



Fondant Modeling for Cake Decorators

By Helen Penman

Firefly Books Ltd. Hardback. Book Condition: new. BRAND NEW, Fondant Modeling for Cake Decorators, Helen Penman, " Ever more popular, fondant cakes have been featured everywhere, from Martha Stewart Living to TLC's Cake Boss and the Food Network's Ace of Cakes. "Fondant cakes are appearing at children's parties and are the standard for weddings. Home bakers are now learning how to save money by making and decorating their own fondant cakes. Suitable for all skills levels, "Fondant Modeling for Cake Decorators" is a practical reference to creating too-good-to-eat fondant models for cakes for all occasions. The book describes essential techniques and materials, and it features recipes for all the essential elements of a fondant cake, such as cake layers, icings and fondant pastes. The 180-page model directory includes step-bystep instructions and unique "exploded" photographs that show individual components and how they fit together. The selection of cakes includes: Wedding and anniversary, such as a bride and groom, valentine Holidays and celebrations, such as Easter bunny, fireworks Animals, such as crocodile, sheep, grasshopper, dinosaur Flowers and fruits, such as roses, fruit bowl, strawberries Hobbies and sports, such as musical notes, trophy, swimmer Transport and jobs, such as truck, policeman, building...



Reviews

This book will never be straightforward to start on reading through but quite enjoyable to learn. Better then never, though i am quite late in start reading this one. Your lifestyle span will probably be convert once you complete reading this publication.

-- Dr. Kadin Hane DVM

This publication may be worth purchasing. it was actually writtern quite flawlessly and valuable. I am just happy to tell you that this is actually the very best book i actually have study inside my personal life and can be he best ebook for actually.

-- Frank Nienow