

Read free 100 buttercream flowers the complete step by step guide to piping flowers in buttercream icing .pdf

100 Buttercream Flowers Buttercream Flowers for All Seasons Buttercream Botanicals for Beginners Stunning Buttercream Flowers Cake Decorating with buttercream flowers A complete step-by-step guide to placing flowers on cake icing and taking the art of cake decorating to new heights. BUTTERCREAM FLOWERS Buttercream Petals Cake Decorating With Buttercream Complete Step-by-step Guide To Placing Flowers On Cake Icing And Taking The Art Of Cake Decorating To New Heights. Sixty-Five Buttercream Flowers Buttercream Flowers and Arrangements Brilliant Buttercream Recipes 50 Kreasi Buttercream untuk Cake Decoration The Contemporary Buttercream Bible Buttercream One-Tier Wonders 65 Buttercream Flowers 1000 Ideas for Decorating Cupcakes, Cookies & Cakes Creative Cookie Decorating Blooms and Baking The Complete Photo Guide to Cake Decorating The Artisanal Kitchen: Party Cakes Simply Vegan Baking & BOOK Good Vibes Baking Back in the Day Bakery Made with Love Cakes For Your Wedding: Cakes The Professional Pastry Chef The Wilton Yearbook of Cake Decorating 1987 I'll Bring the Cake Cake decorating! : silver anniversary issue : Wilton 1995 yearbook. Celebrate! Omnibus Blackie's Concise English Cakes Pamella Asquith's Ultimate Chocolate Cake Book Betty Crocker's Cake Decorating Wilton Holiday!

100 Buttercream Flowers 2015-02-16 let your cake decorating skills bloom with help from the world renowned experts and authors of the contemporary buttercream bible learn to pipe one hundred different buttercream flowers from azaleas to zinnias to showcase on your cakes with this complete visual reference book each flower is demonstrated on a cupcake with five full scale projects to show you how to combine your flowers into a masterpiece cake in this aspirational yet accessible guide 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 how to fill a piping bag and more essential techniques valerie and christina then demonstrate in step by step photographic detail how to create each flower and how to use your newfound skills to produce stunning cake designs the flowers are presented through the color spectrum so when you look through the book you ll see a lovely rainbow effect a wonderful encyclopedia that can be used as reference or jumping off point for the experienced decorator as well as an all in one resource for intermediate or even ambitious beginners pink cake box university the best book on decorating buttercream icing that i own the step by step directions make sure there is no guessing as to how to do each flower that is illustrated red kettle cook

Buttercream Flowers for All Seasons 2017-11-27 blooming marvellous cake decorating ideas for spring summer autumn and winter all made with delicious buttercream bursting with buttercream flowers this bumper cake decorating book gives you all the inspiration and know how you need to create sensational floral cakes all year round with over fifty cake ideas each of the seasonal design concepts is presented as a spectacular tiered cake an accessible single tier cake and a beginner friendly batch of cupcakes so you can get started at any level buttercream flowers for all seasons features step by step instructions from international bestselling authors queen of hearts couture cakes leading lights of the cake world and masters of buttercream art

Buttercream Botanicals for Beginners 2022-10-04 discover how to turn any cake or cupcake into a showstopping work of art with realistic modern flowers and plants made from a rainbow of colors of buttercream frosting flowers are the most popular cake embellishments but making them look natural and professional can be tricky professional cake artist leslie vigil has been teaching beginning bakers and decorators for years how to create authentic roses daisies peonies dahlias chrysanthemums marigolds tulips ranunculus plus succulents cactus and greenery out of buttercream giving them the skills and confidence to embellish cakes and cupcakes like a pro in buttercream botanicals she ll do the same for you starting with her tried and true signature cake and buttercream recipes and demonstrating expert methods for adding color blending shades and working with the most effective tools leslie will also show how four core piping techniques form the base for creating a huge variety of botanicals decorated cakes and cupcakes are the perfect centerpiece for any seasonal holiday or celebration including birthdays weddings anniversaries showers and graduations working with buttercream is easy and accessible troubleshooting tips and tricks throughout the book will make piping shapes and

designs a breeze in addition to thorough step by step tutorials for creating beautiful blossoms and more the book also includes instructions for making edible flower pots for a complete eye popping display pro tips for designing appealing compositions on cakes and cupcakes such as wreaths and bouquets faux tapestry techniques using simple piping techniques ways to create various icing textures and effects such as stucco grab a piping bag and make your cake dreams a reality with buttercream botanicals

Stunning Buttercream Flowers 2019-12-17 take your desserts to the next level with breathtaking flowers and other delicious dainty designs design the most gorgeous cakes right at home with these 25 incredibly approachable decorating projects jiahn kang founder of the cake design company brooklyn floral delight shows you how to easily sculpt delicate flowers cute cacti and floral arrangements all from delicious buttercream icing with simple instructions and helpful step by step pictures you ll quickly master the art of beautiful cake decorating no baking expertise required with delectable cake and meringue recipes and easy tips for proper color mixing piping and shaping you ll be creating masterpieces in no time pipe charming buttercream gardens full of roses and hydrangeas delightful collections of earthy cacti and succulents or even vibrant full blossom bouquets and wreaths whether you re preparing for a special event or simply looking to pick up a creative new skill these beginner friendly designs will have you wowing everyone with your elegant cakes and cupcakes

Cake Decorating with buttercream flowers A complete step-by-step guide to placing flowers on cake icing and taking the art of cake decorating to new heights. 2024-06-03 introduction this book is like our cake journey if you have read our first book the contemporary buttercream bible you will remember our first ever buttercream encounter we piped a sunflower using a ziploc bag as an improvised piping bag the results were not great but then we put clear tape around the end of the bag and cut a v shape for an instant nozzle and a few moments after queen of hearts couture cakes was founded from that first beautiful sunflower cupcake we instantly became obsessed with piping we learned how to pipe two more flowers then five then eight and now 100 our love of colour has made us treasure beautiful flowers as inspirations for planning our cake designs a few years ago we started our flowers to do list as a prompt to try to learn how to pipe as many flowers as we could but we never really thought that the day would come when we would reach our target of 100 flowers and fulfil our ambition to put them in a book the flowers here are all inspired by real flowers despite the fact that there are specific nozzles to use for so many different effects there have still been some limitations in achieving anatomically correct flowers this though does not affect the beauty of all the edible masterpieces in this book three years ago we were scared to work on anything bigger than a cupcake because we thought a full sized cake would be too complicated but as we practised we gained confidence and became brave enough to decorate a small cake and now we re happy to tackle multi tiered cakes so we thought in this book we would also start small by decorating cupcakes and by the end of it we hope that you too will find yourselves decorating towering cakes we have also included five full sized cake projects in this book to show you how to apply your newly found piping skills on a

bigger scale furthermore we have showed how to pipe the flowers in clusters because this is a technique in itself to pipe a single flower is easy but to group them can be challenging so we ve got this covered for you

BUTTERCREAM FLOWERS 2021-08-20 [broken image icons] contents 1 [broken image icons] 16 [broken image icons] 16 [broken image icons]

Buttercream Petals 2021 introduction this book is like our cake journey if you have read our first book the contemporary buttercream bible you will remember our first ever buttercream encounter we piped a sunflower using a ziploc bag as an improvised piping bag the results were not great but then we put clear tape around the end of the bag and cut a v shape for an instant nozzle and a few moments after queen of hearts couture cakes was founded from that first beautiful sunflower cupcake we instantly became obsessed with piping we learned how to pipe two more flowers then five then eight and now 100 our love of colour has made us treasure beautiful flowers as inspirations for planning our cake designs a few years ago we started our flowers to do list as a prompt to try to learn how to pipe as many flowers as we could but we never really thought that the day would come when we would reach our target of 100 flowers and fulfil our ambition to put them in a book the flowers here are all inspired by real flowers despite the fact that there are specific nozzles to use for so many different effects there have still been some limitations in achieving anatomically correct flowers this though does not affect the beauty of all the edible masterpieces in this book three years ago we were scared to work on anything bigger than a cupcake because we thought a full sized cake would be too complicated but as we practised we gained confidence and became brave enough to decorate a small cake and now we re happy to tackle multi tiered cakes so we thought in this book we would also start small by decorating cupcakes and by the end of it we hope that you too will find yourselves decorating towering cakes we have also included five full sized cake projects in this book to show you how to apply your newly found piping skills on a bigger scale furthermore we have showed how to pipe the flowers in clusters because this is a technique in itself to pipe a single flower is easy but to group them can be challenging so we ve got this covered for you

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Cake Decorating With Buttercream Flowers A Complete Step-by-step Guide To Placing Flowers On Cake Icing And Taking The Art Of Cake Decorating To New Heights. 2024-06-03 a lick the bowl clean buttercream icing recipe plus seven delicious alternatives including two vegan

versions from the authors of 100 buttercream flowers this short book features a tried and tested crusting buttercream recipe from the bestselling authors of queen of hearts couture cakes along with seven unique alternatives including vegan and sugar free versions learn how to make italian meringue swiss meringue french meringue german ermine bean paste and cashew nut varieties to use for your buttercream cake creations praise for valeri valeriano christina ong s the contemporary buttercream bible an absolute game changer in the industry of cake art hugely aspirational yet completely approachable bravo ace of cakes chef duff goldman 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

Sixty-Five Buttercream Flowers 1957-01-01 buttercream adalah salah satu topping yang teksturnya lembut dan rasanya manis buttercream bisa anda buat dengan mudah dari campuran mentega putih gula cair susu kental manis esens vanilla cream buku ini memuat 50 kreasi bunga dari buttercream untuk memperindah cake ada bunga aster babybreath carnation krisan mawar sakura bunga matahari daun basil dan banyak lagi selain foto step by step yang detil di setiap kreasi bunga juga dilengkapi dengan cara dasar meliputi resep buttercream peralatan nomor nomor spuit teknik mencampur warna cara mencampur warna sulit cara mengisi buttercream di contong spuit cara memoles kue cake cara menggarner keranjang cara membuat kelopak bunga cara memegang spuit dan derajatnya siapa pun akan terpesona dengan buttercream flowers buatan anda yang sungguh menyerupai bunga aslinya sebuah buku yang sangat bermanfaat untuk para pecinta cake decoration

Buttercream Flowers and Arrangements 1990-07-01 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

2020 the queens of buttercream draw inspiration from a range of themes from vintage chic to fine art steampunk to alice in

wonderland cake geek magazine never serve a boring looking cake again this stunning collection of buttercream cake decorating projects will transform your regular bakes into works of art using simple techniques and nothing but delicious buttercream with thirty step by step single tier cake decorating projects and a wide variety of themes you ll find cakes for all occasions that will lift your baking to a new creative level the cakes range in size from four to eight inches high and come in a host of shapes and sizes round and square but also simple carved shapes including a wreath a log and a birdcage the ideal book for buttercream beginners this colorful cake decorating book will show you how to create simple yet sensational cakes every day that will wow all who see and eat them with expert instruction from the best buttercream teachers in the world you ll learn a wide range of innovative buttercream techniques using piping tips palette knives and more

Brilliant Buttercream Recipes 2017-10-01 1 000 ideas for decorating cupcakes cookies cakes features a vast collection of decorated dessert inspiration with page after page of gorgeous photos this book is a feast for the eyes and the imagination that will never leave you stuck for an idea get your creative juices flowing and see how bakers and decorators around the world have creatively used fondant buttercream gum paste sugar paste royal icing and piping and molded designs to create cookies cupcakes and cakes that are true works of art see elegant cupcakes decorated with pearls and piping colorful hand painted cookies tiered cakes with dimensional flowers and much more discover unique cupcake decorations that use royal icing edible markers and fondant wedding cakes adorned with gum paste accents and debossed designs vibrant christmas cookies whimsical children s birthday cakes specialty easter cakes and much more get great year round ideas for dessert presentations and gift giving recipes for several types of frosting are included in the book and an image directory identifies key materials and techniques for each photo among the amazing featured creations are cupcakes topped with sweet fondant flowers fanciful characters and animals made from fondant and gum paste cookies decorated with imaginative royal icing designs lush buttercream roses atop cakes and cupcakes hand painted fondant accents delicate chocolate motifs cakes enrobed in decadent ganache simple buttercream designs that dazzle this is the one book you ll turn to again and again for the best cupcake cookie and cake design ideas start exploring this delicious world today these visual catalogs are both a practical inspirational handbook and a coffee table conversation piece like all of the books in our 1 000 series these are not instructional books rather they are a visual showcase designed to provide endless inspiration

50 Kreasi Buttercream Flower untuk Cake Decoration 2019-04-01 i ve never seen someone decorate a cookie better and i ve never tasted better cookies debbie matenopoulos cohost hallmark home family talk about gorgeous this is a gorgeous book lance bass an instant classic containing emily hutchinson s never before shared cookie recipe emily hutchinson of the hutch oven has spent years mastering the art of buttercream frosted sugar cookies and now she s ready to share her secrets for creating her picture perfect and delicious sweets here emily will take you through the four seasons with a series of cookies for each all while sharing her story how she struggled after her young daughter s death and later triumphed in

the kitchen turning pain into purpose relatable passionate and honest emily presents a collection of recipes and tips that will make you fall in love with her style and technique as well as the process of frosting traditional cut out cookies that people will rave about for years to come creative cookie decorating is unlike other cookie cookbooks because of emily s ability to elevate the typical cookie into a masterpiece that looks too good to eat but is too delicious not to recipes include classic sugar cookie gluten free sugar cookie dairy free sugar cookie chocolate sugar cookie red velvet cookie crusting buttercream dairy free buttercream honey glaze berry buttercream and more through hundreds of detailed step by step photographs you ll learn how to roll cut out and create 100 different cookie designs as well as become familiar with the necessary steps to make perfect smooth crusting buttercream in addition to basic dairy free and gluten free cookie recipes you ll get easy ideas for transforming your buttercream in flavor and design with emily s help you will be encouraged and inspired to make perfect and beautiful cookies for any event party or celebration

The Contemporary Buttercream Bible 2014-04-25 create incredible desserts with the unique flavors and aromas of chamomile lavender rose jasmine and more innovative and beautiful these desserts add floral flavors to cakes cookies pies and more to create something new and absolutely delicious amy ho founder of the baking blog constellation inspiration shows you step by step how to use these aromatic flavors to make your desserts taste just as wonderful as they look chamomile cake is perfectly paired with peach and mascarpone buttercream decadent chocolate is combined with lavender caramel to create a delicious two bite cookie and jasmine fruit tartlets showcase delicate jasmine blooms green tea and strawberries perfectly balanced amy s creations will be sure to wow you and anyone you bake for

Buttercream One-Tier Wonders 2016-03-01 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

65 Buttercream Flowers 1957 nothing makes a statement like a celebration cake especially when you bake it from scratch cheryl and griffith day new york times bestselling authors and owners of savannah s must visit back in the day bakery touch all the high points of american cake magic coconut red velvet carrot with cream cheese frosting chocolate both traditional and flourless spice angel food and the essential pineapple upside down with 36 truly decadent showstopping creations this book has been adapted from the back in the day bakery cookbook artisan 2012 and back in the day bakery made with love artisan 2015

1000 Ideas for Decorating Cupcakes, Cookies & Cakes 2010-11-01 vegan baking needn t be difficult or boring it can be simple and delicious freya cox was the first vegan contestant on the great british bake off and her mission is to show that vegan baking is just as delicious if not more so than regular baking and when all the ingredients are available from your local supermarket there s no reason not to give it a try try any of the 70 reassuringly familiar recipes and you ll be amazed that they re so effortlessly vegan from simple cakes traybakes pastry and bread to special desserts and showstopping cakes there s something faff free for every occasion recipes include salted caramel cupcakes carrot cake triple chocolate cookies cinnamon rolls white chocolate and raspberry blondies banoffee pie slices lemon meringue pie black forest gateau

Creative Cookie Decorating 2019-10-01  no 1 

Blooms and Baking 2020-04-28 lick the spoon feel the vibes and bake with joy with the runaway star of gbbo 2022 sandro farmhouse sandro is on a mission to share his love of baking in this indulgent and uplifting book of bakes a firm believer in the positive mood boosting delectable and therapeutic effects of home baking his debut cookbook encourages you to loosen up pick up the whisk and bake again it s not all showstoppers though you ll find recipes for some of his most famous awe inspiring bakes these recipes are carefully curated uplifting antidotes to every mood or occasion whether you re feeling ready to romance celebrate commiserate or simply indulge there are over 75 recipes to elevate your baking skills and lift your spirits too

The Complete Photo Guide to Cake Decorating 2012-02-01 cheryl and griffith day authors of the new york times bestselling back in the day bakery cookbook are back with more recipes to make with love who needs store bought when baking things at home is so gratifying in this follow up to their smash hit first book the days share ways to lovingly craft not only desserts but also breakfast pastries breads pizza and condiments the book features more than 100 new recipes including some of the bakery s most requested treats such as star brownies and the cakette party cake as well as savories like chive parmigiano reggiano popovers and rosemary focaccia cheryl and griff share their baking

techniques and also show readers how to put together whimsical decorations like a marshmallow chandelier and a best in show banner with pure delight woven throughout the pages back in the day bakery made with love is sure to please cheryl and griff s fans nationwide



























The Artisanal Kitchen: Party Cakes 2018-09-04 the times best food books of 2022 rahul mandal is a brilliant baker with the eye of an artist nigella lawson rahul is a scientist of extraordinary talent both in baking and explaining how it s done dame prue leith rahul s book is an absolutely spectacular one with so much detail and knowledge behind every recipe so many delicious frostings fillings sponges and everything you need to make a showstopping cake i can t wait to try something out jane dunn author of jane s patisserie impressive phenomenal and magical rahul takes cakes to another level in this book i m always blown away by his work eloise head author of fitwaffle s baking it easy the hardest part of opening up this stunning book is remembering that i m already married so rahul can t make my wedding cake it s a truly inspiring collection of recipes that will become staples in any baker s kitchen whether novice or seasoned jake cohen author of jew ish create sensational showstopping cakes with this collection of dazzlingly delicious bakes from gbbo winner rahul mandal from advice on stacking a tier cake to piping flowers creating the perfect flavour pairing and avoiding a curdled cake batter or buttercream rahul shares his scientific knowhow on achieving sublime bakes as well as advice on how to fix things when they go wrong featuring everything from mirror glaze meringue genoise and caramel to drip fault line and geode cakes these are jaw droppingly beautiful bakes that will wow family and friends every time winner of the great british bake off 2018 rahul won hearts as he quietly baked his way to glory with some of the most spectacular creations the show has ever seen a research scientist at the university of sheffield he continues to spend his spare time baking and writes a regular column for the times magazine

Simply Vegan Baking 2022-09-29 professional chefs are instructed on basic baking and pastry skills during two courses in culinary school and many culinary schools now offer baking and pastry degree programs in the professional kitchen pastry chefs are responsible for the production of all baked goods including desserts and breads pastry chefs create the dessert menu which complements the chefs style and gives the diner a grand finale after the main meal also of interest is the ever increasing popularity for breads home style desserts and elegant designed desserts all of which are covered in friberg s basic book

2021 Baking Book indie blogger mandy merriman takes the guesswork out of delicious and beautiful cakes starting with boxed mixes and then adding flavorful ingredients and creative decorations for occasion worthy cakes any baker can make i ll bring the cake features stunning and mouthwatering cakes for any occasion or holiday but there s a twist each gorgeous creation begins with a humble boxed mix starting from a mix takes the guesswork out of baking and ensures perfect results leaving more time for getting creative with mandy s whimsical jaw dropping decorating ideas step by step photo tutorials accompany special holiday themed decorating projects as well as an essential primer on stacking filling and frosting to get you started and mandy s expert advice and tips set you up for success in every project standout

flavor combinations include shamrock shake cake with vanilla mint buttercream rocket pop piñata cake for the fourth of july double funfetti cake blueberry shortbread crumble cake caramel apple cider cake with apple filling dark chocolate raspberry cake coconut macadamia white chocolate cake crème brûlée cake with roasted sugar buttercream and so many more with beautiful visuals and dynamite flavors that any baker can master this is an irresistible book for cake bakers of all stripes after all it s not a party without cake and whoever brings the cake is always welcome

Good Vibes Baking 2024-05-23                                                                    

Back in the Day Bakery Made with Love 2015-03-24                          

Showstopping Cakes 2022-10-13 concise english dictionary






For Your Wedding: Cakes 2003 fondant haters lazy bakers and time poor hosts rejoice these naked cakes are achievable budget friendly and swoon worthy and they provide an ideal opportunity to experiment with and display your individual creativity beautiful rustic and organic in form naked cakes are always tiered with filling and frosting between layers but never on the outside thus naked within these pages you will find information on choosing a style of cake how to make sweet fillings butters and frostings as well as syrups recipes for over a dozen base cakes including gluten free and flourless options a definitive listing of flavour profiles and combinations beautiful cake toppers and over a dozen assembled cakes for different occasions author stylist and cook lyndel miller also explains how to decorate your cakes with edible fresh and sugared flowers and fruits beautifully styled inspiration spreads show you how to set the scene for special occasions such as a baby shower a simple eco wedding a mexican inspired fiesta and a bohemian dessert party using handmade decorations such as garlands and bunting all with stunning naked cakes as the centrepiece of course

The Professional Pastry Chef 2002-03-05 the author brings chocolate to delicious new heights in this quintessential chocolate cake book features 124 unique recipes that all emphasize natural ingredients no artificial flavorings no sugar along with a course in baking includes 8 pages of color photos line drawings on almost every page

The Wilton Yearbook of Cake Decorating 1987 1986 from cakes in fanciful shapes pandas bunnies guitars hearts to cakes blooming with delicate frosting flowers here s a whole range of spectacular creations certain to dazzle both family and guests illustrated

I'll Bring the Cake 2023-04-04

Cake decorating! : silver anniversary issue : Wilton 1995 yearbook. 1994

Celebrate! Omnibus 1976

~~2016-11~~

Blackie's Concise English Dictionary 2013

Naked Cakes 2015-08-01

Pamella Asquith's Ultimate Chocolate Cake Book 1985

Betty Crocker's Cake Decorating 1990

Wilton Holiday! 1988

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