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# Sensational Buttercream Decorating: 50 Projects For Luscious Cakes, Mini-Cakes And Cupcakes



## Synopsis

Amazing, melt in your mouth Swiss-style buttercream is the perfect decorating tool. Swiss-style buttercream is the lightest, fluffiest icing, and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes. Carey's inspired cake decorating projects show off wholesome, delicious buttercream to its best effect. From start to finish, Carey shares her years of professional decorating experience, guiding you through everything you need to know about slicing and filling cakes, mixing colors, writing inscriptions, serving and displaying cakes, and storing and transporting the finished works of art. Every delicious cake starts with an easy-to-follow recipe, and Carey provides several failsafe recipes for cakes, cupcakes, icings and fillings, including gluten-free and vegan options. And then the fun really starts, with her detailed, step-by-step explanations of icing techniques, decorating fundamentals and, best of all, 50 gorgeous cake decorating projects. Every step is accompanied by a color photo, ensuring that you'll be able to duplicate Carey's results and create a sensational cake for any occasion.

## Book Information

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## Customer Reviews

I own a lot of cake decorating books and consider myself a fairly decent cake artist. This book is the best book on decorating Butter cream icing that I own...That is saying a lot right there. There is a lot of photographs and illustrations for each Technique and cake in this book, The step by step decorating techniques are really step by step no guessing as to how to do each cake that is illustrated. My favorite chapter is the 50 fabulous projects. Some I have done myself in the past and went to decorating classes to learn so I was so delighted to see the Basket Weave cake that I have

been doing for some time in this book. Broken down in easy to understand and easy techniques that anyone could understand. The 50 projects in the book are.. Art Deco, Bamboo, Basket Weave, Birch, Bow and Swag, Calico, Chandelier, Cheetah, Cherry Blossoms, Chrysanthemum, Lining Roses, Combed Lavender, Confetti, Daises, Embroidered Tattoo, English Garden, Fairy Ring, Feathers, Gerbera Daisy, Golden Tassels, Henna Tattoo, Honey Bees, Horizontal Ruffle, Hydrangea, Jungle Leaves, Ladybugs, Lily of the Valley, Lotus Flower, Monogram, Nesting Birds, Ombre Rosettes, Paisley, Pansy, Peachy Rosettes, Pearls, Poppies, Roses and Ribbons, Rustic Finish, Sheep, Sprinkles, Strands of Pearls, Stylized Peacock, Sunflower, Sweet Dots, Timber, Vertical Ribbons, Vintage China, Violets, Winter Birds, and Zebra Stripes. Some one new to decorating can do a lot of these cakes. Others may be for some one with more skills than basic cake decorating. Anyway I really do recommend this book for anyone who wants to make beautiful cakes with butter cream. Why Butter Cream you may ask since Fondant seems all the rage? Well in my opinion a good cake decorator should be able to work in a variety of icing mediums and because Butter Cream is Back in again ! I find that if you can work with Butter Cream you can learn how to decorate in any cake medium if you really want to. So delighted that Carey Madden has come out with a book that I will be referring to often.. What a gem.. Happy Cake Decorating everyone!

I love this book!!! I am a beginner cake decorator and I have learned so much and I am I just on the first chapter. I like the way the author breaks down information such as explaining what types of supplies you need and why you would use a certain type verses another. She also gives you hints on the side of the page that goes along with the information in the paragraph next to it. As I am reading, it feels like I am learning in a classroom. The pictures are soooooo helpful!!!! I am a visual person and I need pictures. After reading and viewing the step by step pictures I feel very confident that I can make a beautiful cake.

If you are looking for a new culinary hobby or simply want to master the art of cake decorating, Carey Madden offers an excellent comprehensive tutorial, complete with plenty of photographs, on how to create sensational looking cakes. This thorough guide covers everything from the necessary tools and supplies needed to begin all the way to mastering such techniques as crumb-coating a cake and creating flowers ranging from cherry blossoms and daises to chrysanthemums and roses. The spiral binding makes it easy to keep the book handy for reference while in the midst of a decorating job, and there is a complete section of themed ideas for cake creations that rival those you see in the windows of the most prestigious bakery shops. This guidebook takes the cake and

makes it look like a buttercream work of art!

I use SBMC or IMBC almost exclusively and this book is a godsend. I have been decorating cakes for over 12 yrs and this is THE must have book for beginners and pros. It's the most extensive book I've seen, tons of pictures and clear and concise directions. The projects are beautiful, easy to repeat and are something that you can actually make for real customers.

I'm new to cake decoration, and my preferred medium is buttercream icing. I've bought other books, but they split their focus to cover fondant, gum paste, and royal icing, too. I was delighted to find such a thorough book on buttercream alone. It covers the basics of cake baking (including recipes), piping, and other decoration techniques, leading to a large and gorgeous section of creative projects. The hardest part for me will be to select which one I want to do first! Beautiful color pictures (and plenty of them for each step of the projects) and spiral bound so the pages lie flat. A well designed book with wonderful information.

I love this book!!! Fell in love with it, I love baking and was more interested in butter cream decorating, most of the time they do not show you step by step, they just give you written directions. But this book will give you colorful photograph and written details what to use to make your masterpieces. This is great for beginners and to individual who just want to retouch their knowledge!!! I can't wait to start!!!

I am lucky in that I am a regular at the bakery in NY where Carey practices her art, Two Little Red Hens, and have gazed into the display cabinet thinking I wish that I could do that! Well this book shows you how utilizing step by step easy to follow photographs, that make you feel like Carey is guiding your hands. A fondant cake is like a banana, peel off the pretty outside and discard so that you can get to the tasty innards. With buttercream, it's all deliciously edible with the only thing left over being the plate.

GREAT BOOK! Full of gorgeous cake photography and great instructions on decorating many different cakes and cupcakes. Would recommend this to anyone. I own several baking books that I don't often use, but I have already referred to this one several times since I bought it. Only shortfall and why 4 stars instead of 5 is the buttercream frosting recipes in this book are all based on a meringue buttercream recipe, which is great if you this is your favorite. I was hoping for more

buttercream frosting recipes.

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