



Rolled Fondant Recipe Easy

Autumn Carpenter



Rolled Fondant Recipe Easy:

The Complete Photo Guide to Candy Making Autumn Carpenter, 2014-04-01 The Complete Photo Guide to Candy Making is your go to handbook for all things confectionery From the author that brought you The Complete Photo Guide to Cake Decorating and The Complete Photo Guide to Cookie Decorating this book shows you how to make the perfect candies chocolates chews and caramels For each technique there is an overview of the tools and materials used and complete instructions with photos The organization provides easy access to information with step by step directions and 650 full color photos for clear understanding More than 80 tried and true recipes allow the reader to try the techniques in each section Whether you are looking to make gooey caramel for your pecan patties or trying to mold the perfect chocolate truffle author Autumn Carpenter will take you through every type of candy with an introductory section on the basic tools ingredients and methods involved including Chocolates Brittles Fudges Caramels Marshmallow even decorations and candy clay **Better Homes & Gardens Cupcakes Book** Better Homes & Gardens, 2013-02-26 Shares different cupcake recipes including peanut butter cupcakes triple chocolate cupcakes and champagne wedding cupcakes **The Complete Photo Guide to Cake Decorating** Autumn Carpenter, 2012-02-01 With hundreds of techniques and over 1 000 photos this is an all inclusive look at how to make a stunning cake from start to finish exceptional Library Journal This clearly organized resource 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 photos include techniques for piping string work creating and shaping a variety of flowers molding chocolate and adding patterns with stencils Cake pro Autumn Carpenter shows how to create striking florals borders and accents with silicone molds hand modeling pastry tips cookie cutters and more You can also 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 sheets and chocolate molding for one of a kind designs and more **The Complete Photo Guide to Cookie Decorating** Autumn Carpenter, 2013-04-01 The Complete Photo Guide to Cookie Decorating is the ultimate reference for all methods of cookie decorating a comprehensive guide for crafters and aspiring sugar artists In just a few minutes a cookie can be transformed from a simple shape into a colorful edible work of art With some basic skills and a little practice everyone from kids to adults can enjoy this fun craft Expert sugar artist and author of The Complete Photo Guide to Cake Decorating Autumn Carpenter helps you learn these skills and become a confident cookie decorator through step by step directions 400

full color photos and invaluable decorating tips and tricks The clear organization provides easy access to information simple projects provide fun opportunities for trying the techniques and a gallery of beautifully decorated cookies offers examples and inspiration You ll find Recipes and helpful tips for rolling cutting and baking perfect cookies Recipes for various icings buttercream chocolate run sugar egg wash and rolled fondant Detailed instructions for piping painting marbling and coating plus ways to add shimmer sparkle and special accents Great ideas for packaging storing and presenting your decorated cookies For those who might be a bit intimidated by the idea of decorating cookies fear not With this guide and some experimentation anyone from knowledgeable baker to amateur home cooks can create this edible art 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

Decorate Cakes, Cupcakes, and Cookies with Kids Autumn Carpenter,2013-11-01 Get the kids involved with *Decorate Cakes Cupcakes and Cookies with Kids* by Autumn Carpenter This instructional craft book is filled with fun baking and decorating experiences that you can share with your children or grandchildren while teaching them valuable skills they will use for a lifetime With adult supervision kids can learn to decorate cookies cupcakes and cakes for holidays special events or to share with friends Within these pages you ll learn baking and preparing of cake cupcakes and cookies starting off with the basics utensils needed measuring instructions and kitchen safety tips After the basics the book continues with baking filling and icing 50 to 60 techniques in all with eye appealing tasty designs for children to create that incorporate the methods taught Instructions include piped icing as well as rolled fondant Additional decorating techniques include edible frosting sheets products to add sparkle and using store bought candies to decorate The last chapter includes instructions on hosting a cake or cupcake decorating party for children A convenient glossary in the back will be a quick reference for children to discover new culinary terms The book is designed with 8 12 year olds boys and girls in mind and includes instructions clearly labeled for difficulty and time allowance and instructional pictures that show children using the tools Kid inspired cake and cookie themes are perfect for birthdays seasonal celebrations and other special events

The Artful Cupcake Marcianne Miller,2004 Tempting topping delicious cake and a spectacular decoration to complete the pretty picture that s what makes a cupcake such a perfect delight and why these 32 recipes will please young and old These recipes are relatively easy to make and use simple readily available ingredients The pages brim with helpful baking advice including tips on incorporating nuts working with decorative sugars and even creating your own pastry bag How about cupcakes decorated with sugar butterflies Winter Spice Cakes with snowflakes and sinfully good Chocolate Mousse Layered Cupcakes With these recipes at hand any amateur pastry chef can wow a crowd A Selection of the Good Cook Book Club

Cupcake Nibbles Michal Moses,Ivana Nitzan,2014-02-04 When the perfect treat is bite sized these mini cupcakes fit the bill Created by two expert bakers and caterers they feature an amazing array of irresistible flavor combinations from rich melt in your mouth

custard varieties to tiny tiramisu But whether sophisticatedly sweet decadently daring or sharp and spicy they re great to make attractive to display and endless fun to eat Serve them at children s parties at afternoon teas at barbecues and especially when dressed up in a fancy liner at a swanky soiree Begin with some basics like Yellow Cake Very Vanilla and Cocoa Chocolate cupcakes frosted with various types of buttercream cream cheese salted caramel meringue ganache and royal icings plus fillings like Chantilly Cream Then pull out the bowls and the mixer and start heating up the oven for everyday treats like Minty Minis Chocolate Banana cupcakes and Lemon Angel Food with Coconut and Blueberries Or go for a gourmet goodie small beauties like Petite Pecan Pie Pineapple and Green Tea or Cherry Marzipan Some recipes are made just for a special occasion like birthdays engagements anniversaries and holidays Try Capture My Heart frosted with fondant for Valentine s Day Halloween bites with marshmallow ghosts and a mini cupcake bouquet of pink roses for Mother s Day Or for something more savory indulge in Cornmeal Sweet Potato Pea or Blue Cheese Spinach Nibbles they d make wonderful hors d oeuvres This collection offers just the right sprinkling of inspiration good ideas and tips and tricks any home baker needs

The Beginner's Guide to Cake Decorating Autumn Carpenter,2022-04-19 With The Beginner s Guide to Cake Decorating even the most inexperienced baker can succeed in making their cakes look festive and beautiful

The Beginner's Guide to Candy Making Elizabeth LaBau,2022-04-19 Learn to make your own sweet gorgeous and delicious candies with The Beginner s Guide to Candy Making

Cakes for Kids Matthew Mead,2008-04-02 Kids will flip over these enchanting unique and party pleasing cakes that any home baker can make from scratch

50 Easy Party Cakes Debbie Brown,1999 Step by step guide to decorating cakes

The Sweet Book of Candy Making Elizabeth LaBau,2012-09-01 Create your own delicious gorgeous and professional quality candies with The Sweet Book of Candy Making Whether you re a beginner or a seasoned candy maker you will find mouthwatering recipes and expert tips to inspire you and satisfy your sweet tooth Inside you ll find Candy making essentials all you need to know about equipment ingredients and techniques including step by step lessons on pulling taffy rolling truffles filling peanut butter cups and more More than 50 recipes for sugar candies fondant caramels toffee fudge truffles chocolates marshmallows and fruit and nut candies Troubleshooting tips for each type of candy How to perfect the classics you love from English Toffee to Chocolate Fudge to Peanut Brittle Try your hand at something new Pistachio Marzipan Squares Passion Fruit Marshmallows Mango Macadamia Nut Caramels Lemon Meringue Lollipops and more Decorating techniques to show off your tasty results Get started in your kitchen with The Sweet Book of Candy Making

The Only Bake Sale Cookbook You'll Ever Need Laurie Goldrich Wolf,Pam Abrams,2008-03-25 With more than 200 easy to follow recipes plus essential business advice here is the secret to making your bake sale unforgettable The Only Bake Sale Cookbook You ll Ever Need includes everything necessary to turn any fundraising effort into a smashing success from school bake sales to church potlucks to charity get togethers With 23 varieties of rice krispie treats delicious breakfast concoctions like pear spice muffins and five grain cinnamon bread holiday themed desserts such as

st patrick s mini soda breads and candy and confections like toffee marshmallow delights these recipes stand head and shoulders above bake sale standards like chocolate chip cookies and brownies from a box Laurie Goldrich Wolf and Pam Abrams give clear easy to follow instructions about how to solicit donations and how to increase fundraising potential in addition to the best set up and publicity tips Take 201 fun inventive recipes add a dash of business savvy and you ll find yourself with your most successful bake sale ever *Professional Cake Decorating* Toba M. Garrett,2012-01-24 The comprehensive guide to amazing cake decoration now fully updated *Professional Cake Decorating* is a must have resource for professional and aspiring cake artists baking and pastry students and cake decorating hobbyists drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett This Second Edition has been completely revamped with gorgeous new photography and a fresh new design The New Skills have been re organized into a user friendly step by step format and line art and photos throughout the book provide a visual reference for each new technique The book begins with an introductory chapter on all the fundamentals of the cake designer s art from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns Subsequent chapters cover decorating techniques including Basic Intermediate and Advanced Piping Skills The Art of Writing and Painting Royal Icing Design Skills Hand Modeling Skills Pastillage Construction Gumpaste Flowers and much more A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full page photos of breathtaking cakes and information on the techniques needed to complete each one Garrett also includes recipes for cakes fillings icings cookies and more as well as an appendix of templates to help decorators replicate the designs shown in the book **Creative Cookies** Toba Garrett,2005-03 A feast for the eyes as well as the palate this collection from media favorite Toba Garrett is available again The mouth watering photos are enough to send you running to the store for baking equipment and ingredients these are gorgeous works of art A wealth of photographs and illustrations ensures that even novices will have success with their cookie making marathons New York Daily News Marvelous book Superb photography shows the excellence of Ms Garrett s work A must for the cookie aficionado American Cake Decoration Toba Garrett master baker critically lauded author and recent guest on Emeril Live has devised cookies so delectable and exquisitely decorated that home chefs will be searching for occasions to make more The simple recipes range from gingerbread to shortbread from sugar cookies to chocolate But what really makes these extra special are Garrett s clever techniques for turning the cookies into works of art that delight the eye as much as they please the palate There are ruffled bibs in soft pastel hues for a baby shower a white chocolate rose with eight petals and a 3D bride and groom for wedding and anniversary celebrations Anyone can create these effects with confidence thanks to the author s clarity and creativity **Sensational Sugar Fairies** McNaughton,2013 **Amazing Cakes** Instructables.com,2013-08-01 Rubik s cubes fire breathing dragons and jack o lanterns Pirate ships pianos and Star

Wars figurines With Instructables.com's Amazing Cakes you'll be able to make cakes shaped like animals mythical creatures and vehicles They may light up breathe fire or blow bubbles or smoke They may be 3D or they may be animated seeming to move of their own free will Whether they're cute and cuddly like a penguin or sticky and gross like a human brain these cakes have two things in common They're mostly edible and they're amazing Instructables.com authors walk you through each step of the process as you cut plywood for cake bases hardwire figurines for automation and mix nontoxic chemicals for explosions and eruptions The photos accompanying the step by step directions provide additional information about the processes and enable you to compare your final products with the originals created by the expert cake artists of Instructables.com In addition to the cakes mentioned above you'll also learn how to make cakes shaped like Yoda Helicopters 3D dinosaurs Moving tanks Pi signs Bass fish Zombie heads Swimming pools Ladybugs Evil clowns And more **Let's Make Angry**

Birds Cakes Autumn Carpenter, 2014-12 A complete step by step guide to creating 25 outrageous Angry Birds cakes

Great Cake Decorating Erin Gardner, 2014-01-07 Decorate like you mean it with bakery style cakes and cupcakes made right in your own kitchen Great Cake Decorating Sweet Designs for Cakes Cupcakes by Erin Gardner is a joyful hands on guide to creating stunning desserts for every occasion Whether you're a bride on a budget a parent planning a birthday or a home baker looking to elevate your skills this Taunton Press favorite offers step by step instructions for 30 beautiful designs and 20 delicious cake and filling recipes Gardner's make it or fake it tips empower decorators of all levels to craft elegant fondant flowers playful cupcake toppers and showstopping layer cakes with ease With expert techniques time saving shortcuts and creative inspiration this book helps you turn everyday ingredients into edible art no pastry degree required

The Professional Pastry Chef Bo Friberg, 2002-03-05 The Professional Pastry Chef Jetzt erscheint Bo Fribergs Klassiker in der 4 komplett bearbeiteten aktualisierten und neu gestalteten Auflage Dieses maßgebliche Nachschlagewerk enthält schrittweise Erläuterungen und exakte Rezepte für eine breite Palette von Broten Plätzchen Obstkuchen Torten und Tortendekorationen Desserts Schokoladenkunst gefrorene Desserts und vieles mehr Mit über 650 Rezepten auf der Basis amerikanischer Anwendungen und europäischer Techniken und 100 vierfarbigen Fotos fertiger Gerichte plus über 275 Zeichnungen und Schablonen für schrittweises Nachbacken The Professional Pastry Chef das sind aktuelle grundlegende Back- und Konditortechniken für eine neue Generation von Pâtissiers und Hobbybäckern Ansprechend und benutzerfreundlich gestaltet und verständlich geschrieben Ein Muss für jeden Pâtissier und leidenschaftlichen Hobbybäcker

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