

The Complete Book of Icing Frosting & Fondant Skills



BOOK DETAILS

- Author : Shelly Baker
- Pages : 288 Pages
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BOOK SYNOPSIS

Offers over fifty cake decorating projects, including tiered cakes, cupcakes, and cake pops, with step-by-step, illustrated instructions for various decorating techniques such as piping, modeling, and covering cakes with sugarpaste.

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