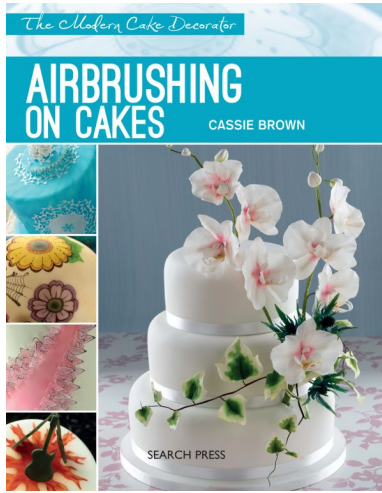


Airbrushing on Cakes

Cassie Brown



Publication	October 2015
Price	£10.99
ISBN	9781782211228
Format	Paperback / softback 260 x 204mm
Extent	96 pages
Illustrations	Illustrations, color
Publisher	Search Press
Classification	WBVS
Series	Modern Cake Decorator, The
US Biog	
Publication	January 2016
Price	\$19.95
Size	8 x 10¼ inches

Main Description

Sugarcraft specialist Cassie Brown shows you how to use your airbrush to decorate showstopping cakes. Containing full instructions on the tools, materials and techniques you need to produce your own sumptuous works of cake craft, you will be inspired by the range of results you can use any airbrush to achieve.

Instructions for ten cakes, suitable for all skill levels, are illustrated by clear step-by-step pictures showing just how Cassie achieves her results. From fun space cakes for children's parties to a breathtaking wedding cake decorated with delicate sugarcraft flowers, this book will unlock your baking and decorating potential.

Key Selling Points

- * High profile author
- * Inspirational designs and ideas to take things further
- * Tools and materials available worldwide

Author

Cassie Brown has won numerous awards for her cake decorating and sugarcraft, and has written articles for cake magazines including Squires Kitchen, Cakes & Sugarcraft, and Wedding Cakes – A Design Source. In concert with Shesto Ltd., Cassie has developed the Cassie Brown Cake Craft range which is now available worldwide. Since 2012 she has been a professional cake judge at Cake International, and she is a regular presenter on the Create and Craft television channel. She teaches cake decorating and sugarcraft workshops from her home in Droitwich Spa.

I N F O R M A T I O N

<p>Using Cutters on Cakes Sandra Monger 9781782210337</p>	<p>Painting Flowers on Cakes Stephanie Weightman 9781844489510</p>	<p>Stencilling on Cakes Stephanie Weightman 9781844489527</p>
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