

1000 Ideas For Decorating Cupcakes Cakes And Cookies

Steampunk is a burgeoning counter-cultural movement; a genre, community, and artform. The Steampunk movement seeks to recapture the spirit of invention, adventure, and craftsmanship reminiscent of early-nineteenth-century industrialization, in part to restore a sense of wonder to a technology-jaded world. Packed with 1,000 full-color photographs, 1,000 Steampunk Creations features a stunning and mind-boggling showcase of modified technology, art and sculpture, home décor, fashion and haberdashery, jewelry and accessories, and curious weapons, vehicles, and contraptions.

Discover easy, accessible, and fun techniques for making beautifully decorated cupcakes with Cupcake Decorating Lab! This inspiring guide starts out with basic techniques, such as frosting cupcakes with an offset spatula; using a piping bag and tips; flooding cupcake tops with icing; frosting with chocolate ganache; and tinting buttercream. The labs in the book cover a wide variety of exciting decorating techniques, such as how to make sugared and candied fruit and flower garnishes; stamping, stenciling, and piping on fondant; and scroll work, writing, and borders. You'll also find fun ideas for children, weddings, holidays, entertaining, nature themes, and more. Plus, the author includes all of her favorite cake and icing recipes! Create the most delicious and stylish cupcakes imaginable with Cupcake Decorating Lab!

Buttercream is a type of frosting used inside cakes and for cake decorating. In its basic form, it is made by creaming butter with powdered sugar. Flavorings are often added, including chocolate, fruit purees, and various extracts.

Buttercream is a common topping for cupcakes, sponge cakes, butter cakes, and other desserts. Cake decorating is an exciting activity. With myriads of flavors, natural colors and shapes, in one way or another, every buttercream frosting is a creation of art. Every frosting has a story. Every frosting has a purpose: frosting for birthday cakes, holiday cakes, wedding cakes, Valentine day cakes, Sunday afternoon tea cakes, cakes for a date night, to name a few. Buttercream frosting comes in myriads of flavors and colors. These buttercream frosting recipes are simply delicious. Try one yourself and you will be amazed how delicate and flavorful it tastes. Surprise your guests and loved ones with your creations. You can also make it look beautiful with cake decorating tools, such as piping tips and bags. With Maria's cookbooks' step-by-step instructions, it is easy to make any recipe a success. Reviews: "Maria's instructions are very simple to follow, and my cakes are delicious. My family is in love with tasty and beautiful cakes I am baking using her recipes. This is a must to try." "I was always hesitant to bake myself and would always order my desserts at the bakery. A few months ago, I was convinced to try baking a cake by myself, and I was surprised how good it turned out. Since then I have made seven cakes and all of them were beyond my expectations. From now on, I will always make my sweets at home." "Recipes are

terrific. I like the way she explains the baking process, so easy to follow. I will order more recipe books." "I was never a baker, but I was always curious about baking. With Maria's recipes, I was able to bake decent cakes. No one could believe I was the one who baked these cakes. They thought it came from a store." "AAAA+++ I am happy I ordered this baking guide. It simplifies the whole baking process. My family and I like the results. Now I am making cakes a few times a month. Kids are happy."

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes Quarry Books

Learning to make and decorate cakes that are as beautiful as they are delicious can be a challenge, but with the expert guidance of renowned confectionery artist Autumn Carpenter in *First Time Cake Decorating*, your goal is within reach. Like having your very own cake decorating instructor at your side, *First Time Cake Decorating* guides you expertly through the process, from baking and prepping your first cake through a range of decorating techniques, from essential piping techniques for creating borders, writing, and flowers to working with gum paste and fondant to make stunning daisies, roses, lilies, and more. There's a first time for everything. Enjoy the journey and achieve success with *First Time Cake Decorating*!

Cupcakes make the perfect building blocks for fun and creative shaped cakes. With this book, you can make a purple hippo, spotted puppy, princess tiara, dump truck, lollipops, hedgehog, and much more. No special pans are required—just cupcakes. And cupcake cakes are perfect for parties and crowds, because the cake can be easily pulled apart into individual cupcake servings. Lisa Turner Anderson is a writer, editor, and avid crafter. She is also the author of *No-Bake Gingerbread Houses for Kids*. Lisa lives in Salt Lake City, Utah. The newest twist in the cupcake craze!

You're going to want to bake every cupcake in this cute little book! With a hardcover hidden-spiral binding that lies flat on your kitchen counter for easy reference, it offers a myriad of shapes, sizes and toppings to tempt you. *Cupcake Handbook* begins with a getting-started chapter that covers all the equipment needed, followed by a wonderful selection of recipes for icings, frostings, buttercream and toppings. The heart of the book consists of 80 kitchen-tested cupcake recipes, including classic cupcakes, children's and grown-up favorites, themed cupcakes for special occasions (such as weddings, birthdays, christenings and festive holidays), and finally a chapter on special diets cupcakes that includes mouthwatering gluten-free, egg-free, dairy-free, reduced fat and reduced-sugar recipes.

DIV Learn how to make 100 beautiful flowers, from lifelike to fanciful, with *How to Make 100 Paper Flowers!* These creations are perfect for weddings and other celebrations, and this comprehensive guide brings you a wide variety of techniques and styles. Step-by-step instructions are accompanied by color photos and diagrams; techniques include general crafting (cut, shape, and glue), origami, and quilling. All patterns are included! Color your world and satisfy your

craft cravings with delightful, handmade, paper flowers. /div

A guide to cake decorating covers basic and advanced techniques for a variety of cakes.

Amazing, melt in your mouth Swiss-style buttercream is the perfect decorating tool. Swiss-style buttercream is the lightest, fluffiest icing, and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes. Carey's inspired cake decorating projects show off wholesome, delicious buttercream to its best effect. From start to finish, Carey shares her years of professional decorating experience, guiding you through everything you need to know about slicing and filling cakes, mixing colors, writing inscriptions, serving and displaying cakes, and storing and transporting the finished works of art. Every delicious cake starts with an easy-to-follow recipe, and Carey provides several failsafe recipes for cakes, cupcakes, icings and fillings, including gluten-free and vegan options. And then the fun really starts, with her detailed, step-by-step explanations of icing techniques, decorating fundamentals and, best of all, 50 gorgeous cake decorating projects. Every step is accompanied by a color photo, ensuring that you'll be able to duplicate Carey's results and create a sensational cake for any occasion.

It's official: The cupcake craze has taken the world by storm. No longer are cupcakes solely for children — these handheld treats now must pass muster with taste — discriminating adults equally ravenous for the little frosted jewels. *Big Book of Cupcakes* sets a new standard with recipes for cupcakes that actually taste as great as they look. In addition to the traditional favorite flavors everyone craves, such as red velvet and carrot cake, this book offers fun, new flavor twists like Maple Bacon and Caramel Sea Salt Mocha, as well as easy decorating and serving ideas, from classic to creative. In this book, which is organized by season and the events readers want to celebrate with home-baked cupcakes — from New Years to Christmas, birthdays to "just-craving" days — author and cupcake-bakery owner Jan Moon shares her secrets and most requested recipes. Whether you're making the perfect batch of cupcakes for a child's birthday party or satisfying a very adult comfort-food craving, the nostalgic treats that fill this book are sure to delight and surprise. Plus, Jan's creative tips on how to serve and display cupcakes for parties are sure to be crowd-pleasers. With more than 10 years of experience honing her craft in the Test Kitchens of *Southern Living* magazine, Jan Moon has embarked on a venture of her own and opened a bakery in Birmingham, Alabama. In addition to wedding cakes and custom made treats, *Dreamcakes Bakery* specializes in delectable cupcakes, and Jan's unique creations keep her loyal customers coming back for more.

Features recipes for cupcakes, from classics such as devil's food to surprises like peanut butter and jelly, as well as frostings, fillings, toppings, and a wide selection of decorating and embellishment ideas, including stencil templates, and

an equipment glossary. Original.

Simple instructions for gorgeous cakes, cupcakes, and cookies; decorate them with fillings, frostings, piping, sugarpaste, and more! Whether you are a beginner or an experienced baker, this book is designed to provide you with all the baking and decorating techniques you'll need to become a confident and creative cake, cupcake, and cookie maker. With easy-to-follow recipes and advice about essential tools, experienced cake decorator Giovanna Torrico guides you through the planning and preparation stages, including baking and icing tips and how to layer and stack a cake. Using stylish designs and handcrafted edible flowers and animals, you can create personalized masterpieces for all occasions, including: Chocolate truffle cake Red velvet cake Ganache variations Italian meringue And so much more! Achieve stunning results every time with Creative Cake Decorating!

Provides a collection of cake recipes which can be made for a variety of special occasions and holidays, with detailed instructions for adding comical animal and accessory decorations designed to make each cake an original creation. A New York Times bestseller: "The ultimate cake pops resource . . . if you love Bakerella's cute and colorful style, pick this one up. It's a visual treat." —Kitchn What's cuter than a cupcake? A cake pop, of course! Wildly popular blogger Bakerella (aka Angie Dudley) has turned cake pops into an international sensation! Cute little cakes on a stick from decorated balls to more ambitious shapes such as baby chicks, ice cream cones, and even cupcakes these adorable creations are the perfect alternative to cake at any party or get-together. Martha Stewart loved the cupcake pops so much she had Bakerella appear on her show to demonstrate making them. Now Angie makes it easy and fun to recreate these amazing treats right at home with clear step-by-step instructions and photos of more than forty featured projects, as well as clever tips for presentation, decorating, dipping, coloring and melting chocolate, and much more. "Popularized by a blogger known as Bakerella, cake pops have taken over as the new cupcake . . . In the last few years they've become an international sensation, and many cities are going cake-pop crazy." —Monterey Herald "The American queen of cake pops." —Fine Dining Lovers "The book is absolutely gorgeous. Each project is filled with photos and tips to guide you through the whole process from start to finish. For anyone who loves Martha Stewart type creative baking, this is a must-have book!" —Savory Sweet Life

Fun and sure-to-please cookie recipes—from all-time classics to contemporary favorites Here's a massive collection of the best cookies and bars ever with more than 180 sensational recipes that are as easy to make as they are fun to eat. Whether made from scratch or with a Betty Crocker mix, these delectable cookies give you as many options as any cookie lover could want. Whether you crave traditional favorites or fancy new ideas, you'll fall in love with these lusciously diverse cookies—from classic peanut butter cookies to unexpected flavors like Pecan-Praline Bacon Bars. Plus, with a

special section of gluten-free recipes, every member of the family can get in on the fun. •Features more than 180 easy-to-make cookie recipes offering a wide variety of flavors and variations, from fun cookies for kids to sophisticated dinner-party delights •Illustrated with more than 100 full-color photos and step-by-step how-to photos for baking, decorating, and more •Includes tips and advice on cookie-making basics, from rolling and cutting to baking and frosting You'll find almost any cookie you can imagine in the Betty Crocker Big Book of Cookies. With these recipes and variations, you'll find the perfect sweet treat for any occasion . . . or no occasion at all.

From irresistible vanilla and gorgeous chocolate fudge, to brilliant banoffee and mouth-watering lemon curd, simply follow the step-by-step instructions to create a range of delightful cupcakes that are perfect for adults and children to make together!

Decorate Cakes, Cupcakes, and Cookies with Kids is a craft book for adults and kids who want to share fun baking/decorating experiences, while learning valuable skills they will use for a lifetime.

Tempting topping, delicious cake, and a spectacular decoration to complete the pretty picture: that's what makes a cupcake such a perfect delight—and why these 32 recipes will please young and old. These recipes are relatively easy to make, and use simple, readily available ingredients. The pages brim with helpful baking advice, including tips on incorporating nuts, working with decorative sugars, and even creating your own pastry bag. How about cupcakes decorated with sugar butterflies, Winter Spice Cakes with snowflakes, and sinfully good Chocolate Mousse Layered Cupcakes? With these recipes at hand, any amateur pastry chef can wow a crowd. A Selection of the Good Cook Book Club.

Want to add pizzazz to your parties? This how-to book will help you do just that! Fun with Frosting is perfect for amateur bakers looking to make and decorate delicious, creative cakes using regular bakeware (no specialty pans required!) without having to deal with finicky—and often not-so-tasty—fondant. To start, Fun with Frosting offers everything you need to know about baking, leveling, filling, and assembling cakes, cupcakes, and cakeballs. Author K. Callard also includes a rundown of must-have tools (and some clever substitutions) as well as flat-icing and piping techniques. With more than forty designs, this book will have even the youngest bakers appreciating Callard's knowledge of her craft as they learn to make shell borders, basket weaving patterns, butter cream roses, and decorating accents using various candies, sugars, melts, and more. Step-by-step instructions for a range of cake designs, from simple 2-D treats to intricate 3-D triumphs, are certain to please any birthday kid or kid at heart.

Conjuring up her inner George A. Romero, professional cake designer Zilly Rosen focuses her creative attention on crafting a legion of edible undead inside *Zombie Cupcakes: From the Grave to the Table with 16 Cupcake Corpses*. With

a nod to Romero's zombie franchise, Rosen offers instructions for crafting 16 terrifying treats, including: * Toxic Bite * Zombie Rising * Keep an Eye Out * Destroy the Brain and more! Readers can raise their own macabre multitude of Zombie Cupcakes creations from the undead with an average creation time of less than one hour. Each Zombie Cupcakes design includes a full-color photograph of the zombie creation at hand, as well as an illustrated instructional overview and a convenient sidebar list of every item you will need to complete the cupcake.

In Artisan Cake Company's Visual Guide to Cake Decorating, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. Artisan Cake Company's Visual Guide to Cake Decorating also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek's Artisan Cake Company's Visual Guide to Cake Decorating help you get your cake from boring and bland to amazing and spectacular.

A collection of dozens of dairy-free, vegan cupcake and frosting recipes, written by the co-hosts of Post Punk Kitchen, includes such options as Banana Split Cupcakes, Linzer Torte Cupcakes, and Chai Latte Cupcakes. By the authors of Vegan with a Vengeance. Original.

Exquisite rose-encrusted wedding cakes, a festive Christmas cake that looks like a wrapped present, a whimsical clown, delicate ballet slippers, and more than 40 other designs that will make dessert for any occasion extra special are shown in delicious full-color photographs with clear patterns and instructions, so that even an amateur can achieve astounding results. 176 pages (all in color), 8 1/2 x 11.

Spectacular cupcake recipes made from scratch or with a mix Get ready for adorably decorated and deliciously flavored cupcakes made easy! Betty Crocker The Big Book of Cupcakes features 175 delightful cupcakes, all using new and fun decorating ideas anyone can master and simple ingredients available anywhere. And as a unique feature, almost every cupcake can be made from scratch or with a mix: You decide which method to follow. Recipes include kids' party favorites like Double Chocolate-Peanut Butter Cupcakes, as well as sophisticated flavors like Mocha-Caramel Cappuccino Cupcakes. You'll find: More than 175 cupcakes, with a tantalizing full-color photograph of every cupcake, plus helpful how-to photos showing easy decorating techniques A special Kids' Party Cupcakes chapter with decorated treats like Puffer Fish Cupcakes, Monster Truck Cupcake Pull-Aparts and Campfire S'Mores Cupcakes Dazzling Holiday and Special-Occasion Cupcakes chapters including fanciful creations like Easter Egg Baskets, Almond-Filled White

Christmas Cupcakes and Molten Caramel Apple Cupcakes Perfect for bake sales, birthdays, holiday parties or just an everyday treat, Betty Crocker The Big Book of Cupcakes is one book that really takes the cake.

FAST, FUN FINGER FOODS. You love your cake pop maker for baking dessert on a stick, but it's also ideal for creating bite-size versions of your favorite dishes. In under five minutes, you can cook palate-pleasing pop-in-your-mouth morsels that are hot and spicy, crispy and salty, or fresh and filling: • Eggs Benedict Bites • Chocolate Croissant Pops • Jalapeño Poppers • Spinach-Artichoke Cheese Pops • Chicken Cordon Bleu • Lobster-Shrimp Risotto Bites • Shepherd's Pie • Flank Steak Fajitas • Black Bean Quesadilla Pops • Monte Cristo Bites Reinventing your favorite appliance to make treats that go way beyond sweets, Savory Bites from Your Cake Pop Maker offers recipes for whipping up mouthwatering appetizers, handheld sides and creative entrees. The book's step-by-step directions and eye-popping photos show how easy it is to make any meal fun and festive. It offers one-of-a-kind recipes that are perfect for everything from impressing party guests and providing movie-time bites to delighting kids at lunch and livening up dinner.

No one does sweet like Hello Kitty! Filled with simple recipes, beautiful yet playful photography, and Hello Kitty's signature charm, The Hello Kitty Baking Book is a cookbook that's yummy through and through. From Hello Kitty Cake Pops to Chococat Cake and Pretty Bow Pumpkin Pie, there's something for everyone to make and enjoy. Featuring over two dozen easy-to-follow recipes, The Hello Kitty Baking Book is the perfect cookbook for anyone who loves Hello Kitty, desserts, or both!

Learn over 150 cake decorating techniques with The Contemporary Cake Decorating Bible, the international bestseller from renowned sugarcraft expert Lindy Smith. This is the ultimate guide to contemporary cake designs – you will learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes and ingredients, and finishing with advanced modelling techniques, including royal icing stencilling, brush embroidery, buttercream piping, using sugar cutters and moulds, making cake jewellery, and so much more! Get creative straight away with simple, step-by-step instructions for more than 80 celebration cake, mini cake, cupcake, and cookie designs. Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators, and you can even learn how to make Lindy Smith's signature 'wonky cakes'. Inside The Contemporary Cake Decorating Bible: The Basics – delicious cake and cupcake recipes, and recipes for making your own sugarpaste (rolled fondant), royal icing, sugar glue, buttercream, and more! This section of the book also includes instructions for making round, square and ball cakes, assembling tiered cakes, and carving and assembling wonky cake designs. Cake Decorating Techniques – here you will find 11 chapters each covering a huge range of essential cake decorating techniques, all explained with easy-to-follow step instructions and clear photography. Topics covered include: Carving Colour Painting Stencilling Cutters Flowers

Embossing Tools Piping Moulds Cake Jewellery Contemporary Cake Designs – step by step instructions teach you how to make each of the 80 amazing cake designs featured in the book, from tiered cakes to cute cupcake and cookies. With this comprehensive guide you will discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary.

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes features a vast collection of decorated dessert inspiration, with page after page of gorgeous photos. This book is a feast for the eyes and the imagination that will never leave you stuck for an idea. Get your creative juices flowing and see how bakers and decorators around the world have creatively used fondant, buttercream, gum paste, sugar paste, royal icing, and piping and molded designs to create cookies, cupcakes, and cakes that are true works of art. See elegant cupcakes decorated with pearls and piping, colorful hand-painted cookies, tiered cakes with dimensional flowers, and much more. Discover unique cupcake decorations that use royal icing, edible markers, and fondant; wedding cakes adorned with gum paste accents and debossed designs; vibrant Christmas cookies; whimsical children's birthday cakes; specialty Easter cakes, and much more. Get great year-round ideas for dessert presentations and gift giving. Recipes for several types of frosting are included in the book, and an image directory identifies key materials and techniques for each photo. Among the amazing featured creations are: Cupcakes topped with sweet fondant flowers Fanciful characters and animals made from fondant and gum paste Cookies decorated with imaginative royal icing designs Lush buttercream roses atop cakes and cupcakes Hand-painted fondant accents Delicate chocolate motifs Cakes enrobed in decadent ganache Simple buttercream designs that dazzle This is the one book you'll turn to again and again for the best cupcake, cookie, and cake design ideas. Start exploring this delicious world today! These visual catalogs are both a practical, inspirational handbook and a coffee-table conversation piece. Like all of the books in our 1,000 series, these are not instructional books; rather, they are a visual showcase designed to provide endless inspiration.

Under the guidance of master patissier Eric Lanlard and fashion designer Patrick Cox, the cupcake receives a seductive makeover in this creative and innovative book. It features more than 60 ravishing recipes for fabulous cupcakes with recipes including Key Lime Cupcakes, Fat-free Jasmine & Violet Cupcakes and of course Bling Cupcakes. Edgy design and striking graphic photography make this a completely delicious new take on the world's most popular cake.

Cake Decorating shows you how to build, pipe, model, and airbrush birthday cakes, wedding cakes, and more, so you can create an edible masterpiece for any occasion. Photographic step-by-step tutorials showcase more than 70 techniques and 18 showstopping cake projects, complete with complementary cupcake and mini-cake designs. Plus, "idea" spreads adapt basic techniques to inspire hundreds of additional piping, stenciling, painting, and carving

variations. The complete introduction to cake-decorating equipment ensures you have everything you need, and the selection of basic cake recipes and instructions for making buttercream, fondant, and more icings guide you from the start. Whether you are a beginner or an accomplished baking artist, Cake Decorating will help you find inspiration and perfect your technique. *Previously published as Step-by-Step Cake Decorating.

A sugar-coated feast for the eyes and the imagination—this exciting 1,000 collection presents glorious full-color photographs of beautiful, outrageous, and deliciously decorated desserts, from extravagant wedding and birthday cakes to cupcakes and cookies that are miniature works of art. Like all of the books in our 1,000 series, this is not an instructional book, rather, it is a visual showcase designed to provide endless inspiration for anyone who loves decorative baking and entertaining.

"Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

Witty, one-of-a-kind, imaginative cupcake designs using candies from the local convenience store, no baking skills or fancy pastry equipment required. Spotting the familiar items in the hundreds of brilliant photos is at least half the fun. America's favorite food photography team shows how to create funny, scary, and sophisticated masterpieces using a ziplock bag and common candies and snack items. With these easy-to-follow techniques, even the most kitchen-challenged cooks can:

- raise a big-top circus cupcake tier for a kid's birthday
- plant candy vegetables on Oreo earth cupcakes for a garden party
- trot out a line of confectionery "pup cakes" for a dog fancier
- serve spaghetti and meatball cupcakes for April Fool's Day
- bewitch trick-or-treaters with eerie alien cupcakes
- create holidays on icing with a white Christmas cupcake wreath, turkey cupcake place cards, and Easter egg cupcakes

These luscious recipes will have fans of sweet treats in confection heaven! Macarons, cupcakes and cake pops are the hottest dessert trends today, and now they're so easy to make. This lavishly illustrated book shows you how to achieve colourful, perfect macarons flavoured with pure passion fruit, lime, cardamom, coffee, hazelnut and milk chocolate. Or bake insanely good and incredibly gorgeous cupcakes, cute cake pops, truffles, petits fours and more!

Budding bakers will love these 35 recipes for making super-cute cakes! You'll learn how to make delicious cupcakes, cookies, cake pops and more - and transform them into fantastic creations. In Cool Cupcakes, make pink piggy cupcakes, classic butterfly cakes, pretty spotty cupcakes and more. The next chapter, Crazy Cookies, gives you ideas for creating ladybird cookies and pretty star cookies, as well as for gingerbread - including gingerbread families, animals and a village. Then have a go at the Brilliant Brownies and Cake Pops - from adorable penguin pops to delicious brownie pops and cute brownie owls. Finally, take your pick from the Novelty Cakes, where there are super snowmen, under the

sea mini cakes and honey flake crunchies. There are basic recipes so that you can make the cakes in any flavour you want, and a techniques section that will teach you all you'll need to know, such as how to pipe icing and how to make shapes out of marzipan. All the projects are easy to follow with adorable artworks to guide you along the way; plus, each one has a grade so you can start with the easiest and then move on as your decorating skills improve.

Make any occasion special with a just the right cake; an incredible edible Teddy Bear Cake or a Dinosaur Cake makes a birthday magical. Surprise your son or daughter with a Play Ball Cake or a Ballet Slippers Cake after a long day of practices and lessons. And don't forget Dad -- make a unique Father's Day T-Shirt Cake. Share the good news and give your sister a Baby Bib Shower Cake. You'll also find specialty cakes, including wedding cakes and holiday cakes, as well as show stoppers such as French Silk Filbert Cake and Mocha Cream Torte. Each recipe has clear, concise directions with simple drawings that show you how to properly assemble the cakes. Plus, you can use either cake mix or scratch recipes, so making these cakes is truly easy. Now available in an easy-to-use practical comb-bound format, you'll enjoy each step toward baking and creating the perfect cake!

Complete Step-by-Step Guide to Cake Decorating provides all the know-how needed to make and decorate 40 cakes that are incredibly simple, yet absolutely stunning. This book offers tantalizing cake ideas for all occasions including birthdays, anniversaries, children's parties, christenings, weddings and more. All the most popular methods of icing and decorations are covered, from buttercream, fondant and chocolate to royal icing and marzipan. Detailed, easy-to-follow instructions explain the basics of preparing and using the different types of icing, followed by recipes for imaginative designs. Beginners will pick up the basics fast and experienced cake decorators will find inspirational new ideas.

Cupcakes can be dressed up as a wedding cake or neatly tucked into a lunch box. These recipes are so easy and enticing you'll want to try them all!

From the former Martha Stewart Living food editor: "A must-read for novices and experts alike . . . really gets the creative juices flowing" (Gastronomy). Cupcakes are everyone's favorite little indulgences. They're loved by kids and adults alike because they're playfully sweet as well as utterly charming. These days, cupcakes can be found in bakeries everywhere, but with just a little know-how, you can easily bake your own tempting boutique-bakery cupcakes at home and decorate them with flair. Cupcakes contains recipes for every palate: Here you'll find classic Yellow Cupcakes with Chocolate Buttercream for the traditionalist, Triple Chocolate Cupcakes for the chocaholic, PB & J Cupcakes for the kids, Salted Caramel Cupcakes for the epicurean, as well as seasonal holiday cupcakes, and dozens more. Whether you are a novice or experienced baker, inside these pages you'll find friendly advice about ingredients and equipment, cupcake-making and baking tips, and a collection of ideas for decorating your cupcakes with either elegant minimalism or grand

flourishes. With this book as your guide, cupcakes have never tasted—or looked—so good!

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