

Bees Adventures In Cake Decorating How To Make Cakes With The Wow Factor

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

This title is crammed with information on the art and craft of using fondant in cake decorating. Ideas include making vampire cakes for Halloween, a cupcake tower adorned with daisies, gum-paste animals, and ribbon-embellished porcelain-like flowers.

Katie will be marrying firefighter Declan McCarthy in less than a week, and she's still finding time to run the Honeybee Bakery. But when Declan's family shows up early to enjoy a few extra days in Savannah, his youngest sister finds an unsavoury surprise: her ex-husband, dead in a hotel room hours after they argued. The ex was a scam artist with a lot of enemies, but the argument puts Declan's sister under suspicion. Between dress fittings and dough-kneading, Katie - along with her witchy friends in the spellbook club - will really have to work some magic to figure out who killed the con man.

Do you want beautiful wedding decorations without breaking the budget? Try these 43 elegant wedding crafts What if you could have your dream wedding, including your favorite flowers and decorations, without going over budget? Multi-time best selling arts & crafts author and influencer, Kitty Moore, presents the most popular decorative DIY crafts that can be used for major parties and events like weddings. After years of working with event planners across the United States, these were the "go to" crafts to quickly and inexpensively decorate for guests If you are struggling with creative ideas for your wedding... If you want to show off your craftiness with beautiful wedding decorations... Or if the idea of receiving a full list of ready-to-go crafts appeals to you... THEN THIS BOOK IS FOR YOU This book provides you with a step-by-step guide to create your very own crafts. And best of all is that this is the 3rd edition - which means NEW &

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UPDATED crafts with images now included In this book, you will get: A list of easy-to-do crafts with step-by-step instructions that can be made in less than 15 minutes The most popular crafts used as decorations at Hollywood celebrity weddings How to decorate your wedding so guests think it cost 10x more than you actually spent A full breakdown of all crafts with detailed instructions so that anyone can follow Get your copy today by clicking the BUY NOW button at the top of this page

Presents profiles of seventeen diverse women along with their recipes for a variety of cakes, including Mississippi mud cake, vanilla almond pound cake, and caramel cake.

Pinocchio, The Tale of a Puppet follows the adventures of a talking wooden puppet whose nose grew longer whenever he told a lie and who wanted more than anything else to become a real boy. As carpenter Master Antonio begins to carve a block of pinewood into a leg for his table the log shouts out, "Don't strike me too hard!" Frightened by the talking log, Master Cherry does not know what to do until his neighbor Geppetto drops by looking for a piece of wood to build a marionette. Antonio gives the block to Geppetto. And thus begins the life of Pinocchio, the puppet that turns into a boy. Pinocchio, The Tale of a Puppet is a novel for children by Carlo Collodi is about the mischievous adventures of Pinocchio, an animated marionette, and his poor father and woodcarver Geppetto. It is considered a classic of children's literature and has spawned many derivative works of art. But this is not the story we've seen in film but the original version full of harrowing adventures faced by Pinnocchio. It includes 40 illustrations.

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. Infuse your baking with a sprinkle of glitter, a rainbow of colours and a menagerie of woodland creatures with the help of this unique baking book from everyone's favourite Great British Bake Off finalist, Kim-Joy! If you've ever wanted to know how to bring your baking to life, Kim-Joy will show you how in this fun and practical book. As well as basic cake mixes, biscuit doughs, fillings/frostings and decorating techniques, she shares 40 of her wonderfully imaginative designs for iced biscuit creatures, big occasion cakes, character macarons and meringues, ornate breads and showstopping traybakes. Recipes include step-by-step photography and adorable illustrations accompanied by little messages of

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positivity throughout. Whether you want to learn how to make a llama cookie, a cat paradise cake, a panda-madeleine or a choux-bun turtle, there's something here to capture your imagination and spread a little (Kim-)Joy!

Can a weeping willow grow into a steel magnolia? Ellie Cochran doesn't think so. She is a lost soul if there ever was one. A life filled with unimaginable loss does that to a person. Tired of fighting for one that doesn't seem worth living any more, she knows it's time to make a decision. A stop for coffee is the last place she expects for that choice to be forced on her. But when the bullets start flying will she choose death-finally crossing over the threshold she's been hovering at for two seemingly endless years, or will she choose the hope she sees in a tall, beautiful stranger's eyes? Nikolas Jensen didn't know grabbing a coffee before work would turn his world upside down. He didn't plan on making any life-altering decisions when he walked through those doors either. But that's exactly what he has to do. When death is staring you down from the barrel of a gun, do you save yourself, or a woman you just met? Their paths now stitched together by one traumatic morning, Nik and Ellie must pick up the broken pieces. Can they do it together or will Ellie's demons be too much for them both?

'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, is 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. WC: 15,000

1 EPIC TALE + 10 FREE COLORING PAGES = HOURS OF FAMILY FUN! "The Amazing Bees is a must read for all children, their parents, teachers and others." - Dr. Renai Jonas Follow the exciting adventure of Princess Debbee, a honeybee who sets out to save her hive from destruction by thoughtless humans. This engaging story teaches children how their actions impact the environment and provides a powerful female role model to look up to. With gorgeous full-color illustrations and 10 free coloring pages, your kids will fall in love with Debbee and her adorable crew as you read and re-read her story together. Entertain. Educate. Empower. High-Quality Family Entertainment 29 full-color illustrations, 10 bonus coloring pages, and 124 pages of rollicking action designed to provide hours of fun for both kids and adults. Meaningful Environmental Education The Amazing Bees puts an adorable face on the small creatures that make life on earth possible to teach the importance of protecting the ecosystem. Youth and Female Empowerment Princess Debbee is a strong female role model who inspires kids to take action to do what's right - for themselves and for the planet."All in all, this book deserves a score of 4 out of 4 stars. This is because it was original, engaging, beautifully illustrated, and professionally edited." Onlinebookclub.org

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"In all, it is a brilliant story for the family to enjoy and learn from at home." "In all, a great educational story." Lovereading.co.uk LoveReading is the original and UK's biggest and best known book recommendation brand "This is not just an education about bees-it's a fun, action-packed fairytale young readers are sure to enjoy." - Children's Book Review "The Amazing Bees embraces bigger-picture detail and thinking, providing more content and depth than most other children's books on the subject of bees." Midwest book Review "From the emotive expressions on the faces of the characters to the stylish shoes Princess Debbie wears throughout the story, kids will be able to wholeheartedly get behind such a relatable and charming story. Effective at raising awareness and engendering a sense of respect for the ecosystem." Indies Today. Noted for his Japanese-inspired French confections showcasing delicate cake bases and intricately-piped fresh cream, Chef Yamashita's cosy patisserie of the same name draws cake and dessert lovers from near and far to indulge in his irresistible creations. In this third cookbook, Chef Yamashita shares a delightful collection of recipes for his signature sponge, chiffon and mousse cakes, so you can make these creations your own. With an additional section on special cakes that are gluten-free or eggless, everyone can join in the party!

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

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.

Easy baking recipes and unique theme party ideas Geek Sweets: The ultimate guide to creating 60 confections for the legions of geek fans out there ? from Star Wars to Game of Thrones to Harry Potter and much more! Easy baking recipes: Geek Sweets is organized so even a beginning baker can have success. It's a baking cookbook full of beautiful photographs, with easy baking recipes for the 'truly geeky'. Geek Sweets is

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filled with cupcakes recipes, easy cookie recipes, and that special cake pops recipe. Theme party ideas: Geek Sweets delivers step-by-step how-to's for every adventurer?from the squire just starting a journey, to a well-worn dragon slayer looking for a challenge. Geek Sweets also includes theme party ideas with cocktail recipes and a companion website with printables to enhance all of your geeky gatherings, including your Game of Thrones viewing parties, as well as theme party ideas with fantasy-adventure themes.

Witty, one-of-a-kind, imaginative cupcake designs using candies from the local convenience store, no baking skills or fancy pastry equipment required. Spotting the familiar items in the hundreds of brilliant photos is at least half the fun. America's favorite food photography team shows how to create funny, scary, and sophisticated masterpieces using a ziplock bag and common candies and snack items. With these easy-to-follow techniques, even the most kitchen-challenged cooks can:

- raise a big-top circus cupcake tier for a kid's birthday
- plant candy vegetables on Oreo earth cupcakes for a garden party
- trot out a line of confectionery "pup cakes" for a dog fancier
- serve spaghetti and meatball cupcakes for April Fool's Day
- bewitch trick-or-treaters with eerie alien cupcakes
- create holidays on icing with a white Christmas cupcake wreath, turkey cupcake place cards, and Easter egg cupcakes

"Why won't you just tell me what's in that cake?" I'd been trying to get Laine's recipe for years. We all had. When all else fails, turn to the divine taste of hummingbird cake. In the South you always say "yes, ma'am" and "no, ma'am." You know everybody's business. Football is a lifestyle not a pastime. Food—especially dessert—is almost a religious experience. And you protect your friends as fiercely as you protect your family—even if the threat is something you cannot see. In this spot-on Southern novel brimming with wit and authenticity, you'll laugh alongside lifelong friends, navigate the sometimes rocky path of marriage, and roll through the outrageous curveballs that life sometimes throws . . . from devastating pain to absolute joy. And if you're lucky, you just may discover the secret to hummingbird cake along the way.

"A fabulous book! . . . If you enjoy tiny, detailed projects that allow for lots of creativity and personal handiwork, I cannot recommend this book enough!"
—Feeling Stitchy Salley Mavor's book *Felt Wee Folk* inspired tens of thousands to handcraft dolls from simple materials. Now, she invites you to return to the wee world with *Felt Wee Folk—New Adventures*, starring 120 dolls to spark smiles and creativity. As requested by fans, this long-awaited follow-up shares more challenging projects. Explore fresh scenes and an array of new outfits, hairstyles, and accessories, with full-sized patterns. Make bendable dolls that resemble you, your family, or your favorite fairy-tale characters with wool felt, chenille stems, and decorative stitching. Display the figures in a dollhouse, atop a wedding cake, or in a holiday scene to be cherished year after year. From the pages of Mavor's award-winning children's books to your home, the enchanting wee folk dolls appeal to crafters of all ages and skill levels. More dolls, more scenes, and more outfits Use your stash—wool felt, chenille stems, and simple embellishments Delightful, challenging projects, as requested by fans *Felt Wee Folk* was a

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Foreword Reviews' GOLD WINNER for Crafts & Hobbies "While the original book included projects beyond Wee Folk dolls, the new volume focuses on the dolls themselves. Fairies and families, kings and knights, and even some not-too-scary pirates all grace the pages of the book, beckoning readers to at least admire, if not try to create, Wee Folk of their own." —The Enterprise (Cape Cod) Bake your dreams come true with this stunning collection of over 60 recipes for modern occasion cakes that will delight and surprise. Includes glitter, mermaids, unicorns, rainbows, drip cakes, and more! Even the wildest of imaginations will be satisfied with this collection of fantastical recipes. From trendy drip cakes to surprise-inside centers, creative flavors and finishes ensure every fun celebration is catered for with a beautiful fantasy-themed focal point. For that person in your life who loves a little bit of bling and sparkle, for the young at heart, the daydreamers, and the glamorous people for whom a vanilla sponge simply won't do. Each recipe includes detailed instructions to ensure that even novice bakers can create something truly sensational. A selection of basic sponge recipes includes gluten-free and vegan versions so that no one is left out of the fun. Chapters include Cookies and Candies with a Giant Jaffa Cake and a Stacked Donut Drip Cake. Fantastic Beasts features a Unicorn Dreamer Cake and a Dark Angel Cake. Celebrations has a Crackin' Egg Cake for Easter and a Wild Birch Christmas Cake. Glitter and Glitz features a pretty Pink Fizz Cake and a shiny All That Shimmers Cake. Psychedelic Treats is out there with a Mad Hatter's Teacup Gravity Cake and a 70s Swirl Cake. Finally, Sweet Surprises brings you a Candy Shop Surprise Cake and a Ruffle-iced Piñata Cake.

How to Decorate the Most Stylish Cakes in the World Don't just bake a cake; bake a cake that will make heads turn and jaws drop! In this incredible collection of tutorials, cake queen and Instagram star Sheri Wilson shows you how to re-create her signature, out-of-this-world cake designs at home with confidence. Sheri's cakes are truly works of art, and these 30 tutorials cover everything from electric neon designs, to punky midnight black decor, to cakes adorned with exotic gems and painted in delicate florals. And with each decorating project broken down step by step, along with photographs for a helpful visual guide, you'll follow along with ease and get showstopping results time and time again. Use vibrant buttercreams to paint an elegant stained-glass scene in the La Vie en Rose cake. Pipe cute, fruity designs in the hot pink Strawberry Patch cake—complete with yummy strawberry filling and cake layers! Sheri's famous Midnight Black Buttercream comes together with genius sprinkle art to create the edgy Sprinkle Sugar Skull cake. Use stencils to form the animal print on the rainbow Neon Leopard Print cake, and fun chocolate molds to build the rocky, gold-tinted Rose Quartz Geode cake, filled with delectable Pistachio Buttercream! Sheri shares all her best tips and tricks to help you master key techniques, like how to get the perfect consistency of buttercream, create a professional smooth finish and nail the ganache drip. She also reveals her tested-and-perfected recipes for moist cakes, fluffy frostings and all sorts of delicious

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fillings, so you have everything you need right at your fingertips. With Sheri's unstoppable imagination and keen eye for detail, Caketopia will be your all-in-one resource for decorating glamorous cakes for years to come.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT • “Zoë's relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In Zoë Bakes Cakes, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil's Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë's expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

"You have not eaten cake until you have eaten one of Erin's...ERIN BAKES CAKE is a must on your shelf." —Daphne Oz Learn how to bake easy but elaborately decorated cakes—no fondant needed! Erin Gardner's cake recipes share a delicious, time-saving secret: they're all the same. Why play the guessing game of sifting through dozens of recipes when all you need are just a few that contain hundreds of variations—572, to be exact! The cakeequations in Erin Bakes Cake teach you how to combine her cake, buttercream, cookie, and candy recipes in endless mouth-watering ways. Erin's cake recipes aren't sorcery—they're science. They all share similar ratios of ingredients that add

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tenderness, strength, or flavor. You don't have to be an expert. Everyone can learn to make a great cake! Erin Bakes Cake provides the building blocks for constructing a great cake, and then offers endless ways those blocks can be reassembled. Erin shares the baking tips she learned as a professional pastry chef and wedding cake baker, what tools to use, how to perfect the cake's finish, and other tricks of the baking trade. She then shows you how to make gorgeous and intricately decorated cakes by elevating simple, but delicious, ingredients like candy, cookies, and chocolate. Erin's created cake designs that are festive, chic, and easy to recreate at home without the use of hard-to-deal-with fondant. And best of all, you can make every recipe your own! The Any Veggie Cake cake can be transformed into a classic carrot cake, zucchini cake, or sweet potato cake. A creamy cake filling isn't limited to buttercream with the inclusion of recipes for caramel, ganache, marshmallow, and more. A chocolate birthday cake recipe can be reimagined as red velvet or chocolate toffee. Elements of crunch, like peanut brittle, honeycomb candy, or even cookie crumbles, can be sprinkled onto your cake layers for tasty added texture.

Seasonal baking recipes for special occasions, from the world's prettiest bakery. With its fairytale pink façade and picture-perfect cupcakes, the Peggy Porschen Parlour has become a destination bakery for sweet-toothed Londoners and tourists from all around the world. Over half a million people follow Peggy's creations and seasonal floral displays on Instagram and her customers flock to her London Parlours – often dressed in 'Peggy pink' – for an exquisite sweet treat. This book pays tribute to the magic Peggy weaves with her bakes through every season. Going through the year and punctuated by special occasions like Valentine's Day, Easter, Halloween and Christmas, the recipes cover cakes, iced cookies and cupcakes and reflect the changing seasons. The more technical bakes are illustrated with clear step-by-step photography. Peggy also shares some of her unique style secrets – covering spring, summer, autumn and winter – so that fans can recreate this stunning lifestyle at home.

A 2015 William C. Morris YA Debut Award Finalist Magical realism, lyrical prose, and the pain and passion of human love haunt this hypnotic generational saga. Foolish love appears to be the Roux family birthright, an ominous forecast for its most recent progeny, Ava Lavender. Ava — in all other ways a normal girl — is born with the wings of a bird. In a quest to understand her peculiar disposition and a growing desire to fit in with her peers, sixteen-year old Ava ventures into the wider world, ill-prepared for what she might discover and naive to the twisted motives of others. Others like the pious Nathaniel Sorrows, who mistakes Ava for an angel and whose obsession with her grows until the night of the summer solstice celebration. That night, the skies open up, rain and feathers fill the air, and Ava's quest and her family's saga build to a devastating crescendo. First-time author Leslye Walton has constructed a layered and unforgettable mythology of what it means to be born with hearts that are tragically, exquisitely human.

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"Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

Bake it, Craft it, Style it! Amy Atlas, home baker, crafter, and party planner extraordinaire, shows her readers and fans how to create fabulous sweets tables for adults and kids, combining easy recipes, dressed-up store-bought treats, and craft ideas, to make dessert a fitting grand finale to any gathering. Amy Atlas gained an international following when she introduced the concept of meshing baking and crafting to make beautiful sweets spreads. She has designed tables for Brooke Shields, Electrolux with Kelly Ripa, Gayle King, Martha Stewart Weddings, Mindy Weiss, and O Magazine. Since 2008, hundreds of thousands of readers have flocked to her award-winning blog, Sweet Designs. Now they'll learn how she does it for the first time in her first book filled with brand-new tables, original recipes, do-it-yourself instructions, and dozens of tips and secrets. Sweet Designs includes 15 chapters filled with more than 100 recipes for every kind of irresistible treat, plus over 75 easy, affordable DIY craft projects to make them even more special. Each chapter features an amazing dessert table that reflects themes Amy's clients most often request: a favorite color, design, flavor, destination, passion, or holiday. Amy tells readers how they can make just one item, mix and match items from different tables, or make the dessert tables as shown. For every maid of honor who needs to plan an epic bridal shower (and then later the baby shower), every mom who needs to put together a birthday bash her kids will never forget, and every Scrabble aficionado who wants to throw the game-night party to end all game-night parties, Amy serves up that elusive "wow factor" to make every celebration an event to remember. Praise for Sweet Designs: "Amy Atlas, dessert designer extraordinaire, shows you how to create your own stylish sugarscapes for any occasion. Whether baking, creating, or designing, it's inspiring the way she showcases sweets." --Bakerella, author of Cake Pops "I think I have met my match. Amy not only knows her candies, but she knows her cookies, cupcakes, sweets, and crafts too. She takes her sweets to a higher level where they take center stage." --Karen Tack, author of Hello Cupcake! "Amy Atlas is the dessert guru. She's taught me that the dessert table is the pinnacle of any event. She's an inspiration to all bakers!" --Tori Spelling "The celebrity event planner--best known for her decadent dessert tables--transforms a batch of sugar cookies into something special." --People "Sweet Designs: Bake It, Craft It, Style It. I say, Buy It! Amy was the first and true innovator of these amazing displays of deliciousness." --Mindy Weiss, celebrity event planner "Amy Atlas has revolutionized the dessert category, bringing style, sugar, and innovation to everyone's favorite course." --Colin Cowie, celebrity event planner and lifestyle expert "Amy's dessert displays are ALWAYS the talk of the party, returning every adult to a state of childhood glee while making every sugar fantasy come true for the little ones. Sweet Designs is the next best thing to having Amy at your own affair." --David Stark, president, David Stark Design

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and Production "Amy has transformed the way we all see desserts. No wedding (or event!) is complete anymore without a whimsically sweet and delicious dessert table to top off the night." --Carley Roney, cofounder and editor-in-chief of The Knot

As a follow-up to *Layered*, Tessa Huff returns with *Icing on the Cake* to dive deeper into dessert decoration and the presentation of layer cakes and other showstopping treats. Providing the confidence home bakers need to get creative, *Icing on the Cake* guides readers from cake pan to presentation to dessert plate. Organized by style, each dessert showcases a different decorative element, artistic pastry technique, or presentation idea. With hundreds of beautiful photos, including lots of step-by-steps, *Icing on the Cake* is a richly illustrated guide for creating delicious, beautiful desserts that will be the grand finale of any gathering. From the bestselling authors of *Hello, Cupcake!* and *Cake My Day!* comes a collection of brand new, completely irresistible cupcake designs—all of which can be made in just 4 steps! Let Karen Tack and Alan Richardson show you how to make the most inventive cupcakes—for any imaginable occasion—using easy, everyday ingredients (and tools) from your own pantry or grocery store. The 100+ recipes in *Make it Easy, Cupcake* will allow you to transform marshmallows into blooming daffodils and wafer cookies into airplane wings, use jelly beans for dragonflies and chocolate cookies as bat wings, and countless other ideas for creative cupcake confections. . .all in four easy steps. Start with a batch of plain cupcakes (made from scratch or store-bought) and follow the authors' illustrated instructions for decoration. Each recipe includes a complete list of ingredients and simple HOW-TOs along with color photos illustrating each step. From baby buggies to hot-air balloons, gingerbread men to the Loch Ness Monster, this is the go-to resource for the most creative, crowd-pleasing cupcake ideas of all time. Enjoy!

Get inspired for Halloween! Features family friendly decorating and crafting ideas to make this your best Halloween yet! This book contains my very best decorating ideas for Fall & Halloween including:- Painted Pumpkins- Lighting Effects- Party decorating Ideas- Pumpkin carving templates & More!

Bake something beautiful with this incomparable, photo-filled collection of classic and creative cakes. Simple, easy-to-follow directions, ideas for customizing, decorating tips and techniques, and common baking-mistake solutions will help bakers of every level make the most of this book. Organized by basic, modern, and specialty cakes, and including forty recipes and full-color photography, there's a cake for every occasion. You'll find essential frostings, meringue, and other cake toppers. Discover reinvented classics, such as Champagne and Raspberry Mini Layer Cake, Rose and Vanilla Bean Mini Tea Cakes, Coconut and Lime Curd Layer Cake, Blood Orange Chiffon Cake, Dulce de Leche Crepe Cake, and Brown Butter and Plum Upside Down Cake. And when it comes to celebrations and parties, this book has you covered with recipes like Vanilla and Berry Ombre Layer Cake, Chocolate, Coconut and Caramel Sheet Cake, and

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8-Layer Honey Pistachio Cake. This beautiful collection of classic and new favorites, developed by the Williams Sonoma Test Kitchen, is fit for occasions year-round.

The eagerly anticipated first monograph to celebrate the fifty-years-and-counting career of decorating legend Mario Buatta. Influenced by the understated elegance of Colefax and Fowler and the doyenne of exuberant American decor, Sister Parish, Buatta reinvented the English Country House style stateside for clients such as Henry Ford II, Barbara Walters, Malcolm Forbes, and Mariah Carey, and for Blair House, the President's guest quarters. The designer is acclaimed for his sumptuous rooms that layer fine antiques, confectionary curtains, and sublime colorations, creating an atmosphere of lived-in opulence. This lavishly illustrated survey—filled with images taken for the foremost shelter magazines as well as many unpublished photographs from the designer's own archive—closely follows Buatta's highly documented career from his professional start in the 1950s working for department store B. Altman & Co. and Elisabeth Draper, Inc. to his most recent projects, which include some of the country's finest residences. Buatta shares exclusive insights into his process, his own rules for decorating, and personal stories of his adventures along the way.

It's time to venture beyond vanilla and chocolate and take your baking skills up a notch. We're talking layers—two, three, four, or more! Create sky-high, bakery-quality treats at home with Tessa Huff's 150 innovative recipes, which combine new and exciting flavors of cake, fillings, and frostings—everything from pink peppercorn cherry to bourbon butterscotch, and pumpkin vanilla chai to riesling rhubarb and raspberry chocolate stout. Including contemporary baking methods and industry tips and tricks, Layered covers every decorating technique you'll ever need with simple instructions and gorgeous step-by-step photos that speak to bakers of every skill level—and to anyone who wants to transform dessert into layer upon layer of edible art. Eva Kosmas Flores finds inspiration in her Greek heritage and the bountiful produce of her garden in Oregon. She uses both to craft her seasonal and approachable recipes, each paired with a mouthwatering image. The bounty of fresh, vibrant produce overflowing from her garden comes through on every page, and Flores undertakes rigorous recipe testing to share her most creative, delicious ways to make use of these foods. Showcasing her unforgettable, atmospheric photography style, First We Eat is a gorgeous reference on seasonal cooking that celebrates the beauty of the Pacific Northwest, Mediterranean influences, effortless and stylish presentations, and simple preparations, all designed to share with friends and family.

USA Today Bestseller: "Readers are immediately drawn to main character Daisy Swanson and her beloved Aunt Iris."—Suspense Magazine In an old Victorian in the heart of Pennsylvania's Amish country, Daisy Swanson and her aunt Iris serve soups, scones, and soothing teas to tourists and locals—but a murder in their garden has them in hot water. Daisy, a widowed mom of two teenagers, is used to feeling protective, so when Iris started dating the wealthy and not-quite-divorced Harvey Fitz, she worried—especially after his bitter ex stormed in and caused a scene at the party Daisy's Tea Garden was catering. Then there was the gossip she overheard about Harvey's grown children being cut out of his will. Daisy didn't want her aunt to wind up with a broken heart—but she never expected Iris to wind up a suspect in Harvey's murder. Now the apple bread and orange pekoe is on the back burner while the cops treat the shop like a crime scene—and Daisy hopes that Jonas Groft, a former detective from Philadelphia, can help her clear her aunt's name and bag the real killer before things boil over... Includes delicious recipes for Iris's Lemon Tea Cakes and more!

Read Book Bees Adventures In Cake Decorating How To Make Cakes With The Wow Factor

Bee Berrie of Bee s Bakery is on a mission to bring unique biscuits and cookies into everyone s life. She believes the secret to great baking is to give your bakes a personal edge. Her biscuits are original, colourful, flavourful and so much fun - she has a flair for bringing classic recipes bang up to date and her recipes are easily adaptable. Whether you want a sophisticated digestive to dunk in your tea, a personalized jammie dodger to give as a gift, cookies iced with crystallized edible flowers or an inky tattooed sea salt and brown butter cookie, you ll find the recipe in this exciting book. A page of tear-out templates adds to the fun. All achievable for the home cook - with some aimed at children - and using easily sourceable ingredients, the 80 recipes will increase any baker s repertoire. Bee makes the most unique biscuits around, raising eyebrows and smiles, all in one bite.

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