

Vintage Cake Decorations Made Easy Timeless Designs Using Modern Techniques

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*Vintage Cake Decorations
Made Easy* - Ludlam 2017

Cake Keeper Cakes - Lauren
Chattman 2009

Few things are as satisfying as a sweet snack that's mouthwateringly moist. So skip the cookie jar and head for the

cake keeper. In *Cake Keeper Cakes*, Lauren Chattman, the author of *Dessert Express*, presents simple and delicious recipes that stand up to everyday eating. Made from only the most wholesome ingredients, Lauren's heavenly creations include Espresso-

Hazelnut Bundt Cake, Banana and Bittersweet Chocolate Cake, Citrus Pound Cake, Raspberry Yellow Cake Squares, and Mississippi Mud Cake. Designed with the busy baker in mind, this intoxicating cookbook shows how to make long-lasting cakes like mom used to, in a lot less time.

Spun Cotton Crafts - Valerie Lloyd 2022-05-24

Spun Cotton Crafts features more than 25 adorable and beginner-friendly step-by-step projects using affordable materials, from glitter icicles and a bell garland to cotton ball chicks, mossy forest mushrooms, and more! Also included is a brief history of spun cotton, helpful sections on materials and techniques, and a gallery of inspirational ornament designs. Accessible for anyone to accomplish no matter their skill level, this guide is a fun introduction to the craft of spun cotton ornaments!

Surprise-Inside Cakes -

Amanda Rettke 2014-04-08

From Amanda Rettke, founder of the popular blog I Am Baker,

comes *Surprise-Inside Cakes* with recipes and techniques to make dozens of stunning, imaginative cakes for every occasion, each with something special inside. Whether it's a striking, all-white cake with a secret red velvet heart baked inside; a birthday cake, complete with a surprise balloon cake in the middle; or the gorgeous hydrangea cake that took the blogosphere by storm; Amanda's cakes are downright revolutionary—and really fun to prepare. This beautifully designed cookbook contains eye-popping color photos and step-by-step instructions to create incredible surprise-inside cakes in your own kitchen. For Amanda Rettke, every cake is a gift to be shared with family and friends, a special treat that should be lovingly prepared and meticulously designed—from the inside out.

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.

Young House Love - Sherry Petersik 2015-07-14

This New York Times bestselling book is filled with hundreds of fun, deceptively simple, budget-friendly ideas for sprucing up your home.

With two home renovations under their (tool) belts and millions of hits per month on their blog

YoungHouseLove.com, Sherry and John Petersik are home-improvement enthusiasts

primed to pass on a slew of projects, tricks, and techniques to do-it-yourselfers of all levels. Packed with 243 tips and ideas—both classic and unexpected—and more than 400 photographs and illustrations, this is a book that readers will return to again and again for the creative projects and easy-to-follow instructions in the relatable voice the Petersiks are known for. Learn to trick out a thrift-store mirror, spice up plain old roller shades, "hack" your Ikea table to create three distinct looks, and so much more.

[Vintage Cakes](#) - Julie

Richardson 2012-07-31

A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of Rustic Fruit Desserts. Make every occasion—the annual bake sale, a birthday party, or even

a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in *Vintage Cakes* is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most inventive, surprising, and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon Cake with Chocolate Whipped Cream. With recipes to make

Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

Hill House Living - Paula Sutton 2021-10-19

A gorgeous guide to the simple pleasures of cottage living—antique hunting, gardening, and enjoying the seasons—from a beloved British design and fashion influencer. A happy home is everything. No one knows this better than stylist and blogger Paula Sutton, who is behind the beloved Instagram account Hill House Vintage. Like many people, Paula gave years of her life to the busyness of the city until she traded catwalks for dog walks and couture for manure after leaving office life a decade ago. Beautifully illustrated with hundreds of photographs and drawings, this book gives you a full glimpse into life at Hill House. Inspired by Paula's love of all things vintage, and filled with simple, stylish, and thrifty tips and tricks for every area of the house, this book will bring the best of country life into your

home, wherever you are. In a world that often moves too fast, Hill House Living is an invitation to take a moment to style, make or cook something nice for its own sake—and yours. Slow down, cozy up, and join the quest to making each day more intentionally joyful.

All-in-One Guide to Cake Decorating - Janice Murfitt 2019-04-01

"This comprehensive and accessible guide to cake decorating teaches all of the techniques and tricks that aspiring sugarcrafters need to create stunning and impressive cakes. Everyone will think these amazing cakes came from the best bakery in town! First Steps in Cake Decorating reveals dozens of expert cake decorating ideas that are simple to achieve yet look stunning. All the most popular methods of icing and decoration are covered, including buttercream, sugarpaste, chocolate, marzipan and flower paste. Detailed, easy-to-follow instructions explain the basics of preparing and using

different types of icing, illustrated with step-by-step color photographs. There is a delicious array of fantastic cakes here to suit adults and children alike. Beginners will pick up the basics fast, and even experienced cake decorators will find inspirational new ideas. About All-in-One Guide to Cake Decorating: A complete, structured course in the beautiful art of cake decorating from first steps to expert skills. Teaches techniques that can be used to decorate all kinds of cake from a novelty birthday cake to a memorable wedding cake. Over 300 instructional step-by-step color photographs show how to decorate more than 50 finished cakes. Clearly written, straightforward text covers every aspect of sugarcrafting skill. Includes covering cakes, filling and layering, icings, chocolate, sugarpaste, marzipan, piping, flower paste, and quick and easy decoration ideas. "'A 'must have' for anyone with the slightest interest in cake decorating'" - Publishers

Weekly"

Cake Simple - Christie Matheson 2011-10-21

"The 50 recipes cover the basics . . . but it also dances into less familiar territory . . . a bright, creative, well-edited little collection of recipes."

—Kitchn Bundt-style cakes appeal to everyone busy home bakers appreciate how simple they are to make, and cake lovers adore the endless (and delicious!) variety of shapes and forms they can take. This collection of more than fifty recipes delivers retro fun with a sophisticated spin, offering everything from nostalgia-inducing classics and decadent indulgences to adorable minis and even vegan versions of this eponymous treat. Enticing photos throughout showcase these whimsical, irresistible desserts and will have anyone with sweet cravings begging for this circular sensation! "In the most recent of Chronicle's gift-worthy single-subject cookbooks comes a focus on Bundt cakes, by Matheson. With 50-plus recipes divided into four chapters for regular

and mini-size cakes, this collection includes modern-day versions of classics.”

—Publishers Weekly

The Contemporary Buttercream Bible - Valeri Valeriano 2014-04-25

“An absolute game changer in the industry of cake art . . . hugely aspirational yet completely approachable . . . Bravo!” (Chef Duff Goldman from *Ace of Cakes*). This essential guide demonstrates more than fifty innovative techniques—via easy-to-follow step-by-step photographic tutorials—and includes over forty stunning cake designs to create at home, from simple cupcakes to three-tiered wonders. Valeri and Christina start by showing you how to perfect a basic buttercream recipe and how to pipe simple textures, patterns, and an array of flowers. They then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping, stenciling, palette knife painting, and much more. “I look forward to learning all the skills that I, as an artist in

rolled fondant, have only the most rudimentary grasp of. Not since *Cakewalk* by Margaret Braun have I been this excited about a cake book.” —Chef Duff Goldman from *Ace of Cakes* “The authors’ examples are inspirational and a demonstration of what is possible if you ‘put your whole heart into it.’ Overall, Valeriano and Ong have created a book full of inspiration and encouragement that re-energizes the use of buttercream in modern cake design.” —Sonya Hong of *American Cake Decorating* “Fascinating techniques . . . lovely ideas.” —Lindy Smith, author of *The Contemporary Cake Decorating Bible*
Cake - Maira Kalman 2018-04-10

With great style, wit, and joy, Maira Kalman and Barbara Scott-Goodman celebrate their favorite dessert. In *Cake*, renowned artist and author Maira Kalman and food writer Barbara Scott-Goodman bring us a beautifully illustrated book dedicated to their love of cakes. Filled with Kalman's

inimitable illustrations and memories, from chocolate cake on a terrace in Tel Aviv as a child to a gorgeous pink cake enjoyed over Lucretius and Nietzsche in Rome, and sprinkled with seventeen mouthwatering recipes prepared by Scott-Goodman, *Cake* is a joyful and whimsical celebration of a timeless dessert.

Chic & Unique Wedding

Cakes - Zoe Clark 2012

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.

Vintage Cake Decorations

Made Easy - Christina Ludlam
2017-06-19

A vintage look is a classic look, and one you can achieve with ease for your own cakes and cookies using Christina Ludlam's exquisite book.

Vintage Cake Decorations

Made Easy is a sumptuous and accessible guide to creating sugarpaste masterpieces using

modern tips, tricks and techniques that are available to everyone - from professional cake decorators to home bakers. Christina's book is filled to the brim with clear, step-by-step instructions, mouth-watering projects and gorgeous photography, and in it she reveals her secrets to help you create stunning vintage-style cakes that are bound to impress. The book begins with guidance on how to cover your cakes, colour mixing and essential techniques such as using mould and mats, then leads you through nine stunning and stylish cake-decorating projects that look almost too beautiful to eat! From vintage-style cupcakes to a magnificent wedding cake, you will not believe how easy it is to create a sugarpaste masterpiece.

Wedding Cakes - Rosalind Miller 2013

Rosalind Miller is an up and coming name in the world of cake designing and decorating; winner of Wedding Cake Designer of the Year for two years running and cupcake and

wedding cake stockist for Harrods. And its no wonder. Her cake creations are nothing short of remarkable; beautifully assembled tiers intricately decorated with themes ranging from fairy tales to Georgian architecture to Art Deco motifs. Each is graphically balanced in a way that echoes Rosalinds past as a design lecturer at Central St Martins School of Art. This book is a luxuriously produced inspiration and how-to of high end wedding cake making and decorating. With clear instructions and beautiful step-by-step photography it takes the cake maker through the construction of each individual sugar flower and decoration, with further mood-boards and tips for creating more personalized wedding cake designs. Rosalinds warm personal voice makes the journey that much more enjoyable. Starting with cupcakes, baking has been on an inexorable rise for the past five years, and has never been so trendy. This book is beautifully presented; bound in fabric with a sprayed foredge

and different paper stocks, and will be a must-have for the more ambitious cake enthusiast.

Sophie's World - Jostein Gaarder 2007-03-20

One day Sophie comes home from school to find two questions in her mail: "Who are you?" and "Where does the world come from?" Before she knows it she is enrolled in a correspondence course with a mysterious philosopher. Thus begins Jostein Gaarder's unique novel, which is not only a mystery, but also a complete and entertaining history of philosophy.

Modern Sugar Flowers - Jacqueline Butler 2022-03-08

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!

Jessica McClintock's Simply Romantic Decorating - Jessica McClintock 2007-04-17
Award-winning designer Jessica McClintock, whose name is synonymous with romance, shows readers how to cultivate lush, delicate beauty and warmth in their own living spaces From special-occasion wear and perfume to home accessories and furnishings, Jessica McClintock has created a lifestyle brand dedicated to

romance and femininity—one that resonates with generations of women all over the world. Her San Francisco Victorian house is the epitome of intimacy and grace and has been featured on television programs and in such magazines as *Victoria*, *Architectural Digest*, *Redbook*, and *Home Design*. Now she invites readers into her home and shows them how to incorporate romantic elements into their own homes, without sacrificing their individual style or spending a great deal of time or money. The book's special features include:

- chapters devoted to each room in the house with innovative ideas for bringing romance and comfort into every corner, including outdoor spaces
- illustrated do-it-yourself projects inspired by Jessica's décor using simple design principles, basic sewing and crafting skills, and a little imagination
- a private tour of the author's showplace home—inside and out—through 100 gorgeous, full-color photographs, shot exclusively

for this book Jessica McClintock's *Simply Romantic Decorating* is a blueprint for readers on how to indulge their romantic decorating fantasies with timeless style and personal flair.

The Homemade Wedding Cake

- Natasha Collins 2016-06-01
Making your own wedding cake is easy when you've been shown the right materials and techniques, and this is the only book to teach you. It is full of step-by-step guidance and advice, with plenty of tips to help a novice create something stunning and inspirational. This visually enticing step-by-step cake baking and decorating manual makes DIY wedding cakes easily accessible for everyone. In text and images that are both instructional and entertaining, Natasha Collins takes the reader through the whole process of choosing their design, baking their cake, embellishing it, transporting it, presenting it and serving it, so that they can be certain of success at every stage. Every project includes a timetable indicating how long each part

of the process will take, and gives a schedule for when the cake should best be decorated and set up in relation to when it is going to be eaten. The book begins with basic instructions such as ingredients; equipment; trimming, filling and covering a cake; creating floral and paper decorations; and getting your cake from your kitchen and on to your guests' plates. The second half of the book comprises five chapters, each representing a distinctive style and theme (with four to five cake designs provided for each theme): Romantic beginnings (traditional flavoured cakes with romantic decorations); Putting on the glitz (glamorous, 'glitzy' cakes); Laughing all the way to the altar (fun, modern cakes); Home(spun) is where the heart is (rustic, pretty cakes); Magic in the air (bohemian style cakes).
Delicious Bundt Cakes - Roxanne Wyss 2018-10-02
Addie Gundry says: "Roxanne Wyss and Kathy Moore know Bundt cakes! There is a Bundt cake for every occasion and

with so many to choose from, and so many beautiful photos, I do not know where to begin. Looking to make a delicious Bundt cake? Look no further, this is the only book you need!" Bake stunning, scrumptious Bundt cakes with exciting flavors without spending hours in the kitchen! The duo behind *Delicious Poke Cakes* and *Delicious Dump Cakes* is back with another book of quick and easy desserts. In *Delicious Bundt Cakes*, Roxanne Wyss and Kathy Moore unlock the secret of the Bundt cake, which yields a scrumptious, impressive dessert with only a single pan. Whether you prefer geometric patterns or elegant swirls, there are an endless variety of Bundt pans with dozens of new designs being produced, all of which yield picture perfect cakes with minimal effort. The Bundt's unique ringed shape prevents soggy, underdone centers, making it the ideal cake for a new baker. *Delicious Bundt Cakes* features over 100 recipes and color photos throughout, along with all the

hints and tips you'll need to make a spectacular Bundt cake every time. Each recipe specifies the exact size of Bundt pan needed so you will never have an overflowing disaster or an undersized Bundt. The book includes recipes made completely from scratch, as well as recipes based on boxed cake mixes so you can have a delicious Bundt in even less time. In addition to traditional Bundt cakes, there are also recipes for filled cakes, like the Chocolate Peanut Butter Tunnel Bundt Cake with a soft peanut butter filling, and coffee and pound cakes, like the classic Banana Walnut Bundt Coffee Cake. *Delicious Bundt Cakes* will have you creating beautiful, simple, and—most importantly—scrumptious Bundt cakes in no time at all.

Daisy Cakes Bakes - Kim Nelson 2018-02-27

A beautiful baking cookbook of 100 recipes for the delicious cakes that made *Daisy Cakes* a huge success story of ABC's *Shark Tank*, plus cookies, pies, cobblers, and more—with 60

photographs evoking a sense of nostalgia for making your own family recipes. The scent of cake baking in the oven, the pretty sheen of frosting being whipped up nice and light, or the glorious mess of measuring and mixing ingredients for cookie dough are memories cherished by many a home baker. Kim Nelson grew up learning to make family recipes alongside her mother, grandmothers, and great aunt. This pastime blossomed into Kim's beloved company, Daisy Cakes, which ships delicious Southern layer cakes in keepsake tins all across the US. Daisy Cakes Bakes shares those family cake recipes, as well as recipes for cookies, bars, confections, pies, ice creams, and more. The flavors are rich but never cloying, the recipes are crowd-pleasing and simple to make, and Kim's engaging stories will inspire everyone to start their own baking traditions.

All Cakes Considered - Melissa Gray 2010-07-01

Melissa Gray is National Public Radio's Cake Lady. Every

Monday she brings a cake to the office for her colleagues at NPR to enjoy. Hundreds of Mondays (and cakes) later, Melissa has lots of cake-making tips to share. With more than 50 recipes for the cakes that have been dreamed of and drooled over for a lifetime including Brown Sugar Pound Cake, Peppermint and Chocolate Rum Marble Cake, Lord and Lady Baltimore Cakes, Dark-Chocolate Red Velvet Cake, and Honey Buttercream and Apricot JamCake *All Cakes Considered* is an essential addition to every baker's library.

Little Book of Book Making - Charlotte Rivers 2014-08-12
Making books by hand has never been cooler, with this inspiring guide to 30 top bookmakers working today, plus 21 tutorials for essential techniques to make your own books. Crafters, artists, writers, and book lovers can't resist a beautifully handbound book. Packed with wonderfully eclectic examples, this book explores the intriguing creative possibilities of bookmaking as a

modern art form, including a wide range of bindings, materials, and embellishments. Featured techniques include everything from Coptic to concertina binding, as well as experimental page treatments such as sumi-e ink marbling and wheat paste. In addition to page after page of inspiration from leading contemporary binderies, *Little Book of Bookmaking* includes a practical section of 21 easy-to-follow illustrated tutorials.

[Martha Stewart's Cupcakes](#) - Martha Stewart Living Magazine 2011-05-04

The perfect cupcake for every occasion. Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers, and holidays, as well as perfect everyday goodies. In *Martha Stewart's Cupcakes*, the editors of Martha Stewart Living share 175 ideas for simple to spectacular creations—with cakes, frostings,

fillings, toppings, and embellishments that can be mixed and matched to produce just the right cupcake for any occasion. Alongside traditional favorites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jelly cupcakes, dainty delights like tiny almond-cherry tea cakes, and festive showstoppers topped with marzipan ladybugs or candy clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (monogram heart cupcakes perfect for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop candy ghouls and goblins ideal for Halloween revelers); and Any Day (red velvet cupcakes with cream cheese frosting for a picnic, or caramel-filled mini chocolate cakes for grown-up gatherings). In singular Martha Stewart style, the pages are

both stunning in design—with a photograph of each finished treat—and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in Martha Stewart's Cupcakes will delight one and all.

The Wedding Cake Book -

Dede Wilson, CCP 1997-04-28
The wedding market is a \$32 billion business. Experts say that brides-to-be generally buy every book and magazine they can get their hands on when planning a wedding, and yet, remarkably, *The Wedding Cake Book* is the first cookbook of its kind -- a gorgeous idea book that really shows you how to bake a beautiful wedding cake. There are 30 complete recipes in all, with detailed, step-by-step instructions. A one-of-a-kind resource, with gorgeous photography throughout, *The Wedding Cake Book* is sure to become a classic cookbook among bakers, and makes the perfect shower gift.

Elegant Lace Cakes - Zoe Clark 2015-04-20

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.

Cake, I Love You - Jill O'Connor 2017-05-23

"Jill gives you the fundamentals of cake bakery that can turn you from a novice to a master . . . An amazingly concise, imaginative, and fun guide."

—Culinary Oracle What better way to celebrate life’s big and small achievements than with cake? This love letter to a classic indulgence offers sixty divinely decadent recipes home bakers will want to make right away. Organized by flavor profile (banana, coconut, chocolate, caramel, spice, fruit) and level of difficulty, each chapter in this cookbook from baking master Jill O’Connor presents a wide range of sweet choices, from easy weeknight sheet cakes to showstoppers layered with frosting and ganache. With photos that will make readers want to reach out and swipe their fingers through the frosting, *Cake, I Love You* offers foolproof cake-making advice for beginning bakers and master mixers alike. “This bright, delight-filled book is a whimsical valentine to the pleasures of baking, and also a smart, practical, and detailed workbook on how to create exquisite, spectacularly tasty confections for all the occasions that anchor and enrich our days.” —Nancie’s

Table “Whether you like to bake cakes that are no-nonsense or like to spend hours decorating them to the hilt, you’re sure to find a cake in here to please.” —Food Gal “Jill provides helpful tips and techniques throughout the book that will make the cake-making experience even better . . . a no-butter-spared tribute to this classic indulgence.”

—Books, Cooks, Looks

The Grand Design - Joy

Callaway 2022-05-17

She has one last chance to prove she chose the right course for her life. In 1908, young Dorothy Tuckerman chafes under the bland, beige traditions of her socialite circles. Only the aristocracy’s annual summer trips to The Greenbrier resort in West Virginia spark her imagination. In this naturally beautiful place, an unexpected romance with an Italian racecar driver gives Dorothy a taste of the passion and adventure she wants. But her family intervenes, sentencing Dorothy to the life she hopes to escape. Thirty-eight years later, as

World War II draws to a close, Dorothy has done everything a woman in the early twentieth century should not: she has divorced her husband—scandalous—and established America’s first interior design firm—shocking. Now, Dorothy returns to The Greenbrier with the assignment to restore it to something even greater than its original glory. With her beloved company’s future hanging in the balance and brimming with daring, unconventional ideas, Dorothy has one more chance to give her dreams wings or succumb to her what society tells her is her inescapable fate. Based on the true story of famed designer Dorothy Draper, *The Grand Design* is a moving tale of one woman’s quest to transform the walls that hold her captive. “Five Stars!” —Carleton Varney, president of Dorothy Draper & Company, Inc. “As captivating and confident as the heroine at its center.” —Kristy Woodson Harvey, *New York Times* bestselling author of *The*

Wedding Veil “Full of luscious details of fashion and luxury!” —Kelly O’Connor McNees, author of *The Lost Summer of Louisa May Alcott* “A dazzling, intimate portrait.” —Louise Claire Johnson, author of *Behind the Red Door* “Historical fiction at its finest!” —Elyssa Friedland, author of *Last Summer at the Golden Hotel* Historical novel centered around America’s first female interior designer Stand-alone novel Book length: 109,000 words Includes discussion questions for book clubs **The Painted Cake** - Natasha Collins 2016-04-19 Natasha Collins is the owner of the legendary boutique cake-making company *Nevie-Pie Cakes*, known for supplying high-profile brands, celebrity clients, and individuals with delicious, decadent pastries. In *The Painted Cake*, Natasha reveals how party-throwers and pastry lovers can create incredible treats in their own homes using fondant painted with edible colors. Thirty recipes are presented for cakes, cookies, and cupcakes,

and a wealth of carefully-selected designs range from classic to contemporary, quirky to lushly romantic, and include ones appropriate for all types of parties and levels of festivities—casual gatherings to gala events. Brightly and beautifully designed in the spirit of Natasha’s creations, *The Painted Cake* is a gorgeous four-color volume with exquisite images on every page. Chapters open with elegant two-page spreads. Easy-to-follow instructions are paired with high-quality step-by-step photographs and finished product shots. Handmade watercolor illustrations on pages throughout exemplify and complement the painted pastry designs. The instructions in this unique, delightful, and inspiring volume encompass ones for cooking, constructing, and painting baked goods, from single-level to multi-tiered cakes, as well as more everyday cupcakes and cookies. Templates, advice on painting techniques and assembly, and detailed

information on materials and equipment are also included, and each project is graded from simple to advanced. With *The Painted Cake*, anyone, even absolute beginners, can transform delectable treats into visually-stunning, edible art. This is both a remarkably beautiful, one-of-a-kind book to display, and a hands-on manual to return to again and again. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We’ve been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York

Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Craft in America - Jo Lauria
2007

Highlighted by two hundred full-color photographs, a celebration of American crafts and decorative arts and the artists who create them showcases masterpieces of furniture, wood, ceramics, glass, fiber, jewelry, metal, and basketry from the past two centuries, along with a look at how craft has shaped American history, arts, vitality, and identity. 25,000 first printing.

Vintage Cakes - Jane Brocket
2012-09-17

Over 90 recipes from the deliciously decadent Red Velvet Cake to the simple but sublime Madeira Cake. Every recipe is beautifully photographed in an inspiring vintage setting with delightful crockery and tableware. Insightful introductions give provenance to the history and background of each recipe.

Sweet Maria's Cake Kitchen

- Maria Bruscano Sanchez
2011-04-01

The author of Sweet Maria's Italian Cookie Tray shares her simple secrets for making bakery cakes at home. Sweet Maria's is an amazingly popular bakery that brings together family recipes, and contemporary favorites. Now, those of us who aren't lucky enough to drop by Sweet Maria's can make wholesome, delicious bakery-style cakes at home to celebrate a birthday, get-together, fresh pot of afternoon tea, or any other cakeworthy occasion. Basic enough for beginners but creative enough to satisfy experts as well, Sweet Maria's Cake Kitchen collects 65 of the bakery's most popular cakes, including: Almond Pound Cake, Orange Plum Loaf Cake, Amaretto Apple Cake, Tiramisu Cake, White Chocolate Ganache Wedding Cake (it's easier than it sounds!), Mini Chocolate Mocha Loaves, Cappuccino Chiffon Cake, and many more, plus bakery secrets for prepping the

ingredients and decorating with simple panache. *The Complete Photo Guide to Cake Decorating* - Autumn Carpenter 2012-02-01

Cake decorating has never been more fun—or easier! *The Complete Photo Guide to Cake Decorating* has all the instruction you need to create beautiful cakes for any occasion. This clearly organized resource for all levels is like having a cake decorating workshop in a book. Discover useful tips for embellishing with buttercream, royal icing, fondant, gum paste, and more. The easy-to-follow instructions and 1,000-plus photos include techniques for piping, string work, creating and shaping a variety of flowers, molding chocolate, and adding patterns with stencils. Learn every facet of baking and embellishing with clear photos on almost every page. Let cake pro Autumn Carpenter show you how to create striking florals, borders, and accents with silicone molds, hand modeling, pastry tips, cookie cutters, and more.

Take your skills up a notch and wrap a cake in chocolate, make decorations with isomalt, and use gum paste for quilling. Try new techniques with confidence, and get inspired by a gallery of colorful ideas for holiday cakes, birthday cakes, children's cakes, wedding cakes, and special occasion cakes. This detailed book includes: Cake preparation and baking basics Recipes for fillings and icings Ideas and instruction for decorating cupcakes Piping techniques for making lifelike and fantasy flowers, eye-catching borders, distinctive lettering, and more Instructions for creating appealing accents like beading, ropes, and lace using fondant and gum paste Key decorating tools and how to use them Techniques for incorporating airbrushing, edible frosting, and chocolate molding for one-of-a-kind designs With this comprehensive guide you can get started today making your own unique cakes! *The Complete Photo Guide* series includes all the instruction you need to pursue your creative

passion. With hundreds of clear photos, detailed step-by-step directions, handy tips, and inspirational ideas, it's easy and fun to try new projects and techniques and take your skills to the next level.

Midcentury Christmas: Holiday Fads, Fancies, and Fun from 1945 to 1970 - Sarah Archer
2016-10-18

A celebration of Christmas in the 1950s and '60s Midcentury America was a wonderland of department stores, suburban cul-de-sacs, and Tupperware parties. Every kid on the block had to have the latest cool toy, be it an Easy Bake Oven for pretend baking, a rocket ship for pretend space travel, or a Slinky, just because. At Christmastime, postwar America's dreams and desires were on full display, from shopping mall Santas to shiny aluminum Christmas trees, from the Grinch to Charlie Brown's beloved spindly Christmas tree. Now design maven Sarah Archer tells the story of how Christmastime in America rocketed from the Victorian period into Space

Age, thanks to the new technologies and unprecedented prosperity that shaped the era. The book will feature iconic favorites of that time, including: • A visual feast of Christmastime eats and recipes, from magazines and food and appliance makers • Christmas cards from artists and designers of the era, featuring Henry Dreyfuss, Charles & Ray Eames, and Alexander Girard • Vintage how-to templates and instructions for holiday decor from Good Housekeeping and the 1960's craft craze • Advice from Popular Mechanics on how to glamorize your holiday dining table • Decorating advice for your new Aluminum Christmas Tree from ALCOA (the Aluminum Company of America) • The first American-made glass ornaments from Corning Glassworks
Midcentury Christmas is sure to be on everyone's most-wanted lists.

Lambeth Method of Cake Decoration and Practical Pastries - Joseph A. Lambeth
1934

French Country Cottage - Courtney Allison 2018-08-14
Discover design inspiration as a photographer and blogger details the story of her renovation of a 1940s cottage in the California countryside. A little, abandoned vacation house that could, set in the center of rolling fields and trees becomes the cottage home of her dreams. A French country-style cottage filled with original elements and an exquisite mix of rustic and refined. The years of renovation allowed Courtney to create a lifestyle that is fueled by inspiration and beauty, a touch of whimsy, and an abundance of everyday elegance. The journey has been shared on her popular blog *French Country Cottage*, and now, through the publication of her first book, her readers will experience a reveal of more of her home and property and the inspirations behind her beloved style. Courtney's inspiring photography reveals every nuance of her style and home including a muted color palette, old brassy door knobs,

chippy paint, antiques, her greenhouse and garden, and an abundance of entertaining and holiday decorating style. Blurring the lines between indoor and outdoor and embracing well-worn as well loved, *French Country Cottage* is a style that celebrates simplicity, indulges in romance, cherishes pieces with history and believes a chandelier and fresh flowers belong in every room.

French Vintage Décor - Jamie Lundstrom 2018-06-12

Add That Certain Je Ne Sais Quoi to Your Home, Effortlessly Rustic and elegant French décor never goes out of style—and with easy yet sophisticated accessories for your home, these 70 projects will transform your space and add that special touch to any room. Jamie Lundstrom's projects use easy-to-find and recycled objects, as well as new materials, to bring her French vintage style into your life. Projects span every season and category, from sewing to painting and upholstery, including provincial antique

baskets, a fantastique Trumeau mirror, a jolie gold leaf frame, boutique plaster of Paris-dipped flowers and a chic antique chair. Featuring simple step-by-step instructions with beautiful photos to help guide you, these projects can be created in just a few hours or less.

Cakes to Fall in Love With - Makiko Searle 2011
Cooking.

100 Buttercream Flowers - Valeri Valeriano 2015-04
Learn to pipe 100 different buttercream flowers to showcase on your cakes with this complete visual reference to piping flowers - each flower is demonstrated on a cupcake, with five full scale projects to show you how to combine your flowers into a masterpiece cake. Described by Chef Duff Goldman of Ace of Cakes as "hugely aspirational yet completely approachable," the

authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve! All the basics are covered to get you started - how to make stable buttercream icing, advice on coloring and flavor as well as essentials such as how to fill a piping bag and the basic techniques you need. Valerie & Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your new found skills to create stunning cake designs. The flowers are presented through the color spectrum so when you look through the book you'll see the lovely rainbow effect. Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!
Bellissimo Wedding Cakes - Helen Mansey 2015-04-17