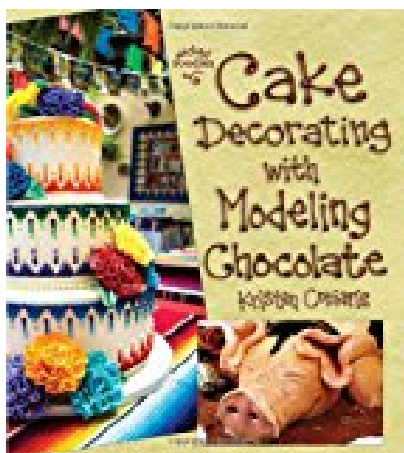


Cake Decorating with Modeling Chocolate



BOOK DETAILS

- Author : Kristen Coniaris
- Pages : 176 Pages
- Publisher : Buttercream Press
- Language : English
- ISBN : 0988645408

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BOOK SYNOPSIS

For creative bakers who are seeking a tastier alternative to fondant, this book explores a versatile nougat-like confection that performs like fondant but is easily made from chocolate. With over 380 colour photographs and 40 unique tutorials, this book demonstrates how to: make modelling chocolate from scratch; wrap a cake in patterned chocolate; make realistic bows, flowers, and leaves made of chocolate; sculpt 3D cakes and figurines; push the envelope of cake design. For even the most casual reader, this book promises to delight and surprise the eye.

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