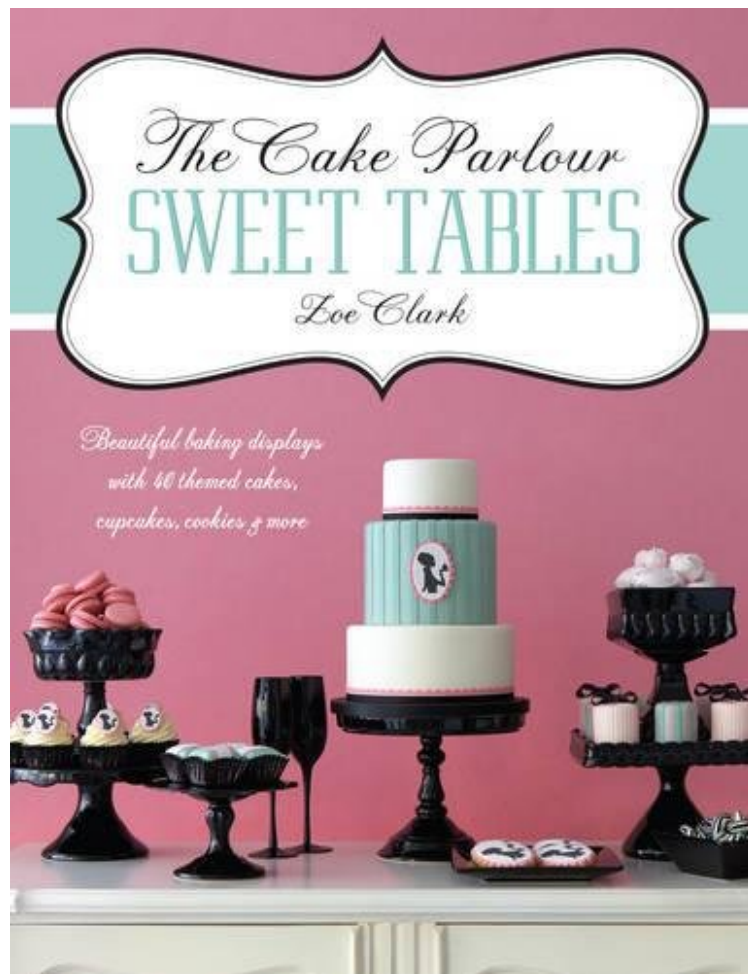


[Free read ebook] The Cake Parlour Sweet Tables: Beautiful Baking Displays with 40 Themed Cakes, Cupcakes, Cookies More

The Cake Parlour Sweet Tables: Beautiful Baking Displays with 40 Themed Cakes, Cupcakes, Cookies More

Zoe Clark

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#1029657 in Books F+W Media 2012-08-09 2012-09-08Original language:EnglishPDF # 1 10.75 x .35 x 8.25l, 1.18 #File Name: 1446302008128 pages | File size: 39.Mb

Zoe Clark : The Cake Parlour Sweet Tables: Beautiful Baking Displays with 40 Themed Cakes, Cupcakes, Cookies More before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cake Parlour Sweet Tables: Beautiful Baking Displays with 40 Themed Cakes, Cupcakes, Cookies More:

19 of 20 people found the following review helpful. A little of this + a little of that = a pretty display!By ToniFor those who know cake artist and cake decorator Zoe Clark, this is a compilation of sorts, of all the talent and beauty of her profession, rolled into one. Taking her cake, cookies, and treats, she has written a book that shows you how to display them into one of the latest and most creative way of throwing a party.....the visual display.While most folks try to set up their tables to show their baking efforts, Zoe Clark has joined the ranks of those who know how to do it for a

living. So with some time, effort, and patience, you can be as creative as well as learn some new projects. The book is 128 pages of ideas and help in making your party treats a gift for the eyes, which immediately will entice your palate, and that is the essence of display tables. The first 87 pages are devoted to the different themes and the remaining 41 pages will show you the how and why. I'd like to also mention that the covers have flaps on both sides so that you can mark/hold a page. At the same time, should you choose not to be the scratch baker (who makes everything themselves), then this book would still be a great guide in how to set up what you purchased. The ideas were beautiful and the amount of time and money involved in setting up the items, would be your contribution to making your event just as personal. The book is large and colorful, with really large and close-up photography, and with simple and straightforward descriptions of how to go about setting up your table as she did. Her projects are doable, though for some, you would need to be comfortable in the kitchen. Newbies to the baking world would be wonderfully challenged but with some kindness and patience to self, could learn, perhaps with an extra book or two next to them that would have more basics to refer to when needed. There are 6 projects in all, and each give you the material and equipment you need to proceed. While each creation does not have step-by-step photos of everything, the projects that need more explanation are given in the back section, Recipes and Techniques, you will find the tutorials needed for the cookies and cupcakes, etc. Also, the backgrounds for the displays aren't discussed; the photography is there to give you the idea of how you might want to decorate, so this doesn't give you the DIY instructions for the props. But I would think that with this book in hand, if you go to a craft or hobby shop, you could easily recreate the look with minimal effort. Here is how the book is sectioned:

PROJECT ONE: The Candy Collection A simple 4-tiered plain cake can take on the sweetest of turns with the candies that she used to dress up this Plain Jane. Licorice, lollipops, ribbons, and Skittles make the duckling cake into a swan. Surrounding the cake are mini cakes, cookies, and mini cupcakes, both square and round, staggered on various heights of display.

PROJECT TWO: A Romance of Ruffles Ooooooooooooooh!!! Loved this! 3 cakes in various layers and tiers are very simply, but elegantly decorated, with only a flower or two to add an ornate touch. Surrounding this trio of lovely ladies are meringues and cookies and cupcakes matched in the colors of taupes, beiges, and pale browns to give a very subdued but extremely lovely aura. A sure winner for a beginner to build their confidence!

PROJECT THREE: A Feast of Roses This is a knock-out! Wow! Though this is not a difficult project, it is definitely a labor intensive one. Handmade sugar roses, either plain or glittered, in red or crimson red colors, are attached to painted red styrofoam cones. Another cone has pink macaroons and is ever so gently resting on a red rose-covered cake base or dummy cake base. Accompanying the cakes are red heart-shaped chocolate cookies, red petit fours in shiny brown liners, chocolate mini cakes, and truffles. Perhaps for someone who is non-traditional but wants something special in which to celebrate!

PROJECT FOUR: Festival of White So very pretty and dainty for a winter celebration! Creams, whites, and champagne-colored treats that come in square cakes, shiny sugar pops, meringues, and cupcakes! "Ornament" cookies delicately hang from a tree along with glass ornaments to welcome the guests to the winter wonderland of sweet celebration. The highlight of this section, for me at least, was the "bauble beauties" which are round cakes covered and decorated to look like ornaments! Real dazzlers!!!

PROJECT FIVE: Lullaby of Loves As sweet and precious as the bundle of love coming your way! Pastels welcome everyone in the shape of a 2-tiered round cake with clotheslines of baby clothes made from cutters or that you can make yourself (templates included) that are attached around the cake. Polka dotted square mini cakes, wrapped cake pops, cupcakes, and gently meringues help round out the party!

PROJECT SIX: At the Parlour Pink and black are given center stage in this different, but very pretty, combination of colors in the form of cupcakes, petit fours, macaroons, meringues, mini cakes, and candies. The Victorian silhouette theme continues on the 3-tiered center cake.

Tools and Equipment

Recipes and Techniques: As usual, Zoe never assumes, and again, gives great attention to detail as far as charts with amounts needed to make cakes from round and square and the volumes needed for each shape and size. Fillings, coverings, syrups, layering, filling, prepping are also covered. Then you have the techniques of covering all the shapes, decorating, and assembling. Cookies, meringues, cake pops, and the other goodies she made, are also given due time. I appreciate that she gives both UK and US suppliers. While this wasn't a very big book, as far as amount of projects, you will get the essence of what she is teaching, and you can adapt different ideas and then play around with them, to get the personalized feeling that you want to put into your party. Colors, fabrics, staging are just waiting in your imagination.

Peace!

0 of 0 people found the following review helpful. Instructions mostly over my head. Would be ok, ...

By Genie Prather

Instructions mostly over my head. Would be ok, I guess, for the decorator. Won't get much use from this book

1 of 1 people found the following review helpful. Book is OK

By Laura

I got this book a couple of months ago and I just didn't find anything that thrilled me. It does have some good information and it is a good book to have.

Bring some serious wow factor to your cake displays with a sumptuous sweet table combining cakes, cookies, cupcakes and more to stunning effect. Each stylish theme features a range of coordinating bakes and sweet treats to put together for a gorgeous display. Recreate each theme in full, or pick out individual elements to create a simpler baking display. Full step-by-step cake decorating techniques section 6 stunning themes for every occasion Over 30 decorating projects for every level of expertise

About the Author Zoe Clark is one of London's leading cake designers, and her work regularly appears in the UK's bestselling bridal and sugarcraft magazines. Her cake designs have also featured on television and in films, and she has previously produced four books for DC showcasing her unique style. Zoe opened The Cake Parlour in South West London in November 2010, where as well as offering a bespoke cake and confectionery design service for every occasion she also runs cake-decorating classes for aspiring cake decorators from all over the country and beyond. Zoe has recently started supplying the world-renowned Fortnum Mason store with an exclusive range of wedding and celebration cakes and cookies.