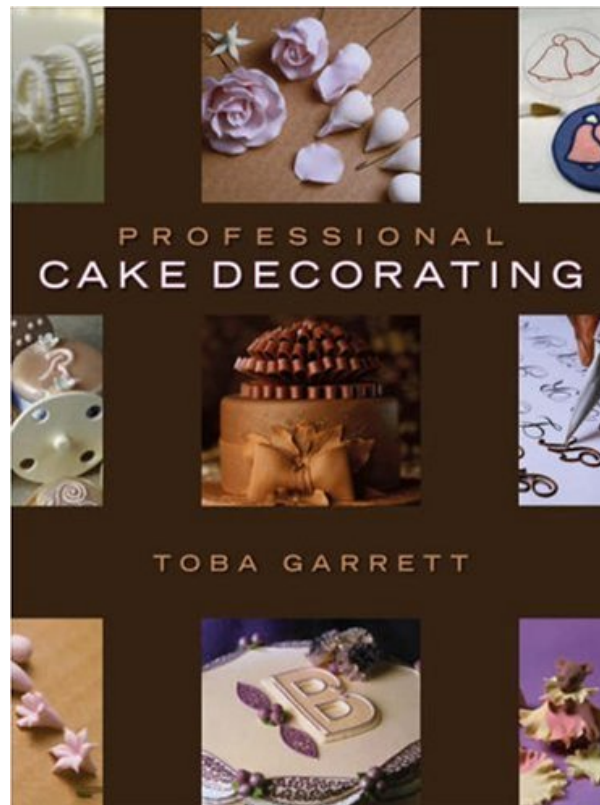
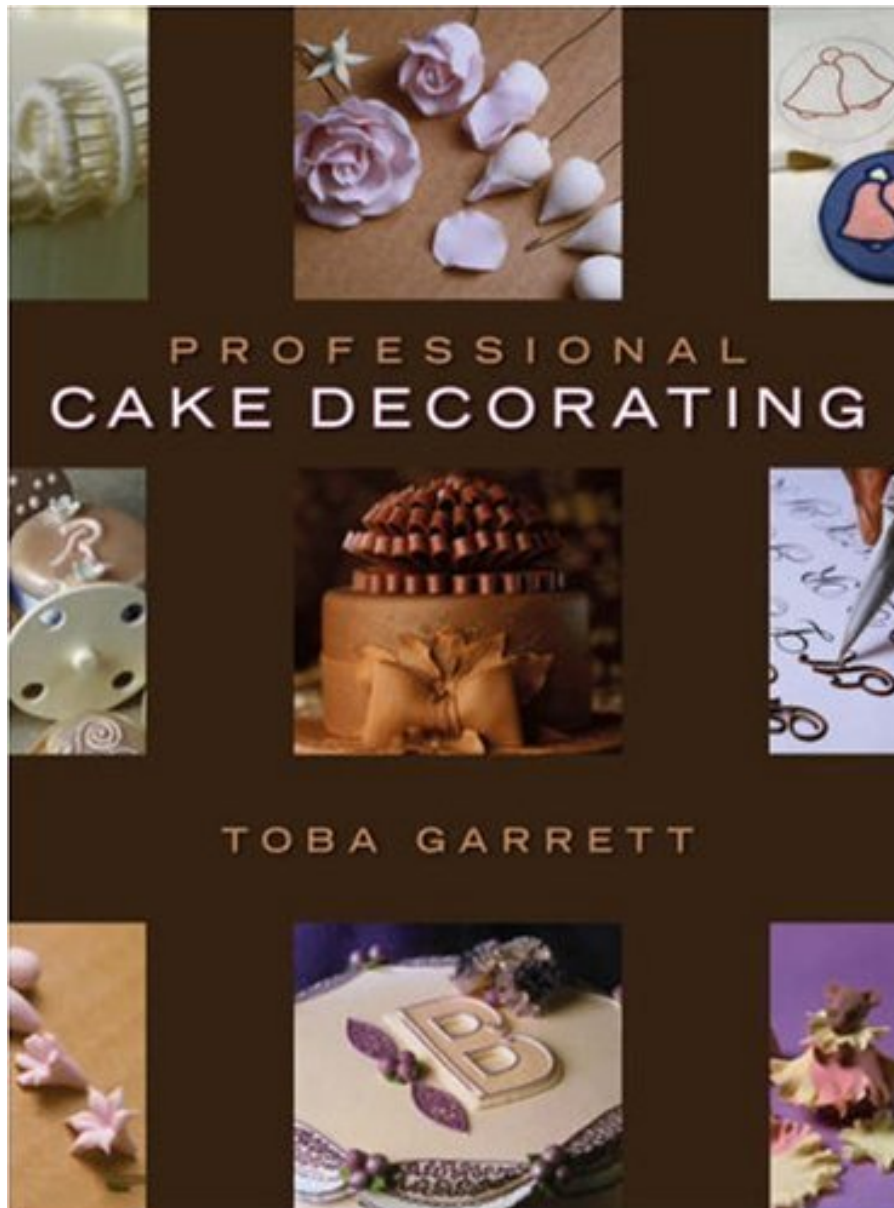


PROFESSIONAL CAKE DECORATING BY TOBA M. GARRETT



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Review

"...a comprehensive resource..." (Wedding Cakes, January 2007)

"...every lesson is easy to follow..." (Cakes and Sugarcraft, Spring Issue)

From the Back Cover

Everything you need to create stunning cake decorations

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About the Author

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- Dimensions: 10.83" h x .84" w x 8.70" l, 2.45 pounds
- Binding: Hardcover
- 368 pages

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Most helpful customer reviews

1 of 1 people found the following review helpful.

Excellent Resource

By avamysunshine

I ordered all of Toba's books that I could find. I found *The Well-Decorated Cake* to be almost identical to her book *Professional Cake Decorating* when it came to the detail/demo pictures. *The Well-Decorated Cake* was a little more laid back and not classroom structured like PCD. Her book *A Professional Approach Wedding Cake Art and Design* has a few different detail ideas and contains more studio photos of the finished cakes. I consider it to be more of a companion book to the others.

After reading the reviews and seeing that some may think her cake designs are dated. I think that its refreshing to see ideas that are not made up of drab fondant, silk flowers and satin ribbon pinned around the layers...a wedding cake should be more. I love her icing details and though it may me a bit much for the modern bride, a subtle use of the details provided could make your brides cake stand out from all the rest this wedding season.

0 of 0 people found the following review helpful.

COMPREHENSIVE

By AMuses

Toba Garrett has written a beautiful and comprehensive text that covers all of the sugar arts. I use it as a reference for all of my cake decorating projects--even when I'm using another book for a project, I keep this one handy if I have any problems with technique. I imagine that this book may a bit difficult for the true beginner to follow because it assumes a basic vocabulary in cake decorating but if you have had at least a little practice in handling a pastry bag and you want to bring your skill set up a notch, this book should be in your library. It's very expensive and I don't think I would \$90 for it, but it's a nice gift to yourself if you have any discount coupons.

0 of 0 people found the following review helpful.

Great basic information and solid recipes

By Lauren

I bought this book interested in learning some basic cake decorating skills. I've found it most usefull for basic, solid recipes, for things such as yellow, chocolate and carrot cake, several types of buttercreams (including Swiss and Italian meringues), royal icing and many more. I've been complimented on all the baked good I've made using these recipes. I also use this for a basic guide to decorating, but I don't make elaborately decorated cakes regularly, so take this review for what its worth. I am glad I bought this book and use it often.

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