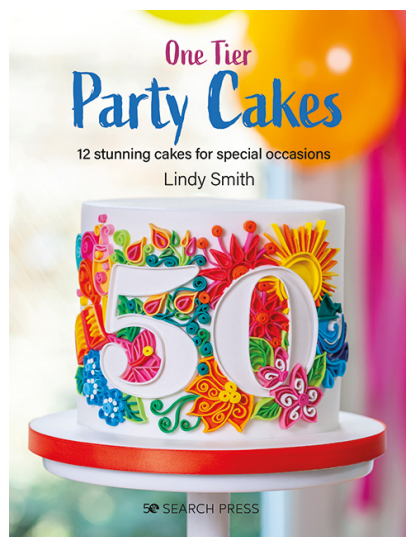


One-Tier Party Cakes

12 stunning cakes for special occasions

LINDY SMITH



Publication	1st October 2020
Price	£15.99
ISBN	9781782217497
Format	Paperback 280 x 216 mm
Extent	144 pages
Illustrations	700 Colour illustrations
Publisher	Search Press
Classification	Cake Decorating
BIC CODE/S	WBVS
SALES REGIONS	WORLD



Key Selling Points

- 12 unique designs to choose from, ranging from birthday cakes to winter celebrations
- Featuring templates that can be traced onto the cakes themselves
- Lindy Smith is a high-profile, top-selling cake decorating author with a wealth of experience in publishing and cake craft.

Description

One-Tier Party Cakes features 12 elaborate, single-layer cakes for a variety of occasions from birthdays to baby showers, friendship celebrations to Christmas festivities. Lindy Smith demonstrates how to transfer a template to the cake and decorate each of the three-dimensional designs in the book, while providing plenty of inspiration and encouragement for the reader to develop their own designs.

This book features recipes for two delicious layered cakes (Madeira and chocolate fudge); plus the ingredients you need to make successful cake coverings and fillings including sugarpaste (fondant), flower paste, modelling chocolate, ganache and royal icing.

About the Author

Well-known and highly respected in the cake decorating industry, Lindy Smith has over 28 years' experience in sugarcraft. A former chartered surveyor, Lindy was originally inspired to start cake decorating by her own wedding cake. Lindy is a cake designer who not only makes amazing edible creations, she also loves to share her passion for sugarcraft and inspire fellow enthusiasts

Lindy is an established author of 15 cake decorating books including the International Gourmand award-winning *Creative Colour for Cake Decorating* and internationally best-selling *The Contemporary Cake Decorating Bible*. She lives in rural Shropshire, UK, an area that has inspired many of the cakes in *One-Tier Party Cakes*.

Lindy has appeared on television many times, most recently on *Create & Craft TV* but also on programmes such as BBC1's *Generation Game* and presented a sugarcraft series for *Good Food Live*. Lindy loves to teach and has travelled to many parts of the globe sharing her skills and knowledge through hands on classes and demonstrations both large and small. She also has a number of online classes.

Lindy's cake mission is to inspire and to bring a fresh contemporary look to sugarcraft design.

To see what Lindy is currently doing, become a fan of Lindy's Cakes on Facebook or follow Lindy on Twitter and Pinterest. For baking advice and a wealth of information, visit her blog via the Lindy's Cakes website, www.lindyscakes.co.uk.

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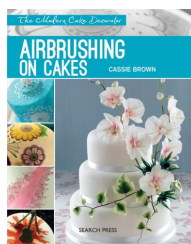
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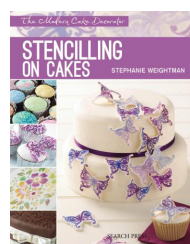
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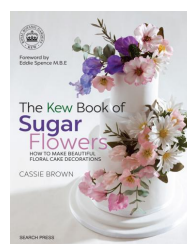
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