





## Decorating Christmas Cakes

by Paul Bradford & David Brice

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14 SPECTACULAR FESTIVE DESIGNS

Renowned sugarcrafter, Paul Bradford demonstrates all the skills and techniques needed to decorate stunning cakes for the festive season, full of beauty, impact and humour. He begins by showing step by step how to model basic shapes in sugarpaste, moving on to making a Santa, a penguin and a rose. There is step by step instruction on covering a cake with ganache, icing a cake and board and applying a ribbon. Then it is on to fourteen amazing projects including a hilarious Snowball Fight, beautiful Angel cake, stunning Winter Ruffle with modelling chocolate, a cute Teddy Bear cake, an Igloo with cute, funny penguins, a stunning Christmas Wedding Cake, White Out in which Santa has a spectacular sleigh crash, hilarious and whimsical Christmas Down Under showing Santa on his holidays, Exploding Santa in which he bursts out of the cake itself, a beautiful Topsy-Turvy Wedding Cake and a traditional Gingerbread House cake. The cake designs are the star here, and everything you need to know from carving the cakes into shape, covering, icing and decorating them is shown step by step, so that quite sensational cakes can be created using simple techniques.

INFORMATION



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Tel: 01892 510850 • Fax: 01892 515903 • Email: [sales@searchpress.com](mailto:sales@searchpress.com) • [www.searchpress.com](http://www.searchpress.com)