

Amazing Wedding Cakes Inspiring Designs For Your Big Day

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Explore an exquisite collection of amazing wedding cakes and discover inspiring designs that will make your big day truly unforgettable. Find the perfect centerpiece to reflect your unique style and create lasting memories.

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Amazing Wedding Cakes

Relax and have fun while you color amazing cake designs. Amazing Wedding Cakes: Inspiring Designs For Your Big Day features 30 original illustrations in varying details and complexity. We have great cake designs you can color and get creative with. You may even show the design pegs to your cake maker. Amazing Wedding Cakes is a perfect gift for bridal showers or wedding parties, for your newly engaged friend or just anyone who loves weddings. Weddings in Full Color is a collection of coloring books that inspire, entertain and relax brides, brides-to-be or anyone else who loves the beauty and romance of weddings. Buy Now and show your artworks through Facebook or Instagram and tag @weddingsinfullcolor. Sample pages available at www.weddingsinfullcolor.com

Simply Modern Wedding Cakes

Bestselling cake decorating author and world-renown sugarcraft teacher, Lindy Smith shows you how to make a wedding cake with the minimum of fuss but with maximum effect! This step-by-step guide will show you how to create a wide range of styles for modern simple wedding cakes, using the latest trends in cake decorating and wedding cake design.

Contemporary Wedding Cakes

The perfect wedding cake is the crowning glory of any wedding day. Contemporary Wedding Cakes, written by two top wedding cake designers, explores the myriad of options that are open to brides and grooms-to-be. Divided into three sections, this book caters to all different types of weddings. Nadene Hurst writes about royal-iced wedding cake designs ranging from stylized collars and panel work to special techniques such as stringwork, brush embroidery, stenciling and airbrushing. Julie Springall focuses on sugarpaste wedding cakes, offering wonderful and distinctly different ideas, ranging from an Art Nouveau design to New England folk art. Both authors contribute to the third section, which explores the potential of American-style stacked cakes. Each section contains eight cakes, explaining the individual techniques required to recreate the stunning designs. The step-by-step photographs and

the clear, informative text make this book an ideal tool for cake decorators. Whether you are seeking inspiration for new designs or helping brides and grooms select a cake, this book will be an invaluable and timeless source of reference. The ultimate companion for brides and grooms-to-be, and cake decorators alike, this book offers a wealth of ideas that will inspire you and ensure your dream wedding cake can become a reality. Cakes include: Briar Rose Cake Honeysuckle Dream Cake Art Deco Indian Elephants Champagne Celebration Scrolls and Ivy

Weddings

See a Huge Variety of Beautiful Wedding Cake Pictures! You're about to discover inspirations and ideas for your special day. This book contains steps and strategies that will help you choose the perfect cake for your wedding! With the help of this book, you will be able to understand the traditions and symbolism which can help you in picking the cake you want. We want you to have a perfect wedding, and we want to help you choose the perfect cake. Whether you want something traditional or something quirky, you will surely find something inspiring in the pages of this book. Here Is A Preview Of What You'll Learn...
*Learn the traditions and symbolism behind the wedding cake *Learn how to choose a wedding cake based on your own personality and preferences *Learn tips in choosing a perfect baker *Learn how to mix and match designs to find something you like *Learn about the most popular wedding cake flavors *Learn how to avoid problems about your cake on your wedding day *Learn how to pick a cake within your budget *Learn how to talk to your spouse about choosing the wedding cake *Learn how to choose a creative but sophisticated looking cake *Learn to make your traditional white cake more personal *Cake pictures! Be inspired and get ideas for your most special day *Much, much, more! Get your copy today! Tags: weddings, weddings cakes, wedding budget, budget cakes, wedding traditions, wedding reception, bride's cake, groom's cake, traditional wedding cake

Wedding Cakes with Lorelie Step by Step

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for Cake Stackers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

Martha Stewart's Wedding Cakes

Of all the decisions that go into planning a wedding, choosing the cake may be the sweetest. Much more than dessert, this beloved wedding symbol should be as special as the bride and groom themselves. Whether you imagine a majestic cake blooming with fresh flowers, a pristine fondant-covered masterpiece, or a homespun take on strawberry shortcake- or even if you don't know where to begin- Martha Stewart's Wedding Cakes will provide you with more than 100 delicious and inspiring ideas for timeless and beautiful confections that are perfect for every style of wedding. Not just visually inspiring, these pages are filled with information you won't find anywhere else. Martha Stewart and Wendy Kromer, the master baker and decorator who has been creating cakes for Martha Stewart Weddings for more than a decade, guide you through everything you need to consider when selecting a cake- and even how to bake and decorate one yourself. Novice and experienced bakers alike will find recipes and insiders' techniques to create truly memorable wedding cakes. You will learn: Where to begin- how to decide what style and flavors are right for you, taking into account the season, location, and theme of the event Buttercream or fondant? Ganache or meringue? Useful charts explain the delicious materials

bakers use, so you can choose the ones that suit your taste and style Creative ways to display your cake so it takes center stage at the reception How to find and hire a baker, including questions to ask and contract considerations Ideas for cutting costs without sacrificing quality or beauty How to incorporate traditions from around the world Everything you need to know about baking a cake yourself, with complete recipes as well as how-to decorating techniques with color photographs and reference charts A treasury of inspiration, Martha Stewart's Wedding Cakes will ensure that your cake, whether homemade or professionally baked, triple-tiered or a tower of cupcakes, embellished with fresh fruit or elaborate sugar roses, is every bit as magical as your big day.

Chic & Unique Wedding Cakes

Learn how to make a wedding cake with these gorgeous projects and easy-to-follow instructions from award-winning wedding cake designer Zoe Clark. Cake decorating is the perfect way to celebrate a special day, and this book is packed with unique cake designs for you to make at home for weddings and romantic occasions. It features 10 chapters, each with a stunning wedding cake design and two coordinating smaller treats, including cupcakes, mini cakes, cookies, fondant fancies and macaroons. Step-by-step illustrated instructions cover all the essential techniques, such as piping and stencilling, and you will learn how to take inspiration from your own wedding theme: the stationery, the flowers, the venue and, of course, the dress! Inside Chic & Unique Wedding Cakes: Wedding Cake Designs – whether you are looking for a classic floral tiered cake, a colourful macaroon cake, or a contemporary monochrome design, cake decorating expert Zoe Clark has created something just for you. Recipes and Techniques – includes all the cake decorating techniques you need to know to make your own wedding cake, from rolling out sugarpaste to stacking and covering tiered cakes. You will also find baking recipes for sponge cakes, chocolate cakes, fruit cakes and carrot cake, as well as for cupcakes, fondant fancies and other smaller treats, and recipes for fillings and toppings, including buttercream frosting and chocolate ganache.

World's Best Wedding Cakes

Every wedding cake tells a story and every bride wants that perfect cake to top off their perfect day. Amy Doak has lovingly curated this inspiring collection of some of the world's best wedding cakes. Talented cake designers from around the globe are creating some incredible designs that taste as good as they look. The most beautiful thing about all of these cakes is that they tell a story about the people they were created for. In World's Best Wedding Cakes discover trends of yesteryear and today, and master DIY simple tricks and tips to create your own show stopping cakes. Learn from the experts and be inspired, whether you're in the industry or are looking for ideas for your own wedding. World's Best Wedding Cakes is sure to spark your imagination.

Burlesque Baking

Burlesque is a celebration of beauty and decadence, which are incidentally the best qualities of a cake, too! Charlotte White understands this, and has paired these two artforms to create 25 tantalizing cakes and bakes. With a touch of lace, a shimmer of diamonds, or a flourish of vivid, exotic flowers, these cakes are all inspired by the costumes of genuine burlesque performers and openly push indulgence, teasing the tastebuds and widening the eyes—after all, the art of Burlesque is the art of putting on a show! This is a baking book for women who are unashamedly feminine but staunchly anti-twee. Starting with basic recipes for the cakes and cookies, these baking and sugar-crafting projects are arranged into four levels of complexity, and written in a clear step-by-step style. Start your burlesque career at the old fashioned Gaiety Theatre, with simple designs for Diamondback Cookies or a Cherry Shakedown Cake, before progressing to Minsky's Burlesque Theatre for a performance of Tempest Rose Cupcakes and Betty Mae Mini-cakes. Moulin Rouge offers up the Lady Lamour Cake and Passion Flower Cupcakes, before, finally a fully fledged star, you are ready to try the treats of the Café de Paris! Charlotte has one rule by which she lives: indulgence and decadence should be encouraged at all times and in all places—especially the kitchen!

Wedding Cakes You Can Make

Make the cake? Yes, you can. If you love to bake and are willing to plan ahead, you can make a spectacular wedding cake--and you don't have to be a pastry chef to do it! Let prominent wedding cake expert Dede Wilson guide you through every layer of the process--from choosing among flavors and styles to baking, assembling, and decorating your way to a beautiful and delicious cake. This accessible

cookbook not only gets you ready for the big event, it helps you lend a truly personal touch to the celebration. "If you want to make your own wedding cake, Dede Wilson is the perfect guide. She helps you bake with confidence every step of the way to a delicious personalized result." --Donna Ferrari, BRIDE'S magazine

The Knot Little Books of Big Wedding Ideas

The Knot, the #1 resource for brides, compiled their all-time best wedding details (cakes, bouquets and centerpieces, vows, décor and more), planning advice, and ideas for celebrations big and small within this beautiful box set of four colorful mini books. Whether you're looking for a breathtaking bouquet, an unforgettably original cake, or the perfect reading for your ceremony, these books offer hundreds of ways to make the day your own. With more than 200 photographs and inspiration for: Invitations * cakes * bridal bouquets in every hue * aisle and altar decorations * ceremony readings * guidance for writing your own vows * escort cards * table settings * centerpieces * reception décor * toasts * favors * and more

Debbie Brown's Dream Wedding Cakes

Planning your wedding is all about the details, and this book will help make one detail much easier, understandable, and fun -- the wedding cake. Through 346 images, a delicious variety of cakes will whet your appetite and spark your creativity, as well as help you decide on the type, style, and design for your big day. Do you prefer the splendor of an all-white cake or one with modern simplicity? White buttercream roses and lilies or fondant flowers and leaves? Maybe you'd like icing lace to match your wedding dress? The choices are made much easier by using this wedding cake guide. Details of the beautiful cake designs accompany the images while the text explores the history and traditions involved with wedding cakes. With a glossary of cake decoration terms and tips on choosing a cake designer, this is a great resource for any bride (and groom)-to-be, wedding planner, and bakery owner.

The Art of the Wedding Cake

Your wedding day is a unique opportunity to show the world just who you are as a couple. The Knot Yours Truly helps you envision your celebration—from the big decisions like venue to the small stuff like escort cards—and show off your particular style. Chock-full of fresh ideas for your ceremony, centerpieces, wedding cake, The Knot's Yours Truly also includes 20 craft projects for personalizing your day. From invitation embellishments to a macrame leash for your four-legged ring bearer, this book has everything you need for the most extraordinary day.

The Knot Yours Truly

Bestselling cake decorating author and world-renown sugarcraft teacher, Lindy Smith shows you how to create remarkable wedding cakes with the minimum of fuss. The wedding cake is the centre of any bride's big day, and having a design that is contemporary yet doesn't cost the earth is high on the agenda. This book will show you how to create a wide range of styles for modern wedding cakes, using the latest trends in cake decorating and wedding design, for a DIY wedding cake book like no other! Designs include a popular Zentangle-inspired cake, mosaics, metallics, beads, fringes, frills, and more. A section on making edible paper flowers means you can mix and match the blooms on your cakes and create beautiful cake flowers that will not wilt on the big day. Broken down into manageable stages by Lindy's trademark high number of step photographs, readers will be bursting to try these exciting and contemporary cake decorating techniques. With achievable wedding cake designs and accessible cake decorating techniques, this book covers the whole process of making a wedding cake--from conception to construction to decoration and even demolition!

Simply Modern Wedding Cakes

Organising the big day can become a full-time job. And with other aspects to balance such as your relationships, friends, work, family and social life, it's sometimes easy to lose perspective. So what's the key to getting the balance right? The secret is in the planning and timing, and remembering why you want to get married in the first place! Perfect weddings reveals dozens of inspiring ideas for overcoming the challenges you may face in the run up to your wedding day.

Perfect weddings

Bake and decorate your dream cake in the comfort of your home with tips and tricks from Cherylshuen, an established boutique bakery dedicated to serving the best and most beautiful sweet treats. Featuring elegant designs, fancy sculptures and adorable figurines, every page leads to a sugar-coated treat for any occasion from birthday celebrations for young and old to engagement parties and Christmas get-togethers. Discover how the professionals combine flavour and flair to create stunning cakes in this essential guide that includes Fully illustrated step-by-step instructions and techniques that are achievable even if you are a novice Decorating projects to apply these various skills, from shaping flower decorations, moulding figurines and animals, to piping and painting designs Techniques for cake decorating fundamentals, like assembling tiered cakes and sculpting cakes into various shapes Tried and tested recipes for delicious cakes, rich buttercreams, chocolatey ganache, smooth fondant and colourful flower paste Kok Pei Shuen is the owner-chef and chief designer of Cherylshuen, a boutique bakery dedicated to serving the best and most beautiful personalised cakes and sweet treats. Her passion for cake decorating was ignited while searching for the perfect wedding cake for her big day, which she eventually created on her own after several attempts and countless nights of research. It was during this time that she decided to embark on a career in cake decorating. This led her to become one of the most highly sought-after cake designers in Singapore. Her work has been featured on Singapore radio and TV, as well as in magazines such as Singapore Tatler Weddings, Wedding & Travel, Style: Weddings and Female Brides. An established and skilful baker, Pei Shuen is always willing to share tips and techniques for making beautiful, great-tasting cakes. She also conducts courses on cake decorating, where she inspires students to create his or her own dream cake.

Step-by-step Cake Decorating with Cherylshuen

The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg 'The Mary Berry of the Instagram age' - The Times Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscoff bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more!

Jane's Patisserie

Be inspired by the theme of your wedding: the stationery, the flowers, the venue, and of course, the dress! Expert cake decorator Zoe Clark shows you how to create a beautiful unique wedding cake for your special day. The gaps between the tiers mimic the dress by allowing the jagged icing to hang down below the edge of the cake! A sampler chapter from Chic & Unique Wedding Cakes.

Chic & Unique Wedding Cakes: Lace

Inspirational cake, cupcake and cookie designs for every occasion from a professional cake maker. Create beautiful, memorable cakes, cupcakes and cookies for every occasion by taking Charlotte White's masterclass. Her truly remarkable designs are inspired by the beauty of mother nature, seasonal celebrations, man-made opulence, fabulous and famous personalities throughout history and fictional characters. Create a pretty cake simply frosted and topped with sugar peonies or for Valentine's Day, make a cake decorated to look like a box of chocolates, complete with chocolates on top and a lid! Imagine a stunning cake dedicated to the Art Deco decadence of 'The Great Gatsby' or fabulous Fabergé egg cookies for Easter. What's more—all of these projects are achievable, thanks to Charlotte's gentle encouragement and step-by-step simplicity. She'll provide you with the building blocks, confidence and know-how to tackle her remarkable creations and amaze friends, family, and most importantly, yourself!

Deliciously Decorated

WEDDING CAKES, The Beverley Way Collection, Book 2, is the second book of a series which provides the bride-to-be with page after page of classy, elegant, and elite wedding cake ideas. Various design sizes from one-layer to the multi-tiered tall cake are featured, emphasizing that all cake sizes can be beautiful and awe-inspiring. Full of large color photos and LIMITED text, this is another Beverley Way

Collection book you don't want to miss! Perfect as an idea source, conversation piece, tabletop book, or shower gift. Instructions to recreate each design are readily available and sold separately. Refer to book intro for more information.

Wedding Cakes

A professional wedding stylist provides DIY projects for the ambitious bride, in a book that includes 200 photos, mood boards, source lists and much more.

Vintage Wedding Style

The wedding market is a \$32 billion business. Experts say that brides-to-be generally buy every book and magazine they can get their hands on when planning a wedding, and yet, remarkably, *The Wedding Cake Book* is the first cookbook of its kind -- a gorgeous idea book that really shows you how to bake a beautiful wedding cake. There are 30 complete recipes in all, with detailed, step-by-step instructions. A one-of-a-kind resource, with gorgeous photography throughout, *The Wedding Cake Book* is sure to become a classic cookbook among bakers, and makes the perfect shower gift.

The Wedding Cake Book

Let *Dummies* be your wedding planner and get hitched without a hitch *Planning A Wedding For Dummies* covers everything you need to know to pull off the perfect celebration on your big day. This book even makes it fun! We take the stress out of wedding planning, simplifying the whole process and giving you the tools you need to plan and execute a memorable day. Send out those save-the-dates, manage any crisis that might arise on the day of, and everything in between. *Dummies* has your back. This friendly *For Dummies* book is your guide on the exciting journey of planning all the events leading up to the wedding, as well as post-wedding activities. *Planning A Wedding For Dummies* includes tips and checklists to keep you organized, whether you'll have 10 guests or 1,000 guests. Break down the wedding planning process into simple steps, so you can stay on track Laugh along as you read stories about real-life couples who have gone before you and gain insight into wedding day outcomes and scenarios Keep everything in perspective to keep your wedding stress-free Find worksheets and checklists to help you through budgeting and beyond With this perfect guide, you can plan a perfect wedding—and say “I do” on the best day of your life!

Wedding Cakes

You want a wedding that will wow your guests, but where do you begin? Carley Roney, founder of the world's most popular wedding destination, *The Knot*, has compiled *The Knot Ultimate Wedding Lookbook* to make the entire wedding-planning experience enjoyable. More than 1,000 gorgeous color photographs give couples endless inspiration for their wedding day, and useful tips, time lines, and lists help the lovebirds flawlessly pull off every detail. Each chapter is bursting with creative and classic ideas to make the day as meaningful as it is beautiful: Stationery: Save-the-date cards do double duty when printed on coasters or delicate handkerchiefs. Ceremonies: An auspicious bird's nest adds a beautiful and rustic touch for carrying rings at a farm wedding. Dressing Up: A retro bride goes glam with a feathered veil and pearl button—accented gloves. A casual groom and his mates add a personality pop with chocolate-brown Keds to match their wedding chinos. Cocktail Hour: For a low-key affair, mini grilled cheeses dipped in shot glasses of tomato soup satisfy. Centerpieces: Fruit slices suspended in crystal vases overflowing with Crayola-bright poppies and orchids offer a cheery setting. Cakes: White lace frosting details that match the bride's dress and the couple's monogram turn a pale green cake into a chic masterpiece. From classic white-on-white palettes to floral themes to fun fantasy ideas, the choices are limitless. Purple, pink, red, robin's egg blue—find inspiration at every turn in all the colors a bride can dream of! And *The Knot Ultimate Wedding Lookbook* is loaded with money-saving ideas that don't sacrifice style. Expert advice and rich images add up to a delicious visual feast and essential resource to help you create an event as special as you are as a couple.

Flowers and Foliage for Wedding Cakes

In this delightful book, the founders of Hello!Lucky join forces with a renowned wedding stylist to bring you over fifty gorgeous DIY projects. Handcrafted details are at the heart of a beautiful wedding adding charm, meaning, and style. Whether you favor a modern, classic look or a retro, homespun flavor, in *Handmade Weddings* you'll find plenty of crafts and inspiration suited to your taste—from vintage key

save-the-dates to delicate paper wreaths to silhouette bride and groom signs. At the front of the book you'll find guidance on choosing a look, sourcing materials, and working out timelines. Then, each of the fifty projects are fully explained with photos, how-to diagrams, and step-by-step directions. Clever, creative, and budget-friendly, *Handmade Weddings* is the perfect handbook for the bride looking to style her day her way.

Planning A Wedding For Dummies

A comprehensive, full-color guide to planning a wedding The average engagement lasts for eighteen months. During that time the bride and groom will most certainly stress over every last detail to make their Big Day the most Perfect Day. The *Bridal Bible* is the bride's new best friend as it helps the couple navigate their way through the world of invitation designs, ceremony styles, cake flavors, flower bouquets, and much, much more. The only book you need to plan a wedding, *The Bridal Bible* offers up an abundance of expert information complete with helpful tips on stress-free planning and step-by-step DIY information and tops it off with stunning visuals and photo galleries that will both inspire and educate the new couple as they make their journey to the altar.

The Knot Ultimate Wedding Lookbook

Two of the most important elements that make a wedding magical are the flowers and a beautiful cake--which serves as both a delicious finale to the meal and a symbol of the couple's new life together. With breathtaking photos and expert advice, this richly romantic guide provides innovative ideas for making a stylish statement with both. Pore through the images to find a stunning array of bouquets; floral enchantment in the ceremony; stunning centerpieces in the reception; and inspiring examples for the cake of your dreams. All-important checklists help keep brides on track, from planning to ordering.

Handmade Weddings

Romantic Wedding Cakes is the beloved—and classic—wedding cake book from the inimitable master sugar artist and Food Network Challenge Judge Kerry Vincent. A collection of breathtaking wedding and celebration cakes from an internationally acclaimed cake stylist, *Romantic Wedding Cakes* includes stunning cakes for all kinds of weddings. From classic to contemporary and simple to elaborate, including engagement and groom cakes, professional cake decorator Kerry Vincent's timeless sugarcraft designs make this the ideal wedding cake sourcebook for brides-to-be and cake decorators alike. Her stunning romantic cakes, in the prettiest of colors, feature various fabric styles such as folds, ribbons, embroidery and lace effects. The spectacular gold cake based on the Marquise de Pompadour's fabulous gold dress and jewels is a beautiful example. Vincent works with both popular and more unusual flowers for dramatic visual impact, using large, full-blown roses, pansies, mini hydrangeas, lisianthus and some native US flowers, such as the dogwood and balloon flower. In addition, there are two chocolate groom's cakes, a Valentine or engagement heart cake and miniature wedding cakes for the bride and groom. There are also special decorative projects, such as elaborate cake top decorations, wedding favors and table decor. Each cake is beautifully photographed in full color and includes step-by-step photographs and dazzling close-ups of all the main cake design details to ensure perfect results. Cakes include: Mosaic Magic Romancing the Dome Tiers in a Teacup Affair with Blue and White And the Bride Chose Dogwood Invitation to a Summer Wedding Fabulous Faux Faberge Eggs

Bridal Bible

A comprehensive, inspiring guide to the art, craft, and business of wedding cake design Combining inspirational cake designs, step-by-step decorating instruction, and advice on the fundamentals of running a successful cake business in a competitive market, *Wedding Cake Art and Design* is an invaluable guide for industry professionals and students. Master cake decorator Toba Garrett includes stunning designs for cakes inspired by textiles, seasons, fashion colors, flowers, and much more, and gives decorators the tools to translate their own clients' ideas into creative new designs. • Decorating techniques ranging from simple to advanced are explained in a clear, fully-illustrated, step-by-step format • Sample scenarios included throughout the book show readers how to handle a client consultation and how to create appropriate cakes for every client's budget, theme, and creative needs • Nearly 200 beautiful full-color photographs showcase finished cakes and illustrate key decorating techniques, while full-color illustrations provide insight into the professional decorator's creative process • Author Toba Garrett is one of the country's foremost artists in the field of cake decorating and the founder

of the Institute for Culinary Education's Department of Cake Decorating and Design, where she now serves as master chef-instructor and where she has trained some of the top cake artists in the world. A must-have for professional cake decorators, baking and pastry students, and even advanced cake decorating hobbyists, *Wedding Cake Art and Design* is the only resource a decorator needs to design, plan, and execute picture-perfect wedding cakes for every client, every time.

Wedding Cakes and Flowers

Whilst making your own wedding cake can seem daunting, it's actually easy when you've been shown the right materials and techniques. In this gorgeous and essential book, Natasha Collins reveals how a complete novice can create something stunning and inspirational for an unforgettable day. With projects split into chapters entitled *Romantic Beginnings*, *Putting on the Glitz*, *Laughing All the Way to the Alter*, *Home(spun) is Where the Heart Is*, and *Magic in the Air*, Natasha's recipes cater for all types of personalities and preferences. Each recipe is accompanied with stunning photography and an entertaining and instructional narrative, which guides you through the whole process of choosing a design, baking the cake, embellishing it, transporting it, presenting it and serving it so the experience is as stress-free as possible. Each project also includes a timetable indicating how long each part of the process will take as well as whether it's easy, medium or hard, and gives a schedule for when the cake should best be decorated and set up in relation to when it is going to be eaten. Packed full of gorgeous wedding cakes and vital advice, *The Homemade Wedding Cake* is the must-have cake baking and decorating manual for anybody looking to design and create something memorable for a very special day.

Romantic Wedding Cakes

Rustic weddings are the hottest alternative to the traditional hotel ballroom, allowing couples to make their day more personal. Maggie Lord, founder of RusticWeddingChic.com shares inspiration, ideas and advice on planning a rustic and country wedding. Get an insider's look at real weddings set in rustic locations, country and farm destinations, and backyard venues, all with an independent, eco-friendly and creative approach. *Rustic Wedding Chic* is also the inspiration for a collection of rustic wedding favors and goods from *Whispering Pines*.

Wedding Cake Art and Design

Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork.

The Homemade Wedding Cake

Internationally recognized lifestyle and entertaining expert Kimberly Schlagel Whitman shares an intimate look at real weddings with stylish flair in *Wedding Inspirations*. Experts in the wedding and event planning industries share opinions and advice on some of the most important elements of a wedding-the invitations, gown, cake, venue, and more.

Rustic Wedding Chic

Mich Turner is London's top cake designer for society and celebrities alike. She has refined a simple and modular approach—start with a dozen basic recipes and let the icing, glazes, and finishing touches be the key to perfecting the design. Here, she focuses on the wedding cake and offers inspiration and guidance to brides-to-be as well as to caterers, chefs, and wedding planners. The cutting of the cake is one of the most cherished memories of any wedding. This portfolio of Mich Turner's stunning cake designs is organized thematically, from simple sunny cakes redolent of a springtime garden wedding to opulent more autumnal chocolate multi-tiered sculptural cakes. Mich also shows how to present the cake to create drama and a real sense of occasion, including advice on every detail, from the type of tablecloth to use and how best to display candles, flowers, and ribbon. Mich Turner's wedding cakes are regularly featured in *Brides*, *Vogue*, and *Harper's Bazaar*, and this book amply demonstrates how to achieve perfection.

Icing Made Easy - A Practical Guide of Piping and Decorating Special Designs for Bride, Birthday, Christmas, Simnels Easter and Presentation Cakes

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

Wedding Inspiration

Learn to throw a fun and memorable party with this collection of decorating tips and techniques to ignite your creativity. Everyone loves a good party and *Decorate for a Party*, a unique collaboration between bestselling interiors author Holly Becker (founder of decor8) and photographer and product designer Leslie Shewring, will help you to throw some of your best ones yet! *Decorate for a Party* is a stunning sourcebook packed with decorating tips and techniques that will ignite your creativity. Whether you are planning a significant celebration or a simple dinner with friends, Holly and Leslie provide creative ideas for every occasion. All aspects of party planning are covered, from lighting to playlists, hostess gifts, colors and patterns, food ideas, wall décor ideas, and DIY projects—and they offer hundreds of fun tips that will make your party memorable. With over 200 practical ideas including ten step-by-step projects, ten playlists, and ten “6 Ways” projects, the book is split into ten sections by theme covering a range of different color palettes and styles—bright to moody tones, forest and children’s parties, and beautiful boho and modern styles. All themes can be mixed and matched to use for a wide variety of occasions in homes of any size, from the sprawling country home to a one-room city apartment. *Decorate for a Party* encourages you to make the most of what you have, make things by hand and modify store bought party supplies, and put your personality into your party. You’ll find hundreds of quick and beautiful ways to create a party that is meaningful, memorable, budget-friendly, and fun! “I love Holly and Leslie’s new book. Page by page with new and chic party ideas, all using inexpensive materials. Happy party everyone!”?Paul Lowe, Sweet Paul Magazine “Yes! @decor8 @leslieshewring’s new book is here and boy, is it fun! We can’t wait to dive in and make notes for upcoming parties.”?RUE magazine “Putting together a party can be overwhelming, especially when you have no idea where to start. *Decorate for a Party* breaks it down both logistically and visually and helps you decipher your party style. Whether planning a big bash or an intimate gathering, it’s an essential to have on hand for all your upcoming festivities.”?Joy Cho, Oh Joy “Holly Becker’s tips will help you set an unforgettable scene.”?Katie Holdefehrm, Associate Editor, Apartment Therapy “What a gorgeous, inspiring, and heartfelt book.”?Laura Gaskill, Houzz.com

Wedding Cakes

The Vegan 8