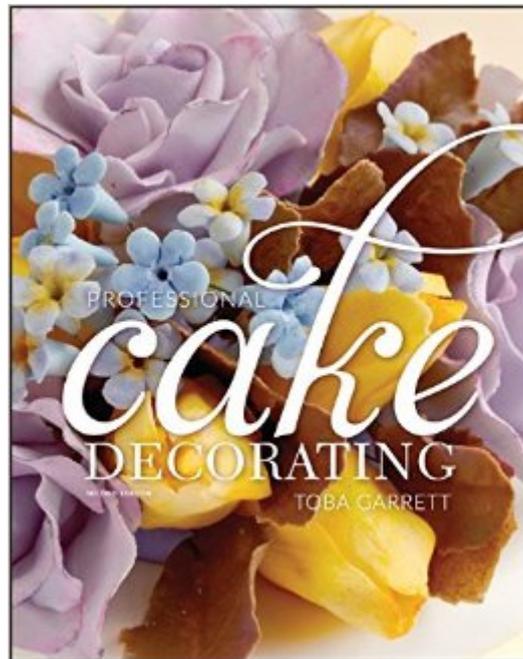# Professional Cake Decorating

## Synopsis

The comprehensive guide to amazing cake decorationâ "now fully updated Professional Cake Decorating is a must-have resource for professional and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This Second Edition has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer's art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.

## Book Information

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Average Customer Review:  4.9 out of 5 starsÂ Â See all reviewsÂ (61 customer reviews)

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## Customer Reviews

I have been long awaiting the arrival of this second edition book by the most talented Toba Garrett,

and it has been worth the wait! Though Chef Garrett has published other fine books in the baking field, the first edition book of "Professional Cake Decorating" published in 2006, had been the one that came initially from the requests of her students; something to consolidate the overwhelming mountains of teaching in this field. The 2006 edition encompassed the techniques of cake decorating, though much can be used in other areas of culinary decorating (cookies, cupcakes, etc). Having the first edition book well-worn, I feel confident in my opinion that this second edition far exceeds all that she offered in the first.She has updated and reorganized this excellent teaching tome, by steamlining some aspects and intensifying others. With the initial target audience of students, those who are comfortable in their cake decorating skills, as well as a patient beginner, can certainly embrace the joyous challenges as she takes you through a myriad of more detailed lessons and techniques. To compliment the serious attention that she gives this artform, there is an accompanying instructor's manual as well.The photography is crisp and clear, the drawing clean, the text straight forward. Charts, colored and B&W photographs, with the steps needed to achieve the end results, are given. Having said this, there is an assumption that you have some skill base already. With each lesson, she provides you with the prep/set-up, the instructions, lesson reviews, and even performance tests to help build your confidence by practicing. Each lesson introduction page will list everything you will need to complete that section.

CAKE COOKBOOK: The Top 100 Cake Recipes: cake recipes, cake cookbook, cake cook book, cake recipe, cake recipe book, delicious cake recipes cakes: The Ultimat 200 cake recipes(cake recipes, cake pop crush, cakes books, cake pops, cake pops, mug cakes, mug cakes cookbook, mug cakes low carb, ... Pies, Pizza, cooking recipes Book 1) Dump Cakes: Dump Cake Cookbook For 75 Easy Cake Recipes (Cake Recipe Book, Easy Cake Recipes, Dump Cake Cookbook) Cake Decorating: For Beginners! Simple Techniques & Projects To Decorate Cakes, Cupcakes & Cookies (Baking, Cake Decorating, Wedding Cake, Party Planning) Easy Coffee Cake Recipes: - 20 Delicious Recipes with Cream, Blueberries, Chocolate, Streusel (Coffee Cake,Coffee Cakes,Recipe for Coffee Cake,Delicious ... Streusel, Crumb Coffee Cake) Book 4) Professional Cake Decorating A Birthday Cake Is No Ordinary Cake The Gooey Butter Cake Collection: 60 Quick and Easy Cake Mix Recipes Your Family Will Love Delicious Cake Mix Cookie Recipes! (Delicious Cake Mix Desserts! Book 1) Wilton 902-1232 Cake Decorating for Beginners Guide Cake Decorating with the Kids - Halloween Low Carb Paleo Mug Cakes: Over 40 Healthy and Yummy Five-Minute Mug Cake Recipes Plus Decorating Ideas and Essential Secrets of Making the Perfect Mug Cakes (Low Carb & Microwave Meals) CPT 2016 Professional Edition (Current Procedural

Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional) A Piece of Cake Early American Pattern Glass Cake Stands & Serving Pieces, Identification & Value Guide Banh Mi: 75 Banh Mi Recipes for Authentic and Delicious Vietnamese Sandwiches Including Lemongrass Tofu, Soy Ginger Quail, Sugarcane Shrimp Cake, and Honey-Glazed Beef Coffee and Cake: Enjoy the Perfect Cup of Coffee--with Dozens of Delectable Recipes for Café Treats Vegan: The Essential Mexican Cookbook for Vegans: (+ FREE BONUS MUG CAKE COOKBOOK!) (vegan, gluten free, vegetarian, clean eating, raw diet 6) Cake Pops Halloween: Tips, Tricks, and Recipes for 20 Spooktacular Treats Beyond Nut Cake: Delectable and Different Pesach Desserts- For Chassidishe Minhagim