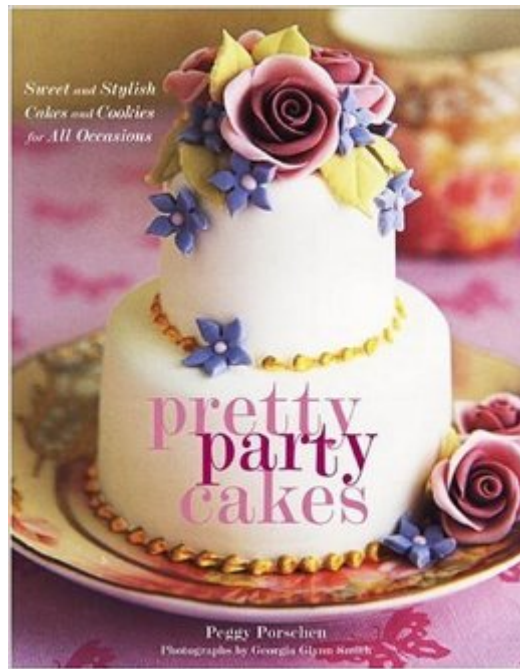


The book was found

Pretty Party Cakes: Sweet And Stylish Cakes And Cookies For All Occasions



Synopsis

A romantic Three-Column Wedding Cake adorned with fresh roses; eye-catching Kalei-doscope Cakes iced in geometric designs; glittering Bollywood-inspired lollipop cookiesâyou donât have to go to a high-end bakery to be able to serve these beautiful desserts at your next party. Master cake decorator Peggy Porschen shares her designs for the gorgeous cookies, cupcakes, and cakes that have graced some of the worldâs most discriminating tablesâand theyâre as easy to create as they are spectacular. Written for everyone from beginning bakers to seasoned pros, each design in *Pretty Party Cakes* is broken down into basic steps that turn even complicated cake sculptures into rewarding, accessible creations. *Pretty Party Cakes* is brimming with dozens of innovative designs that are all based on fundamental recipes provided in Porschenâs introduction to the basics. This section also covers the equipment and techniques needed to make her luscious creations. Once youâve mastered the key skills, you can confidently move to chapters on cookies, cupcakes, miniature cakes, and large cakes. Designs range from sparkling heart cakes and butterfly-topped pastel cupcakes to enchanting, edible Treasure Boxes that can be used to present gifts. Ambitious bakers can create stunning desserts such as the Romantic Rose Tower cake and Gift Box Cake, and even simpler sweets such as Alphabet Cookies and Chocolate CanapÃ©s will wow your guests with their alluring presentation. Packed with tips, step-by-step images, and striking photographs to accompany every design, *Pretty Party Cakes* brings together everything you need to re-create Peggy Porschenâs delicious masterpieces. Whether youâre preparing a wedding cake for dozens of guests or creating a showstopping dessert for an intimate dinner party, these stunning designs will be sure to rival the cakes that line the windows of the chicest designer bakeries. An all-encompassing guide to creating shockingly simpleâyet stunningâcakes, cookies, and cupcakes that rival those from even the most fashionable designer bakeries.

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Customer Reviews

This is what I call a great cake decorating book. It's filled with the most beautiful AND useful photographs. There are photos for every recipe to help you see the end result and to inspire the readers. This book is divided into 4 main categories: cookies, cupcakes, miniature cakes and large cakes. Before these, there's the basics which includes equipment that are used through out the book. The recipes includes: basic sugar cookies, gingerbread cookies, basic sheet cake (for a 12x16", or three 8 in, or about 50 cupcakes....though, I wished she had include for different combinations of the diameter or the size for square cakes), buttercream frosting, sugar syrup and belgian chocolate ganache, all of which have the optional flavoring of vanilla, lemon, orange and chocolate (except the ginger bread cookies, of course). Then she continues on by describing and showing (in photos) how to fill cakes with buttercream and cover large cakes with marzipan and rolled fondant, assembling large cakes/tiered cakes, covering cake board with fondant, recipe for fondant icing, making basic fondant fancies, recipes for royal icing with photographs of each of the consistency of the royal icing (stiff, soft-peak and runny). The book also covers some basic piping techniques, and royal iced flowers, such as 5 petal flowers, daisies, pansies, and daffodils. The section that I find the MOST useful for me as far as technic goes, is the marzipan/fondant roses---it has photographs for each step of making the roses (see the pictures I posted). Miss Porschen included 10 different well decorated cookies---alphabet, bollywood heart lollipops (cookies on lollipop sticks), flowers, underwater creatures, easter, birthday, baby, butterfly, catwalk and snowflake.

You know how you wonder if a book is as good on the inside as it looks on the outside? The old cliche of "don't judge a book....."? Well, go ahead and judge this book because the cover is definitely a peek into what is on the inside!! Absolutely charming! Absolutely wonderful! Absolutely educational! Those words will pretty much sum up the volume of this cake decorating tome. Ms. Porshen has outdone herself in this well-planned, well-executed cookie and cake decorating manual that has covered the wide range of frilly, silly, and elegant presentations. At first glance, it has a thin spine so one might wonder what can be held within that could possibly divulge so many avenues of

learning. But therein lies the fun of how much she has given us; if you are given the basic facts and techniques, the rest of your abilities will come from your imagination. The book itself is large enough to be able to see the details of all the confections that she wishes to teach you. The photography by Georgia Glynn Smith is pristine in detail; you will have no need to wonder about any aspect of what Peggy is trying to show you. And the book cover and jacket are in a bright, happy, I-can't-wait-to-get-started pink so how can you not get excited? And there are no penciled drawings; everything is shown with bright, clear photographs.

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