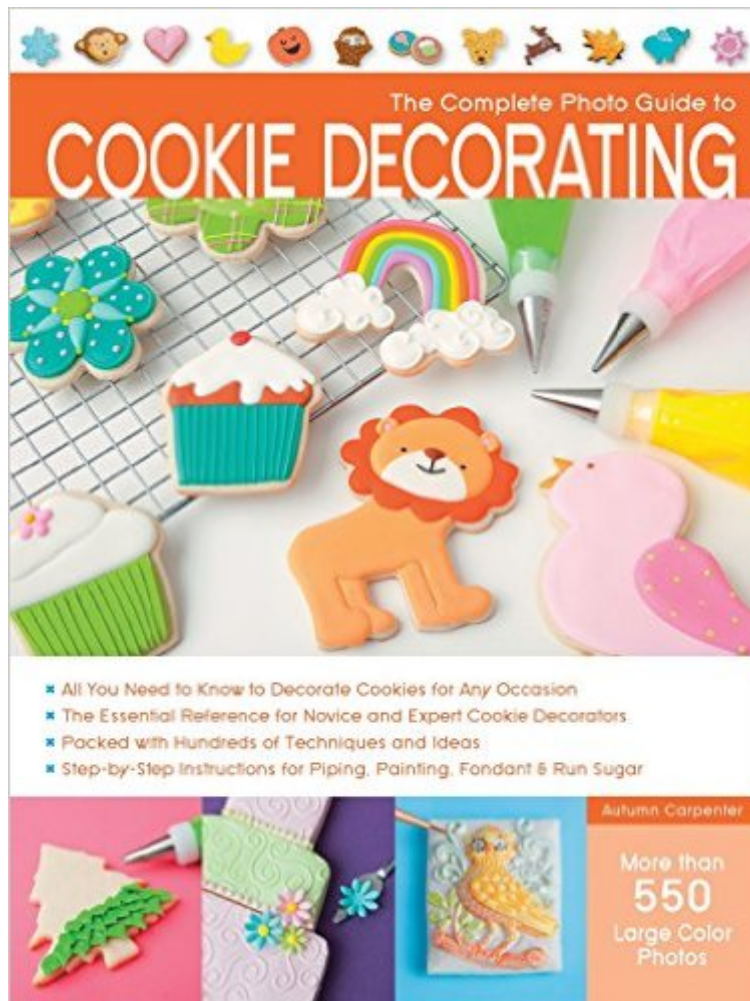


The book was found

The Complete Photo Guide To Cookie Decorating



Synopsis

This richly illustrated how-to book is a comprehensive reference about various techniques for decorating cookies, including buttercream icing, rolled fondant, run sugar, painting, chocolate icing, and egg wash glaze. The clear organization provides easy access to information with step-by-step directions and 400 full-color photos. Easy projects provide fun opportunities for trying the techniques, and a gallery of beautifully decorated cookies offers examples and inspiration to pursue the hobby yourself!

Book Information

Series: Complete Photo Guide

Paperback: 192 pages

Publisher: Creative Publishing int'l (March 1, 2013)

Language: English

ISBN-10: 158923748X

ISBN-13: 978-1589237483

Product Dimensions: 8.2 x 0.5 x 11 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (76 customer reviews)

Best Sellers Rank: #90,371 in Books (See Top 100 in Books) #19 in [Books > Cookbooks, Food & Wine > Desserts > Confectionary](#) #29 in [Books > Cookbooks, Food & Wine > Baking > Cookies](#)

Customer Reviews

This is an absolutely beautiful informative book. It is loaded with numerous large color photos showing a step by step view of many different decorating techniques. While these detailed photos completely depict the technique, they are also accompanied with written instructions, making the techniques easy to follow and appealing to all levels of expertise. Here is a Partial list of some techniques covered:

1. Piping with Different Tips
2. Painting with icing or glaze
3. Brush embroidery
4. Making and Using fondant with fondant cutters, texture mats, marbling color into fondant
5. Flooding with icing (Run Sugar)
6. Texturing
7. Flocking
8. Frosting Sheets
9. Using Stencils
10. Gum Paste Decorations
11. Candy Clay
12. Perfect Lettering and Artwork
13. Using Glitter, Metallic Sprays, Colored sugar, Dusting Powders
14. Coating Cookies with Chocolate
15. Eyelet Decorating
16. 3D Cookies

Some of the other highlights of this book include the handful of recipes on making cookies, icing, egg wash glaze, fondant, and candy clay. As well as sections on color, using plastic candy molds for cookies, silicone molds, wood cookie molds, piping fine details, and using

edible markers. This book is the "Bible" for Cookie Decorating!! It is very well organized, flows smoothly and easy to follow. The photos of the step by step instruction of the decorating techniques are OUTSTANDING, extremely helpful and an excellent guide to refer back to as needed. This will be your go to reference book for Cookie decorating!!! You will not be disappointed with this purchase!!!! I would give it 10 stars if I could!!!

I purchased this book shortly after it was released. I've been making cookies decorated with royal icing for about 1 1/2 years. This book surpassed my expectations for information. The ideas are endless but all possible because of the great instructions and numerous photos. Strongly recommend this to a beginner or advanced cookie baker. Order it, sit back with a cup of tea and a cookie and enjoy the wealth of information!

Love the photos, and details of this book. It's a must have for everyone!! If I had this book from the start I could have saved a lot of money

I looooooove this book! I was so eager to get it that I downloaded it (free!) while I'm waiting for my printed copy to arrive. I'm trying out the recipes already, and I'm reading this book like a novel. The discussions about bakeware & tools was concise but informative -- not a word wasted, and I've found the sugar cookie recipes to give me consistently good, reproducible results. Given the myriad recipes I've tried, I'm pretty sure these will be my "go to" recipes from here on in. I was also really glad to see the tools of the craft (such as decorating tubes and gel colors) the author recommends are high-quality items from well-respected manufacturers such as PME Sugarcraft (Supatubes) and Americolor (gel food coloring). I'm still learning the techniques, but the photos and text provided are spot on. I finally understand the secrets of decorating with run sugar, and have gotten requests for more! I want the cookies I make to be both beautiful AND taste great. This book will handily deliver both, and provides marvelous inspiration, too.

This is a fabulous book, I have never been very enthusiastic about making cookies as they always seemed such fiddly things, take up so much time, for what; that was until I got this book it has changed my mind completely, I am now making cookies and icing them every week, Autumn makes everything seem so easy. If you read all her instructions and tips carefully you will also be hooked on cookies. I am also doing her Craftsey course on Cookie Decorating and loving it.

I was very surprised by this book (Complete Photo Guide to Cookie decorating) in the number of ideas that was listed. The author also wrote a Cake version which I bought and thought it was AMAZING ! This book is great for beginners and those more experienced. It has lots of ideas and skills . It is all written very simply too.

I have always baked and decorated butter cookies for every Holiday and occasion but never had any formal training. This book gives the details on how to achieve the different effects and designs to take your cookies to the next level. I love it!

This is a go-to book for inspiration and ideas. I love to see the cookies and the techniques. For some reason, I always end up doing my own thing, but the tips, inspiration, and color ideas I get from the book are a big boost to my creativity and I get inspired to try something similar with my own cutters for my own occasion. On the whole, this book aims for cookies that are almost works of art. When it comes to cookies, I'm a little bit more casual and I make compromises. I prefer to put the real effort into cake decoration. However, some of the cookie ideas carry over into cake and cupcake decoration (including some gumpaste techniques) and I've given children's parties and baby showers where the cookie idea becomes the theme of the cake, the event and/or the party favor.

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