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Compendium of cake decorating techniques (Book, 2013

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When it comes to professional cake decorating techniques, there's a plethora of skills that need to be explored and mastered. To evolve into a true cake artisan, you need to be eager to learn, create and conquer techniques from the basic to the advanced! With Blueprint's amazing library of cake decorating classes, along with some time and enthusiasm, you too can become a master cake artist!

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I hope this list of my top 8 cake decorating tips for success helps answer a few of those beginner questions and leads you to be the cake decorator you have always wanted to be. You got this! Cake Decorating Tip #1 – Easy Buttercream Frosting. Buttercream comes in many forms. When I first started cake decorating, all that existed to me was ...

8 Cake Decorating Tips You Need to Know (Beginners ...

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Carol's latest book, the snappily titled : "300 Tips, Techniques and Trade Secrets, a Compendium of Cake Decorating" is now out. Carol is also writing a monthly series of articles for "Cake Craft & De

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