it is simple to reproduce each motif. (Gwen Scheon Sacramento Bee 2007-12-26) What a find! ... The Design Directory [is] an excellent reference for all the motifs available.... A good reference and/or a wonderful Valentines gift for the sweet one in your life. (Anne Marie B. Haase American Cake Decorating 2008-03-01) Almost anyone can make a beautifully decorated cake with a little help and advice from Lampkin.... Innovative and detailed fail-safe instructions ensure unforgettable results every time. (Larry Cox Tucson Citizen 2008-02-13) About the Author Sheila Lampkin was the editor of Cake Craft and Decoration magazine, and has 20 years' experience teaching cake decoration and judging sugarcraft competitions around the world. Excerpt. copy; Reprinted by permission. All rights reserved. Section Introduction to Materials and Techniques The motifs shown here are mainly made from fondant, although the designs also lend themselves to other materials such as royal icing or chocolate modeling paste. Every cake will be a unique creation composed by you. Each page describes how to make the motif and gives hints on where to mix and match the design to complete a unique cake top. The cakes can be coated with the covering of your choice -- be it royal icing, buttercream, chocolate ganache or fondant. Go to the pattern selector on pages 50-61 to make your choice. With few exceptions, the designs can be prepared off the cake and then placed in position once the cake has been covered. Motif sizes can easily be adjusted to fit a variety of cake sizes and shapes, according to your choice. --- Section Introduction to Design Directory All the design motifs are shown over the next few pages, so that you can select those appropriate to your

cake and then move on to the instructions given for the motif of your choice. Make the motif templates larger or smaller, depending on the size of your cake (see Make a template, page 38-39).