

Find A Recipe For Fondant

Find A Recipe For Fondant Book Review: Unveiling the Magic of Language

In a digital era where connections and knowledge reign supreme, the enchanting power of language has become much more apparent than ever. Its power to stir emotions, provoke thought, and instigate transformation is truly remarkable. This extraordinary book, aptly titled "**Find A Recipe For Fondant**," compiled by a very acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound effect on our existence. Throughout this critique, we will delve into the book's central themes, evaluate its unique writing style, and assess its overall influence on its readership.

Sugarlicious Meaghan Mountford 2012-02-07
Presenting step-by-step directions, a guide to creating sweet treats will demystify professional techniques so that anyone can learn how to pipe icing and have fun with fondant.

Animation in Sugar: Take 2 Carlos Lischetti 2015
Inspired by the illustrations of his twin brother Elio, Carlos' follow-up title to 'Animation sugar' includes a fabulous collection of 16 animated figures, such as a piggy pilot, a toy soldier, and even a zombie! --Back cover.

The Vegan 8 Brandi Doming 2018-10-16
Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

Sweet Celebrations Sylvia Weinstock 1999-10-13
In Sweet Celebrations the woman InStyle called

"New York's reigning cake diva" shares her recipes, designs, techniques, and tips in a gloriously illustrated book. Bon Appétit called master baker and decorator Weinstock "the Leonardo da Vinci of wedding cakes," and her stunningly original creations have graced the celebrations of Oprah Winfrey, Ted Turner, and Whitney Houston. Her repertoire includes not just grand, romantic, floral wedding cakes but cakes appropriate for all of life's festive moments. Now she shares her expertise with bakers who want the perfect cake to commemorate that very special occasion. Sweet Celebrations includes cakes for birthdays, anniversaries, bon voyage send-offs, victory parties, and more. Graded according to difficulty, there are cakes for the beginning as well as the experienced decorator. Present your favorite graduate with a richly bound pile of books, welcome a newborn with a delectable stack of pastel-colored blocks, or serve the charming cottage cake at a housewarming. Each of the featured twenty-four cakes is shown in full color, with complete step-by-step instructions for baking, assembling, and decorating. In addition there are many inspiring photographs of the fabulous cakes Weinstock has created for clients around the world. The book provides recipes for cakes, frostings, and fillings, as well as detailed illustrated instructions on decorating techniques. Sweet Celebrations is a must-have volume for home and professional bakers who want to make and serve cakes that taste as good as they look.

Nadiya Bakes Nadiya Hussain 2021-07-27
NEW YORK TIMES BESTSELLER • The host of the beloved Netflix series Time to Eat and Nadiya

Bakes and winner of The Great British Baking Show returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT AND THE KITCHN When Nadiya Hussain, the UK's "national treasure," began cooking, she headed straight to the oven—which, in her home, wasn't used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then . . . she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series Nadiya Bakes, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike.

Sugar Flowers Nicholas Lodge 1996 This book, which describes the art of sugar flowers, offers guidance in giving a professional look at cake decorating and creating artistic-looking sugarcraft designs for the table, and for special occasions.

Jane's Patisserie Jane Dunn 2021-08-05 The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg 'The Mary Berry of the Instagram age' - The Times Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscotti bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and

more!

Gingerbread Teresa Layman 1992-09-30 Ever wanted to make a gingerbread house, a church, or a wreath? Here, for the first time, are all of your favorite gingerbread projects in one book--together with easy-to-use, full-size patterns for each. Filled with projects to make and bake all year round. 76 illustrations, including 38 in full color.

Fondant Modeling for Cake Decorators

Helen Penman 2011 The essential techniques, materials, and recipes for all the essential elements of a fondant cake.

Travels with Cookie Angela Thomas 2022-11-29 The Big Book of Amazing Recipes brings the magic of Travels with Cookie to your kitchen with easy-to-follow recipes for every shape, size and delicious flavor of cake you can imagine. What sets this cake cookbook apart from other baking cookbooks: The building of cake-Find foundational recipes for from-scratch, box mix-based, gluten-free, and vegan cakes, as well as buttercream, cream cheese, and whipped cream frostings--all with flavor variations included. Cake decorating for beginners-Learn the fundamentals of cake construction and decoration, from filling and stacking layers to working with fondant and piping. Discover how to bake delicious works of art with this book for beginners.

The Great British Bake Off: How to Avoid a Soggy Bottom and Other Secrets to Achieving a Good Bake Gerard Baker 2013-02-28 This beautiful hardback is packed with practical advice to help you improve your baking. It includes fascinating trivia covering the history of baking and the chemistry crucial to achieving winning cakes, biscuits, pastry, bread and baked desserts, as well as classic recipes to demonstrate techniques. Arranged into a helpful question and answer format and beautifully illustrated throughout, this is an in-depth guide for bakers of all levels of skill, an invaluable companion to the Great British Bake Off recipes books, and the perfect gift for Mothers' Day. **The Secrets of Baking** Sherry Yard 2003 Describes the process of creating sophisticated and delicious desserts, presenting a series of recipes for chocolate sauce, lemon curd, and pound cake, along with tips on transforming these basics into delectable treats.

Bigger Bolder Baking Gemma Stafford 2019
More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

Sprinklebakes Heather Baird 2012 How can you make cakes, cookies, and candy even MORE fun? Award-winning blogger Heather Baird, a vibrant new voice in the culinary world, has the answer: Cook like an artist! Combining her awesome skills as a baker, confectioner, and painter, she has created a gorgeous, innovative cookbook, designed to unleash the creative side of every baker. Heather sees dessert making as one of the few truly creative outlets for the home cook. So, instead of arranging recipes by dessert type (cookies, tarts, cakes, etc.), she has organized them by line, color, and sculpture. As a result, SprinkleBakes is at once a breathtakingly comprehensive dessert cookbook and an artist's instructional that explains brush strokes, sculpture molds, color theory, and much more. With easy-to-follow instructions and beautiful step-by-step photographs, Heather shows how anyone can make her jaw-dropping creations, from Mehndi Hand Ginger Cookies to Snow Glass Apples to her seasonal masterpiece, a Duraflame(R)-inspired Yule Log..

Artisan Cake Company's Visual Guide to Cake Decorating Elizabeth Marek 2014-12 Elizabeth Marek shows beginner cake decorators how to get started. Learn to add ruffles, stripes & patterns to cake with easy. step-by-step visual guides.

Delicious Gluten Free Recipes Diana Johnson 2016-02-12 This is a book of recipes and suggestions to help those who are gluten intolerant to enjoy their food. In this book, she has tried to help mothers, chefs, and restaurateurs to understand that even a tiny amount of gluten can upset the health of those, like herself, who ask for no gluten in their food. She has heard that one in eighty people in New Zealand alone have this problem, so she has set about to help others. When she dines out and asks for no gluten, please, she knows that all the nice touches to the meal will be taken away, such as the gravy or sauces or the special breads, so she has included recipes for sauces, butters, and salsa to enhance any barbeque or lunch, breads and cakes, starters and dinners,

drinks, and desserts She has gathered and altered and created these recipes to help others like herself to enjoy food again.

Preppy Kitchen John Kanell 2022-10-04
Decadent, delicious seasonal comfort foods and desserts you can make at home no matter what your cooking level from the beloved social media star @PreppyKitchen. Preppy Kitchen creator John Kanell delivers his fan-favorite recipes and baked goods so everyone can create them at home. Organized by season so you can shop at peak freshness and embrace new traditions, the dishes featured in Preppy Kitchen are inspired by well-loved staples updated with a touch of Kanell's signature sophistication. Recipes include: -Chive and Parmesan Buttermilk Biscuits -Pecan Shortbread and Rosemary Caramel Bars -Roasted Garlic and Olive-Stuffed Chicken Breasts -Blackberry-Balsamic Pork Chops -Apple Butter and Marzipan Bread - Chorizo Beef Burgers with Queso and Avocado - Fresh Tostadas with Green Tomato and Mango Salsa -And many more! In addition to the delicious recipes that feature tips and tricks throughout to help save time in the kitchen, Kanell includes special projects, everything from making flower arrangements and winter wreaths to pickling vegetables. Through these mouthwatering recipes, inspirational crafts, and beautiful photography, Preppy Kitchen is sure to delight longtime fans and newcomers alike.

Grandbaby Cakes Jocelyn Delk Adams 2015-09-15 "Spectacular cake creations [that] are positively bursting with beauty, color, flavor, and fun . . . this book will ignite the baking passion within you!" —Pioneer Woman Ree Drummond, #1 New York Times–bestselling author Grandbaby Cakes is the debut cookbook from sensational food writer, Jocelyn Delk Adams. Since founding her popular recipe blog, Grandbaby Cakes, in 2012, Adams has been putting fresh twists on old favorites. She has earned praise from critics and the adoration of bakers both young and old for her easygoing advice, rich photography, and the heartwarming memories she shares of her grandmother, affectionately nicknamed Big Mama, who baked and developed delicious, melt-in-your-mouth desserts. Grandbaby Cakes pairs charming stories of Big Mama's kitchen with recipes ranging from classic standbys to exciting

adventures—helpfully marked by degree of difficulty—that will inspire your own family for years to come. Adams creates sophisticated flavor combinations based on Big Mama’s gorgeous centerpiece cakes, giving each recipe something familiar mixed with something new. Not only will home bakers be able to make staples like yellow cake and icebox cake exactly how their grandmothers did, but they’ll also be preparing impressive innovations, like the Pineapple Upside-Down Hummingbird Pound Cake and the Fig-Brown Sugar Cake. From pound cakes and layer cakes to sheet cakes and “baby” cakes (cupcakes and cakelettes), Grandbaby Cakes delivers fun, hip recipes perfect for any celebration. “[Adams] offers up her greatest hits alongside sweet stories of her family’s generations-old baking traditions.” —People.com “There is a heritage of love and tradition steeped in her recipes . . . A trip down memory lane that ends with delicious treats on your table.” —Carla Hall, TV chef and author of Carla Hall’s Soul Food

The Boy Who Bakes Edd Kimber 2011 This is an inspirational guide to baking from the winner of 'The Great British Bake Off 2010'. From the traditional to new twists on old favourites there are recipes to suit all abilities. The book covers cakes, cookies, pastry, desserts, and even ice-creams.

Cake Decorating With The Kids Jill Collins 2012-07-04 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!

A Taste of . . . Bake Me I'm Yours . . . Sweet Bitesize Bakes Sarah Trivuncic 2012-07-15 Over twenty-five big ideas for pretty little cakes and pastries from Maison Cupcake founder Sarah Trivuncic. With this gorgeous little book, you will learn how to bake miniature versions of your best-loved desserts, confections, patisserie, and sweet treats with easy-to-follow recipes and expert instructions for essential cake decorating techniques. Discover how to adorn pastries, cupcakes, and cookies with sugarcraft embellishments and fondant icing for stunning results, and how to whip up tasty fillings and toppings, from buttercream and chocolate ganache to marshmallow fluff, lemon curd, and crème patissière. The compact size and gorgeous photography will make it easy for you to choose a pastry or cake design and get baking and decorating straight away, whether you are an experienced cake decorator or a complete beginner! Inside Bake Me I'm Yours . . . Sweet Bitesize Bakes, you'll find delicious recipes and treats for every occasion, including: · Banana whoopie pies · Choux pastry · Fondant fancies · French macarons · Gingerbread cookies · Cupcakes · Madeleines · Mini meringues · Mini pavlovas · Red velvet cakes · Sweet pastry · Vanilla sponge cakes . . . and many more!

Zoë Bakes Cakes Zoë François 2021-03-16 IACP AWARD FINALIST • 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. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.” —Joanna Gaines, co-founder of Magnolia NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT 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 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.

NOPI Yotam Ottolenghi 2015-10-20 A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way.

Mad about Macarons! Jill Colonna 2011-03-01 Guides readers through each step in making perfect Parisian macarons every time.

Simple Cake Odette Williams 2019-03-12 A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. "A sweet book full of incredible photography, delightfully simple recipes, and so, so much love."—Alison Roman, author of *Dining In* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND FOOD52 Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat—such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake—for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book

into something truly special.

Nigella Christmas Nigella Lawson 2011-11-30 Nigella Christmas comprises reliable, practical, easy-to-follow recipes and inspiring and reassuring advice, presented in a gorgeous package that will make this the ultimate gift to yourself, your family and friends. Nigella Christmas will surely become an all-time perennial favourite, the book we will all reach for - for minimum stress and maximum enjoyment - at holiday season. Recipes include everything from Christmas cakes and puddings to quick homemade presents (cookies and chutneys); food to cook and freeze ahead; oven slow-cooking; "hero" ingredients; as well as party food and drinks. And, of course, exciting and inspiring variations for the Main Event - from traditional turkey, festive ham and special trimmings; to a Swedish or Polish Christmas à la Nigella; to a vegetarian Christmas feast.

How to Cake It Yolanda Gampp 2017-10-24 From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation "How to Cake It," comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, "How to Cake It," Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. *How to Cake It: A Cakebook* includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber!

Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

Sally's Baking Addiction Sally McKenney

2016-10-11 Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, *Sally's Baking Addiction*, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's *Candy Addiction* and *Sally's Cookie Addiction*.

Minimalist Baker's Everyday Cooking Dana Shultz 2016-04-26 The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-

follow, step-by-step recipes with standard and metric ingredient measurements *Minimalist Baker's Everyday Cooking* is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too. *The Professional Pastry Chef* Bo Friberg 1996 If you think sumptuous desserts and healthy eating don't go together, you'll change your mind when you see the tempting, yet delightfully healthy desserts that Bo Friberg has added to the Third Edition of this ever-popular pastry cookbook. The *Light Desserts* chapter now offers twice as many mouth-watering desserts that will please your palate, your heart, and your waistline. The Third Edition on *The Professional Pastry Chef* offers hundreds of tempting, easy-to-follow recipes that range from classical to contemporary favorites. Here is a complete guide to the preparation and artful presentation of a bounty of pastries and desserts, including breads, cakes, cookies, pastries, ice creams, candies, and restaurant desserts. Instructions for every recipe have been rewritten using shortened, numbered steps to make them as easy to follow as possible. Each recipe - thoroughly tested by the author and thousands of his students - has been refined to perfection and is virtually foolproof. In brand new, consolidated introductions to each recipe, Master Pastry Chef Bo Friberg carefully explains the proper blending of ingredients, use of pastry equipment, alternate presentations, and professional techniques so you can produce professional results the first time.

Christmas Cookies to Make and Bake Ryland Peters & Small 2016-08-11 Over 25 achievable recipes for irresistibly festive cookies to bake, decorate and enjoy. The festive season is the ideal time to get busy in the kitchen baking delicious treats that raise a smile even before a single bite is taken out of them! Here you'll find delightfully cute recipes for all your favourite festive cookies as well as some fun new ones to try. Ingenious ideas in *Decorations* include Advent Numbered Cookies, Snowflake Cookies and little iced Christmas Wreaths to hang on your tree. *Festive Friends* includes recipes for super-cute Snowmen, Penguins and Gingerbread Men that will make little ones squeal with delight. *Cookie Gifts* is full of foolproof yet impressive recipes just perfect for packaging

prettily and giving to friends, teachers or family, including Sparkling Ornament Cookies and a giant Santa Cookie resplendent in his red suit and hat. Of course Christmas just isn't Christmas without traditional melt-in-the-mouth Shortbread and in Traditions you'll find the perfect recipe for this plus plenty of other festive must-haves from around the world, including spiced German Lebkuchen and bite-size Italian Ricciarelli almond cookies. What better way is there to get into the Christmas spirit than to fill your home with the aroma of freshly-baked cookies and invite the children (and adults!) to roll up their sleeves and get decorating?

Gluten-Free on a Shoestring Nicole Hunn
2011-02-22 Slash the cost of a gluten-free diet—which can be up to 300 percent more expensive than a standard diet—with these easy, on-the-cheap recipes.

Easy Baking from Scratch Eileen Gray
2018-09-04 Make everything you bake personal with the simplest scratch recipes and tutorials from Easy Baking from Scratch. You don't need to be a top pastry chef to make baked goods from scratch. Easy Baking from Scratch offers the easiest recipes, time-saving tips, and quick tutorials so that anyone can bake homemade treats. From basic kitchen prep to time-saving tricks, this baking cookbook helps you develop essential baking skills with step-by-step baking techniques and tutorials. With over 100 simple baking recipes for classic baked goods, Easy Baking from Scratch is your go-to reference to cook from scratch without scratching a single batch. Cookies, cakes, pastries, tarts, biscuits, breads, pizza dough—Easy Baking from Scratch serves up all of this and more, with: Kitchen basics that outline essential tools, appliances, and ingredients to keep on hand while baking Tutorials and tips that accompany each chapter to teach you basic techniques and helpful hacks to make baking easy 100 classic baking recipes for sweet and savory baked goods that use staple ingredients, and feature quick prep and clean up Everything tastes better when you add the personal touch of baking from scratch. For bakers of all levels, Easy Baking from Scratch offers the easiest recipes and techniques to whip up classic, sweet and savory treats that you can proudly say you made.

The Sweet Book of Candy Making Elizabeth

LaBau 2012-09-01 Create your own delicious, gorgeous, and professional-quality candies with The Sweet Book of Candy Making. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with The Sweet Book of Candy Making!

Wedding Cakes with Lorelie Step by Step Lorelie Carvey 2017-02-14 Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support

group, step by step video, a discount coupon for Cake Stackers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

Candy Making For Dummies David Jones 2011-03-31 How sweet it is! More than 100 recipes plus terrific tips and tricks Explore the art of cooking candy and create sweet masterpieces! If you want to concoct irresistible treats for your friends and family, this book gets you cooking! You'll discover proper techniques and use them to create incredible candies. Recipes range from fondues to fondants, simple meltaways to decadent truffles, fun kids' treats to cream-filled delicacies. Indulge! Discover how to * Choose the proper utensils and ingredients * Melt, temper, and mold chocolate * Fine-tune your skills with professional secrets * Create special holiday treats * Bag, box, or wrap candies for gifts

Martha Stewart's Wedding Cakes Martha Stewart 2007-12-26 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.

Erin Bakes Cake Erin Gardner 2017-09-05 "You have not eaten cake until you have eaten one of Erin's...ERIN BAKES CAKE is a must on your shelf." —Daphne Oz Learn how to bake easy but elaborately decorated cakes—no fondant needed! Erin Gardner's cake recipes share a delicious, time-saving secret: they're all the same. Why play the guessing game of sifting through dozens of recipes when all you need are just a few that contain hundreds of variations—572, to be exact! The cakeequations in Erin Bakes Cake teach you how to combine her cake, buttercream, cookie, and candy recipes in endless mouth-watering ways. Erin's cake recipes aren't sorcery—they're science. They all share similar ratios of ingredients that add tenderness, strength, or flavor. You don't have to be an expert. Everyone can learn to make a great cake! Erin Bakes Cake provides the building blocks for constructing a great cake, and then offers endless ways those blocks can be reassembled. Erin shares the baking tips she learned as a professional pastry chef and wedding cake baker, what tools to use, how to perfect the cake's finish, and other tricks of the baking trade. She then shows you how to make gorgeous and intricately decorated cakes by elevating simple, but delicious, ingredients like

candy, cookies, and chocolate. Erin's created cake designs that are festive, chic, and easy to recreate at home without the use of hard-to-deal-with fondant. And best of all, you can make every recipe your own! The Any Veggie Cake cake can be transformed into a classic carrot cake, zucchini cake, or sweet potato cake. A creamy cake filling isn't limited to buttercream with the inclusion of recipes for caramel, ganache, marshmallow, and more. A chocolate birthday cake recipe can be reimagined as red velvet or chocolate toffee. Elements of crunch, like peanut brittle, honeycomb candy, or even cookie crumbles, can be sprinkled onto your cake layers for tasty added texture.

Better Homes & Gardens Cupcakes Book Better Homes & Gardens 2013-02-26 Shares different cupcake recipes, including peanut butter cupcakes, triple-chocolate cupcakes, and champagne wedding cupcakes.

Planet Cake Paris Cutler 2010-05-01 Putting time, thought and energy into creating a unique cake for a loved one be they family, friend or partner is an unbeatable way to show you care. In this stunning book, Paris Cutler shares techniques and tips for 30 cake-decorating projects ranging from traditional with a twist, to delightfully playful. Clear step-by-step instructions demystify the process behind her wondrous cakes, making them achievable and enjoyable for all. These beautiful creations are sure to be the highlight of christenings, engagements, weddings, anniversaries, birthdays any occasion where the special moments of life are celebrated.

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