

Maggie Austin Cake

Charlie and his best friend, Sam, are adventurous and love being outside the colony. This is eventually where the troubles begin! They love the queen ant and try their best to do everything she asks of them. They also do their best to avoid the "wizard ant". Their worst fear is to be made to walk on six legs like the rest of the colony.

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

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.

Learn the secrets of sugar floristry with Petalsweet Cakes founder Jacqueline Butler. In her exquisite and long-awaited debut book, you'll learn in step-by-step detail how to create modern and sophisticated, stylized sugar flowers, and how to use them to create beautiful arrangements on wedding and celebration cakes. Inside you'll find instructions and step-by-step photographs for 20 stunning sugar flowers in various stages of bloom, as well as flower buds and leaves, using a clean and contemporary color palette. Through six diverse projects you'll then learn how to use these foundation flowers in combination with filler flowers to create elegant cake designs, including working directly on single-tier cakes and multi-tiered cakes, as well as making styrofoam cake toppers. As well as being the most contemporary take on the subject ever produced, this book will also remain an essential reference for years to come!

Bellissimo Wedding Cakes

Modern Sugar Flowers, Volume 2

And Other Kitchen Journeys

Botanical Baking

ART OF CHOCOLATE.

The Painted Cake

Maggie Austin Cake

Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations—all with minimum effort.

Learn to decorate your next cake with tulips, petunias, poppies, and other flowers in various stages of bloom that you can make with sugar paste. Learn all the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Jacqueline Butler. Building on the foundations established in Modern Sugar Flowers, this second volume introduces over twenty new sugar flowers in various stages of bloom, as well as flower buds and leaves, using Jacqueline's signature pastel color palette. Lavishly illustrated with hundreds of step-by-step photographs, you will learn not only how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

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. Jahn 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.

In her practical and pretty book, the leading exponent of this extremely popular form of cake decorating shows the reader how to turn cakes into literal works of art using fondant painted with edible colours. The Painted Cake provides detailed step-by-step instructions for more than 20 projects. These encompass cooking, constructing and painting baked goods ranging from single-level to multi-tiered cakes, as well as cupcakes and cookies. Most featured projects use a freehand painting technique, but templates of design elements are included where appropriate. The book progresses from the simplest projects through to more advanced, and includes detailed information on basic techniques and essential materials and equipment.

25 Projects to Create Edible Flora, Cacti and Succulents

Heart of the Artichoke

Piece of Cake

Charlie Ant: The Cake

30 Modern Designs for Romantic Celebrations

Wedding Cake Art and Design

Kew Book of Sugar Flowers

Baking expert and public television cooking show host Dede Wilson helps you create show-stopping desserts that will make a lasting impression If you're looking for a little wow factor to liven up the end of a meal, this is the book for you! Dede Wilson gives you a collection of desserts that are exotic, extravagant, and absolutely unforgettable-and you don't have to be a pastry chef to make them. Many of the recipes are deceptively simple, such as the gorgeous Matcha Tea Leaf Shortbread and the amazing Hot Chocolate Truffle Bombs, made with just three ingredients. Others are more adventurous, such as the Chocolate-Glazed Marzipan Cake with Cognac-Soaked Apricots. Filled with surprises for the eye as well as the palate, the desserts you make from this book will be sure to keep guests talking long after the party is over. An ideal resource for holidays, birthdays, or any special occasion, Unforgettable Desserts Features 150 recipes for unforgettable cookies and bars, cakes, pies, tarts, custards, mousses, frozen desserts, candies, confections, and more Offers precise, easy-to-follow instructions and valuable tips Contains over thirty stunning color photographs of finished desserts Includes recipes for all skill levels Is written by the host of public television's Seasonings with Dede Wilson and the author of Wedding Cakes You Can Make If you're looking to take your baking to the next level, Dede Wilson gives you desserts that take the cake-and the cookie, the pie, the pudding, and much more!

Chic & Unique Vintage Cakes: Bestselling cake decorating author Zoe Clark shows you how to take inspiration from your favourite vintage clothing, furniture, items and keepsakes to create stunning vintage cake designs. From elegant tiered lace and floral cakes to amazing jewellery box and carousel shaped novelty cakes, each of the 10 incredible cake designs is accompanied by two smaller designs for vintage-inspired cupcakes, cookies, fondant fancies and more. Includes all the cake recipes you need, and simple step by step instruction for all the essential cake decorating techniques, from covering cakes and stacking tiered cakes, to piping royal icing and stenciling. Zoe even breaks down advanced suspension techniques into easy to follow steps so that you can create stunning shaped novelty cake designs at home. Includes a wide range of cake decorating projects so you'll be sure to find something to suit your own experience level, whether you are a beginner or a cake design expert!

Cakes in Bloom is a celebration of Peggy Porschen's artistry, skill and dexterity within the world of sugarcraft. In this stunning book, Peggy shares her repertoire of incomparable sugar blooms, from vintage roses to exotic frangipani, and the secrets behind her expert modelling techniques. After introducing the basic techniques and specialist tools you'll need, there are 24 varieties of flower to create, all accompanied by detailed step-by-step photography and glorious shots of the finished flowers - both close up and in position on some of Peggy's signature wedding cake designs. The ultimate reference and inspiration for sugarcrafters, the book reflects Peggy's mastery of a breathtaking array of flowers, creatively used on a variety of cakes.

This book contains a collection of 25 fabulous blooms in a range of styles and complexity. Each is shown beautifully photographed, then step by step instructions and pictures explain clearly the making of the individual components and their assembly. Colo

Bee's Adventures in Cake Decorating

Sugar Flowers for Cake Decorating

Stunning Buttercream Flowers

Special Occasion Cakes for any Celebration

The perfect heartwarming and cosy festive romance

Mich Turner's Cake Masterclass

The golden rules of cake decorating for metallic cakes

This vibrant little book is bursting with wow factor inspiration Vegetarian Living magazine, June 2017 The brains behind Bee s Bakery (London s Top 5 biscuit bakeries Evening Standard), Bee Berrie is an ex-microbiologist who swapped bacteria for baking in 2012. Bee s second recipe book Bee s Adventures in Cake Decorating, a bold, fun, easy-to-follow cake deco compendium packed full of over 30 recipes. Including recipes for brilliant cakes and frostings, from Bee s favourite vegan banana cake, to her punchy Jamaica ginger cake, with countless options for creating gluten and dairy free variations on both cake recipes and frostings, including a fantastic vegan chocolate and avocado icing recipe that just has to be tried! Since launching in 2012, without any external funding or loans, Bee has built a thriving, resilient small business and now supplies clients including Selfridges, Topshop, ASOS, Harrods and Daylesford organic. Bee regularly speaks, teaches and demonstrates at conferences, meetings and trade shows on specific baking subjects, on entrepreneurialism, second careers and lean start-ups.

Squarely aimed at the home baker, "The Cake Decorating Bible" is the definitive guide to turning your cakes, cupcakes and biscuits into showstoppers. Juliet Sear is at the forefront of contemporary cake design with celebrities flocking to her Essex-based cake shop, Fancy Nancy. In this bible of a book, Juliet teaches all the basics of cake decoration – how to pipe buttercream, ice biscuits and use glitter and dyes to decorate cupcakes – before building up skills and confidence so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye. And alongside all Juliet's invaluable tips, cheats and troubleshooting advice for how to remedy 'cake-tastrophes' the book is packed with step-by-step photography of all the techniques and stunning shots of Juliet's inspiring designs.

From cute creatures to elegant, exotic animals, this comprehensive collection of 100 fondant animal cake toppers cannot fail to impress. Each animal is uniquely presented in an 'exploded' view, showing each individual component – and how they fit together

'An utterly adorable, pitch-perfect romance' Taylor Jenkins Read, author of Daisy Jones and The Six When chef Charlie Goodwin gets hit on the head on the L.A. set of her reality baking show, she loses a lot more than consciousness; she also loses her ability to taste and smell – both critical to her success as show judge. Meanwhile, Charlie's identical twin, Cass, is frantically trying to hold her own life together back in their quaint mountain hometown while running the family's bustling bakery and dealing with her ex, who won't get the memo that they're over. With only days until Christmas, a desperate Charlie asks Cass to do something they haven't done since they were kids: switch places. Looking for her own escape from reality, Cass agrees. But temporarily trading lives proves more complicated than they imagined, especially when rugged firefighter Jake Greenman and gorgeous Physician Assistant Miguel Rodriguez are thrown into the mix. Will the twins' identity swap be a recipe for disaster, or does it have all the right ingredients for getting their lives back on track? Readers love The Holiday Swap: 'A feel good story, romance, Christmas, dogs and cake! What more could you ask for?' – 5 STARS 'A perfect mix of fun and romance!' – 5 STARS 'A delightful festive read with drama that will pull you in' – 5 STARS 'A glorious holiday adventure with a dash of romance and sibling love . . . Great fun!' – 5 STARS 'Delightfully entertaining and thoroughly addictive . . . the perfect winter romance to curl up with this Christmas, with an ending worthy of a Hallmark movie' – 5 STARS

Maggie Smith

How to Make Money from Your Handmade Celebration Cakes, Cupcakes, Cake Pops and More! Uk Edition

How to make cakes with the wow factor

Take 2: 16 Make-At-Home Celebration Cakes from a World-Famous Sugar Artist

Sugar Flower Skills

Sugar Flowers

Presents thirty designs for wedding cakes and celebration pastries, providing tips on incorporating the theme of a wedding, pairing a cake with accompanying pastries, and directions on carving, sculpting, and stacking cakes.

'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.' Michel and Alain Roux Patisserie reflects award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it's easy to start making perfect patisserie at home. Patisserie processes are broken down into a step-by-step guide complete with expert knowledge to produce flawless creations every time, and a series of basic recipes – covering sponges, creams and custards, pastry and syrups – provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. à??Packed full of mouthwatering delicious recipes, including classics such as Rhum Baba and Tarte Alsacienne that are given a modern adaptation, this gorgeous bake book will awaken and inspire the pastry chef in you!

Presents step-by-step instructions for creating fifteen cakes and includes recipes for basic cakes, icings and ganaches, marzipan, and rolled fondant.

Mich Turner, whose critically acclaimed catering business designed wedding cakes for Madonna, Pierce Brosnan, Paul McCartney, and Catherine Zeta-Jones, has created a step-by-step guide to creating spectacular special occasion cakes that delight the senses and are exceptionally impressive. There is no better guide to the art of cake decoration than Mich Turner, who outlines her basic philosophy that a special occasion cake should reflect four key variables-the personalities in attendance, the venue, the time of year, and the number of guests. This authoritative primer demonstrates how to design and decorate the perfect cake and guides the reader through the many layers of decision-making necessary to achieve crowd-stopping results. The one common denominator of every one of Mich Turner's designs is that it is guaranteed to add that "wow" factor to any celebration. Spectacular Cakes is a versatile sourcebook of cake decoration styles and techniques from the traditional to the cutting edge. It also includes cake recipes and a portfolio of incredible designs that can be copied step-by-step or adapted to suit any formal or informal event. Spectacular Cakes will make your next celebration an unforgettable event.

Cakewalk

Step-by-Step Cake Decorating

Animation in Sugar

Contemporary Cake Decorating with Elegant Gumpaste Flowers

30 Modern Cake Designs from Vintage Inspirations

100 Fondant Animal Cake Toppers

Unforgettable Desserts

This is an inspirational resource packed with techniques for beginner and professional wedding cake decorators, including fondant, piping, sugar flowers and more.It is filled with design ideas and essential step-by-step techniques for making and decorating unforgettable wedding cakes.The extensive directories of decorative fondant techniques, piping, ribbons and trims and sugar flowers encourage a creative, mix-and-match approach.Whether wishing to learn new skills or brush up on existing ones, "The Wedding Cake Decorator's Bible" will be an invaluable addition to your library.

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.

In Cake Masterclass, award-winning cake designer and presenter of Britain's Best Bakery, Mich Turner, teaches you how to bake impressive cakes for every occasion - from a classic sponge, to decadent chocolate, and traditional fruit and ginger cakes. In the masterclass section, Mich shares her award-winning decorating techniques to teach you how to create truly outstanding cakes. With step-by-step instructions, Mich will show you how to make the classic sugar-paste rose, tiered cakes with piped lace, hand painted flowers, Christmas candy and much more. With experience baking for top celebrities like the Beckhams, Madonna and Sir Paul McCartney and running cooking classes around the world, Mich can teach you how to become a cake baking master at home.

This stunning book shows you how to make beautifully realistic sugarcraft flowers for cake decorations. There are detailed instructions on how to make 32 flowers, from the classic rose to the more exotic Akebia flower. Each project has a tools and materials list, clear, detailed instructions and step photography, as well as a photograph of the finished flower simply displayed. The following chapter, Sprays and Arrangements, shows you how to make beautiful flower arrangements designed from a selection of flowers from the first chapter, that can be displayed in glass vases and bowls and used as table displays. Finally, the chapter on Cakes showcases the flowers on individual cakes. There are 15 cake designs to suit any occasion, ranging from a two-tiered wedding cake to a heart-shaped anniversary cake. The front pages feature the basic equipment, techniques and recipes used throughout the book.

Over 100 Recipes for the Modern Baker

The Cake Parlour Sweet Tables

Wafer Paper Cakes

Modern Cake Designs and Techniques for Wafer Paper Flowers and More

The Holiday Swap

Artistry and Technique

Martha Stewart's Wedding Cakes

A comprehensive, inspiring guide to the art, craft, and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, Wedding Cake Art and Design is an invaluable guide for industry professionals and students. Master cake decorator Toba Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, and gives decorators the tools to translate their own clients' ideas into creative new designs. • Decorating techniques ranging from simple to advanced are explained in a clear, fully-illustrated, step-

by-step format • Sample scenarios included throughout the book show readers how to handle a client consultation and how to create appropriate cakes for every client's budget, theme, and creative needs • Nearly 200 beautiful full-color photographs showcase finished cakes and illustrate key decorating techniques, while full-color illustrations provide insight into the professional decorator's creative process • Author Toba Garrett is one of the country's foremost artists in the field of cake decorating and the founder of the Institute for Culinary Education 's Department of Cake Decorating and Design, where she now serves as master chef – instructor and where she has trained some of the top cake artists in the world A must-have for professional cake decorators, baking and pastry students, and even advanced cake decorating hobbyists, Wedding Cake Art and Design is the only resource a decorator needs to design, plan, and execute picture-perfect wedding cakes for every client, every time.

Dame Maggie Smith stands as a remarkable example of the concomitance – in a performer 's career – of typecasting and characterisation, that is the ability to impersonate ' against type ' infinitely various screen or stage characters. This book of appreciation essentially aims at correcting the preconceived image that the general public has of Dame Maggie Smith. Focusing on the last twenty-five years, it examines, through the many parts she has played since the early 1990s, her ability to go beyond typecasting and give, thanks to her chameleon skills, nuanced and convincing portrays of infinitely diverse characters. From The Importance of Being Earnest to Gosford Park and Becoming Jane, to Downton Abbey and Sister Act, to The Last September and the Harry Potter saga, Dame Maggie Smith has had a wide spanning career in TV and Film. Not to mention her theatrical work on the stage. Author Caroline Fevrier lives in Paris, France and has a passion for theatre and performing. Caroline holds a PhD in Literature and Humanities and an MA in Literature and Drama. She was also trained as a professional performer and has been involved in several stage productions and short movies. Caroline regularly gives lectures on theatre and performance to academic audiences and had published several books on literature and humanities, and now focuses closely on the performing arts. Bring some serious wow factor to your party cake displays with a sumptuous sweet table design ? combining cakes, cookies, cupcakes, cake pops and more to stunning effect! With this gorgeous book, from award-winning wedding cake designer Zoe Clark, you will learn how to design and make your own stunning dessert tables and sweet tables. The book features six gorgeous sweet table themes, with over 40 cake decorating projects, each designed to be colour coordinated and visually stunning. Recreate each theme in full, or pick out individual elements to create a simple baking display. Includes step-by-step cake decorating techniques and delicious cake recipes so that you can get started straight away! Inside The Cake Parlour: Sweet Tables: Sweet Table Designs - six themed sweet table projects for you to make, with tiered cake centrepieces, cupcakes and cookies, cake pops, macaroons, mini cakes, fondant fancies, and loads of other baked treats. Cake Decorating Techniques - all the essential techniques and cake recipes that you need to know to make the sweet table displays, including techniques for piping buttercream frosting, covering with fondant icing and sugarpaste, and stacking tiered cakes.

Provides ideas, tips, and advice for designing, baking, and decorating unique wedding cakes.

Start a Cake Business from Home

The Ultimate Guide to Cake Decorating Perfection

Beautiful Baking Displays with 40 Themed Cakes, Cupcakes, Cookies & More

Spectacular Cakes

Elegant Lace Cakes

The Cake Decorator's Step-by-step Guide to Making Exquisite Life-like Flowers

Chic & Unique Vintage Cakes

Wish you could turn your talent for cake baking and decorating into a profitable business? Then this is THE book for you Written exclusively for the UK market, this book covers every aspect of running a cake business from home From setting yourself up as a proper business, the rules and regulations you'll need to follow to legally work from home, pricing your cakes for maximum profit, building a great website and online presence, right through to marketing yourself locally and online PLUS how to expand your business when the time comes.....this is THE essential business guide for any would-be cake business owner PLUS - Interviews with successful cake business owners - discover how they launched and grew their own successful cake businesses from home. Pick up lots of "tips of the trade" and prepare to be inspired

Make cakes that sparkle with this comprehensive guide to metallic cakes from leading wedding cake designer Faye Cahill. Faye begins by exploring all the different materials available to the modern cake decorator, from gold leaf to edible paint, food-grade sprays, edible glitters, lustre dusts, edible sequins and more, then shows you in step-by-step detail the techniques you need for success. Twelve stunning gilded cake projects follow, showing you how to put your newfound skills to use on creative cake designs, each with an accompanying smaller project that is perfect for beginners to tackle before attempting the larger cake. Create spectacular cakes that shimmer and shine with this unique must-have guide.

NATIONAL BESTSELLER Beloved family-owned Canadian bakery Jenna Rae Cakes shares over 100 recipes for its most delectable--and most beautiful--sweet treats. Jenna Hutchinson was in the middle of applying to dental school when she saw an episode of Cake Boss and thought, I can do that! Little did she know, that moment would set her life off in a new direction, and she and her twin sister Ashley would go on to own one of Canada's most successful and celebrated bakeries, Jenna Rae Cakes. Now, in Jenna Rae Cakes and Sweet Treats, Jenna and Ashley reveal the tried and true recipes, flavours, and show-stopping designs that put them on the map. Inside you will find recipes for over 100 of the most vibrant and decadent cookie sandwiches, cupcakes, party squares, cakes, macarons, cream puffs, and more. Known for the long list of rotating flavour options they offer each day at the shop, Jenna Rae Cakes and Sweet Treats features all of their fan favourites, including Cotton Candy Cupcakes, Lemon Meringue Party Squares, Salted Caramel Macarons, Peanut Butter and Jam Cookie Sandwiches, Salted Dark Chocolate Espresso Cake, and many more. Dive in and let the mouthwatering photography inspire you to bake your very own Instagram-worthy treats with spectacular results. With Jenna and Ashley's insider tips, your baking will reach a colourful, flavourful, and stylish new level in no time.

Continuing the hugely popular Creative ... and Beyond series, Creative Folk Art and Beyond features the whimsical and colorful folk-art style of Scandinavia ... and beyond! Inspired by the concept of hygge, Creative Folk Art and Beyond includes creative prompts, easy exercises, and step-by-step projects that embrace all things Scandinavian. No matter your skill level, you can learn how to draw and paint beautiful, colorful art using a variety of accessible, affordable supplies. Starting off with basic tools, materials, techniques, and color basics, Creative Folk Art and Beyond then jumps into tips and exercises that will have you drawing and painting your favorite folk-art designs in no time. This book is a must-have for any "Scandophile" or folk-art enthusiast!

Fresh Cake Designs with Contemporary Gumpaste Flowers

Cakes in Bloom

Inspiring Tips, Projects, and Ideas for Creating Cheerful Folk Art Inspired by the Scandinavian Concept of Hygge

A Masterclass in Classic and Contemporary Patisserie

A Menagerie of Cute Creatures to Sit on Your Cakes

100s of Ideas, Techniques, and Projects for Creative Cake Designers

The Art of Exquisite Sugarcraft Flowers

Create breathtakingly beautiful lace cakes with acclaimed cake designer and bestselling author Zoe Clark. Features 12 elegant and exquisite lace cake designs for weddings and special occasions in a variety of colorways. Innovative new products such as Sugarveil and Cake Lace are explored, along with established techniques including embossing, applique, piping and brushwork. Each main cake is presented alongside a smaller spin-off idea, showing you how the effects can also be applied to cookies, mini cakes and fondant fancies to complement the theme. Tried and tested recipes, informative step-by-step photography, practical instructions and helpful tips make this the definitive guide to lace cakes.

The renowned chef and author of A Platter of Figs offers new recipes and seasonal menus from elegant diners for one to sumptuous holiday celebrations. For decades, David Tanis has been head chef at the groundbreaking Chez Panisse, in Berkeley, California, where the menu consists solely of a single perfect meal that changes each evening. Tanis's recipes are down-to-earth yet sophisticated, simple to prepare but impressive on the plate. In Heart of the Artichoke and Other Kitchen Journeys, he shares some of his favorite meals for all occasions. Tanis opens this soulful cookbook with some personal food rituals—treats like jalapeño pancakes, beans on toast, and pasta for one—that are perfect for when it's just you in the kitchen with no one else to satisfy. Then he follows with twenty incomparable menus (five per season) that serve four to six. And for grand occasions, Tanis delivers festive menus for holiday feasts. Along with these recipes, Tanis shares memories and insights from a life of loving food.

Maggie Austin CakeArtistry and TechniqueHarperCollins

Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of today's most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details.

Here, she shares a collection of her edible works of art and the methods behind their creation, with a “theme and variations” organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you're a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there's inspiration for bakers and crafters of all stripes.

Over 25 delicate cake decorating designs for contemporary lace cakes

Contemporary baking and cake decorating with edible flowers and herbs

The Wedding Cake Decorator's Bible

Creative Folk Art and Beyond

Adventures in Sugar with Margaret Braun

A View From The Stalls

Jenna Rae Cakes and Sweet Treats

From the Phoney War of 1939 to the Battle of Britain in 1940, the pilots of Hornet Squadron learn their lessons the hard way. Hi-jinks are all very well on the ground, but once in a Hurricane's cockpit, the best killers keep their wits close. Newly promoted Commanding Officer Fanny Barton has a job on to whip the Hornets into shape before they face the Luftwaffe's seasoned pilots. And sometimes Fighter Command, with its obsolete tactics and stiff doctrines, is the real menace. As with all Robinson's novels, the raw dialogue, rich black humour and brilliantly rendered, adrenalin-packed dogfights bring the Battle of Britain, and the brave few who fought it, to life.

Hundreds of creative ideas for cakes, cupcakes and cake pops Make your cake the star of any celebration as Step-by-Step Cake Decorating teaches you how to decorate cakes one step at a time. Step-by-step instructions will help you to master the techniques of piping, stencilling and painting. In no time you'll be making spectacular sweet creations. Decorating possibilities are endless with flawless fondant, royal icing and fluffy buttercream and key ingredients are explained so that your icing tastes as good as it looks. A guide to cake decorating equipment ensures that you have everything you need. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate with a selection of 70 top step-by-step sequences from the print book. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to beautiful butterfly cupcakes, ideal for summer entertaining. Perfect for the enthusiastic decorator Step-by-Step Cake Decorating will inspire creative ideas for cakes, cupcakes and cake pops for every occasion.

The Gilded Cake

Modern Sugar Flowers

A Professional Approach

The Cake Decorating Bible

Patisserie

Simple Steps to Creating Beautiful Cupcakes, Biscuits, Birthday Cakes and More

Chic & Unique Wedding Cakes