

100 Little Sugar Decorations To Make 100 To Make 100 Little Gifts To Make

1,000 Ideas for Decorating Cupcakes, Cookies & Cakes
Cake Decorating for Beginners
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Marguerite Patten's 100 Top Teatime Treats
Cake Magic!
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Book One
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1,000 Ideas for Decorating Cupcakes, Cookies & Cakes

Cake Decorating with the Kids: Get messy in the kitchen with 30 gorgeous, easy-to-follow contemporary cake decorating projects to make at home with the kids. Children of all ages will love to get involved and take charge of spreading the fillings and toppings, rolling out fondant icing, cutting shapes and making sugar decorations to help create delicious sweet treats, from cupcakes and cookies to cake pops, whoopie pies and tiered party cake ideas. Cake decorating is a fun, exciting craft for children and each recipe includes tasks for younger and older kids. The cake designs are perfect for school events, birthday cakes for children, parties, or simply rainy day fun in the kitchen, but as they are so professional-looking they are would also suitable for adult parties as well! Includes essential safety information for working with children in the kitchen, as well as storage, transportation and presentation advice, perfect for children's parties! You will also find yummy cake recipes and all the basic cake decorating techniques you need to know to create the projects. Comes with lay-flat binding to keep the book open when your hands are covered in flour!

Cake Decorating for Beginners

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.

Martha Stewart's Cake Perfection

The new standard volume of the finest desserts and pastries from Austria.

Marguerite Patten's 100 Top Teatime Treats

Presents over one hundred recipes with color illustrations for creating cakes for any occasion, and includes detailed techniques for creating sugar work flowers, fruits, leaves, and nuts.

Cake Magic!

Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart's authoritative baking guide presents a beautiful collection of tiers and tortes, batters and buttercreams, and sheet cakes and chiffons to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and

Apricot Cheesecake and treats that take it up a notch like Strawberry Ombré Cake and Coconut Chiffon Cake, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach.

100 Days of Cake

Included in this book are instructions on how to make reindeer, Father Christmas, Mrs Claus, an assortment of elves and fairies and much more. It contains step-by-step instructions and helpful photographs to help you begin your sugarcraft journey and create lovely sugary things to decorate your home and cakes this Christmas!

Fondant Modeling for Cake Decorators

Sugar Christmas Decorations

Alan Dunn's Ultimate Collection of Cake Decorating

Comprising 100 projects from some of our best-selling sugarcraft authors, this is a great way to jump into cake decorating. The book covers a wide variety of themes from Christmas decorations, dogs, brides and grooms, flowers, shoes, bags and animals, so there is something for everyone to enjoy. sugarcraft has a very wide appeal and attracts both beginners and seasoned enthusiasts of this craft. This book represents amazing value, comprising 100 projects from some of our best-selling sugarcraft authors. The book covers a wide variety of themes from Christmas decorations, dogs, brides and grooms, flowers, shoes, bags and animals, so there is something for everyone to enjoy. The tools and materials used are widely available from major craft stores and are relatively inexpensive. Sugarcraft is an easy craft to learn and the techniques used in this book are simple enough for beginners to master quickly and easily. The projects are satisfying to make and can be made as cake decorations for special occasions and celebrations, or as gifts for family and friends.

The International School of Sugarcraft Book One

In the Kew Book of Sugar Flowers, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-

by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

New York cupcakes: 30 recipes

Arranged in courses, this is the perfect introduction to beginning sugarcraft skills

Decorating Christmas Cakes

"This comprehensive and accessible guide to cake decorating teaches all of the techniques and tricks that aspiring sugarcrafters need to create stunning and impressive cakes. Everyone will think these amazing cakes came from the best bakery in town! First Steps in Cake Decorating reveals dozens of expert cake decorating ideas that are simple to achieve yet look stunning. All the most popular methods of icing and decoration are covered, including buttercream, sugarpaste, chocolate, marzipan and flower paste. Detailed, easy-to-follow instructions explain the basics of preparing and using different types of icing, illustrated with step-by-step color photographs. There is a delicious array of fantastic cakes here to suit adults and children alike. Beginners will pick up the basics fast, and even experienced cake decorators will find inspirational new ideas. About All-in-One Guide to Cake Decorating: A complete, structured course in the beautiful art of cake decorating from first steps to expert skills. Teaches techniques that can be used to decorate all kinds of cake from a novelty birthday cake to a memorable wedding cake. Over 300 instructional step-by-step color photographs show how to decorate more than 50 finished cakes. Clearly written, straightforward text covers every aspect of sugarcrafting skill. Includes covering cakes, filling and layering, icings, chocolate, sugarpaste, marzipan, piping, flower paste, and quick and easy decoration ideas. ""A 'must have' for anyone with the slightest interest in cake decorating"" - Publishers Weekly"

All-in-One Guide to Cake Decorating

6 continents, 52 countries, 80 cakes. Cake, in all its multifarious incarnations, is adored the world over. Top pastry chef Claire Clark explores six continents of cake culture in this treasury of adventurous baked delights. Discover the cakes most loved around the world and make the best versions of them in your own home. These favourites are finessed to perfection and each given the inimitable Claire Clark twist. An inspiring and diverse range of indulgent cakes for every home baker to enjoy! Photography by Jean Cazals.

Gardening Illustrated

Make beautifully decorated cakes with this collection of more than 100 fondant cake toppers. From cute characters to elegant flowers, 100 Fondant Models for Cake Decorators contains all you need to know to make spectacular three-dimensional cake toppers for every kind of celebration. Whatever your skill level you will be able to create amazingly detailed designs that are almost too good to eat. Full step-by-step photographic techniques will guide you through the finer points of all kinds of design - from moulding delicate details to creating standing figurines. The introductory section includes all the essential techniques and materials you will need to get started making three-dimensional models. Plus recipes for cakes, frostings and fondants.

The Wedding Cake Book

The ultimate compendium of cake decorating techniques for avid amateur bakers everywhere. Cake Decorating for Beginners combines nuggets of advice and popular projects from books in the Modern Cake Decorator series. You are taken through the whole process from the initial bake to icing your cake with those final embellishments. Expert cake decorators Christine Flinn, Sandra Monger and Stephanie Weightman pool their knowledge to help you with stencilling, using cutters, piping and painting. Includes printable templates for the eBook edition.

100 Fondant Models for Cake Decorators

"Murfitt calms potentially nervous fingers by not only including step-by-step color photographs and text but also showing alternatives to traditional embellishments.--Booklist "A must have' for anyone with the slightest interest in cake decorating."--Publishers Weekly Everyone will think these amazing cakes came from the best bakery in town. From a chocolate porcupine to candied petals, the options shown in this lush guide are endless, and all presented in a way that even beginners can easily follow. Pretty sugar-paste creations embellish a marzipan-covered cake. Nuts, sugar-frosted

fruits, candy, and cinnamon sticks make beautiful decorations in an instant. And there are embossed patterns, ruffled borders, sugar-paste cutouts, and other eye-catching ideas, all with instructions, recipes, and templates, to provide inspiration for every occasion.

Kew Book of Sugar Flowers

Perennially popular, sugarcraft has a very wide appeal and attracts both beginners and seasoned enthusiasts of this craft. This book represents amazing value, comprising 100 projects from some of our best-selling sugarcraft authors. The book covers a wide variety of themes from Christmas decorations, dogs, brides and grooms, flowers, shoes, bags and animals, so there is something for everyone to enjoy. The tools and materials used are widely available from major craft stores and are relatively inexpensive. Sugarcraft is an easy craft to learn and the techniques used in this book are simple enough for beginners to master quickly and easily. The projects are satisfying to make and can be made as cake decorations for special occasions and celebrations, or as gifts for family and friends.

Good Food: Cupcakes & Small Bakes

Provides instructions for decorating cookies as amusing and whimsical figures and characters, and includes guidelines for making different icings and handling fondant.

Austrian Desserts and Pastries

A comprehensive and practical guide by famous Master Chocolatier Jean-Pierre Wybauw. With clear action images and brilliant photography by Frank Croes. More than 100 delicious and original chocolate decoration techniques, explained very clearly. A must-have for professionals and advanced amateurs. AUTHOR: Jean-Pierre Wybaum, in heart and soul a teacher of chocolate and confectionary technology, has been an adviser and instructor with Barry-Callebaut for 34 years. He constantly travels around the globe to teach professionals the tricks of the trade and give lectures at famous trade schools. For years he has been a valued judge during international contests and in 2002 he was voted Chef of the Year by the Culinary Institute of America. Frank Croes is a renowned photographer, who specialized in culinary photography. SELLING POINTS: * Includes more than 100 chocolate decoration techniques and instructions * A perfect source fbook of ideas 460 colour photographs

100 Delicious Desserts

100 Recipes of the traditional Germany cuisine. There are Soups and Salads recipes. Fish, Meat, Entrees, Poultry, Game, Sweets and Vegetables recipes. And you have step-by-step cooking instructions for all the recipes.

The Complete Photo Guide to Cake Decorating

The perfect accompaniment to a picnic, party spread or even just a nice cup of tea, cupcakes and small baked treats can lift your mood and satisfy that craving or sweet tooth. This fantastic collection from the experts at Good Food, the UK's best-selling cookery magazine, brings together all of their favourite baking recipes into one handy cookbook. Whether you want quick and easy cupcakes, rich chocolatey muffins, seasonal fruity treats or that extra-special recipe for birthdays and occasions, you're sure to find it here. With each triple-tested baking recipe followed by a detailed nutritional breakdown and colour photograph, you can bake delicious treats for family and friends with complete confidence.

100 Little Sugar Decorations to Make

From cute creatures to elegant, exotic animals, this collection of 100 fondant animal cake toppers cannot fail to impress. Inspiring for the expert and beginner alike, you'll quickly be able to master the skills needed to create wonderfully detailed animals that will transform cakes and cupcakes for any occasion.

Quick and Easy Cake Toppers

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.

Pretty Witty Cakes Book of Sugarcraft Characters

England's premier food maven shares recipes for cakes and dainties designed to make teatime sparkle. Only the most hardened dieter can resist the pleasures of afternoon tea. Its enjoyment, whether it is a simple slice of home-baked cake or

dainty sandwiches followed by scones oozing with jam and cream, is part of our culture and is a tradition acted out each and every day in tea-rooms up and down the country. This then is the perfect book for all tea-time lovers, with over 100 recipes chosen by the un-crowned queen of British cookery, Marguerite Patten, and is published as a tribute to and celebration of Marguerite's 90th year. There are recipes for cakes, breads, biscuits, sandwiches, and savories from England, Scotland, Wales, and Ireland as well as recipes from teatimes around the world. But teatime isn't teatime without a pot of tea, so the book also traces the history of Britain's national beverage with a guide to all the different blends and styles available.

Baking with the Cake Boss

Provides step-by-step instructions for decorating fourteen winter and Christmas-themed cakes, with recipes for cake, icing, chocolate ganache, and frosting.

100 Fondant Animal Cake Toppers

Sugarcraft expert Frances McNaughton has designed twenty wonderful sugar animals that you will want to make using simple techniques and readily available ingredients.

100 Fondant Animals for Cake Decora

The Complete Photo Guide to Cookie Decorating is the ultimate reference for all methods of cookie decorating—a comprehensive guide for crafters and aspiring sugar artists. In just a few minutes, a cookie can be transformed from a simple shape into a colorful, edible work of art. With some basic skills and a little practice, everyone from kids to adults can enjoy this fun craft. Expert sugar artist and author of The Complete Photo Guide to Cake Decorating, Autumn Carpenter, helps you learn these skills and become a confident cookie decorator through step-by-step directions, 400 full-color photos, and invaluable decorating tips and tricks. The clear organization provides easy access to information, simple projects provide fun opportunities for trying the techniques, and a gallery of beautifully decorated cookies offers examples and inspiration. You'll find: Recipes and helpful tips for rolling, cutting, and baking perfect cookies Recipes for various icings—buttercream, chocolate, run sugar, egg wash, and rolled fondant Detailed instructions for piping, painting, marbling, and coating plus ways to add shimmer, sparkle, and special accents Great ideas for packaging, storing, and presenting your decorated cookies For those who might be a bit intimidated by the idea of decorating cookies, fear not! With this guide and some experimentation, anyone, from knowledgeable baker to amateur home cooks, can create this edible art. The Complete Photo Guide series includes all the instruction you need to pursue your creative passion. With hundreds of clear

photos, detailed step-by-step directions, handy tips, and inspirational ideas, it's easy and fun to try new projects and techniques and take your skills to the next level.

Cake Decorating with the Kids

Choose a batter, flavor with syrup, add a frosting—it's magic! Want something decadent and fudgy? Darkest Chocolate Cake + Caramel Syrup + Malted Milk Chocolate Frosting + crushed candy bars = Candy Bar Cake. Or how about a nutty cake like the Elvis: Peanut Butter Cake + Bacon Syrup + Nutella Frosting, topped with candied bacon. Fit for the king, indeed! This innovative and remarkably easy way to bake luscious, flavorful cakes is a formula for cake bliss. *Cake Magic!* is a full-color visual cookbook—photos in the front, recipes in the back—and the first step in every baker's cake adventure. It includes valuable baking tips, vegan and gluten-free variations, plus how to tweak the recipes to make sheet cakes, Bundt cakes, and cupcakes, too.

Professional Cake Decorating

Offers techniques, photographs, recipes, and instructions for using fondant in order to create elaborate cake toppings, along with recipes for a basic sponge cake and frosting and tips for constructing different shapes.

Woman's Home Companion

The wedding market is a \$32 billion business. Experts say that brides-to-be generally buy every book and magazine they can get their hands on when planning a wedding, and yet, remarkably, *The Wedding Cake Book* is the first cookbook of its kind -- a gorgeous idea book that really shows you how to bake a beautiful wedding cake. There are 30 complete recipes in all, with detailed, step-by-step instructions. A one-of-a-kind resource, with gorgeous photography throughout, *The Wedding Cake Book* is sure to become a classic cookbook among bakers, and makes the perfect shower gift.

Quick and Easy Cake Toppers

80 Cakes From Around the World

Rosemary Conley is the UK's best-loved diet and fitness expert, who has improved the way we eat and exercise for over 30 years. This book celebrates 100 of her favourite recipes, from light bites to hearty meals and express dinners to slow

weekend roasts. With a nutritional breakdown accompanying each recipe, this collection of delicious dishes proves that a low-fat diet can be tasty too!

Artisan Cake Company's Visual Guide to Cake Decorating

Buddy Valastro, master baker and star of the TLC smash hit *Cake Boss* and Food Network's *Buddy vs. Duff*, shares everything a home cook needs to know about baking—from the fundamentals of mixing, rolling, and kneading to the secrets of cake construction and decoration—with this accessible and fun recipe collection and step-by-step how-to guide. For beginning home cooks, seasoned bakers, and even some professionals looking to pick up a trick or two, *Baking with the Cake Boss* effortlessly and enthusiastically teaches you everything from how to perfect the simplest butter cookies to creating magnificent wedding cakes. With his characteristic passion and good-natured humor, Buddy Valastro offers so much more than simply recipes. Blending his clear, helpful advice and charming personal stories, this cookbook features more than seventy decorating styles and recipes, including unforgettable and delicious cookies, pastries, pies, and so much more.

Chocolate Decorations

A fully updated edition of a comprehensive guide by an IACP Award nominee incorporates vibrant new photography and provides a complete overview of the cake designer's art, covering everything from piping and hand modeling to small confections and stacked layer cakes.

The Complete Photo Guide to Cookie Decorating

The popular blogger of *Pretty Witty Cakes* is here with over 30 cute designs for characters and accessories, step-by-step directions for each character, tips and techniques for working with fondant and florist paste, a directory of fondant colors, suggested tools, and more.

First Steps in Cake Decorating

"Molly suffers from depression, and when she finds out that the exotic fishstore she works at is closing down, her whole life, which is already hanging on a thread, starts to crumble"--

100 Best Decorated Cookies

Sugar Animals

New York cupcakes: 30 recipes Cherry's cupcakes Orange poppy seed cupcakes Allspice cupcakes Toblerone® cupcakes Peanut cupcakes Currant and vanilla cupcakes Marshmallow cupcakes Candied chestnut cupcakes Blueberry meringue cupcakes TAGADA® cupcakes Banana caramel cupcakes Mushroom cupcakes Choco-pistachio cupcakes Lemon meringue cupcakes Lemon coconut cupcakes Crispy soft cupcakes Crumble cupcakes Breakfast cupcakes Belle-Hélène iced pear cupcakes Marble cupcakes Praline cupcakes Springtime cupcakes St. Valentine's cupcakes Star cupcakes Super soft double chocolate cupcakes Very girly cupcakes Vanilla cupcakes Mini cupcakes Pink cupcakes Strawberry cupcakes

100 German Food Recipes

"'100 Fondant Animal Cake Toppers' is a practical guide to making charming fondant toppers for any occasion. Straightforward instruction and hundreds of step-by-step photographs make it easy for both expert and beginner bakers."--From publisher description.

My Kitchen Table: 100 Great Low-Fat Recipes

"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.

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