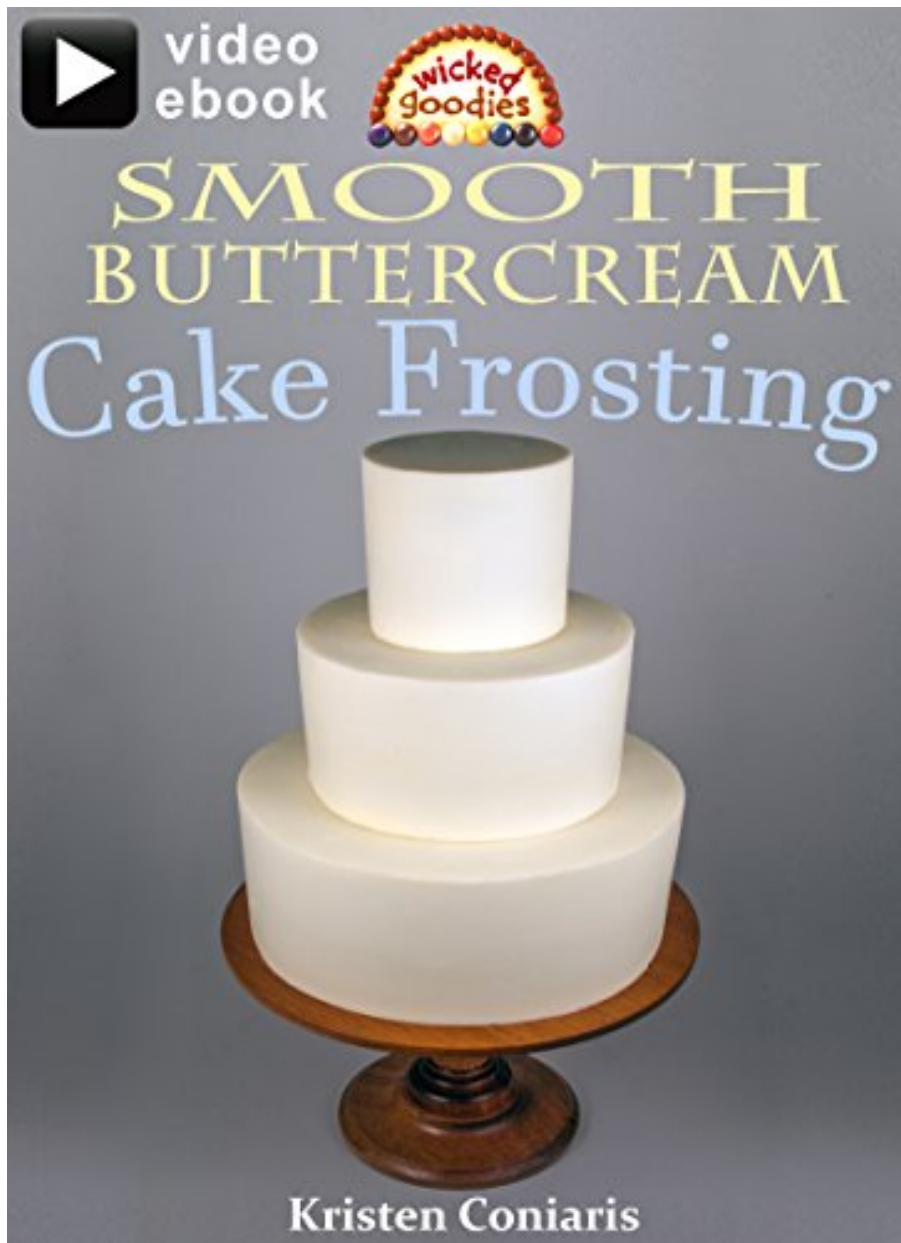


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About the Author

Kristen Coniaris is the author and creator of the Wicked Goodies blog. She holds a Professional Chef's Degree from the Cambridge School of Culinary Arts and has 17 years of food industry experience specializing in bakery management, product development, and cake design. Coniaris has engineered over 1000 custom wedding cakes, four award-winning gingerbread houses, and one giant rooster cake for TLC's reality show, Fabulous Cakes. Find on her on the Wicked Goodies blog for free baking tips, recipes, tutorials, and inspiration! This author will answer your questions about the material if you contact her via email or comment on her website.

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SMOOTH BUTTERCREAM CAKE FROSTING: A STEP-BY-STEP VISUAL EBOOK WITH 30 MINUTES OF VIDEO TUTORIALS BY KRISTEN CONIARIS PDF

It's a master class in cake frosting! Watch how a professionally trained cake decorator achieves perfectly smooth finished cakes. Kristen Coniaris from Wicked Goodies provides her two best recipes for all-butter American buttercream (chocolate & vanilla) with tutorials on the fundamentals of cake frosting. Written instructions with 75 photos plus 30 minutes of video (via YouTube) are included. This book demonstrates the following:

- How to make American style buttercream
- An overview of cake frosting basics
- How to frost round/cylinder cakes
- How to frost square/rectangle cakes
- How to pipe a dot cascade design

The lessons are designed for those who want to learn how to frost cakes smoothly without depending on expensive gadgets or elaborate “shortcuts.” The techniques shown are especially applicable to those who make wedding cakes or who are studying for a career in pastry arts.

Note: The recipes call for the use of both an electric mixer and food processor.

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Most helpful customer reviews

4 of 4 people found the following review helpful.

Excellent help for cake decorators

By Cindy

Excellent book with great tips. If you are purchasing the kindle edition, it works best on the Kindle Fire. I have a YouTube app on my kindle fire, so when reading the book, I can easily access the YouTube videos. If you don't have this, make sure you can watch the vids on YouTube. I've been a cake decorator for years and I still have troubles with buttercream -- this book has helped tremendously. Highly recommend!

4 of 4 people found the following review helpful.

Buttercream smoothed for the gods!!

By Nicole Davis

I LOVE this book!!! Now I can smooth ice a buttercream cake with the best of em! This book is a freaking miracle life saver! If you're in doubt, don't be. I don't cover cakes in fondant because quite frankly...I stink at it. I added a photo (please forgive the bad lighting) but I used this recipe to smooth ice this cake. It's darn near flawless. This will be my go to buttercream for any cakes! Thanks Kristen! :)

2 of 2 people found the following review helpful.

... icing time - Her recipe also tastes sooo much better & consists of all natural ingredients

By GAILEMI

This has improved my icing so much and it's saved me a lot of time in the actual icing time - Her recipe also tastes sooo much better & consists of all natural ingredients...

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