



# The Complete Photo Guide to Cake Decorating

*Autumn Carpenter*

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## **The Complete Photo Guide to Cake Decorating** Autumn Carpenter

This book is a comprehensive how-to book about all of the most popular cake decorating techniques, including piped frosting, fondant, and hand modeled figures. For each technique, there is an overview of the tools and materials used and complete instructions with photos. The organization provides easy access to information with step-by-step directions and 600 full-color photos for clear understanding. Easy projects allow the reader to try the techniques in each section. Galleries of decorated cakes by various artists offer the reader examples and inspiration to pursue the hobby for themselves.

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## **The Complete Photo Guide to Cake Decorating Details**

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# **From Reader Review The Complete Photo Guide to Cake Decorating for online ebook**

## **Jazz says**

I am highly interested in high quality baking and design so I read this in 1 week. (It is quite BIG)It gives very detailed instructions, names tools, and gives recipes every once in a while. I watch Cake Boss and after reading this book I wanted to rush to the kitchen and get started. When I start baking I will definitely buy this book from a local bookstore or Amazon.

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## **Jennifer Groot says**

This cake book was incredibly thorough, detailed, and an excellent resource for beginners and experts alike. I enjoyed the abundance of photos and explanations for everything from recipes for cakes to piping to making exquisite flowers. Recommended for anyone who wants to make a cake. I got it from the library, but want my own copy now.

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## **Tia says**

This is an extremely thorough, detailed guide to cake decorating. DO NOT BUY THIS BOOK if you have any interest in preserving your self-esteem. You will be inspired by Carpenter's desserts complete with delicate cherry blossoms, whimsical circus animals or falling autumn leaves. Sadly, after purchasing \$50 worth of cake-decorating supplies, your handiwork will qualify for a spot on cake wrecks, complete with Donnie Darko-esque creepy bunnies and other abominations.

Seriously folks, making cakes is hard, and it's not just about the right supplies. There's technique involved, and it's not possible to simply learn it from a book. Aim low and stick with sprinkles and maybe, if you're ambitious, that pre-made icing tube you can get in the supermarket.

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## **Eileen says**

Every page in this book is a winner. Great reference book.

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## **Stefanie Muir says**

Really good reference for cake decorating. As a visual learner the pictures are invaluable to helping me learn.

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## **Kendra says**

I really liked the step by step instruction. There is really great information on how to do all of the techniques and all the great stuff you see on the cake shows. I was not as big a fan of the projects. I think you would do so many more amazing thing with the techniques they showed than the projects they provided.

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### **Mona says**

I consider it as a textbook in cake decoration.

The book is very illustrative and helpful especially for beginners, it also includes almost all the decoration techniques illustrated step-by-step in a very easy and simple way. One of the best.

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### **Angela says**

I love the step by step instructions this book gives along with the wonderful photos. I checked this book out from the library, but want to purchase it for home reference. Book covers basic cake prep, piping techniques, fondant, gum paste and numerous other techniques.

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### **Janie says**

Carpenter, Autumn. The Complete Photo Guide to Cake Decorating. Creative Pub: Quayside. Feb. 2012. c.328p. photogs. index. ISBN 9781589236691. pap. \$24.99. COOKINGljx120101cakedecorating Cake & Cookie Decorating Books

Sugar artist Carpenter (All About Candy Making) perfectly explains her book: "If you are a beginning decorator, this book will serve as a step-by-step course in cake decorating. If you are an experienced or professional decorator, this book will quickly become your go-to guide when seeking out new techniques." This is an all-inclusive look at how to make a stunning cake from start to finish. Organized in easy-to-browse sections, it takes readers through the process from preparation, tools, and recipes; to decorating techniques and templates; to extras to make your projects special; to a gallery of designs for inspiration. The numerous photographs are not only visually appealing but educational, and add to the quality of this exceptional work. Essential for anyone interested in baking and decorating cakes.

<http://reviews.libraryjournal.com/201...>

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### **Maria says**

When they said comprehensive in this book's description, they meant comprehensive! There's so much information here! As a beginner, I felt a little overwhelmed especially in the beginning when all the tools required are listed- it's a big list. As it is, I can see this being a go-to book for everything cake decorating, the instructions are great as well- step by step with accompanying pictures. Really great book!

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**Phyllis Wright says****Great book**

This book shows a wonderful selection of decorating ideas. As a beginner I found it very instructive. I learnt a lot

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**Julia says****5 Stars**

An amazing book with clear instructions as well as detailed pictures to help with clarity while learning. The cake charts are invaluable to assist with amounts needed and approximate serving sizes. This is a fabulous learning tool and excellent resource.

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**Carla says**

What a wonderful book on all things cake decorating. This is the book!!

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**Victoria Shepherd says**

This book's superb step by step photos and clear instructions will ensure beautifully decorated cakes. I loved the examples of how to use the many types of decorating supplies, and the examples of the finished cake designs.

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**Lisa says**

Very interesting book. I have mostly learned cake decorating techniques through practice but this book taught me a great deal which will improve how I decorate cakes. A great reference tool which I will refer to often.

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