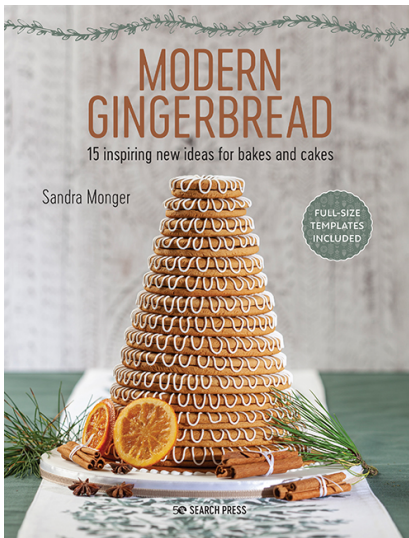


Previously announced as a July 2020 title

Modern Gingerbread

15 inspiring new ideas for bakes and cakes

SANDRA MONGER



Publication	1st October 2020
Price	£12.99
ISBN	9781782216735
Format	Paperback flexi 280 x 216 mm
Extent	128 pages
Illustrations	450 Colour illustrations
Publisher	Search Press
Classification	Cake Decorating; Cookery General
BIC CODE/S	WBVS, WBT, WB, WBA
SALES REGIONS	WORLD



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Key Selling Points

- Sandra Monger's previous title *Modern Cake Decorator: Using Cutters on Cakes* has sold over 4,000 copies since publication
- Book includes 15 projects and templates
- Features recipes for making traditional, gluten-free and coloured gingerbread as well as shortbread and icing.

Description

The making and decorating of gingerbread houses has long been synonymous with the coming of Christmas, and the tradition has never gone out of fashion. In recent years the design and painstaking creation of gingerbread structures has gone beyond the traditional cottage, with users on Pinterest seeking inspiration for the making of gingerbread cities, skyscrapers and even sugar-glazed gingerbread greenhouses.

Modern Gingerbread seeks to tap into, and lead, the trend for contemporary gingerbread baking and decorating. Lauded cake-maker Sandra Monger is full of terrific ideas for gingerbread projects, from decorative gingerbread tiles and wreaths to a Norwegian kransekake delicately crafted from rings of gingerbread. The pièce de résistance in *Modern Gingerbread* is Sandra's gingerbread-embellished wedding cake, which will no doubt prove a show-stopper for any budding baker.

The gingerbread projects included in the book are accompanied by templates, and recipes for traditional, coloured and vegan gingerbread are also featured.

About the Author

In 2000, Sandra Monger left her job as a registered nurse to follow her life-long passion for baking and cake decoration. She studied an array of sugarcraft courses under the tutelage of sugarcraft guru Stephen Benison, and in 2002 established her own business: Sandra Monger Exquisite Wedding and Occasion Cakes. Sandra became the City of Bath's leading wedding and celebration cake designer and the recommended supplier to some of the leading venues in the South West UK.

Sandra began teaching sugarcraft at Wiltshire College in 2007. She also designed and ran a range of popular sugarcraft and cake decoration courses at the City of Bath College as well as running her successful business.

ADVANCE INFORMATION

In 2012, Sandra was named Celebration Cake Maker of the Year at the British Baking Industry Awards. Sandra's first book, *Using Cutters on Cakes*, was published by Search Press in 2014. Sandra lives in Bath, UK. For more information about Sandra visit www.sandramongercakes.co.uk

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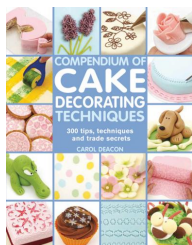
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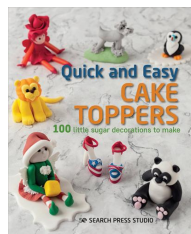
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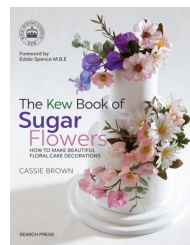
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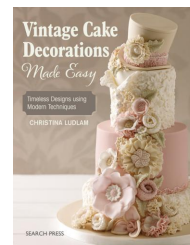
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