

Compendium Of Cake Decorating Techniques 200 Tips Techniques And Trade Secrets

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Buy Compendium of Cake Decorating Techniques: 300 tips, techniques and trade secrets by Deacon, Carol (ISBN: 9781844489367) from Amazon's Book Store. Everyday low prices and free delivery on

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We ' ve assembled tips to make even the most intricate techniques seem simple. From the basics of making a consistent buttercream, to shaping cute 3D characters, trust Wilton to teach you exactly what you need to know! Piping Techniques. Candy Techniques. Fondant Techniques. Gum Paste Techniques. Sugar Sheet Techniques.

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