



# Cake Decorations

**Tatyana Van Huffel**

<b>ISBN</b>	9789401486408
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Belgium, The Netherlands, France, Switzerland & Scandinavia
<b>Size</b>	270 mm x 210 mm
<b>Pages</b>	160 Pages
<b>Illustrations</b>	120 color
<b>Price</b>	£27.50

- Delicious themed cakes and fondant figures, with step-by-step instructions, for every occasion

Decorating becomes a piece of cake! Besides containing basic recipes for different types of cakes, this manual is filled with useful tips and tricks to start decorating your own cakes with rolled fondant. Step by step, the author explains how to stack and mask cakes, how to paint on the surface of rolled fondant, and how to create the yummiest cake toppings. In other words, this book has everything you need to help you make irresistibly delicious creations!

**Tatyana Van Huffel** is a cake designer known for making mouthwatering pieces that brighten up every festive table.

