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“ The Queens of Buttercream draw inspiration from a range of themes from vintage chic to fine art . . . steampunk to Alice in Wonderland ” (Cake Geek Magazine). Never serve a boring-looking cake again! This stunning collection of buttercream cake decorating projects will transform your regular bakes into works of art using simple techniques and nothing but delicious buttercream. With thirty step-by-step single-tier cake decorating projects and a wide variety of themes, you ’ ll find cakes for all occasions that will lift your baking to a new creative level. The cakes range in size from four to eight inches high and come in a host of shapes and sizes—round and square, but also simple carved shapes including a wreath, a log, and a birdcage. The ideal book for buttercream beginners, this colorful cake decorating book will show you how to create simple yet sensational cakes every day that will wow all who see and eat them! With expert instruction from the best buttercream teachers in the world, you ’ ll learn a wide range of innovative buttercream techniques using piping tips, palette knives, and more.

“ An absolute game changer in the industry of cake art . . . hugely aspirational yet completely approachable . . . Bravo! ” (Chef Duff Goldman from *Ace of Cakes*). This essential guide demonstrates more than fifty innovative techniques—via easy-to-follow step-by-step photographic tutorials—and includes over forty stunning cake designs to create at home, from simple cupcakes to three-tiered wonders. Valeri and Christina start by showing you how to perfect a basic buttercream recipe and how to pipe simple textures, patterns, and an array of flowers. They then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping, stenciling, palette knife painting, and much more. “ I look forward to learning all the skills that I, as an artist in rolled fondant, have only the most rudimentary grasp of. Not since *Cakewalk* by Margaret Braun have I been this excited about a cake book. ” —Chef Duff Goldman from *Ace of Cakes* “ The authors ’ examples are inspirational and a demonstration of what is possible if you ‘ put your whole heart into it. ’ Overall, Valeriano and Ong have created a book full of inspiration and encouragement that re-energizes the use of buttercream in modern cake design. ” —Sonya Hong of *American Cake Decorating* “ Fascinating techniques . . . lovely ideas. ” —Lindy Smith, author of *The Contemporary Cake Decorating Bible*

A stunning collection of floral buttercream cake decorating projects for all seasons, from the world's leading instructors of buttercream techniques, Queen of Hearts Couture Cakes. Presented in four chapters--Spring, Summer, Autumn and, Winter, with four cake projects in each--Buttercream Flowers for All Seasons gives readers all the inspiration and know-how

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they need to create floral amazing cakes all year round. Each of the 16 design concepts is presented as a spectacular tiered cake, a more accessible single tier version and a beginner-friendly batch of cupcakes, making over 48 projects in total.

Learn to pipe 100 different buttercream flowers to showcase on your cakes with this complete visual reference to piping flowers - each flower is demonstrated on a cupcake, with five full scale projects to show you how to combine your flowers into a masterpiece cake. Described by Chef Duff Goldman of Ace of Cakes as "hugely aspirational yet completely approachable," the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve! All the basics are covered to get you started - how to make stable buttercream icing, advice on coloring and flavor as well as essentials such as how to fill a piping bag and the basic techniques you need. Valerie & Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your new found skills to create stunning cake designs. The flowers are presented through the color spectrum so when you look through the book you'll see the lovely rainbow effect. Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!

Take Your Desserts to the Next Level with Breathtaking Flowers and Other Delicious, Dainty Designs Design the most gorgeous cakes right at home with these 25 incredibly approachable decorating projects. Jiahn Kang, founder of the cake design company Brooklyn Floral Delight, shows you how to easily sculpt delicate flowers, cute cacti and floral arrangements all from delicious buttercream icing. With simple instructions and helpful step-by-step pictures, you ' ll quickly master the art of beautiful cake decorating—no baking expertise required! With delectable cake and meringue recipes and easy tips for proper color-mixing, piping and shaping, you ' ll be creating masterpieces in no time. Pipe charming buttercream gardens full of roses and hydrangeas, delightful collections of earthy cacti and succulents, or even vibrant full-blossom bouquets and wreaths. Whether you ' re preparing for a special event or simply looking to pick up a creative new skill, these beginner-friendly designs will have you wowing everyone with your elegant cakes and cupcakes.

Be inspired by the theme of your wedding: the stationery, the flowers, the venue, and of course, the dress! Expert cake decorator Zoe Clark shows you how to create a beautiful unique wedding cake for your special day. The gaps between the tiers mimic the dress by allowing the jagged icing to hand down below the edge of the cake! A sampler chapter from Chic & Unique Wedding Cakes.

This short book features the tried and tested 'crusting' buttercream recipe from best-selling authors Queen of Hearts Couture Cakes, along with seven unique alternatives, including vegan and sugar-free versions. Learn how to make Italian meringue, Swiss meringue, French meringue, German, Ermine, bean paste and cashew nut varieties to use for your buttercream cake creations.

The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT • “ Zoë ’ s relentless curiosity has made her an artist in the truest sense of the word. ” —Joanna Gaines, co-founder of Magnolia Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In Zoë Bakes Cakes, bestselling author and expert baker Zoë François demystifies the craft of cakes through

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more than eighty-five simple and straightforward recipes. Discover treats such as Coconut–Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil ' s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë ' s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

A stunning collection of easy-to-achieve novelty cakes for children and tweens from the internationally renowned cake decorator. Simply Perfect Party Cakes for Kids features easy-to-follow, step-by-step photography that shows you in detail how to create and build each of Zoe Clark ' s cake designs. And with her tried and tested cake recipes, you will soon be making amazing party cakes at home that you ' ll be proud to show off! The cake designs include a baby elephant, a 3-D toy box cake, an enchanted garden design, and a circus-inspired cake for younger children, as well as a surfing cake, paintball cake, and makeup cake for older kids.

“ Clark does an incredible job breaking down every single step, and shows the reader a bunch of little ‘ short cuts ’ that are the key to giving you a polished looking finished cake. ” —Kitchen Trials “ Includes a dozen cakes (and some cupcakes and cookies) with detailed instructions and gorgeous photos . . . There is definitely something to please everyone. Simply Perfect Cakes is simply perfect! ” —Munchkin Munchies

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