

Professional Cake Decorating

By Toba M. Garrett

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The comprehensive guide to amazing cake decoration—now fully updated

Professional Cake Decorating is a must-have resource for professional and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This *Second Edition* has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer's art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.

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Professional Cake Decorating By Toba M. Garrett Bibliography

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Editorial Review

Amazon.com Review

Excerpts from the Book (Click on images to enlarge)



Basket of Fruit

This work of art is a magnificent collection of nearly life-size marzipan peaches, pears, oranges, and apples. The fruits are flanked with marzipan leaves, berries, and gumpaste blossoms.

On the bottom, the basket is iced in smocked panels with stitchwork, and finished off with clusters of blossoms. The result is truly an outstanding piece that's suitable for the finale of a lavish dinner party.

SKILLS NEEDED

Marzipan fruit modeling
Smocked panels
Gumpaste flowers

SKILL: BASKET WEAVE

Ingredients

6 oz (170 g) Practice Buttercream Icing

Equipment

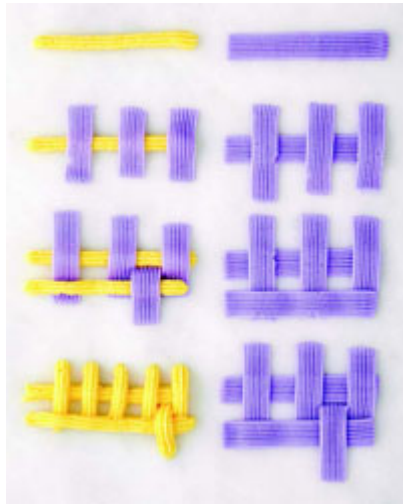
#46 or #48 basketweave tip

12-in (30.5 cm) flex pastry bag or lightweight pastry bag

8-in (20.32 cm) round Styrofoam attached to a 10-in (25.40 cm) cardboard round

Although basket weaving is an old-world technique, it is still commonly used and produces a stunning cake without a lot of effort. Amateurs and pros alike can give a tailored look to a cake with basket weave. With a little effort, your basket weave cake can be a work of art.

Basket weaving can be accomplished with several types of icing tips. Although the #46 and #48 are popular tips and often used to create this look, you can use round tips (#7, #8, #9, #10, #12), star tips (#16, #18, #20, #21, #22), or even petal-shaped tips (#101, #102, #103, or #104).



Illustration

Left, top to bottom: The steps to create basket weave, using different colors and a #18 star tip for the downstroke.

Right, top to bottom: The downstroke, crossover strokes, another downstroke that covers the first round of crossover strokes, and a crossover stroke over the second downstroke.

Decorator's Hint: If you are practicing on a flat surface, position the icing tip and pastry bag at a 45° angle to it. Use the lift-and-drop technique to move the icing to the desired points on the surface.

From the Inside Flap

PROFESSIONAL cake DECORATING

SECOND EDITION

Professional Cake Decorating is the definitive guide on the subject from master cake designer and IACP Award winner Toba Garrett. This comprehensive second edition has been completely revamped with all-new photography, and includes more cake decorating skills and techniques than ever before in a fresh, easy-to-use format. Whether you decorate cakes in a professional bakeshop or simply as a hobby, Toba Garrett provides all the information and guidance you'll need.

This must-have resource begins with an introduction to the fundamentals of the cake designer's art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Later chapters cover such topics as piping, writing and painting, royal icing design, hand modeling, pastillage construction, gumpaste flowers, and much more.

A full chapter on miniature cakes and cookies includes techniques for making petits fours and other small treats, while a gallery of cakes and confections provides inspiration with color photos of breathtaking cakes and information on the skills needed to create each one.

Featuring hundreds of step-by-step photos and illustrations and dozens of tried-and-tested recipes, *Professional Cake Decorating* is the only book that puts Toba Garrett's 30 years of training, traveling, teaching, and private decorating practice in the palms of your hands. A must for today's professional bakers, cake artists, baking and pastry students, and cake decorating enthusiasts, this book is an indispensable one-stop resource on the art of cake design.

From the Back Cover

A COMPREHENSIVE GUIDE TO THE ART OF CAKE DECORATING

Drawing on her years of experience as an award-winning master cake designer, Toba Garrett presents an indispensable guide to classic cake artistry. Packed with inspiring cake designs, step-by-step instructions, and beautiful color photography, this comprehensive resource includes everything you need to create

absolutely stunning special-occasion cakes.

"Before I met Toba Garrett, I had only seen cakes as intricate and beautiful as the ones she creates in books. Her talent lies not only in her ability to design and execute exquisite cakes, but also in her skill in identifying and explaining the techniques necessary to get the same results she does—her thousands of students all over the world would heartily agree. This new edition of *Professional Cake Decorating* holds all the methods you need to create outstanding decorated cakes."—NICK MALGIERI, AUTHOR OF *BAKE! AND THE MODERN BAKER*

"A fantastic resource for anyone interested in the art and business of cake decorating. Toba generously shares years of hard-won knowledge and experience in a way that welcomes novices and inspires more advanced practitioners. If there could be an official textbook for decorators, this would be it."—SUSAN SCHULTZ, EDITORIAL DIRECTOR, *AMERICAN CAKE DECORATING*

Users Review

From reader reviews:

Irma Patterson:

This Professional Cake Decorating book is absolutely not ordinary book, you have after that it the world is in your hands. The benefit you will get by reading this book is definitely information inside this e-book incredible fresh, you will get data which is getting deeper you actually read a lot of information you will get. This Professional Cake Decorating without we realize teach the one who looking at it become critical in considering and analyzing. Don't possibly be worry Professional Cake Decorating can bring any time you are and not make your bag space or bookshelves' turn out to be full because you can have it inside your lovely laptop even phone. This Professional Cake Decorating having very good arrangement in word in addition to layout, so you will not sense uninterested in reading.

Jose Gray:

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