



Martha Stewart's Wedding Cakes

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Of all the decisions that go into planning a wedding, choosing the cake may be the sweetest. Much more than dessert, this beloved wedding symbol should be as special as the bride and groom themselves. Whether you imagine a majestic cake blooming with fresh flowers, a pristine fondant-covered masterpiece, or a homespun take on strawberry shortcake- or even if you don't know where to begin- *Martha Stewart's Wedding Cakes* will provide you with more than 100 delicious and inspiring ideas for timeless and beautiful confections that are perfect for every style of wedding.

Not just visually inspiring, these pages are filled with information you won't find anywhere else. Martha Stewart and Wendy Kromer, the master baker and decorator who has been creating cakes for *Martha Stewart Weddings* for more than a decade, guide you through everything you need to consider when selecting a cake- and even how to bake and decorate one yourself. Novice and experienced bakers alike will find recipes and insiders' techniques to create truly memorable wedding cakes.

You will learn:

Where to begin- how to decide what style and flavors are right for you, taking into account the season, location, and theme of the event

Buttercream or fondant? Ganache or meringue? Useful charts explain the delicious materials bakers use, so you can choose the ones that suit your taste and style

Creative ways to display your cake so it takes center stage at the reception

How to find and hire a baker, including questions to ask and contract considerations

Ideas for cutting costs without sacrificing quality or beauty

How to incorporate traditions from around the world

Everything you need to know about baking a cake yourself, with complete recipes as well as how-to decorating techniques with color photographs and reference charts

A treasury of inspiration, *Martha Stewart's Wedding Cakes* will ensure that your cake, whether homemade or professionally baked, triple-tiered or a tower of cupcakes, embellished with fresh fruit or elaborate sugar roses, is every bit as magical as your big day.

Martha Stewart's Wedding Cakes Details

Date : Published December 26th 2007 by Clarkson Potter

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Author : Martha Stewart , Wendy Kromer

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From Reader Review Martha Stewart's Wedding Cakes for online ebook

Krissy says

A great reference book for cake decorators. Countless great photos of beautiful and unique wedding cakes. I need to add it to my personal library.

Jen says

Gorgeous and inspirational book for the aspiring cake-decorator.

Joanna says

This book is my bible. Best gift I have ever received from my love Taylor Barry.

Jennifer says

Martha, as always, is a master of creation. This book is lovely to flip through, and it's full of fantastic recipes, including cakes and icings that come in a wide variety of flavors and colors. Martha offers step-by-step instructions for even the most complicated applications and decorations. She gives pointers and tips by the dozens (type of wedding, season of wedding, history of weddings and the meanings behind many of the cakes). This book is not for a novice baker, but for any baker with a bit of experience, this is a lovely book to own.

Stephanie says

Lots of pretty pictures!

Ana705 says

i think this book was really helpful, i think this is very good for weddings, and stuff. i like how this book shows really good nonfiction facts.

'GREAT MENTOR TEXT'

=)

Avery says

I actually have a cake pictured in this book! (A square pink and gold three tiered little guy). It is such a beautiful book and I took part in all testing of the recipes, and did the cake and frosting glossaries. If you are looking for cake inspiration, I think this is one of the best books on the market.

Lynn says

I thought the cakes were beautiful, and I really appreciated that she included recipes.

However, most of the cakes were typical girlie bride cakes. I was expecting to see some more gothic-style (gothic, but still elegant) cakes, or maybe some groom's cakes, but there were none.

Not all brides are girlie. Not all brides want pink for their wedding. I would have liked a bigger variety of cake styles.

Michelle says

gorgeous photos of gorgeous cakes, all appeared in past issues of martha stewart weddings.

Sarah says

Glorious, glorious cake porn.

Laura says

Damn! What can I say! Martha is awesome, here she is stellar. The recipes are very good.

Bryany says

Have to admit that I am not a huge Martha fan, but I am a HUGE cake decorating fan and I LOVE this book!!!!!! One of my favorite cake books.

Kit Swindle says

First of all, I must say I've never been a big Martha fan. However, I absolutely love, love, LOVE her ideas and her recipes. This book is completely filled with excellent recipes that have NEVER failed me.

I did a cake this week for a friends' retirement; I used 2 recipes from this book- a chocolate butter cake and a yellow cake. I ran out of cake flour in the last cake for the chocolate recipe. I substituted another flour, and the cake STILL turned out yummy, moist, and perfectly springy!

I've also gained quite a bit of knowledge in regards to making and icing cakes because of this well written, informative, and photo filled book. It is so thorough for every cake, I'd go so far as to say Martha's made this book idiot proof.

If you want to make beautiful, delicious, home-made cakes, get this book. Besides, it is absolutely beautiful to look through! =)

Amy says

Get a load of this cake with the birds on it!

Athena says

Visually this book is a winner. She's listed the best types of cakes and icings to use with clear close-up photography. It's loaded with great tips like having precut cake ready to be served and a smaller presentation cake. It's cheaper, easier, and you can get more flavor varieties.

Loads of ideas and tips for the modern bride who still wishes to have a little tradition. I would never attempt to make any of the recipes, but I found this book extremely useful for picking out which cake I wanted.
