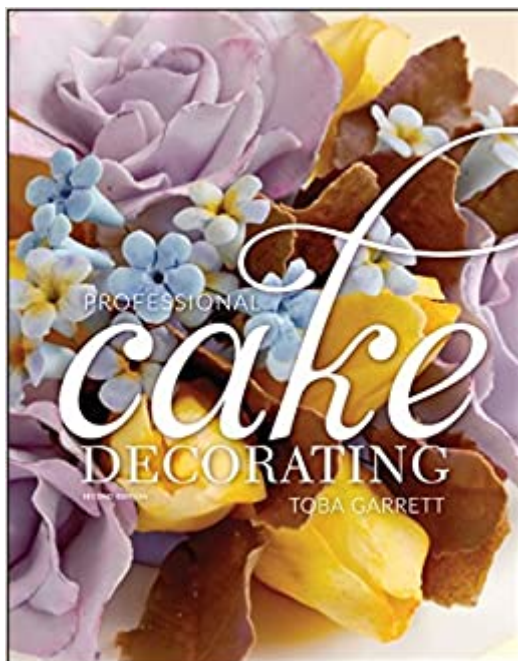


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# Professional Cake Decorating



## Synopsis

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.

## Book Information

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## Customer Reviews

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.

**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.

I have been long awaiting the arrival of this second edition book by the most talented Toba Garrett, and it has been worth the wait! Though Chef Garrett has published other fine books in the baking field, the first edition book of "Professional Cake Decorating" published in 2006, had been the one that came initially from the requests of her students; something to consolidate the overwhelming mountains of teaching in this field. The 2006 edition encompassed the techniques of cake decorating, though much can be used in other areas of culinary decorating (cookies, cupcakes, etc). Having the first edition book well-worn, I feel confident in my opinion that this second edition far exceeds all that she offered in the first. She has updated and reorganized this excellent teaching tome, by streamlining some aspects and intensifying others. With the initial target audience of students, those who are comfortable in their cake decorating skills, as well as a patient beginner, can certainly embrace the joyous challenges as she takes you through a myriad of more detailed lessons and techniques. To compliment the serious attention that she gives this artform, there is an accompanying instructor's manual as well. The photography is crisp and clear, the drawing clean, the text straight forward. Charts, colored and B&W photographs, with the steps needed to achieve the end results, are given. Having said this, there is an assumption that you have some skill base already. With each lesson, she provides you with the prep/set-up, the instructions, lesson reviews, and even performance tests to help build your confidence by practicing. Each lesson introduction page will list everything you will need to complete that section. The book is sectioned as such: INTRODUCTION: Describing what is different in this edition; what has been modified and what was given more attention, so to encompass the teaching and industry changes. HISTORY of CAKE DECORATING: A marvelous analogy of where the "cake" came from as well as how icing and cake decorating came about, from its rather simple beginning to modern day sensations. GETTING STARTED: The basics of cake decorating from cakeboards and torting to icing and everything in between. A color chart for tinting, types of cake coverings, etc are all included to get the basic cake ready for decorating. BASIC PIPING SKILLS: This covers the basics starting with the use of paper decorating bags to reusable bags, how to pipe by touching the icing to the cake or lifting the icing, basic piping shapes, shells, rosettes, garlands and other basic shapes. FLORAL PIPING SKILLS:

Buttercream roses. INTERMEDIATE PIPING SKILLS: Buttercream flowers, shells, swags, bows, weaves, etc. ADVANCED PIPING SKILLS: This was one of my favorite chapters in that I love the Lambeth-style of cake decorating. If you enjoy the overlay or overpiping style, you will love this chapter too. I feel that this is the basics of building your Lambeth abilities. And even if you just want a most elegant and 3-D effect, this is definitely your chapter! THE ART OF WRITING AND PAINTING: One of the things that I appreciate the most is when a truly talented cake decorator can write! There is nothing more disappointing than seeing writing that is child-like or poorly piped; it ruins a cake (this was a personal frustration in my skills). So to learn, this is an invaluable chapter; using templates she provides, you can quickly learn some of the most beautiful cake "penmanship" and not just block letters. I'm talking calligraphy and cursive in different styles. (She included "Food Color Painting" at the end of this lesson though I felt this would have been better in her Lesson 8 "Design Skills"). ROYAL ICING PIPED FLOWERS: This lesson has about 7 different flowers. ROYAL ICING DESIGN SKILLS: This chapter is wonderful; you learn design transfer methods which is great for those who aren't good at free-hand design, as well as different embroideries and cornelli lace. HAND MODELLING SKILLS: Fruit marzipan. MARZIPAN AND CHOCOLATE MODELING: Marzipan and chocolate animals and roses. ADVANCED ROYAL ICING PIPING AND DESIGN SKILLS: I am absolutely in love with this chapter; I would have bought this book just for this chapter alone. For myself, it had been very hard to find anything solid in Lambeth-style education related to Joseph Lambeth; he was an incredibly gifted man who was a Master of this delicate, layered old school work. The only person I feel is equal to him is Eddie Spence, MBE, who has written a definitive book on this subject called "The Art of Royal Icing". I greatly digress.....this is simply a fantastic chapter that teaches you the intricacies of runouts (flooding) piping, extension work, lace designs, ring designs (love this!), trelliswork, lattice work, and collars. Divine! ROLLED ICING DESIGN: Working with fondant to drape or decorate a prepped cake. PASTILLAGE CONSTRUCTION: Making plaques. GUM PASTE FLOWERS: The basics of flowers. ADVANCED GUM PASTE FLOWERS: The next level of flowers. MINI CAKES AND COOKIES: I was expecting mini cakes and a bit more elaborate cookies but this was petit fours and basic cookies. To get a more intense lesson on cookies decorating, I would suggest her book, "The Well-Decorated Cookie". CAKE and CONFECTIONARY GALLERY: Here's where you put everything together and see how much you learned. The end results of all the lessons rolled into projects. RECIPES: All kinds of recipes for buttercreams and icings, fondants and pastes, cakes, cookies, curds, and fillings, plus templates, patterns, cutting guides, and alphabets for writing. This is a wonderful teaching book and if you had to choose between the first and second edition, of course I would

suggest this one. There are so many great books out there but when you can get one that has this much detail so that you have everything pretty much laid out for you, I think it would be worth the investment. Peace!

I was required to buy this book for a cake decorating class, but I feel like this is one of the books that I'll keep forever in life. It has a lot of great recipes in the back that I still use. And one of the best frosting recipes I've ever had. There are a lot of piping techniques written there, but I feel like piping is kind of hard to learn through reading without demonstration. And not all of the techniques had photos. I feel like this book does cover a lot of areas of cake decorating. If someone is interested in taking their cake decorating to the next level, or would like to learn the basics of cake, I would highly recommend they read this book. I feel like it starts off beginner with the introduction of cake, has some intermediate stuff there, and some really complicated baking stuff, so great for all levels of baking

This book is wonderful- it includes in-depth writing about almost any technique or cake decorating thing you would care to do. The one drawback I have found is that it does not have enough pictures. I am a visual learner, and even pictures of the finished decoration would be helpful. So far, I have just been reading it like a book, and it is sometimes difficult to visualize what she is trying to say. I have the feeling that once I start going through the lessons, I will have a better grip on what she is writing about. I have worked in a bakery before, so many of the terms are familiar, but the book might read like a textbook to a newbie, which could be another drawback.

This is a text book. The lessons are divided into chapters and the objectives/skill sets are clearly defined. The many illustrations and photographs throughout the lessons make it easy for learning on one's own. There are also numerous "decorator's hints" that are invaluable. I highly recommend this book.

This is a beautifully composed book on the art of decorating the modern cake. As earlier reviewers have described the book in depth, I would say, for the advanced beginner and intermediate baker, this book is a plus on your shelf. I am pretty new to cake decorating, but have been baking for years now. I saw this book and something told me to buy it. I am pleasantly pleased by the photos, the information and the entire structure of making and putting together the many layers of a well decorated cake. Ms. Garrett has given us the tools to practice with in such clear english, it's almost

too easy. As for the three star reviewer, I would pose the question, if there is anything new to learn or a better way to teach it, why not put it in a book yourself and share it with the world? The content of this book deserves more than a three star. Especially since most bakers do not hold a Master's Degree in teaching, and most writers on this subject are not as giving as Ms. Garrett. If you are a dedicated learner, there is always something to be learned from everything. For those of you who will be purchasing this book, Enjoy!

Another great cake decorating book to put in my collection! It is presented almost like step by step lessons leading you chapter by chapter from one skill building exercise to the next. It reads like a text book and gives you ingredient lists, equipment lists, skill building exercises and finally reviews. It starts at basic piping and goes through everything including pastillage and gum paste. A wealth of information!

Overall I think this is a really great book, because it covers more cake decorating topics than any other book I have seen. However it did not cover a few topics enough and some topics I thought I would find in the book were not covered at all.

This book is so complete that it would probably be the only one you need in your cake library. Some of the 'lessons' are a bit advanced, but then again, the book is called "Professional Cake Decorating". I decorate cakes as a hobby and I'm always looking to learn new ideas and 'tricks of the trade'. If you are like me, this book is essential for you.

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