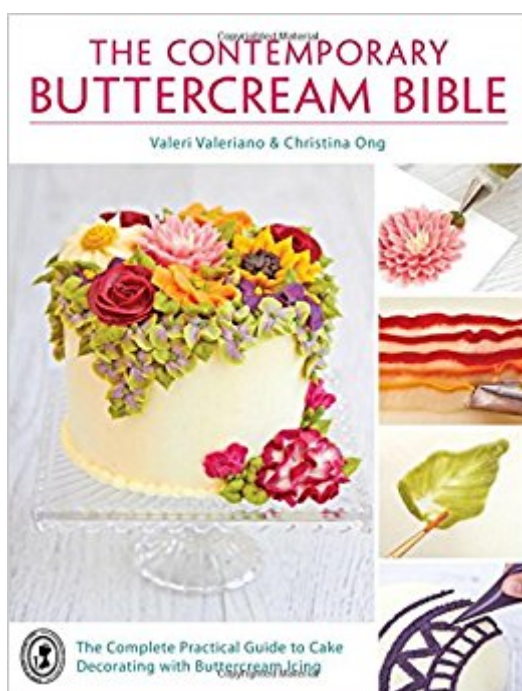


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# The Contemporary Buttercream Bible: The Complete Practical Guide To Cake Decorating With Buttercream Icing



## Synopsis

Buttercream icing is the most delicious cake decorating medium, is very accessible and needs very little specialist equipment. This essential guide demonstrates more than 50 innovative techniques via easy to follow step-by-step photographic tutorials and includes over 40 stunning cake designs to create at home, from simple cupcakes to three-tiered wonders. Valeri & Christina start by showing you how to perfect a basic buttercream recipe and then how to pipe simple textures and patterns, and an array of flowers. They then demonstrate how to create a myriad of creative effects using diverse techniques such as stamping, stencilling, palette knife painting and much more. Chef Duff Goldman from *Ace of Cakes* has reviewed the book: "The Contemporary Buttercream Bible is an absolute game changer in the industry of cake art. I've never seen techniques and talent presented in such a way as to be concurrently hugely aspirational yet completely approachable. I look forward to learning all the skills that I, as an artist in rolled fondant, have only the most rudimentary grasp of. Not since *Cakewalk* by Margaret Braun have I been this excited about a cake book. Bravo!" Sonya Hong - [Americancakedecorating.com](http://Americancakedecorating.com) has also reviewed the book and her main take-away was that buttercream designs are limited only by one's imagination. "The authors' examples are inspirational and a demonstration of what is possible if you 'put your whole heart into it.' Overall, Valeriano and Ong have created a book full of inspiration and encouragement that re-energizes the use of buttercream in modern cake design."

## Book Information

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## Customer Reviews

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Valeri Valeriano and Christina Ong left the Philippines in 2008 to work in the UK in the medical field. After learning how to make cupcake bouquets in 2011 they launched their business Queen of Hearts Couture Cakes and have since won several top awards for their buttercream designs. Now they are internationally renowned and teach classes in Europe, Asia and the US.  
[www.queenofheartscouturecakes.com](http://www.queenofheartscouturecakes.com)

I LOVE this book. Not only does it have beautiful techniques in it ,it's very inspiring to know that these ladies started from a tiny apartment to world renown cake decorators. I recommend this book to anyone who loves to decorate cakes. I'm just a hobby baker, I do cakes here and there for friends and I honestly can't wait to try out some of these techniques. I love buttercream and it's nice to see that there is so much more you can do with it than you think. I would have gladly paid \$30 for this book

Writing a review on myPhone, so I will be brief. I thought this book was a good guide for someone who doesn't know about buttercream at all. I'm just starting cake decorating, and I've been working mostly in fondant and gumpaste, but this gave a lot of good information for me to get started on buttercream.

Having always been an avid baker, I decided to start a Home Delivery Service for my baked goods. I have many requests for Buttercream Frosting which is very tasty, but I needed pointers on the best way to apply it, as well as decorate it. This book answers any possible questions a person could have when it comes to Buttercream Frosting, plus gives wonderful ideas about various ways to use it.

Five stars for good instructions, docked two stars due to several very unattractive designs (stick fruit loops cereal in your buttercream as an embellishment ...really?) and the fact that the book does not

cover the author's stained glass buttercream cakes at all. Do a web search for Queen of Hearts Couture Cakes stained glass to see what you're missing.

I have taken their Crafty class and i was mainly trying to have pics of their cakes, however i was pleasantly surprised by the specific tips you learn! They give you tips about how to properly do your basic buttercream, i loved the chapter about frozen buttercream transfers i have used this technique before and was very happy to see it here, that cake is gorgeous, I have taken classes to do flowers with Miso Bakes these flowers are less defined than Miso's but I still would take notes on their techniques, they also talk about rice paper, so in general they cover multiple topics, I think this is a very good book for an advanced baker and even a very ambitious new baker. This book is gorgeous and very informative

I really enjoyed learning new buttercream frosting techniques from this book. I have not completed every frosting technique available from this book yet, but I'm enjoying my experiences with it so far.

While the authors provide some good ideas, the execution often looks amateurish. Some of the designs are just plain ugly. For really good instruction in buttercream decorating, look for the out-of-print Wilton books from the '60's and '70's.

Get this book! I love looking at you tube videos for "know how" but this book helps to explain the basics first.

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